



## SYDNEY YACHT CHARTER

*Your Event, Our Boat*

# CANAPE MENU

GOLD PACKAGE - \$70.00 per person | 3 Cold + 3 Warm + 1 Substantial + 1 Dessert

PLATINUM PACKAGE \$90.00 per person | 4 Cold + 4 Warm + 2 Substantial + 2 Dessert

ELITE PACKAGE \$110.00 per person | 4 Cold + 5 Warm + 2 Substantial + 2 Dessert plus a choice of the below stations glazed ham station, charcuterie & cheese - min 30 pax

### COLD CANAPE SELECTIONS

(All Cold canapes can be made GF)

- 
- Freshly shucked Sydney Rock oysters with apple cider, cucumber vinaigrette (gf)
  - Miso eggplant, spear mint, new season orange, sesame aioli (V)
  - Chilled Queensland king prawns with citrus aioli dipping sauce (GF)
  - Chipotle spiced chicken, superfood fine salad, shaved kale, red pepper, feta, activated almonds (GF)
  - Citrus marinated king salmon, avocado jalapeño, peperonata, blue corn crisp (GF)
  - Roast duck breast, hoisin sauce, baby greens, Light fermented chili, crispy onion, on spoon (GF)
  - Black Angus beef sirloin wrapped prosciutto horseradish cream, fried capers on sour dough crisp
  - Alaskan King crab, baby pea crush, spiced organic seeds and grains, shaved kale, dry chili aioli on shortcrust tart

### WARM CANAPE SELECTIONS

- 
- Herbed green pea, baby spinach, buffalo mozzarella risotto balls with smoked paprika aioli, (v)
  - Dukkah spiced lamb fillet, feta, Heirloom cherry tomatoes, black olive on flat bread
  - Chipotle spiced pork belly, avocado smash, black bean cherry tomato on quesadilla
  - Seared Atlantic scallops, smoked bacon, fine cut celeriac, caper thyme mayonnaise, lemon, tart
  - Duck Potstickers, shallots, crispy onion Ponzu dressing in spoon
  - Popcorn cauliflower and chickpeas, roasted naan bread Rita
  - Chicken and leek handmade pie, Smoked chili tomato relish



## SYDNEY YACHT CHARTER

*Your Event, Our Boat*

# CANAPE MENU

GOLD PACKAGE - \$70.00 per person | 3 Cold + 3 Warm + 1 Substantial + 1 Dessert

PLATINUM PACKAGE \$90.00 per person | 4 Cold + 4 Warm + 2 Substantial + 2 Dessert

ELITE PACKAGE \$110.00 per person | 4 Cold + 5 Warm + 2 Substantial + 2 Dessert plus a choice of the below stations glazed ham station, charcuterie & cheese - min 30 pax

## SUBSTANTIALS CANAPE SELECTIONS

---

Southern Fried buttermilk chicken, fine slaw, jalapeño, soft milk bun

Roasted Black Angus beef sirloin, Thai salad, rice noodles, mint, lemongrass, bean sprouts

Mexican spiced chicken rice bowl, roasted sweetcorn, tomato, black bean salsa, guacamole, salary

Seared King Tasmanian salmon, Japanese pickles, fine cut baby bok choy, sushi rice and nori salad, edamame, coriander

Tiger prawn Orecchiette, truss tomatoes, shaved zucchini, dry chili, olive oil, Pecorino

Slow cooked grass-fed sumac lamb shoulder with gnocchi, rainbow chard and cucumber yoghurt bowl

Poached tiger prawn roll, pickled radish, iceberg lettuce, cocktail aioli

Moroccan spiced butter nut pumpkin, slow roasted vegetables, chickpea stew, sumac, cucumber yoghurt

Sticky pork belly Xcel roll, pickled carrot, cucumber, coriander, light chilli, Vietnamese soy

## DESERT CANAPE SELECTIONS

---

Passion fruit curd and fresh strawberry crushed coconut meringue tart

Sea-salt caramel and brownie crumble tart

Valrhona Dark chocolate espresso mousse, chocolate crumble

Prosecco rosewater marinated strawberries, watermelon, mint, meringue

Whipped vanilla bean raspberry cheesecake, black sesame seed, short bread crumble

