
WELCOME ABOARD
SUNSET
EVENT CANAPÉS & BEVERAGES
35M SUNSEEKER

SUNSET

CANAPÉS

1 CHOOSE YOUR PACKAGE

Classic — $160

5 canapés, 1 substantial, 1 sweet · set menu

Crumpet, Mooloolaba king prawn, Moreton Bay bug tostada, chicken & lemon myrtle, zucchini fritter, signature slider, yuzu slice

Signature — $190

6 canapés, 2 substantial, 1 sweet · set menu

Crumpet, Moreton Bay bug tostada, yellowfin crudo, Pacific oyster, seared wagyu, Angus beef rösti, casarecce alla vodka, pulled lamb pita, miso banoffee tart

Your Selection — $215

8 canapés, 2 substantial, 1 sweet · your choice

2 CHOOSE YOUR DISHES

CANAPÉS · VEGETARIAN

Three cheese croquette
molten three-cheese centre, garlic aioli

Crumpet
Sunshine Coast honey, goat's curd, candied walnut

Polenta crisp
smoky roasted capsicum, basil

Zucchini & green herb fritter
garlic dill yoghurt

CANAPÉS · SEAFOOD

Mooloolaba king prawn
togarashi spice, garlic

Line-caught yellowfin crudo
crostini, capers, EVOO

Moreton Bay bug tostada
avocado, jalapeño, coriander

Pacific oyster
champagne mignonette

CANAPÉS · MEAT

Chicken & lemon myrtle
herby chermoula

Seared wagyu
rosemary, bright salsa verde

Angus beef rösti
native pepperberry crème fraîche, chive

Lemongrass pork roll
tangy tamarind dip

Lamb cutlet *
rosemary, cool tzatziki

SWEET

Yuzu slice
shortbread, yuzu & lemon aspen curd, torched meringue

Miso banoffee tart
banana, miso caramel, wattleseed

Chocolate caramel slice
cocoa nib biscuit base, caramel, dark chocolate

Mini gelato cones
seasonal gelato & sorbet

SUBSTANTIAL

Signature slider
Angus beef, cheese, pickle, brioche, or swap to fish or chicken

Casarecce alla vodka
rich tomato, creamy stracciatella, basil

Pulled lamb pita
mint labneh, quick-pickled onion

Barramundi & finger lime taco
crunchy slaw, jalapeño relish

Moreton Bay bug roll
butter-poached bug, soft brioche, lemon mayo



Per guest, ex GST, including chef service for charters of up to five hours. Minimum 20 guests. Classic and Signature are fixed set menus. * Premium supplement applies. All dishes can be tailored to dietary requirements.

SUNSET

ADD-ONS

3 ADD TO ANY PACKAGE

SIGNATURE CARTS

The oyster cart $65

shucked live at the cart or styled on ice, champagne mignonette, finger lime, lemon, house hot sauce

The grazing cart $55

Australian cheeses & charcuterie, seasonal fruit, nuts & honeycomb, crackers & lavosh

The seafood cart $85

freshly shucked oysters, Mooloolaba prawns, Moreton Bay bugs, Marie Rose, mignonette, lemon & finger lime

The gelato cart $55

seasonal gelato & sorbet scooped to order, cones or cups

LIVE STATIONS

The pizza station $65

10" pizzas made to order on deck: pepperoni, margherita, vegetarian. Gluten-free bases available. Add Italian salads $32.50

The tiramisu $32.50

served live from a trolley, espresso, mascarpone, cocoa



Prices per guest, ex GST. Minimum 20 guests or equivalent minimum package spend. Stations and carts are available on request, subject to vessel suitability, deck access and seasonal availability.

SUNSET

BEVERAGES

PACKAGE

Classic

$35 PER PERSON / PER HOUR

SPARKLING

Chandon NV

ROSÉ

Whispering Angel Provence Rosé

WHITE WINE

Cloudy Bay Sauvignon Blanc

Shaw & Smith M3 Chardonnay

RED WINE

Yangarra King's Wood Shiraz

Cloudy Bay Pinot Noir

BEER

Corona

Stone & Wood

NON-ALCOHOLIC

Soft drinks, tea and coffee

PACKAGE

Signature

$55 PER PERSON / PER HOUR

CHAMPAGNE

Veuve Clicquot

ROSÉ

Whispering Angel Provence Rosé

WHITE WINE

Cloudy Bay Sauvignon Blanc

Shaw & Smith M3 Chardonnay

RED WINE

Yangarra King's Wood Shiraz

Cloudy Bay Pinot Noir

BEER & SELTZERS

Corona

Stone & Wood

Locally sourced seltzers

NON-ALCOHOLIC

Sparkling water, soft drinks, tea and coffee

ADDITIONS

Spirits & cocktails

ON CONSUMPTION

SPIRITS · UNDER 50 GUESTS

Belvedere Pure Vodka

1800 Tequila

Hendrick's Gin

Bundaberg Select VAT 206 Rum

Johnnie Walker Black Label Scotch Whisky

MIXERS

Coke, Coke Zero, Sprite, tonic water, soda water

COCKTAILS · UNDER 20 GUESTS, UP TO THREE

Mojito

Margarita

Aperol Spritz

Negroni

MIXOLOGIST

Price on application



Packages are priced per guest, per hour. Spirits and cocktails are priced individually and charged on consumption. Spirits are served with mixers or on ice only, not as shots.