

Karisma 2 Terms & Conditions:

Chef charge applicable to all Bookings

*Min 40 guests for on all other dates



Chef Fees

Monday - Saturday - \$100 per hour

Sundays - \$150 per hour

Duration

Min 4 hour charge Saturday - Sunday

Min 3 hour charge Monday - Friday

Minimum Spend

Minimums spend - \$4,000 applies + chef charge

To all Saturday & Sunday bookings

Thursday - Sunday in December

Buffet Menus can be turned into a seated buffet (at dining tables)

which incurs additional furniture hire & set-up cost for tables and chairs. Please enquire for pricing - POA

BUFFET MENUS

Gold Buffet Menu

\$65 per guest

Cold grazing board – served on arrival
Rustic sourdough, premium cured cold meats, cheeses, assorted dips, olives, roasted capsicums and assorted crackers
2x Main dishes selected from our buffet menu
2x Salads
Freshly baked sourdough

Platinum Buffet Menu

\$100 per guest

Premium Cold grazing board – served on arrival
Rustic sourdough, premium cured cold meats, cheeses, assorted dips, olives, roasted capsicums and assorted crackers
1x Seasonal fresh fruit platter
3x Main dishes from our buffet menu
2x Salads/Sides
Freshly baked sourdough
2x Chef selection Dessert Canapés
Coffee & Assorted Teas (served upon request)

Diamond Buffet Menu

\$78 per guest

Cold grazing board – served on arrival
Rustic sourdough, premium cured cold meats, cheeses, assorted dips, olives, roasted capsicums and assorted crackers
3x Main dishes selected from our buffet menu
2x Salads/Sides
Freshly baked sourdough
1x Dessert Canapé
Coffee & Assorted Teas (served upon request)

Extras

Platters can be added to any packages (see platters menu)

Canapes can be added:

Gold Range - \$6

Diamond Range - \$6.50

Platinum Range - \$7.50

Dessert Range - \$6.50

Slider Range - \$7.50

Substantial Range - \$9



MAIN DISHES

- Lamb kofta with charred pita bread, fresh onion, parsley and sumac salad with confit garlic hummus
- Pumpkin, thyme and ricotta cannelloni w/ napolitana sauce and shaved parmesan
- Charred beef rump, south American chimmi churri, roasted carrots
- Whole char grilled Barramundi with Vietnamese noodle salad (GF)
- Salmon with crispy skin, bok choy and oyster sauce (GF)
- Sous vide beef 2 ways w/ potato puree and red wine jus (GF)
- Pepper crusted beef rump skewers, w roasted onions, horseradish cream (GF)
- Salmon croquettes w/ seasonal salad and dill, caper emulsion
- Braised chicken with olives, pancetta, and basil served with charred parmesan polenta
- Harissa roasted chicken thigh, aromatic rice, lemon yogurt, dill salsa (GF)
- Panko and oregano crumbed eggplant, napolitana sauce, fresh basil and fresh mozzarella
- Sous vide chicken breast with crispy skin, rosemary sourdough crumb, puree potato, jus
- Slow Braised beef brisket croquettes w/ smoked cauliflower puree, roast onion jus
- Charred salmon, crispy skin, creamed leek and salsa verde (GF)

SALADS/SIDES

- Rocket, grilled pear, crispy bacon, fetta and walnut (GF)
- Cumin roasted sweet potato, baby spinach, fried chickpeas, chimmi churri (GF)
- Roasted Pumpkin, watercress, sprouts and marinated fetta cheese and mixed seeds
- Pearl cous cous salad with Moroccan roasted vegetable, baby spinach and tahini dressing
- Fusilli pasta with chilli, confit garlic, lemon and parsley
- Roasted chat potato salad w/ crispy bacon, shallots and aioli (GF)

DESSERT CANAPES

- Mini banoffee tarts
- Apple and cinnamon crumble tarts
- Salted caramel and dark chocolate tart
- Textures of Chocolate – whipped chocolate mousse, chocolate fudge and brownie crumb
- Passionfruit cremeaux, vanilla sponge, whipped mascarpone, fresh strawberry
- Sticky date pudding, vanilla cream butterscotch sauce
- Mango, raspberry, and vanilla bean eton mess
- Lime curd pannacotta, biscuit crumb and meringue (GF)
- Mini lemon meringue pies

Gluten Free = (GF)

Attracts extra charge = ****



MINI BUFFET ADD-ON MENU

*A standing buffet that can be added onto any canape menu on **Karisma 1**

*All hot mains are served in chafing dishes

*Self-serve at the buffet with eco-friendly handheld bowls and sporks

Mini Buffet Package 1 \$22 per guest

2x Hot Buffet mains
A selection of 2 Salads
served with freshly baked bread
rolls, butter, and condiments

