



DREAMTIME CATERING PACKAGES

CATERING PACKAGES ARE SUBJECT TO PRODUCE AVAILABILITY.

ALL MENU SELECTIONS ARE DUE 14 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 10 DAYS PRIOR TO CHARTER.

ALL CATERING PACKAGES INCUR A CHEF'S FEE OF \$400 FOR 4 HOUR CHARTERS AND \$85 PER HOUR THEREAFTER.

CANAPÉ PACKAGES

MINIMUM ORDER
20 GUESTS

1 chef required for 0-45 guests at \$450 for 4 hours
\$85 per hour for every hour thereafter

SILVER CANAPÉ PACKAGE

\$65 pp
8 canapes & 1 dessert

GOLD CANAPÉ PACKAGE

\$79 pp
8 canapes, 1 substantial, 1 dessert

PLATINUM CANAPÉ PACKAGE

\$99 pp
6 canapes, 3 platinum, 1 subatantial, 2 dessert



SILVER CANAPE PACKAGE

\$65 per person

minimum 20 guests

8 canapes, 1 dessert

Canapes

torched goats' cheese, caramel onions, shortcrust tartlet (v)

handmade sushi, pickled ginger, soy sauce

arancini, saffron & mozzarella, chive aioli (v)

beef sausage roll, smokey tomato chutney

crispy smashed chat potatoes sweet chilli, sour cream (gf)

spring lamb cocktail pie, roasted tomato chutney

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

Tasmanian salmon tartare, compressed cucumber, lime crème fraiche

Dessert

canape style chocolate dipped gelato (v)

GOLD CANAPE PACKAGE

\$79 per person

minimum 20 guests

8 canapes, 1 Substantial, 1 dessert

Canapes

rosemary mushroom shortcrust tartlet, Parmigiano- Reggiano (v)

sumac Angus beef, sourdough crouton, horseradish cream, chives

beef & mushroom cocktail pie, roasted tomato chutney

karaage fried chicken, sriracha mayonnaise, fresh lime

arancini, saffron & mozzarella, chive aioli (v)

vegetable spring rolls, sweet soy dipping sauce, sliced shallots (v)

fresh Australian King prawn, Persian lime aioli, pea tendril (gf)

beef slider, smoked aioli, aged cheddar, burger pickle

Substantial

diced Mediterranean salad, grilled chicken thigh, mixed baby leaves, oregano

vinaigrette (gf)

Dessert

lemon curd tartlet, raspberry meringue (v)

PLATINUM CANAPE PACKAGE

\$99 per person

minimum 20 guests

6 gold, 3 platinum, 1 substantial, 2 dessert

Canapes

prosciutto di Parma, rye crouton, fried rosemary, parmesan whip

seared tuna tataki, ruby grapefruit, pepper caramel (gf)

mushroom, bamboo shoot and garlic chive gow gee, chilli, lime & coriander

dipping sauce (v)

NSW South Coast oysters, mignonette vinaigrette, rock salt (gf)

handmade sushi, pickled ginger, soy sauce

arancini, saffron & mozzarella, chive aioli (v)

grilled chicken satay skewers, satay sauce, fresh coriander (gf)

Angus beef burger, chutney, smoked aioli, brioche roll, pickle

flathead goujons, dill tartare sauce

Substantial

pumpkin ravioli, burnt butter, spinach, pine nuts, parmesan, sage (v)

Dessert

chocolate brownie, salted caramel (v)

chocolate cherry tartlet, shaved coconut

BUFFET PACKAGES

MINIMUM ORDER
20 Guests

Chef required for every 40 guests at \$450 for 4 hours
\$85 per hour for every hour thereafter

GOLD BUFFET PACKAGE

\$105pp
1 canape, 6 mains, 2 desserts

PLATINUM BUFFET PACKAGE

\$125 pp
2 canapes, 7 mains, 2 desserts



GOLD BUFFET PACKAGE

\$105 per person

Minimum 20 guests

1 canape, 6 mains, 2 desserts

Canape

arancini, saffron & mozzarella, chive aioli (v)

Mains

roasted chat potatoes fresh rosemary, confit garlic (v) (gf)

wild rocket salad shaved pear, Parmigiano-Reggiano, reduced brown sugar

balsamic (v) (gf)

NSW South Coast oysters pomegranate vinaigrette, lemon (gf)

Toasted cauliflower pickled onion, pepita seeds, wild leaves (v) (gf)

roasted chicken thigh grilled fennel, saffron dressing (gf)

market best fish fillets cauliflower puree, shaved baby radish, fresh herbs

(gf)

