



CLUB NAUTICAL

BBQ BUFFET MENU

Onboard BBQ Buffet Options:

All buffet packages include cutlery, plates & serving ware.

*Chef required @ \$75per hour for all Buffet options, number of staffing may change depending on guest numbers.

Minimum of 10 guests required.

LIGHT BBQ BUFFET | \$29 per person*

Traditional Sausages - Pork & Beef w/ caramelised onion (gf) (df)

Beef Burger Patties w/ house-made tomato relish.

Fresh Mixed Greens w/ vine ripened cherry tomatoes, Spanish onion, cucumber, capsicum & dressing.
(vg) (gf) (df)

Baby Chat Potatoes w/ sliced Spanish onion, fresh herbs & house-made aioli. (v) (gf) (df)

Artisan Fresh Bread Rolls

Condiments to suit

CLASSIC BUFFET | \$39 per person*

Traditional Sausages - Pork & Beef w/ caramelised onion (gf) (df)

Lemon & Thyme Chicken Skewers (gf) (df)

Chargrilled Rump Steak Portions w/ house made tomato relish (gf) (df)

Halloumi & Vegetable Skewers (v) (gf)

Fresh Mixed Greens w/ vine ripened cherry tomatoes, Spanish onion, cucumber, capsicum & dressing.
(vg) (gf) (df)

Baby Chat Potatoes w/ sliced Spanish onion, fresh herbs & house made aioli. (v) (gf) (df)

Sliced Red Cabbage w/ shredded carrot & house-made dressing. (v) (gf) (df)

Artisan Fresh Bread Rolls

Condiments to suit

DELUXE BBQ BUFFET | \$50 per person*

Choice of : 4 x Mains & 4 x Sides (menu on following page)

Artisan Fresh Bread & Bread Roll Assortment Condiments to suit



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DELUXE BBQ BUFFET MAINS ~

Per-Peri Prawn & Chorizo Skewers w/ a mild chilli aioli. (gf) (df)
Lamb Koftas w/ a mint yoghurt dipping sauce & served on a bed of rocket.
Chicken Malay Sticks w/ a warm peanut sauce & coriander. (gf) (df)
Chargrilled Salmon Fillets w/ lemon wedges. (gf) (df)
Rump Steak Portions w/ house-made tomato relish. (gf) (df)
Beef Burger Patties w/ house-made tomato relish.
Halloumi & Vegetable Skewers served on a bed of rocket. (gf) (v)
Vege Burger Patties. (vg)
Tofu & Vegetable Skewers served on a bed of rocket. (gf) (vg)
Mango & Lime grilled Chicken Breast. (gf) (df)
Lime & Garlic Calamari Skewers w/ tartare sauce. (gf) (df)
Sticky Garlic Beef Kebabs. (gf) (df)
Traditional Sausages - Pork & Beef. w/ caramelised onion (gf) (df)
Gourmet Sausages - Thick Pork, Wagyu Beef & Chicken w/ caramelised onion. (gf) (df)
Mooloolaba Whole Cooked King Prawns w/ Lemon Wedges & Seafood Sauce. (gf) (df)
BBQ Corn on the Cob w/ butter & rosemary salt. (v)

SIDES~

Fresh Mixed Greens w/ cherry tomatoes, Spanish onion, cucumber, capsicum & dressing. (vg) (gf) (df)
Baby Chat Potatoes w/ sliced Spanish onion, fresh herbs & house-made aioli. (v) (gf) (df)
Moroccan Couscous Salad w/ rocket & minted yoghurt dressing. (v)
Creamy Pesto & Sundried Tomato Pasta Salad. (v)
Sliced Red Cabbage w/ shredded carrot & house-made dressing. (v) (gf) (df)
Mediterranean Salad w/ vine ripened cherry tomatoes, cucumber, red onion, black olives & feta. (v) (gf)
Green Beans, Almond & Feta Salad. (v) (gf)
Caramelised Pumpkin & Pearl Barley Salad w/ baby spinach, green beans & feta. (v)
Quinoa & Roast Vegetable Salad w/ baby spinach, chickpeas, feta & cherry tomatoes. (v) (gf)
Baby Beetroot, Rocket, Walnut & Goats Cheese Salad. (v) (gf)
Roasted Mushroom, Tomato & Cashew Salad w/ baby spinach. (vg) (gf) (df)
Raw Pad Thai Noodle Salad w/ capsicum, zucchini, cabbage & rice noodles, mint, cashews, coriander & a peanut, ginger & lime dressing. (vg) (gf) (df)

If you have any allergies or intolerances, please notify us upon ordering.



