



Sunseeker Food and Beverage

REQUIRED STAFF:

\$260.00 for up to four hours (additional hours \$60.00 per extra hour)

Up to 19 guests: 1 x Bartender 1 x Waiter

20 – 34 guests: 1 x Bartender 2 x Waiter

CHEF RATE

For a chef on board a rate of \$340 applies (for up to 4 hour charter, \$85 per extra hour) if food selection entails the use of our heating appliances a chef is required.

BAR

Premium Beer and Wine Package - \$18 per person per hour Includes:

Soft drinks, Juices, Water, Tea and Coffee.

OYSTER BAY MALBOROUGH SAVIGNON BLANC: Pale straw green in colour with brilliant clarity, this zesty and aromatic wine has lively, penetrating fruit characters.

A concentration of tropical and gooseberry flavours with an abundant bouquet, it is a wine that is always crisp, elegant and refreshing.

OYSTER BAY MERLOT: This wine shows a vibrant, fully ripened flavour. This Merlot is about elegance and intensity of fruit. The hero is always freshness of ripe fruit, spice and soft tannins on the palate.

CHANDON BRUT: This sparkling has good mousse to its bright straw colour and spent over two years on lees; the fruit flavours have developed figgy, creamy characters balanced by citrusy acidity.

BEERS:

- Crown
- Corona
- Hahn Premium Light

If spirits are required in package cost is \$20 per hour per person.



Minimum six selections from the lists below.

CANAPE SELECTION A: \$9.00 PER ITEM PER PERSON

- Mini flans of baby eggplant, caramelized onion and Yarra Valley goats cheese
- A selection of rice paper rolls with sesame dipping sauce.
- Mini bruschetta with basil and oregano on Ciabatta bread
- Huon smoked salmon and lemon mouse cones.
- Petite Southern Highlands beef burger with gruyere and tomato chutney.
- Chicken and young coconut salad.
- Roast pumpkin and baby spinach, parmesan and parsley Arancini.
- Mini Angus Beef Stroganoff pies with Duchess Potato.
- Chilli fish cake with crisp lettuce and lime mayo in petite soft bun.
- Chicken san chow bow
- Lamb burgundy pie floater
- Indonesian chicken Satay skewers with spicy peanut and coconut sauce.

CANAPE SELECTION B: \$12.00 PER ITEM PER PERSON

- Tiger Prawns with herb and lemon aioli.
- Poached Ocean Trout with a Nicoise Salad in a lettuce leaf cup.
- Peking duck pancake with shallots and chilli jam.
- Sydney Rock Oysters with champagne vinaigrette and pearls of the sea.
- Prawn cocktail with Marie rose sauce.
- Marinated octopus with olive, tomato and Pernod salsa.
- Smoked Salmon terrine on toasted brioche.
- Assorted sushi with pickle ginger, wasabi and soy.
- Prawn and chorizo skewers
- Petite Wagyu Fillet Steak sandwiches filled with roquette, beetroot and caramelized onion
- Scallops seared with lemon grass, lime and ginger dressing.
- Rosemary and red wine seared Lamb cutlets with mint and yoghurt
- Black end Yellow fin Tuna with Cajun spice, mango and pawpaw salsa



NOODLE BOX SELECTION: \$18.00 PER ITEM PER PERSON

- Thai red curry chicken, baby Bok Choy and bean sprouts with jasmine rice.
- Spinach and ricotta ravioli with baby eggplant and olives tossed in Napolitana Sauce.
- Beef stuffed tortellini with a creamy Bacon and mushroom sauce
- Penne pasta with roast capsicum and mushroom, semi dry tomatoes tossed in a light tomato pesto dressing.
- Vegetable Ratatouille

PLATTER OPTIONS – (min 3 choices)

CHEFS HOUSE MADE DIP SELECTION \$14.00 PER PERSON

Selection of house made dips, variety of flat breads and sticks and seasonal vegetables.

ANTIPASTO PLATTER \$18.00 PER PERSON

Selection of cold cured meats, marinated vegetables and a selection of lightly marinated olives served with crisp bread and lavosh.

CURED MEAT PLATTER \$18.00 PER PERSON

A selection of cured meats and chef's selection of deli choices.

SEAFOOD PLATTER \$75.00 PER PERSON

Selection of seafood fresh from the Sydney Fish Markets, including king prawns,

Sydney Rock oysters, smoked salmon, Barramundi, scallops, bug tails, blue swimmer crab dressed with parsley, lemon and garlic butter and served with toasted sourdough, seafood and tartare sauces also.

(Seafood selection may change dependant on season).

OYSTER BAR \$22 PER PERSON

A selection of freshly shucked Sydney Rock and Pacific Oysters served with a selection of condiments, lemon, Asian shallot vinaigrette or spiced tomato and caper salsa.

OCEAN KING PRAWNS \$22.00 PER PERSON

King prawns served with fresh lemon and aioli with condiments.

SELECTION OF FINE AUSTRALIAN CHEESES AND SEASONAL FRUITS \$14.00 PER PERSON

Served with dried fruit, gourmet grissini, crackers and walnut bread.

DESSERT TASTING PLATE \$15.00 PER PERSON

- Chocolate Mouse Cup with Chantilly cream.
- Vanilla bean cream Broulee – Tiramisu or Petite Cake