Triple cream brie, sour cherry and baby basil tart

**STATIONS** can be added to any canape or buffet - refer to stations menu below

[info@sydneyyachtcharter.com.au](mailto:info@sydneyyachtcharter.com.au)

+61 416 969 128



## SYDNEY YACHT CHARTER

Your Event, Our Boat

# BUFFET PLATTER MENU

GOLD BUFFET PACKAGE - \$110.00 per person | 2 x canapes on arrival (refer to canape menu), 2 cold platters, 2 warm platters, 1 desert platter

PLATINUM BUFFET PACKAGE \$130.00 per person | 3 x canapes on arrival (refer to canape menu), 3 cold platters, 3 warm platters, 2 desert platter

### CHEF CHARGES

\$560 inc. GST per 4 hr charter

\$140 per hr additional after 4 hrs

Public Holidays 100%

## COLD PLATTERS

---

Black Angus beef tataki with spring onion, king brown mushrooms, aged soy

House-smoked Petuna ocean trout with pickled red onion, capers and horseradish cream fraiche (gf)

Salumi selection with pickles, olives and grilled veg

Heirloom tomato medley with torn buffalo mozzarella, hand-made basil pesto (gf)

Poached Yamba prawns, chilled and served with shaved fennel, watercress and ruby grapefruit salad

## WARM PLATTERS

---

Grilled Tasmanian King salmon with celeriac remoulade, wild rocket and shaved radish

8 hour slow-cooked S.A lamb shoulder with pomegranate molasses, kale and warm Israeli couscous

Roasted (med-rare) pepper-crust Black Angus sirloin with local mushrooms and chimichurri (gf)

Free-range de-boned chicken with sumac, blackened corn, red pepper, rainbow chard and harissa-spiked yogurt

Crispy-skinned W.A Cone Bay barramundi with sautéed wombok, pickled ginger, aged soy and wild mushrooms

## DESERT PLATTERS

---

Valrhona Dark chocolate pave candy peanuts shortbread crumble vanilla ice cream

Strawberry cheesecake coconut crumble strawberry ice cream

Handmade Pavlova nests mango passionfruit curd Raspberry sorbet (gf)

Local and Imported cheese served with spiced apple chutney, marinated figs and flatbread

**STATIONS** can be added to any canape or buffet - refer to stations menu below

[info@sydneyyachtcharter.com.au](mailto:info@sydneyyachtcharter.com.au)

+61 416 969 128



## SYDNEY YACHT CHARTER

*Your Event, Our Boat*

# SEAFOOD BUFFET MENU

\$180 per person inc. GST

---

### CHEF CHARGES

\$560 inc. GST per 4 hr charter

\$140 per hr additional after 4 hrs

Public Holidays 100%

### CANAPES

Miniature shortcrust tart with hummus and spiced butternut pumpkin (v)  
Seared Atlantic scallops with scorched sweet corn, chorizo, wild mushroom tart (can be GF)  
Chili lime free range chicken, baby greens, cucumber, nam jim dressing, wonton

### COLD

Seafood platter with a selection of oysters, tiger prawns, Balmain bugs, chilled mussels, caper mayonnaise, citrus aioli  
(Lobster on request, price depends on market value)

### COLD PLATTERS

Yellow fin tuna spring onion, king brown mushrooms, aged soy  
Qld spanner crab (de shelled), heirloom tomato medley, avocado, radish, cucumber, light chili

### WARM PLATTERS

Roasted (med-rare) pepper-crusted Black Angus sirloin with local mushrooms and chimichurri (GF)  
Large king prawns with butternut pumpkin, Persian fetta and Harissa (GF)  
Crispy-skinned WA Cone Bay barramundi with sautéed wombok, pickled ginger, aged soy and wild mushrooms

### INCLUDED

Steamed new potatoes  
Wild rocket, shaved pear, pecorino, aged balsamic dressing  
Spiced cauliflower, chickpeas, raita salad  
Handmade bread rolls, cultured butter