Mini Buffet Package 2 \$32 per guest

3x Hot Buffet mains
A selection of 2 Salads
served with freshly baked bread
rolls, butter, and condiments

Mains

- Pumpkin, thyme and ricotta cannelloni w/ napolitana sauce and shaved parmesan
- Authentic satay chicken with sweet soy and coriander served with jasmine rice
- Thai red pumpkin curry with lime leaves and jasmine rice (GF)
- Crispy bacon, mushroom, confit garlic and thyme pasta with fusilli and fresh parmesan
- Preserved lemon and chicken tagine with apricots, coriander and tahini yoghurt
- Braised chicken with olives, pancetta, and basil served with charred parmesan polenta
- Chickpea tagine with confit garlic and lemon yogurt
- Lemon, fresh garlic, italian parsley, chilli and olive oil, casserecce pasta served with shaved parmesan
- Harissa roasted chicken thigh, aromatic rice, lemon yogurt, dill salsa (GF)
- Panko and oregano crumbed eggplant, napolitana sauce, fresh basil and fresh mozzarella
- Braised chicken thigh with leek, mushroom and semi dried tomato served with puree potato
- Sous vide chicken breast with crispy skin, rosemary sourdough crumb, puree potato, jus (Can be made GF)
- Thai green chicken curry with Thai basil, capsicum and jasmine rice (GF)

Salads/Sides-

- Rocket, grilled pear, crispy bacon, fetta and walnut (GF)
- Cumin roasted sweet potato, baby spinach, fried chickpeas, chimmi churri (GF)
- Shaved pear, mixed lettuce, shaved parmesan, honey balsamic dressing (GF)
- Roasted Pumpkin, watercress, sprouts and marinated fetta cheese and mixed seeds (GF)
- Pearl cous cous salad with Moroccan roasted vegetable, baby spinach and tahini dressing
- Fresh garden salad with shaved radish, cucumber, cherry tomato and french dressing (GF)
- Roasted chat potato salad w/ crispy bacon, shallots and aioli (GF)

FORMAL MENUS – Max 70 pax

Chef + Assistant applicable to all Formal Dining Menus

Monday - Saturday - \$150 per hour

Sundays - \$200 per hour

Saturday – Sunday = Min 4 hour charge

Monday – Friday = Min 3 hour charge

Minimum Spend

Saturday - Sunday

Min spend of - \$4,000 applies + chef charge

Weekdays

*Min spend of - \$3,000 applies + chef charge

Please Note

In December, this menu is only available on Wednesdays

*All formal dining incurs an additional furniture hire and set-up costs for tables, chairs & basic table decor for your event - POA

Gold Formal Menu - \$95 per guest

2x Chef selection canape served on arrival

Selection of two entrees served alternatively

Selection of two mains served alternatively

Seasonal side salad

Freshly baked sour dough and handmade salted butter

Diamond Formal Menu - \$115 per guest

The package begins with 3 varieties of canapés served to guests on entry

Selection of two entrees served alternatively

Selection of two mains served alternatively

Selection of two desserts served alternatively

Seasonal side salad

Freshly baked sour dough and handmade salted butter

Platinum Formal Menu - \$130 per guest

The package begins with our signature grazing table

(consisting of handmade

pastries and tarts, house made dips, sliced cured meats and cold

ats, crackers, rustic breads and a selection of hot canape

Selection of two entrees served alternatively

Selection of two mains served alternatively

Selection of two desserts served alternatively

2x Sides served on tables

Freshly baked sour dough and

handmade salted butter



FORMAL MENU ITEMS

Plated Entree

- Pumpkin, thyme and ricotta cannelloni, napolitana sauce & parmesan
- Smoked ham hock arancini, napolitana sauce, shaved parmesan, micro herb salad
- King prawns with lime and avocado puree, sourdough crumb and micro coriander
- Charred onion, goats fetta and fresh thyme risotto with butter and parmesan (GF)
- Sticky onion and gruyere tart with whipped fetta and micro herb salad
- Pork belly with grape, apple and walnut salad (GF)
- Ash cured salmon, with horseradish cream, sourdough tuille, pickled carrot
- Caramelised haloumi with asparagus, olives and lemon (GF)
- Smoked sweet potato with caramelised onion and goats cheese tart
- Roast purple carrot arancini, fetta cream, lemon vinaigrette and micro herb salad (GF)
- Goats cheese, roasted tomato, white garlic and basil tart with sherry reduction
- Confit leek, onion and young marjoram tart with house marinated fetta
- Spinach, ricotta caramelised onion & herb pesto canelloni, Napolitana sauce & parmesan

