

ELEMENT



DROP-OFF MENUS

Minimum 30 Guests - Delivery Fee \$60

\$50 per person

Grazing selection of cured and smoked meats, olives, grilled vegetables, house-made chutneys, hummus and flatbreads

Wide selection of local and imported cheeses with breads and accompaniments

Truss tomato medley with buffalo mozzarella and salsa verde

Sumac-spiced roast chicken with sweetcorn, wild rocket and harissa yoghurt

Freshly baked bread rolls with cultured butter

\$60 per person

Peeled Queensland tiger prawns with cocktail sauce and aioli

Tasmanian smoked salmon with pickled red onion, radish, capers and horseradish

Slow-roasted spiced cauliflower with chickpeas, baby kale, toasted pumpkin seeds

New-season baby potato salad with shallots, kale and seeded mustard dressing

Wide selection of local and imported cheeses with breads and accompaniments

Freshly baked bread rolls with cultured butter

Please note these menus are intended as light grazing selections only.

GOLD CANAPÉ PACKAGE

\$75 per person

3 COLD · 3 WARM · 1 SUBSTANTIAL · 1 DESSERT

COLD CANAPÉS

Heirloom cherry tomato, Greek feta, black olive, oregano and cucumber bruschetta ^V
Chilled Queensland king prawns with citrus mayonnaise dipping sauce ^{GF}
Soy glazed free-range chicken with baby greens, ginger, lime, wild mushrooms and crispy onions ^{GF}

WARM CANAPÉS

Seared Atlantic scallops with smoked bacon, celeriac, caper thyme mayonnaise and lemon
Chilli-spiced prawns with nori salt, miso aioli and lemon ^{GF · DF}
Black Angus beef and rosemary puff pastry pie with tomato chutney

SUBSTANTIAL CANAPÉS

Fried buttermilk chicken with jalapeño slaw and smoked paprika aioli on a milk bun

DESSERT CANAPÉ

Lemon curd cheesecake tartlets

PLATINUM CANAPÉ PACKAGE

\$95 per person

4 COLD · 4 WARM · 2 SUBSTANTIAL · 1 DESSERT

COLD CANAPÉS

Freshly shucked Sydney Rock oysters with apple cider cucumber vinaigrette ^{GF}
Chilled Queensland king prawns with citrus mayonnaise dipping sauce ^{GF}
San Daniele prosciutto, pearl mozzarella, tomatoes, baby basil and crisp flatbread
Teriyaki-seared Black Angus beef with sesame seeds, pickled cucumber, Kewpie mayonnaise and fried garlic

WARM CANAPÉS

Green pea, mozzarella and pecorino arancini with panko crust and truffle aioli ^V
Chorizo, black bean, spiced avocado and cherry tomato quesadilla
Tiny Black Angus pastrami Reuben on marble rye
Crispy Berkshire pork belly with lemongrass, glass noodles, mint, fermented chilli and lime soy dressing ^{GF}

SUBSTANTIAL CANAPÉS

Lemongrass free-range chicken Thai salad with rice noodles, mint and bean sprouts
24-hour BBQ Black Angus short rib with American cheese, pickles and house chutney on milk buns

DESSERT CANAPÉS

Cinnamon sugar churros with warm dark chocolate sauce
Double Brie with organic dates on seeded crisp

DIAMOND CANAPÉ PACKAGE

\$120 per person

1 FOOD STATION (GLAZED HAM OR CHARCUTERIE & CHEESE)

4 COLD · 5 WARM · 3 SUBSTANTIAL · 2 DESSERT

COLD CANAPÉS

Freshly shucked Sydney Rock oysters with apple cider cucumber vinaigrette **GF**

Soy-glazed chicken, baby greens, ginger, lime, wild mushrooms and onion **GF**

Teriyaki-seared Black Angus beef with sesame seeds, pickled cucumber, Kewpie mayonnaise and fried garlic

San Daniele prosciutto, pearl mozzarella, tomatoes, baby basil and crisp flatbread

WARM CANAPÉS

Green pea, mozzarella and pecorino arancini with panko crust and truffle aioli **V**

