



# ONEWORLD

## SYDNEY CATERING AND BEVERAGE PACKAGES

Catering packages are subject to produce availability.

All menu selections are due 7 days prior to charter, if no menu selections are made, the menu will be chef's choice.

All dietary requirements can be catered for, these must be given in writing 7 days prior to charter.



## GOLD CANAPÉ PACKAGE

Minimum 20 guests

\$85 per person

7 Canapés + 1 Substantial + 1 Dessert

### Canapés

handmade sushi

*pickled ginger and soy sauce*

karaage chicken

*sriracha mayonnaise, fresh lime*

dim sim

*handmade pork and prawn dim sim, chilli, lime & coriander dipping sauce*

arancini

*saffron & mozzarella arancini, smoked aioli (v)*

tartlet

*smoked heirloom tomato, goat's cheese, basil cress (v)*

Angus beef burger

*boardwalk chutney, smoked aioli, brioche roll, pickle*

Tasmanian salmon tataki

*citrus ponzu, spring onion*

### Substantial

paella

*chicken & chorizo paella, heirloom tomatoes (gf)*

### Dessert

gelato cones

*selection of chocolate, vanilla, hazelnut, mint, raspberry, mango (v)*



# PLATINUM CANAPÉ PACKAGE

Minimum 20 guests

\$105 per person

7 Canapés + 1 Substantial + 1 Dessert + Antipasto Station

## Antipasto Station

Grilled marinated vegetables, freshly baked crusty breads, sliced salami, prosciutto, cured meats and olives. A selection of local and international cheeses, dried fruits, fruit paste and assorted crackers.

## Canapés

rye caraway tostada

*parmesan cream, prosciutto di Parma*

arancini

*saffron & mozzarella, smoked aioli (v)*

slow roasted salmon

*corn tortilla, lemon remoulade, crispy capers (gf)*

handmade sushi

*pickled ginger, soy sauce*

crumbed chicken strips

*saffron & confit garlic aioli*

Australian king prawn

*Persian lime aioli, snow pea tendrils (gf)*

Angus beef burger

*boardwalk chutney, smoked aioli, brioche roll, pickle*

## Substantial

grilled lemongrass chicken

*wombok, coriander, spring onion, brown sugar dressing (gf)*

## Dessert

Belgian milk chocolate ganache

*chocolate shortbread, raspberry dust (v)*



# DIAMOND CANAPÉ PACKAGE

Minimum 20 guests

\$130 per person

9 Canapés + 1 Substantial + 2 Dessert + Antipasto Station

## Antipasto Station

Grilled marinated vegetables, freshly baked crusty breads, sliced salami, prosciutto, cured meats and olives. A selection of local and international cheeses, dried fruits, fruit paste and assorted crackers.

## Canapés

NSW South Coast oysters

*pomegranate vinaigrette, lemon (gf)*

Queensland Banana prawn skewer

*chilli, confit garlic, chives (gf)*

karaage fried chicken

*sriracha mayonnaise, fresh lime*

caramelised butternut pumpkin quiche

*goat's cheese, honey, pine nuts, thyme (v)*

glazed pork belly skewers

*chargrilled pineapple, ginger and soy dressing (gf)*

gow gee

*mushroom, bamboo shoot & garlic chive, coriander dipping sauce (v)*

salt and pepper calamari

*aioli, lime cheeks*

black truffle arancini

*smoked aioli (v)*

free range pulled chicken slider

*smoked BBQ sauce, garlic aioli, shaved iceberg*



# DIAMOND CANAPÉ PACKAGE

## Substantial

thai beef salad

*vermicelli noodles, fragrant herbs, nuoc cham dressing (gf)*

## Dessert

Boardwalk chocolate brownie

*salted caramel (v)*

chocolate cherry tartlet

*shaved coconut*



## CANAPÉ MENU ADDITIONS

### Additions to menus

You are more than welcome to add additional items to your menu on top of the standard items outlined. These items will be charged additional to the menu price.

#### **Gold**

\$8 per canapé per person

#### **Platinum**

\$12 per canapé per person

#### **Substantial**

\$18 per canapé per person

#### **Dessert**

\$8 per canapé per person

### **Dietary requirements**

All dietary requirements can be catered for just let us know upon booking or 10 days prior to charter commencement.