CLUB NAUTICAL

YACHT CANAPE PACKAGE

Elegant, flavour-packed bites — perfect for mingling, cruising, and sunset celebrations on the water.

Chef & Waitperson Required - \$140.00/hour

LIGHT YACHT CANAPES | \$44 per person

- Each guest allocated 10 pieces in total
- Choice of (6) Canape Selections & (1) Slider.

CLASSIC YACHT CANAPES | \$51 per person

- Each guest allocated 13 pieces in total
- Choice of (8) Canape Selections & (1) Slider

DELUXE YACHT CANAPES | \$55 per person

- Each guest allocated 15 pieces in total
- Choice of (8) Canape Selections, (1) Slider & (2) Sweets.

CANAPES~

Per-Peri Prawn & Chorizo Skewers w/ a mild chilli aioli. (gf) (df)

Lamb Koftas w/ a mint yoghurt dipping sauce & served on a bed of rocket.

Chicken Malay Sticks w/ a warm peanut sauce & coriander. (gf) (df)

Halloumi & Vegetable Skewers. (gf) (v)

Lime & Garlic Calamari Skewers w/ tartare sauce. (gf) (df)

Sticky Garlic Beef Kebabs. (gf) (df)

Mushroom Crostini w/ a garlic & basil vegan ricotta. (vg) (df)

Caprese Skewers w/ cherry tomatoes, bocconcini, basil leaves & aged balsamic. (v) (gf)

Sweet Tomato & Basil Mini Bruschetta. (vg) (df)

Cucumber Medallion w/ dill cream cheese mousse & smoked salmon. (gf)

Zucchini & Corn Fritters w/ crème fraiche. (v) (gf)

Prosciutto Wrapped Rockmelon w/ a balsamic glaze. (gf) (df)

Camembert, Smoked Salmon & Dill Skewers. (gf)

Caramelised Onion, Bacon & Haloumi Tartlets. (gf)

Pumpkin & Pinenut Tartlets. (v) (gf)

Caramelised Onion & Goat's Cheese Tartlets. (v) (gf)

Smoked Chicken Crostini. (df)

Spiced Eggplant & Haloumi Tarts. (v) (gf)

Prosciutto Wrapped Pear w/ a balsamic glaze. (gf) (df)

Peppered Eye Fillet Crisps w/ a horseradish aioli.

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SLIDERS~

Pulled Beef Brioche Slider w/slawn & guacamole.

Gourmet Cheeseburger Slider.

BLT Brioche Slider.

Vegetable & Halloumi Slider. (v)

Vege Pattie Slider w/ lettuce, tomato & caramelized onion (vg)

Vegetarian (v) | Vegan (vg) | Gluten Free (gf) | Dairy Free (df)

SWEETS~

Chocolate Brownie Bites w/ Chantilly cream & strawberries. (v) (gf)

Orange & Almond Cake Bites (v) (gf) (df)

Lemon Meringue Tartlets. (v) (gf)

Raspberry Coconut Bliss Ball (gf) (vg)

Dark Chocolate Mousse Tartlets w/ a honeycomb crumb. (v) (gf)

Cinamon Mini Doughnut Balls (v)

Jam Filled Mini Doughnuts. (v)

Mini Mixed Danish Pastries. (v)



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GRAZING BOARDS

Antipasto : A range of charcuterie including house-made dips, local & international cheeses, anti-pasto, cured meats, fresh & dried fruits, nuts & freshly baked artisan bread.

Served on our custom wooden boards w/ cheese knives, serving ware, bamboo boats & napkins

THE BRONZE | \$450

120cm x 30cm Grazing Board - Light Grazing for up to 30 guests

THE SILVER | \$550

120cm x 40cm Grazing Board - Light Grazing for up to 40 guests

THE GOLD | \$770

120cm x 60cm Grazing Board - Light Grazing for up to 60 guests

SEAFOOD PLATTER ADD ON | \$209

Serves up to 20 guests.

- Whole Cooked Mooloolaba Prawns (1kg)
- Fresh Oysters (24)
- Sliced Smoked Salmon
- Served w/ Lemon Wedges & Seafood Sauce

PLATTER BOXES

Seasonal Fresh Fruit Salad Box (Up to 12 people) | \$72

Savoury Platter Box - Mixed variety of frittatas, mini quiches, cheese & spinach triangles & goats cheese tartlets (32pc) | \$88

Mixed Sandwich (6) & Wrap (4) Platter Box (32pc) | \$77

Party Platter Box – Gourmet Party Pies, Sausage Rolls & Spinach Triangles (36pc) | \$88

Sushi Box - Mini Assorted Variety (65pc) | \$82

Seafood Platter Box - Whole Cooked Mooloolaba Prawns (1kg), Fresh Oysters (24), Smoked Salmon & Condiments (Pending Availability) | \$210

PLATTER BOXES SALADS - SERVES 10-15 AS A SIDE SALAD.