Chorizo, black bean, spiced avocado and cherry tomato quesadilla **V**

Chilli-spiced prawns with nori salt, miso aioli and lemon **GF · DF**

Tiny Black Angus pastrami Reuben on marble rye

Crispy Berkshire pork belly with glass noodles, chili, mint and lime soy dressing **GF**

SUBSTANTIAL CANAPÉS

Fried buttermilk chicken with jalapeño slaw and smoked paprika aioli on a milk bun

Roasted Black Angus Thai beef salad with rice noodles, beansprouts and mint

Slow-cooked sumac lamb shoulder with gnocchi, chard and cucumber yoghurt

DESSERT CANAPÉS

Lemon and passionfruit curd with fresh strawberries and crushed meringue

Sea salt caramel and brownie crumble tart

ADD - ONS & FOOD STATIONS

Minimum 30 guests. Available with any canapé or buffet package.

SUSHI & SASHIMI STATION \$35 PP

Kingfish, tuna and fresh seasonal seafood carved to order.

OYSTER TASTING STATION \$30 PP

Sydney Rock, Pacific and Flat oysters from around Australia.

LIVE OYSTER SHUCKING \$30 PP + \$450

Fresh oysters shucked to order by the onboard chef. FEE

GLAZED HAM STATION \$25 PP

Warm carved ham with mustards, pickles and soft rolls.

CAVIAR STATION POA

Selection of premium caviars with hosted service.

CHARCUTERIE & CHEESE STATION \$25 PP

Local and imported cheeses, cured meats and accompaniments.

CHEESE STATION \$25 PP

Artisan local and imported cheeses with breads and condiments.

GOLD BUFFET

\$120 per person

2 ARRIVAL CANAPÉS · 3 COLD PLATTERS · 2 WARM PLATTERS · 1 DESSERT PLATTER

PLATINUM BUFFET

\$140 per person

3 ARRIVAL CANAPÉS · 4 COLD PLATTERS · 3 WARM PLATTERS · 2 DESSERT PLATTER

COLD PLATTERS

Black Angus beef tataki, spring onion, king brown mushrooms & aged soy [GF](#)

House-smoked Petuna ocean trout, capers & horseradish crème fraîche [GF](#)

Salumi selection, pickles, olives & grilled vegetables [GF](#)

Heirloom tomato medley, buffalo mozzarella & hand-made basil pesto [GF](#) · [V](#)

Poached Yamba prawns, shaved fennel, watercress & ruby grapefruit salad [GF](#)

WARM PLATTERS

Grilled Tasmanian King salmon, celeriac remoulade, rocket & shaved radish [GF](#)

8-hour slow-cooked South Australian lamb shoulder, pomegranate molasses, kale & warm

Israeli couscous

Roasted pepper-crust Black Angus sirloin, mushrooms & chimichurri [GF](#)

Free-range de-boned chicken, sumac, blackened corn, red pepper, rainbow chard & harissa yoghurt [GF](#)

Crispy-skinned W.A. Cone Bay barramundi, sautéed wombok, pickled ginger, aged soy & wild mushrooms [GF](#)

DESSERT PLATTERS

Valrhona dark chocolate pavé, candy peanuts, shortbread crumble & vanilla cream [GF](#)

Strawberry cheesecake, coconut crumble & strawberry ricotta cream

Handmade pavlova nests, mango passionfruit curd & raspberry compote [GF](#)

Local & imported cheeses, spiced apple chutney, marinated figs & flatbread

BUFFET INCLUDES

Green micro salad, shaved radish, red onion & cold-pressed dressing

Freshly baked bread rolls with Pepe Saya butter

Steamed baby potatoes with parsley butter & lemon

SEAFOOD BUFFET

\$170 per person

ARRIVAL CANAPÉS

Miniature shortcrust tart, hummus & spiced butternut pumpkin [V](#)

Seared Atlantic scallops, scorched sweet corn, chorizo & wild mushrooms

Chilli lime free-range chicken, baby greens, cucumber, nam jim dressing & wonton crisp

SEAFOOD DISPLAY

Selection of oysters, tiger prawns, Balmain bugs & chilled mussels, caper mayonnaise & citrus aioli

Lobster available on request — market price applies.

