

ONEWORLD

SUPER YACHT



GOLD CANAPÉ PACKAGE

\$85 per person

3 COLD · 3 WARM · 1 SUBSTANTIAL · 1 DESSERT

COLD CANAPÉS

Crushed baby peas, mint pesto, whipped feta & crisp corn tortilla [GF · V](#)
Ora King salmon crudo, seeded crackers, crème fraîche, baby cucumber & salmon roe [DF](#)
Chilled Queensland tiger prawns with yuzu aioli [GF · DF](#)

WARM CANAPÉS

Popcorn chicken with chorizo salt & red eye mayo [GF](#)
Seared lamb backstrap, slow roasted red peppers & tzatziki on flatbread
Mushroom arancini, leek, thyme, Parmigiano Reggiano & truffle aioli [V](#)

SUBSTANTIAL CANAPÉS

Fried chicken burger — buttermilk fried chicken, double American cheese, lettuce, tomato, onion & special sauce

DESSERT CANAPÉ

Lemon curd cheesecake tartlets, new season peach & strawberry

PLATINUM CANAPÉ PACKAGE

\$105 per person

4 COLD · 4 WARM · 2 SUBSTANTIAL · 1 DESSERT

COLD CANAPÉS

Charred sourdough crostini, handcrafted ricotta, heirloom tomato & basil [V](#)
Freshly shucked Sydney Rock oysters, raspberry vinaigrette [GF · DF](#)
Yellowfin tuna ceviche, crisp corn cracker, avocado cream & fish roe [GF · DF](#)
Chilled Queensland tiger prawns with yuzu aioli [GF · DF](#)

WARM CANAPÉS

Grilled zucchini & baby spinach frittata, spiced sweet potato & romesco
Pork belly & pineapple skewers with miso caramel
Tandoori chicken tikka on warm roti with mint raita
Soy-glazed mushroom pot sticker dumplings, XO & fermented chilli sauce

SUBSTANTIAL CANAPÉS

Gnocchi, creamy wild mushrooms, shaved zucchini, dried chilli & pecorino
The Oneworld cheeseburger — pickles, bacon, double Jack cheese, truss tomato & burger sauce

DESSERT CANAPÉS

Belgian chocolate brownie with sumac strawberries
Jamison plum, new season apple & cinnamon crumble spoons

DIAMOND CANAPÉ PACKAGE

\$135 per person

1 FOOD STATION (GLAZED HAM OR CHARCUTERIE & CHEESE)

4 COLD · 4 WARM · 3 SUBSTANTIAL · 2 DESSERT

COLD CANAPÉS

Freshly shucked Sydney Rock oysters, raspberry vinaigrette **GF · DF**

Pomegranate-cured duck breast on brioche, duck pâté, pear & cherry compote

Yellowfin tuna sashimi, prawn crisp, roasted sesame dressing & chives

Thai-style Black Angus beef betel leaves, coconut, lime, peanuts, coriander & namjimm

GF

WARM CANAPÉS

Spiced butternut pumpkin, hummus, toasted pine nuts & crisp flatbread **VG**

Torched half-shell scallops, cauliflower purée, miso & caper butter

Crisp fried prawns with nam jim sauce

Black Angus beef mini pie, house made puff pastry & tomato chutney

SUBSTANTIAL CANAPÉS

QLD Moreton Bay bug brioche rolls, chipotle aioli, pickles & baby cos

Sri Lankan king prawn curry, coconut rice, baby bok choy, cucumber & roti

24-hour BBQ Black Angus short rib, American cheese, pickles & house chutney on milk buns

DESSERT CANAPÉS

Jamison plum, new season apple & cinnamon crumble spoons

Cinnamon sugar churros with warm dark chocolate sauce

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 FEE

Fresh oysters shucked to order by the onboard chef.

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 ✓

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-crust 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

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](#)

4 COURSES \$150 PP

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

5 COURSES \$200 PP

DESSERT

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

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 for every 50 guests

0–50 guests – \$450 for 4 hours

51–100 guests – \$900 for 4 hours

\$85 per hour for additional hours, per chef

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.