Plated Mains

- Grass fed beef 2 ways with Paris mash, heirloom carrots and bordelaise sauce (GF)
- Sous vide chicken breast, confit of celery and leek with potato puree, chicken jus & herb butter (GF)
- Braised Pork belly, pork rillete, bacon crumb and puree potato and apple jus (GF)
- Harissa spiced chicken breast, pearl cous cous, cucumber dill salsa and lemon tahini yogurt
- Pumpkin, thyme and ricotta cannelloni, napolitana sauce & parmesan
- Seared salmon with buttered leek, spinach puree, sorrel beurre blanc and baby herbs (GF)
- Sous vide chicken breast, crispy skin, puree potato, herb sourdough crumb, wine jus
- Lamb 2 ways with confit garlic, celeriac puree, rosemary jus (GF)
- Crispy skin salmon braised leek, potato croquette, salsa verde (GF)
- Spinach, ricotta caramelised onion & herb pesto canelloni. Napolitana sauce & parmesan
- Lamb rump 2 ways, potato puree, honey roasted carrot, rosemary jus (GF) Charred
- mediterranean chicken breast with rosemary, lemon, and olives, served with peal cous cous and tahini lemon dressing

Plated Dessert

- Textures of chocolate - served in a glass
- Mango, strawberry and vanilla bean eton mess - served in a glass
- Salted caramel pannacotta with spiced oranges and almond wafer
- Apple and cinnamon crumble with vanilla cream and toasted almonds
- Champagne strawberries, strawberry nectar, whipped vanilla cream eton mess
- Rhubarb and almond tart with orange blossom and cream
- Blueberry trifle with vanilla bean custard and whipped chantilly
- Roasted rhubarb and apple crumble with almond, cinnamon and double cream
- Lime curd and coconut pannacotta with meringue and biscuit crumb

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CANAPE MENUS

Silver Package

\$50.00 per guest

Minimum 35 guests for this package

7x Gold Range Canapé's

1x Substantial Canapé

Diamond Package

\$70.00 per guest

3x Diamond Range Canapé's

2x Gold Range Canapé's

2x Substantial Canapé

1x Slider canapé

Gold Package

\$60.00 per guest

2x Diamond Range Canapé's

5x Gold Range Canapé's

1x Slider Canapé

1x Substantial Canapé

Platinum Package

\$85.00 per guest

3x Platinum Range Canapé's

3x Diamond Range Canapé's

1x slider Canapés

2x Substantial Canapé

1x Sweet Canapé

Coffee & Assorted Teas (made on request)

Additional Platters, Antipasto Grazing Table & Mini Buffet can be added onto any menu
Substantial Grazing Table can be added to any menu

Additional Canapes

Gold Range - \$6.00

Diamond Range - \$6.50

Platinum Range - \$7.50

Dessert Range - \$6.50

Slider Range - \$7.50

Substantial Range - \$9.00



CANAPE ITEMS

Gold Range Cold Canapés

- Smoked capsicum, whipped fetta and olive crumb tart
- Chimmi churri roasted beef, on sourdough baguette with whipped feta cream
- Whipped marinated feta, salsa verde and cherry tomato tart
- Confit leek, fresh thyme, and red onion tart with black pepper cream
- Applewood smoked beef rump on crostini w/ horseradish and parsley
- House dried cherry tomato tartlet with whipped goats cheese, and basil pesto
- Caramelised onion and blue cheese tart with vanilla bean honey

Gold Range Hot Canapés

Handmade pies with potato puree and tomato chutney:

- Wagyu beef
- Spring lamb
- Wagyu beef and pepper
- Chicken, thyme and leek
- Spinach and mushroom
- Moroccan chickpea (vegan)

House made pizza:

- Margarita with mozzarella and basil pesto
- American pepperoni, napolitana sauce, mozzarella
- BBQ Pulled pork, bacon, shaved red onion and chipotle aioli
- Peri Peri chicken with caramelised onion, blistered cherry tomato and spiced aioli
- Smoked chorizo, caramelised onion and Persian fetta
- Chargrilled eggplant, marinated olives, shaved red onion, salsa verde, aioli
- Artichoke, marinated olive, shaved red onion, chilli and fresh parsley

House-made Chicken skewers:

- Malaysian Style Satay chicken skewers (GF)
- Mediterranean style with olives, rosemary and parsley (GF)
- Sticky korean with caramelised kimchi glaze (GF)
- Thai style with lemongrass, ginger and lime leaf (GF)
- Indian Style with Tandoori, and minted yogurt (GF)

Gold Range Hot Canapés cont..