### **Public holidays**

Public holiday surcharge 25%



## FOOD STATIONS

Minimum 20 guests  
\$500 chef fee applies

### Grazing antipasto station \$49pp

Grilled, marinated vegetables, freshly baked crusty bread, sliced salami, prosciutto, cured meats and olives all served on quality wooden boards and platters. A selection of local and international cheese, dried fruits, fruit paste and assorted crackers.

### Gold Seafood ice bar \$59pp

Assorted sushi, fresh prawns, Sydney Rock Oysters, Pacific oysters, dipping sauces served on crushed ice.

This can also be customised further to include Moreton Bay bugs, lobster, grilled scallops, cured or smoked salmon and pickled baby octopus.

### Oyster shucking station \$29pp

Fresh live assorted Sydney Rock and Pacific oysters shucked to order live in front of your guests, served with assorted dressings & sauces, fresh lemon and lime wedges.

### Whole baked honey leg ham \$600

Whole honey baked leg ham with various mustards, relishes and damper style bread rolls.

Suitable for 50 to 80 guests with other food selections.

### Dessert station \$49pp

Fruit brochettes, mini macarons, lemon tarts and Boardwalk chocolate brownie with salted caramel.



## GOLD BUFFET MENU

\$120 per person

2 Canapés + 6 Mains + 2 Desserts

### Canapés

butter-puff tartlet | mixed mushroom, fresh rosemary (v)

handmade dim sim | pork and prawn, lime & coriander dipping sauce (s)

### Mains

Sourdough bread rolls | salted butter (v)

Chat potato salad | honey mustard mayonnaise, spring onion (v) (gf)

Wild rocket salad | shaved pear, Parmigiano-Reggiano, reduced brown sugar  
balsamic (v) (gf)

NSW South Coast oysters | pomegranate vinaigrette, lemon (s) (gf)

Heirloom tomato salad | chargrilled corn, paprika dressing (v) (gf) (vgn)

Herb marinated chicken thigh | confit garlic, baby celery (gf)

Roasted Tasmanian salmon | cauliflower puree, shaved baby radish (s) (gf)

### Desserts

chocolate cherry tartlet | shave coconut

Fruit brochettes | skewered seasonal fresh fruit (v) (gf) (vgn)





## PLATINUM BUFFET MENU

\$135 per person

3 Canapés + 7 Mains + 2 Desserts

### Canapés

Arancini | saffron & mozzarella, smoked aioli (v)

NSW South Coast oysters | pomegranate vinaigrette, lemon (s) (gf)

handmade sushi | pickled ginger, soy sauce (s)

### Mains

Sourdough bread rolls | salted butter (v)

Fresh fig & goats cheese salad | radicchio, toasted walnuts, lemon dressing (v) (gf)

Wild rocket salad | shaved pear, Parmigiano-Reggiano, reduced brown sugar  
balsamic (v) (gf)

Spiced Kent pumpkin | dukkha, torn mint, honey Greek yoghurt dressing (v) (gf)

Broccolini salad | snow peas, orange, chilli, toasted hazelnut dressing (v) (gf)

Thyme & garlic free range chicken breast | blackened lime, sumac yoghurt dressing  
(gf)

Pan seared New Zealand snapper | roasted fennel, pine nut pesto, young basil (gf)

Grilled Riverina beef flank | chimichurri, fine herbs (gf)

### Desserts

Boardwalk chocolate brownie | salted caramel (v)

Gelato cones | a selection of chocolate, vanilla, hazelnut, mint, raspberry, mango (v)



## FINE DINING MENU

\$175 per person

Minimum 10 guests

2 Canapés on arrival + 1 Entrée + 1 Main + 1 Dessert

Price for alternate drops is POA

Price for choice of plates is POA

### Canapés

NSW South Coast oysters, pomegranate vinaigrette, lemon (s) (gf)

Saffron & mozzarella arancini, smoked aioli (v)

Fresh Sourdough rolls and butter

### Entrées

*Choose One*

Canadian sea Scallops (s) (gf) | pea puree, crisp prosciutto, snow pea tendril

Berkshire pork belly (gf) | pickled eschalots, chargrilled peach, red witlof

Prosciutto di Parma (gf) | fresh figs, chargrilled asparagus, goats curd, fried  
rosemary