Thai Beef Salad – Eye Fillet Strips, Vermicelli Noodles, Peanuts on a crisp salad & a Thai salad dressing. (gf) (df) | \$120

Roast Pumpkin, Pine nuts, Baby Spinach, Avocado & Goat's Cheese salad w/ a creamy basil dressing (v) (gf) \$98

Raw Pad Thai Noodle Salad w/ capsicum, zucchini, cabbage & rice noodles, mint, cashews, coriander & a peanut, ginger & lime dressing (vg) (gf) (df) \$98

Macadamia Nut Crusted Chicken Salad w/ mixed lettuce, cherry tomatoes, capsicum, red onion, avocado & a honey mustard dressing. (gf) | \$120

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PLATTER BOX SWEET TREATS

Danish Pastry Box - Mixed variety (v) (30pc) | \$72

Chocolate Brownie Bites w/ Chantilly cream & strawberries (v) (gf) (24pc) | \$50

Pavlova Bites w/ Chantilly cream & fresh seasonal fruit (v) (gf) (24pc) | \$50

Lemon Meringue Tartlets (v) (gf) (25pc) | \$50

White Chocolate Mousse Tartlets w/ a berry compote (v) (gf) (25pc) | \$50

Dark Chocolate Mousse Tartlets w/ a honeycomb crumb (v) (gf) (25pc) | \$50

Orange & Almond Cake Bites (v) (gf) (df) (24pc) | \$50

Sweet Treats Box – Caramel Slices (gf), Orange & Almond Cake (gf)(df), Danish pastries & chocolate brownie bites (gf)(v) (32pc) | \$88

Raw Vegan Treat Box - Salted Caramel Slice, Pistachio Slice, Sweet Potato & Cacao Brownies, Raspberry & Coconut Bliss Balls (vg) (df) (gf) (32pc) | \$99

Decadent Dessert Platter Box A selection of 35 shot glasses including Chocolate Mousse, Lemon Meringue, Apple Crumble, Vanilla Panna Cotta, White Chocolate & Berry Mousse (35pc) | \$120

GRAZING BOXES

COLD

Caprese Skewers w/ cherry tomatoes, bocconcini & Basil Leaves (v) (gf) (30pc) | \$60

Goat's Cheese & Caramelised Onion Tartlet (v) (48pc) | \$66

Sweet Tomato & Basil Bruschetta (vg) (df) (20pc) | \$44

Cucumber Medallion w/ dill cream cheese mousse & smoked salmon (gf) (30pc) | \$55

Camembert, Smoked Salmon & Dill Skewers (gf) (40pc) | \$66

Peppered Eye Fillet Crisps w/ horseradish aioli (20pc) | \$66

Smoked Chicken Crostini (df) (20pc) | \$50

Zucchini & Corn Fritters w/ crème fraiche (gf) (v) (24pc) | \$55

HOT

Chicken Malay Skewers w/ a peanut dipping sauce (gf) (df) (30pc) | \$66

Char Sui Chicken Crispy Dumplings w/ an Asian slaw (20pc) | \$55

Cocktail Spring Rolls w/ a sweet chilli dipping sauce (vg) (40pc) | \$60

Meatballs in a Napoli dipping sauce (30pc) | \$55

Buttermilk Fried Chicken Wings w/ a honey sesame glaze (gf) (30pc) | \$50

Crumbed Camembert w/ a tomato chilli jam dipping sauce (v) (gf) (40pc) | \$66

Lamb Koftas w/ a mint yoghurt dipping sauce (20pc) | \$66

Truffled Mushroom Arancini w/ a garlic aioli dipping sauce (v) (gf) (20pc) | \$66

SLIDERS

Pulled Beef Brioche Slider w/slau & guacamole (12pc) | \$77

Mini Brioche Cheeseburger (12pc) | \$77

BLT Brioche Slider (12pc) | \$77



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ADDITIONAL INFORMATION

Additional Wait Staff available on request.

To personalise your dining experience, please contact us for further information regarding items for hire.

Delivery fee of \$35 for orders less than \$500 applies

Public Holiday surcharge of 15% applies to any order for a public holiday.

Catering must be paid for no later than 3 weeks before your charter date.

Prices subject to change

Menu may vary slightly due to availability

Menu available on the Gold Coast only on vessels with BYO catering / beverages.