- Pork and fennel sausage roll w/ tomato, apple chutney
- Caramelised onion, marinated fetta puff pastry scrolls with chimmi churri
- Roast purple carrot and marinated fetta arancini w/ chipotle aioli (GF)
- Thai fish cakes w/ nahm jim and Asian salad

Diamond Range Cold Canapés

- Pepper-crusted beef with whipped confit garlic cream on a sourdough baguette and salsa verde
- Freshly shucked Sydney rock oysters with gin, cucumber and dill (GF)
- Freshly shucked Sydney rock oysters with mignonette dressing (GF)
- House-cured salmon, dill pancake, lemon caviar and caper cream
- Seared halloumi with salsa verde and baby herbs (GF)
- Cured Salmon with dill, caper cream, sourdough crumb, shaved red onion
- Cooked king prawns with spiced mango and lime salsa (GF)

Hand-made sushi:

- Katsu chicken, avocado and kewpie mayo (GF)
- Teriaki beef, cucumber and pickled ginger (GF)
- Avocado, pickled ginger, kewpie and cucumber (GF)
- Kimchi glazed chicken with, cucumber, black sesame and kewpie (GF)
- Cured salmon, shaved red onion, wasabi kewpie mayo (GF)
- Mediterranean roast vegetable tart with rosemary and whipped goats curd
- Mini prawn cocktail with spiced tomato cream and ice berg lettuce (GF)



CANAPE ITEMS CONT..

Diamond Range Hot Canapés

- Pork belly, cauliflower puree, burnt sage butter (GF)
- Southern fried Popcorn chicken w/ house made ranch aioli (GF)
- Wild mushroom, rosemary and marinated fetta scrolls with tomato chilli jam
- Mediterranean style puff pastry scrolls with herb pesto and olives
- Mini spinach and fetta quiche with whipped fetta and salsa verde
- Hand made cocktail Pasties – served with Tomato Chutney:
 - Cornish Pastie
 - Moroccan chickpea (vegan)
 - Chilli beef
 - Wagyu beef and red wine
- Braised beef brisket and parmesan arancini with harissa aioli
- Seeded french baguette, sous vide beef rump, horseradish cream and bordelaise sauce

Platinum Cold Range

- Roast fig and blue cheese tart with vanilla bean honey (seasonal)
- Seared sesame crusted tuna with wasabi kewpie (GF)
- Freshly shucked Sydney rock oysters with gin, cucumber and dill (GF)
- Ash cured salmon w/ pink pepper cream and finger lime caviar (GF)
- Wagyu bresaola, pickled purple carrot, whipped horseradish creme fraiche on sourdough
- Handmade sushi with wakime, fresh salmon, ponzu sauce

Platinum Range Hot Canapés

- Lamb wellington with wild mushroom duxelle and lamb jus
- Seared sea scallops, cauliflower puree, bacon crumb (GF)
- Hand-made wagyu beef and shiraz mini pies with horseradish Paris mash
- King prawns in katifi pastry w/ lemon, dill aioli
- Sous vide lamb fillet with celeriac puree, spring pea and charred shallot (GF)
- Sesame crumbed prawns' w/ yuzu mayonnaise (GF)
- King prawn skewers with chilli, garlic, coriander (GF)

Sweet Canapés

- Mini banoffee tarts
- Apple and cinnamon crumble tarts
- Salted caramel and whipped dark chocolate tart
- Textures of Chocolate – whipped chocolate mousse, chocolate fudge and brownie crumb
- Passionfruit cremeaux, vanilla sponge, whipped mascarpone, fresh strawberry
- Sticky date pudding, vanilla cream butterscotch sauce
- Mango, raspberry, and vanilla bean eton mess (GF)
- Lime curd pannacotta, biscuit crumb and meringue(GF)
- Mini lemon meringue pies



CANAPE ITEMS CONT..

