

I EVENT CATERING & BEVERAGES

A CULINARY JOURNEY WITH IMPULSIVE

We believe that exquisite onboard cuisine is one of the most essential ingredients in crafting a truly unforgettable superyacht experience. Be captivated by the artistry of our culinary team as they skillfully curate delectable dishes that elevate dining to new heights.

All liveaboard charters include a private chef that will take you on an exclusive culinary journey, with daily menus tailored to your preferences.

CANAPES

GOLD CANAPE \$105
6 Canape + 2 substantial + 1 dessert

PREMIUM CANAPE \$150pp
9 canape + 2 substantial + 2 dessert + 1 grazing station

BUFFET PACKAGES

GOLD BUFFET PACKAGE \$130pp
2 canape on arrival + 6 platters + 1 dessert canape

PREMIUM BUFFET PACKAGE \$150pp
3 canape on arrival, 8 x platters + 2 dessert canape

FOOD STATIONS

PER PERSON PER STATION \$30pp
Recommended addition to the Gold Package

BESPOKE DINING PACKAGES MAXIMUM 30 GUESTS

LUNCH / DINNER
3 course \$155pp
4 course \$180pp

KIDS MENU \$50pp
3- 12 years





I BEVERAGE PACKAGES

EXPERIENCE IMPULSIVE

Elevate your superyacht soiree with our curated beverage packages, designed to complement our exquisite onboard cuisine perfectly. From sparkling vintages to lush rosés, indulge in a selection that mirrors the luxury of your voyage. Choose your ideal sip; we'll handle the rest.

BEVERAGE PACKAGES & PRICES

GOLD BEVERAGE PACKAGE

\$25 PER PERSON / PER HOUR

Chandon NV Vintage
 Chandon Garden Spritz
 M de Minuty Provence Rose
 Cloudy Bay Sauvignon Blanc
 Shaw & Smith M3 Chard

2021 Yangarra King's Wood Shiraz
 Cloudy Bay Pinot Noir
 Corona
 Peroni
 Stone & Wood

PREMIUM BEVERAGE PACKAGE

\$35 PER PERSON / PER HOUR

Veuve Cincquot
 Moet & Chandon Imperial Ice
 Whispering Angel Provence Rosé
 Cloudy Bay Sauvignon Blanc
 Shaw & Smith M3 Chard

2021 Yangarra King's Wood Shiraz
 Cloudy Bay Pinot Noir
 Corona
 Peroni
 Stone & Wood

INDULGENCE BEVERAGE PACKAGE

\$70 PER PERSON / PER HOUR

Ruinart Blanc De Blanc Champagne
 Moet & Chandon Imperial Ice
 Whispering Angel Provence Rosé
 Cloudy Bay Sauvignon Blanc
 Shaw & Smith M3 Chard

2021 Yangarra King's Wood Shiraz
 Cloudy Bay Pinot Noir
 Corona
 Peroni
 Stone & Wood

ADD ONS

Cocktails & spirits on consumption
 It must be additional to a beverage package, and a mixologist is required for cocktails.

CONSUMPTION BAR

\$2,000 minimum
 spend Strictly no BYO

I BEVERAGE MENU

SIGNATURE CELLAR SELECTION

Dom Perignon Blanc
Krug Grand Cuvee
Armand de Brignac (Ace of Spades)
Ruinart Blanc de Blanc or Brut
Veuve Clicquot Rose
Minuty Prestige
Cloudy Bay Chardonnay
Terrazas Grand Malbec
2021 Jean Dauvissat Chablis AOC
2021 Cullen Diana Madeline (Cabernet)
2018 Henschke Mount Edelstone Shiraz
2018 Henschke Hill of Grace
2020 Yangarra High Sands Grenache
2021 Le Sol Syrah
2021 Te Mata Coleraine (Bordeaux Blend)
Belvedere 10
Volcan Cristalino Tequila
Glenmorangie 18YO and Signet
Ardbeg 10YO
Hennessy VSOP & XO

CHAMPAGNE & SPARKLING

Dom Perignon
Krug Grand Cuvee
Armand de Brignac (Ace of Spades)
Ruinart Blanc de Blanc
Veuve Clicquot Rosè

WHITE WINE

2021 Jean Dauvissat Chablis AOC
Cloudy Bay Sauvignon Blanc
Shaw & Smith M3 Chard

RED WINE

2021 Yangarra King's Wood Shiraz
Cloudy Bay Pinot Noir
2021 Cullen Diana Madeline (Cabernet)
2018 Henschke Mount Edelstone Shiraz
2018 Henschke Hill of Grace

BEER

Corona
Peroni Nastro
Azzuro Stone &
Wood

Veuve Cincquot
Moët & Chandon Imperial
Ice Chandon NV Vintage
Chandon Garden Spritz

ROSÈ

Whispering Angel Provence
Rosé Veuve Clicquot Rosè
M de Minuty Provence Rosè

2020 Yangarra High Sands Grenache
2021 Le Sol Syrah
2021 Te Mata Coleraine (Bordeaux Blend)

COCKTAILS

BLOODY MARY

Belvedere Vodka, Tomato, Worcestershire, Tabasco, Lemon, Celery, Salt & Pepper

PASSIONFRUIT CAIPIROSKA

Belvedere Vodka, Passionfruit, Lime, Cane Sugar

LYCHEE MARTINI

Belvedere Vodka, Lychee, Lime

MOJITO

Havana 3yo White Rum, Mint, Lime, Cane Sugar, Soda

MARGARITA

Casamigos Blanco Tequila, Cointreau, Lime, Agave, Sea Salt

CHILLI MARGARITA

Casamigos Blanco Tequila, Cointreau, Lime, Chilli, Agave, Sea Salt

NEGRONI

Seabourne Coastal Dry Gin, Campari, Dolin Red Vermouth, Orange Bitters

ESPRESSO MARTINI

Vanilla Infused Vodka, Kahlua, Espresso

OLD FASHIONED

Woodford Reserve Bourbon, Angostura Bitters, Orange Bitters, Maraschino Cherry