INCLUDED

Steamed new potatoes with parsley butter

Wild rocket, shaved pear, pecorino & aged balsamic dressing

Spiced cauliflower, chickpea & raita salad

Handmade bread rolls with cultured butter

COLD PLATTERS

Yellowfin tuna, spring onion, king brown mushrooms & aged soy

Queensland spanner crab, heirloom tomato medley, avocado, radish, cucumber & light chilli

WARM PLATTERS

Roasted pepper-crusted Black Angus sirloin, mushrooms & chimichurri [GF](#)

Large king prawns, butternut pumpkin, Persian feta & harissa [GF](#)

Crispy-skinned W.A. Cone Bay barramundi, sautéed wombok, pickled ginger, aged soy & wild mushrooms

DESSERT

Handmade pavlova nests, mango passionfruit curd & raspberry sorbet [GF](#)

Local & imported cheeses, spiced chutney, marinated figs & flatbreads



PLATED FORMAL DINING

MINIMUM 10 GUESTS · INCLUDES 3 ARRIVAL CANAPÉS

3 COURSES \$130 PP

4 COURSES \$150 PP

5 COURSES \$200 PP

ENTRÉE

Chilled tiger prawns, celeriac remoulade, red vein sorrel & lemon dressing [GF](#)

Zucchini quinoa fritters, goat's cheese, pea mint cream & watercress [V · GF](#)

De-boned baby chicken, prosciutto, fetta, mushrooms & broth [GF](#)

Seared scallops, Jerusalem artichoke, crisp pancetta & baby herbs [GF](#)

Cured kingfish, pickled baby beetroot, horseradish crème fraîche & roe [GF](#)

Wagyu carpaccio, capers, truffle mayonnaise, wild rocket, pecorino & grissini

Grilled rare yellowfin tuna, shaved fennel, orange & aioli [GF](#)

Confit W.A. octopus, red pepper, olive & chilli aioli [GF](#)

MAIN

Baby snapper, mussels, confit fennel, zucchini flower & bisque [GF](#)

Peppered lamb loin, slow-cooked shoulder, globe artichoke, peas & jus [GF](#)

De-boned corn-fed chicken, sweet corn, red pepper, baby leeks & gnocchi

Hapuka fillet, squid, chorizo, nettle butter & lemon [GF](#)

Grass-fed beef tenderloin, oxtail cigar, king brown mushroom & jus [GF](#)

Berkshire pork loin, prosciutto, crispy pavé, morcilla, apple & jus [GF](#)

Twice-cooked duck leg & duck breast, gnocchi, kale, fig & orange glaze [GF](#)

BREADS & SIDES

Handmade rolls with cultured butter

Baby green leaves with apple cider dressing

DESSERT

Dark chocolate pavé with strawberry, crème fraîche & strawberry ice cream [GF](#)

Salted caramel chocolate slice with banana & ritters, peanuts & ice cream [GF](#)

Coconut panna cotta with mango, crumble & coconut sorbet

Vanilla cheesecake with mixed berries & orange cardamom ice cream

Local & imported cheeses with fig loaf, flatbread & apple cherry chutney

KIDS MENU - \$45 PP

For children under the age of 12

Margherita pizza bites

Free-range chicken strips, chips & mayonnaise

Penne bolognese with parmesan (plain available)

Vanilla ice cream, strawberries & crushed meringue

ADDITIONAL INFORMATION

ADDITIONAL CANAPÉS

Canapés — \$10 per person

Substantial Canapés — \$16 per person

- Canapé menus have a minimum order of 15 guests
- Buffet menus have a minimum order of 10 guests
- Custom menus for smaller groups available on application

CHEF CHARGES

1 chef required

\$350 for 4 hours

\$85 per hour for additional hours

DIETARY REQUIREMENTS

All medical food intolerances can be catered for — please advise upon booking, or at least 14 days prior to charter commencement.

PUBLIC HOLIDAYS

A surcharge of 25% applies to food, and 100% to chef fees, on public holidays.