### DESERT

Handmade Pavlova nests with mango passionfruit curd and raspberry sorbet (GF)  
Local and Imported cheese served with spiced apple chutney, marinated figs and flatbread

---

[info@sydneyyachtcharter.com.au](mailto:info@sydneyyachtcharter.com.au)

+61 416 969 128



## **SYDNEY YACHT CHARTER**

*Your Event, Our Boat*

# ADD ONS - FOOD STATIONS

Stations can be added to any canape or buffet event

---

### **SASHIMI STATION**

Kingfish, tuna and fresh seasonal seafood served raw and carved to order

\$27 per head Inc gst

### **DUMPLING BAR**

Selection of steamed seafood, meat and vegetarian dumplings served with a variety of dipping sauces

\$25 per head Inc gst

### **OYSTER TASTING STATION**

Showcasing freshly shucked regional oysters from around Australia - Sydney Rock, Pacific's and Flats

\$30 per head Inc gst

### **LIVE OYSTER SHUCKING**

Shucked to order Sydney Rock, Pacific and Flats by chef on board

Price on enquiry

### **GLAZED HAM STATION**

Served warm and carved to order served with mustards, pickles and soft rolls

\$23 per head Inc gst

### **CAVIAR STATION**

Selection of caviars, ice bowl, complete with hostess to guide through the caviars

Price on enquiry

### **CHARCUTERIE & CHEESE**

Selection of cured and smoked meats, cheeses, pickles and house-made chutneys

\$24 per head Inc gst

### **JUST CHEESE**

Wide selection of both local and imported cheeses with various breads and classic accompaniments

\$22 per head Inc gst



## SYDNEY YACHT CHARTER

Your Event, Our Boat

# SEATED MENU

### Plated 3 course menu

\$145pp inc. GST

Kids menu

\$43pp inc. GST

### CHEF CHARGES

\$350 inc. GST per 4 hr charter

\$90 per hr additional after 4 hrs

Public Holidays 100%

## ENTREE

---

Pan seared prawns, celeriac remoulade, red vein sorrel, and lemon dressing  
Zucchini quinoa fritters, pea mint cream, Hunter Valley goat's cheese, watercress  
De-boned baby chicken prosciutto, fetta, chestnut mushroom, broad beans, broth  
Seared scallops, Jerusalem artichoke, crisp pancetta, baby herbs  
Cured kingfish, pickled baby beetroots, horseradish cream fraiche, roe  
Wagyu carpaccio, capers, truffle mayonnaise, wild rocket, pecorino, grissini  
Grilled Rare yellow fin tuna, shaved fennel, orange, aioli  
Confit WA octopus, baby octopus, red pepper, olive, chilli aioli

## MAIN

---

Baby snapper, mussels, confit fennel, zucchini flower, bisque  
Peppered lamb loin, slow cooked shoulder, globe artichoke, broad beans, peas, jus  
De-boned corn-fed chicken, sweet corn, red pepper, baby leeks, pearl barley  
Hapuka Fillet, squid, chorizo, nettle butter, Lemon  
Grass fed beef tenderloin, ox tail cigar, King Brown mushroom, jus  
Berkshire pork loin, prosciutto, crispy pave, Morcilla, apple, jus  
Twice-cooked duck leg, duck breast, gnocchi, kale, fig, orange glaze

## DESERT

---

Dark chocolate pave, poached strawberry, cream fraiche, strawberry ice cream  
Salt caramel, chocolate slice, banana fritters, peanuts, chocolate ice cream  
Coconut panna-cotta, mango, crumble, coconut sorbet  
Vanilla cheesecake, mixed berries, orange cardamom ice cream  
Local and imported cheeses, fig loaf, flat bread, apple cherry chutney

## KIDS MENU

---

Margarita pizza bits  
Free range chicken strips, chips mayo  
Penne bolognese and parmesan (plain if need)  
Vanilla ice cream, strawberries, crushed meringue

[info@sydneyyachtcharter.com.au](mailto:info@sydneyyachtcharter.com.au)

+61 416 969 128