Desserts

chocolate brownie, salted caramel (v)

chocolate cherry tartlet, shaved coconut

PLATINUM BUFFET PACKAGE

\$125 per person

Minimum 20 guests

2 canapes, 7 mains, 2 desserts

Canapes

NSW South Coast oysters, mignonette vinaigrette, rock salt (gf)

arancini, saffron & mozzarella, chive aioli (v)

Mains

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

grilled summer stone-fruit goats' cheese, toasted walnuts, wild rocket (v) (gf)

heirloom tomato salad chargrilled corn, smoked paprika dressing (v) (gf)

spiced Kent pumpkin dukkha, torn mint, honey Greek yoghurt dressing (v)

(gf) sous vide, Portuguese style chicken breast, grilled lime, yoghurt dressing

(gf)

pan seared New Zealand snapper pine nut pesto, young basil (gf)

slow cooked lamb shoulder lemon chermoula (gf)

Desserts

lemon curd tartlet, raspberry meringue (v)

canape style chocolate dipped gelato (v)

FINE DINING

\$130pp

1 entrée, 1 main, sides, 1 dessert
Includes sourdough bread rolls & butter

ENTRÉE

Forest mushroom tartlet (v)
cauliflower puree, herb oil

Canadian sea scallops (gf)
corn puree, crisp prosciutto, snow pea tendrils

Berkshire pork belly (gf)
pickled eschallots, chargrilled peach, red witlef

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

Smoked kingfish crudo (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, cress

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

FINE DINING

\$130pp

1 entrée, 1 main, sides, 1 dessert
Includes sourdough bread rolls & butter

MAIN

Smoked Mullet (gf)

champagne sauce, roasted baby carrots, carrot chips

Riverina beef eye fillet (gf)

potato puree, roasted fennel, chargrilled greens, smoked garlic & thyme butter, jus

Tasmanian salmon fillet (gf)

walnut crust, sautéed spinach, cauliflower puree, confit lemon & honey vinaigrette

Free range chicken supreme (gf)

creamy pumpkin mash, roasted vegetables, seeds

Roast lamb backstrap (gf)

onion puree, fried polenta, grilled spring onion, herb jus

Grilled flank steak (gf)

parsnip cream, honey roasted endives, quinoa, fried parsley

pan fried chicken breast (gf)

blanched asparagus, cherry truss tomatoes, potato fondant, grain mustard beurre noisette

Grilled thyme mushroom (v)

spiced cauliflower florets, fried saffron croquette, seasonal greens

FINE DINING

\$130pp

1 entrée, 1 main, sides, 1 dessert
Includes sourdough bread rolls & butter

DESSERT

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

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

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

Local & international cheese (v)
crackers, quince

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

FOOD STATIONS

Minimum 20 guests

Chef fees apply

GRAZING ANTIPASTO STATION

\$45 pp

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.

SEAFOOD ICE BAR

\$55 pp

Assorted sushi, fresh prawns (2pp), Sydney Rock Oysters (1pp), Pacific oysters (1pp), dipping sauces served on crushed ice.

UPGRADED SEAFOOD ICE BAR

\$105 pp

Assorted sushi, Moreton bay bugs, seared scallops, cold smoked beechwood salmon, fresh prawns (2pp), Sydney Rock Oysters (1pp), Pacific oysters (1pp), dipping sauces served on crushed ice.

OYSTER SHUCKING STATION

\$29PP

Add a live oyster shucker for \$500

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.

FOOD STATIONS

Minimum 20 guests

Chef fees apply

WHOLE BAKED HONEY LEG HAM

\$500

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

Suitable for 50 guests with other food selections.

DESSERT STATION

\$40PP

Seasonal fruit brochettes, chocolate & salted caramel tarts, lemon curd tarts with crisp meringue and Boardwalk chocolate brownie with salted caramel.

ADDITIONAL CATERING FEES

CHEF FEES

Canapé Dining

1 chef per 50 guests

\$450 for 4 hours

\$85 per hour for every additional hour

Buffet Dining

1 chef per 40 guests

\$450 for 4 hours

\$85 per hour for every additional hour

Fine Dining

1 chef per 12 guests

Alternate serve 1 chef per 10 guests

\$450 for 4 hours

\$85 per hour for every additional hour

PUBLIC HOLIDAYS

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

FINE DINING HIRE SURCHARGE

A additional charge of \$600 is payable for 10+ guests.

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

Maximum numbers 28

DIETARY REQUIREMENTS

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

BYO BEVERAGES

\$20 per person

Includes:

Ice

Eskies / fridges

Glassware

All BYO is to be delivered to the yacht at least 2 hours prior to the event, at an agreed time with the yacht.

Please ask clients what they would prefer for welcome beverages (2 choices maximum) so the crew can have this ready upon guest arrival.

Alternatively, we have a custom BYO beverage list your clients can order from and have delivered to the yacht on their behalf.

BYO fee and orders are not commissionable.