Smoked kingfish crudo (s) (gf) | orange gel, confit fennel, bronze fennel cress, finger  
lime dressing

Riverina lamb back-strap | charred leek, celeriac puree, macadamia crumb,  
pomegranate

Spiced duck breast (gf) | beetroot fluid gel, golden beetroot, new season asparagus,  
sorrel

Burrata (v) (gf) | grilled stone fruit, heirloom tomato, vanilla dressing, purslane cress

Moreton Bay Bug (s) (gf) | pepper caramel, grapefruit, fennel, chilli salt



## FINE DINING MENU

### Mains

*Choose one*

Roasted Blue Eye Trevalla | parsley crust, pea puree, baby carrots, compressed cucumber

Riverina beef eye fillet (gf) | buttered mash potato, cocktail onions, chargrilled broccolini, jus

Tasmanian salmon fillet (s) (gf) | crushed potatoes, green beans, shaved watermelon radish

Free range chicken breast | roasted vegetables, fried saffron arborio croquette, cauliflower puree, spices & seeds

Roast lamb backstrap (gf) | onion & parsnip puree, fried polenta, grilled spring onion, herb jus

Twice cooked Berkshire pork belly (gf) | grilled bok choy, roasted cauliflower puree, sesame dressing

Grilled flank steak (gf) | spiced white bean puree, chimichurri, seasonal greens, carrot chips

Grilled thyme mushroom (v) | spiced cauliflower florets, fried saffron croquette, seasonal greens



## FINE DINING MENU

### Desserts

*Choose One*

Deconstructed pavlova (v) (gf) | vanilla cream, summer fruit, macerated berries

Milk chocolate tart (v) | crème Chantilly, strawberry, mint, raspberry dust

Local & international cheese (v) | fruit crackers, quince, fresh seasonal fruit

Sticky date pudding (v) | Gold leaf, butterscotch, pistachios

Classic lemon meringue tartlet (v) | shortbread crumble, vanilla ice-cream

### Sides

*Option to add additional bowls of sides for \$25 | 1 bowl serves 4 guests*

Mixed seasonal lettuce salad (gf) | Sherry vinaigrette

Duck fat roasted potatoes (gf) | rosemary & confit garlic

Warm broccolini (v) (gf) | brown butter, toasted almonds

Roasted Dutch carrots (v) (gf) | golden raisins, goat's curd, herb oil



## ADDITIONAL FEES

### Chef Fees

#### *Canapé Dining*

1 chef required for every 50 guests  
0-50 guests = \$500 for 4 hours  
51-100 guests = \$1000 for 4 hours  
\$85pp/hour for each additional hour

#### *Buffet Dining*

1 chef required for every 40 guests  
0-40 guests = \$500 for 4 hours  
41-80 guests = \$1000 for 4 hours  
\$85pp/hour for each additional hour

#### *Fine Dining*

1 chef required for every 12 guests  
0-12 guests = \$500 for 4 hours  
13 – 24 guests = \$1000 for 4 hours  
25 – 36 guests = \$1500 for 4 hours  
\$85pp/hour each additional hour

### Dietary requirements

All dietary requirements can be catered for just let us know upon booking or 10 days prior to charter commencement.

### Public Holidays

Public Holiday Surcharge is 25% on food and 100% on chef fees

### Fine Dining Hire Charge

A additional charge of \$500 is payable when the large centre table in the main saloon is required for 20+ guests or upon request.

This price includes hire of the table, linen and chairs required.



## GOLD BEVERAGE PACKAGE

\$70pp for 4 hours  
\$15pp for every hour thereafter

### Sparkling

NV Edmond Thery 'Blanc de Blanc' - France

### White Wine

2019 The Pass by Vavasour Sauvignon Blanc – Marlborough NZ  
2019 Black Cottage Pinot Gris – Marlborough NZ

### Red Wine

2019 Ingram Road Pinot Noir – Yarra Valley, AUS  
2018 Mojo Shiraz – Barossa Valley, AUS

### Rose

2019 Reverie Rose – Pays DOC, FR

### Beer

Peroni Nastro Azzuro – IT  
Corona Extra – MX

Water and soft drinks are included  
Speciality Items are available on request  
POA Vintages & wines are subject to availability



