



EVENT CATERING - SYDNEY



CANAPES

Platinum Selection

\$105 per person

8 canapés, 2 substantials, 1 dessert

Gold Selection

\$95 per person

7 canapés, 1 substantial, 1 dessert

Silver Selection

\$85 per person

5 canapés, 2 substantials, 1 dessert

BUFFET PACKAGE

Platinum Selection

\$125 per person

2 canapés 2 proteins, 2 veg/salad
1 fruit platter or dessert, bread basket

Experience unparalleled luxury and bespoke culinary delights aboard Phoenix One.

Our world-class chefs are dedicated to crafting exquisite meals tailored to your personal tastes and dietary preferences, promising to elevate your experience to extraordinary heights.

CATERING MENU - SYDNEY



CANAPE PACKAGES

SILVER SELECTION - 5 canapés, 2 substantials, 1 dessert

CANAPÉS

- Heirloom Tomato, Burrata, olive – V, (VE no feta)
- Falafel, hummus, dukha VE
- Truffle Mushroom, parmesan Tarts – V, (VE no parmesan)
- Ceviche, coconut, lime, coriander, chili DF GF
- Karaage Chicken, Japanese Mayo, Sesame Seeds, Nori - GF

SUBSTANTIALS

- Wagyu mini beef burger, cheese, house pickles, milk buns
- Haloumi burger, rocket, relish, aioli – V

DESSERT

- Salted Chocolate Pistachio Brownie – N

GOLD SELECTION - 7 canapés, 1 substantial, 1 dessert

CANAPÉS

- Heirloom Tomato, Burrata, olive (VE no feta)
- Truffle Mushroom, parmesan Tarts – V, (VE no parmesan)
- Quattro fromage, Arancini V
- Karaage Chicken, Japanese Mayo, Sesame Seeds, Nori – GF Crab, fennel, limoncello, radish DF
- Coconut Snapper ceviche, coriander, lime, chili – DF – GF
- Chicken san choy bow, nam jim, herb salad GF

SUBSTANTIALS

- BBQ Chicken, smoked tomato tarragon vinaigrette, rocket GF.

OR

- Braised Lamb shoulder, quinoa, chickpea, pomegranate, mint, feta & parsley

DESSERT

- Salted Chocolate Pistachio Brownie - N

PLATINUM SELECTION - 8 canapés, 2 substantials, 1 dessert

CANAPÉS

- Heirloom Tomato, Burrata, olive (– V, (VE no feta)
- Truffle Mushroom, parmesan Tarts – V, (VE no parmesan)
- Karaage Chicken, Japanese Mayo, Sesame Seeds, Nori – GF
- BBQ duck boa buns, shallot, hoisin
- Crab, fennel, limoncello, radish DF
- Coconut Snapper ceviche, coriander, lime, chili – DF – GF
- Lamb kofta, yogurt mint, dukha salt N
- Scallop shells, cauliflower, herb butter crumb

SUBSTANTIALS - CHOOSE 2

- Lobster rolls, crème fraiche, caviar, potato crisps
- Miso Salmon, pickled ginger, sesame, nori, cucumber GF DF
- Tuna poke, avocado, wasabi, sesame, wakame boats GF DF
- BBQ Chicken, smoked tomato tarragon vinaigrette, rocket GF DF
- Braised Lamb shoulder, quinoa, chickpea, pomegranate molasses & parsley DF

DESSERT

- Salted Chocolate Pistachio Brownie – N

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

df=dairy free

gf=gluten free

v=vegetarian

gfa=gluten free available

va=vegetarian available

CATERING MENU - SYDNEY



BUFFET SELECTION

2 Canapes, 2 Proteins, 2 Veg/Salad, 1 Fruit Platter or Dessert, Breadbasket

Canapés

- Chefs selection

Protein

- Smoked chicken, spinach, chickpeas, smoked paprika yogurt, lemon thyme (GF)
- Roast beef, rocket, grana Padano, cherry tomato, truffle aioli GF
- Miso salmon, soba noodles, sesame, pickled ginger, Asian herbs GF, DF
- Pulled lamb, feta, cous cous, currants, toasted almond N
- Frittata, pea, mint, feta, spinach V, GF
- Haloumi, lemon, caper, chili (mild), parsley salad V, GF

Vegetables and Salads

- Roasted root vege, salsa Verde, rocket VE, GF
- Frittata, pea, mint, feta, spinach V, GF
- Haloumi, lemon, caper, chili (mild), parsley salad V, GF
- Charred turmeric cauliflower, kale slaw, curry leaves, pomegranate, nuts n seeds, tahini yoghurt dressing N V GF
- Quinoa, mint, tomato, lemon oil, tabouli VE GF
- Chermoula potato salad with crispy chorizo, sweet corn, olives GF
- Super greens, tamari sesame seeds; broccolini, Asian greens, ponzu dressing VE GF
- Basil Rocket Pesto, penne, tomato confit, parmesan V
- Roast Beetroot, cumin, balsamic, lentil, parsley, pomegranite VE

Dessert

- Chocolate pistachio brownie
- Berry polenta cake,
- Fig friands
- Sweet slices
- (*GF options available)

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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

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