Substantial Canapé Range

- Salmon croquettes w/ seasonal salad and a dill, caper aioli
- Lamb tagine, israli cous cous and minted yogurt
- Thai red pumpkin curry with aromatic jasmine rice (GF)
- Beef Penang curry w/ kaffir lime and jasmine rice (GF)
- Authentic Satay Chicken w/ jasmine rice and roast peanut sauce (GF)
- Harissa chicken w/ aromatic rice, dill and lemon yogurt and cucumber salsa (GF)
- **Hand made pasta:**
 - Fusilli pasta with wild mushroom, fresh thyme and crispy bacon
 - Casserecia pasta with slow braised bolognese and red wine
 - Casserecia pasta with spicy napolitana sauce, olives, pesto, fresh parmesan sourdough crumb
 - Fusilli pasta with 3 cheese sauce, Italian parsley, sourdough crumb
- **Hand made brioche sliders: (GF options available)**
 - Cheeseburgers with American mustard aioli, ketchup housemade pickle
 - BBQ pulled pork with chipotle slaw
 - Maple bacon, cheeseburgers with wagyu beef, aioli and caramelised onion
 - Wagyu beef burger, café de Paris aioli, mesculin, cheddar
 - Panko-crusted chicken, avocado, thyme and harissa aioli and iceberg
 - Purezza sparkling battered fish w/ pickled cucumber, iceberg and dill aioli
 - Chickpea and white bean fritter with wild roquette, spiced chutney, aioli
 - Mini steak roll with pepperonata, cheddar, aioli, caramelised onion
 - Mini steak roll with aioli, south american chimmi churri, tomato
- **Salads, served in a noodle box:**
 - Roast pumpkin, watercress, alfalfa and goats cheese (GF)
 - Poached chicken, quinoa, cucumber and rocket (GF)
 - Thai beef salad with nam jim, fresh mint and crispy onions
 - Chicken Caesar salad with maple bacon, shaved parmesan



SIGNATURE GRAZING TABLE

\$22pp (Add-on only)

*A substantial grazing table that can be added onto any canape or buffet menu

*Consisting of finger foods as well as substantial canape items

*A great addition to not only add extra food to your event but also some beautiful aesthetics.

Consisting of:

Handmade danishes, pastries & tarts

House-made dips, sliced cured & cold meats

Artisan crackers & rustic breads

Hand-made hot canapes (chef's selection)



ANTIPASTO GRAZING TABLE

\$45pp

Min charge 30 guests

***Only available for morning or lunch charters.**

Each grazing table will include a selection of local or imported cheeses, cold meats, olives, marinated or pickled vegetables, dips, fresh and dried fruit, nuts, honeycomb, fruit pastes, breads, crackers, and bread sticks.

For an additional charge you can add optional extras such as salads, tomato and bocconcini skewers, smoked salmon, pate, desserts, sweets, and seasonal products that will work well with your table.

*Florals and foliage can also be supplied at an additional cost.



ADDITIONAL PLATTERS

***Can be added to any menu by our on board chef.**

Seafood platters - MARKET PRICE (POA)

- Freshly cooked large king prawns with lime mayonnaise
- Freshly shucked oysters with lemon wedges
- Freshly shucked oysters with gin, cucumber and dill
- Freshly Shucked oysters with lemon
- House beetroot cured ocean trout with horseradish cream
- House cured salmon with dill and caper cream

Seafood Platters - MARKET PRICE (POA)

- Freshly caught from the east coast of Australia – Crystal bay prawns, Sydney rock oysters, house cured salmon, blue swimmer crab all served with fresh lemon and handmade condiments

Antipasto platter - \$170.00 per platter (serves 10 - 15 guests)

- Cured and smoked cold meats, chargrilled vegetables, olives, housemade dips with sourdough and grissini

Sweet Pastries Platter - \$90.00 per platter - Mix of 15 pieces

- A selection of freshly baked mini sweet pastries

Petit Four Sweets Platter - \$140.00 per platter - Mix of 30 pieces

- Selection of housemade friands, caramel slice, mini tarts, brownie and banana bread

Dip Platter - \$90.00 (serves 10 - 15 guests)

- A selection of 3 housemade dips with sourdough, flatbread and grissini, roast beetroot hummus/caramelised onion and thyme/avocado and fetta cream/Roasted eggplant/confit garlic hummus/charred capsicum/market fresh

Cheese platter - \$155.00 per platter (serves 10 - 15 guests)

- Selection of Australian cheeses, dried fruits, fresh grapes with crackers

Fruit platters:

- **Seasonal Fruit Platter - \$135.00 (serves 10 - 15 guests)** ◦ Selection of seasonal fresh fruit
- **Tropical Fruit Platter - \$155.00 per platter (serves 10 - 15 guests)** ◦ A selection of seasonal tropical fruits



CHILDREN'S MENU

- *Can be added to any menu by our on board chef
- *Children's menus are for guests 12 and under only.
- *Please only select 1 type per every 10 children on board

\$35pp

- Penne pasta with Napolitano sauce
- Lightly battered market fresh fish with chips
- Mini chicken burgers with mayonnaise and iceberg lettuce served with chips
- Ham and pineapple house made pizza
- Crumbed chicken tenders served with chips