## PLATINUM BEVERAGE PACKAGE

\$100pp for 4 hours  
\$25pp for every hour thereafter

### Champagne

G.H.Mumm Cordon Rouge NV – Champagne FR

### White Wine

2019 Kumeu River 'Village' Chardonnay – Auckland, NZ

2018 Scorpius Pinot Gris – Marlborough, NZ

### Red Wine

2018 Teusner 'Bilmore' Shiraz – Barossa Valley, AUS

2017 Howard Park 'Miamup' Cabernet Sauvignon – Margaret River, AUS

### Rose

2019 Rameau d'Or Rose – Provence, FR

### Beer

Peroni Nastro Azzuro – IT

Corona Extra – MX

Water and soft drinks are included  
Speciality Items are available on request  
POA Vintages & wines are subject to availability



## BEVERAGE PACKAGE ADD ONS

### **Spirits Package**

\$40pp for 4 hours

\$10pp for every hour thereafter

Basic spirits with mixers

Must be purchased in conjunction with a beverage package

### **Cocktail Package**

\$25pp per hour

Add 2 cocktails to your drinks package from our onboard cocktail list

2 hour minimum

Must be purchased for all guests

When cocktails are selected, an additional charge of \$450 for mixologist will apply.

### **Perrier Jouet Premium Champagne**

\$40pp for 4 hours

\$10pp for every hour thereafter

Must be purchased with a beverage package





## CONSUMPTION BAR

### Minimum Spend

\$2,000	\$5,000
0 - 50 guests	51 - 100 guests

### Champagne/Sparkling

NV Edmond Thery 'Blanc de Blanc' – France	\$39/bottle
G.H.Mumm Cordon Rouge NV – Champagne FR	\$110/bottle

### White Wine

2019 The Pass by Vavasour Sauvignon Blanc – Marlborough NZ 2019	\$42/bottle
Black Cottage Pinot Gris – Marlborough NZ	\$59/bottle
2019 Kumeu River 'Village' Chardonnay – Auckland, NZ	\$59/bottle
2018 Scorpius Pinot Gris – Marlborough, NZ	\$59/bottle

### Red Wine

2019 Ingram Road Pinot Noir – Yarra Valley, AUS	
2018 Mojo Shiraz – Barossa Valley, AUS	\$45/bottle
2018 Teusner 'Bilmore' Shiraz – Barossa Valley, AUS	\$46/bottle
2017 Howard Park 'Miamup' Cabernet Sauvignon – Margaret River, AUS	\$55/bottle
	\$65/bottle

### Rose

2019 Reverie Rose – Pays DOC, FR	\$45/bottle
2019 Rameau d'Or Rose – Provence, FR	\$65/bottle

### Beer

Peroni Nastro Azzuro – IT	\$8/bottle
Corona Extra – MX	\$8/bottle

### Soft Drinks & Water

Soft drinks – Coke, Sprite, Solo, Fanta, Diet Coke, Coke Zero	\$3/glass
Juices – Orange, Apple, Grapefruit, Pineapple, Tomato	\$3/glass
Water – Still & Sparkling	\$3/glass

Vintages & Wines are subject to availability  
Speciality Items are available on request POA



## CONSUMPTION BAR

### Minimum Spend

\$2,000	\$5,000
0 - 50 guests	51 - 100 guests

#### **Basic Spirits (includes mixer)**

\$12 each

Smirnoff Red

Tanqueray Gin

Captain Morgan Original Spiced Rum

Bacardi

Johnny Walker Red Label

Jim Beam Bourbon

El Jimador Tequila

#### **Top Shelf (includes mixer)**

\$15 each

All the above plus the following:

Grey Goose Vodka

Hendricks Gin

Johnny Walker Black Label

Makers Mark Bourbon

Patron Silver Tequila

#### **Cocktails (must prepay min 20 cocktails)**

\$25 each

Choose two from our standard cocktail list:

Espresso martini

Old fashioned

Mojito

Moscow mule

Aperol Spritz

Whiskey Spritz

Cosmopolitan

Specialty cocktails available upon request.

When cocktails are selected, an additional charge of \$450 for a mixologist will apply.