

# CATERING MENU - SYDNEY



## GRAZING SELECTIONS

\*Grazing plates can be ordered for a minimum of 10 - 15 guests when ordered in accompaniment of another menu

### Mezze platter ————— \$225

Spiced olives, smoky eggplant, hummus, tapenades, marinated fetta, Fattoush salad, pita chips - V

### Cured meats ————— \$265

Salami, prosciutto, melon, smoked ham, spiced olives, grilled chorizo, pickled onions

### Oysters ————— \$280

wakame seaweed, pickled ginger, ponzu sauce, lemon

### Dessert Platter ————— \$180

Chocolate pistachio brownie, Berry polenta cake, Fig friands, sweet slices (GF options available)

### Fruit Platter ————— \$160

Selection of in season fresh fruit

### Fromage plate ————— \$265

Australian cheese selection, tropical fruits, breadbasket, quince paste, lavosh

df=dairy free

gf=gluten free

v=vegetarian

gfa=gluten free available

va=vegetarian available

Items are subject to seasonal availability and some menu items may change | Dietary requirements can be catered to, please advise ahead of charter.







# BEVERAGE PACKAGES - SYDNEY



## BEVERAGE PACKAGES & PRICES

**Platinum Selection** ————— **\$55 per person, per hour**

### **Champagne & Wine:**

Comte de Monte-Carlo 'La Riviera' Champagne, Reims, FR  
Comte de Monte-Carlo 'Beau Rivage' Rosé Champagne, Reims, FR  
Domaine Christian Salmon Sancerre, Sancerre, FR  
Kumeu River Estate Chardonnay, Auckland, NZ  
Baron de Monte-Carlo St Tropez Rosé, Cotés de Provence, FR  
Craggy Range 'Te Muna' Pinot Noir, Martinborough, NZ  
Wild Duck Creek Springflat Shiraz, Heathcote, AU  
Moss Wood Ribbon Vale Cabernet Sauvignon, Margaret River, AU

### **Spirits:**

Belvedere Vodka  
Hendricks Gin  
Krakken Spiced Rum  
Makers Mark Whiskey

### **Beers / Seltzers:**

Corona  
Stone and Wood  
Burleigh Big Head Co  
No Carb Beer  
Pure Blonde Mid-Strength  
Seltzers

### **Non-Alcoholic:**

Includes water, soft drinks, juice tea and coffee.  
Non-alcoholic Beer and Wine available upon request.

**Gold Selection** ————— **\$30 per person, per hour**

### **Champagne & Wine:**

Mumm Cordon Rouge Brut NV Champagne, France  
Shaw + Smith Sauvignon Blanc, Adelaide Hills, AU  
Amisfield Pinot Gris, Central Otago, NZ  
Maison Saint AIX Rosé, Cotés de Provence, FR  
Nanny Goat Vineyard Pinot Noir, Central Otago, NZ  
Curator Shiraz, Barossa Valley, AU  
Bowen Estate Cabernet Sauvignon, Coonawarra, AU

### **Beers:**

Corona  
Stone and Wood  
Burleigh Big Head Co.  
No Carb Beer  
Pure Blonde Mid-Strength

### **Non-Alcoholic:**

Includes water, soft drinks, juice tea and coffee.  
Non-alcoholic Beer and Wine available upon request.

*Drink selections are subject to availability and some selections may change.  
Cocktails are included on overnight charters only, unless otherwise arranged and quoted.*

