



SHORE THING

S Y D N E Y

CATERING & BEVERAGE PACKAGES

CATERING PACKAGES ARE SUBJECT TO PRODUCE AVAILABILITY.

ALL MENU SELECTIONS ARE DUE 14 DAYS PRIOR TO CHARTER, IF NO MENU SELECTIONS ARE MADE, THE MENU WILL BE CHEF'S CHOICE.

ALL DIETARY REQUIREMENTS CAN BE CATERED FOR, THESE MUST BE GIVEN IN WRITING 10 DAYS PRIOR TO CHARTER.

ALL CATERING PACKAGES INCUR A CHEF'S FEE OF \$450 FOR 4 HOUR CHARTERS AND \$85 PER HOUR THEREAFTER.

BEVERAGE OFFERINGS ARE SUBJECT TO AVAILABILITY.

CANAPÉ PACKAGES

MINIMUM ORDER
20 GUESTS

1 chef required for 0-45 guests at \$450 for 4 hours
\$85 per hour for every hour thereafter

SILVER CANAPÉ PACKAGE

\$70 pp
8 canapes & 1 dessert

GOLD CANAPÉ PACKAGE

\$85 pp
8 canapes, 1 substantial, 1 dessert

PLATINUM CANAPÉ PACKAGE

\$105 pp
6 canapes, 3 platinum, 1 subatantial, 2 dessert



SILVER CANAPE PACKAGE

\$70 per person
minimum 20 guests
8 canapés, 1 dessert

Canapés

torched goats' cheese, caramel onions, shortcrust tartlet (v)

handmade sushi, pickled ginger, soy sauce

arancini, saffron & mozzarella, chive aioli (v)

beef sausage roll, smokey tomato chutney

crispy smashed chat potatoes sweet chilli, sour cream (gf)

spring lamb cocktail pie, roasted tomato chutney

handmade pork and prawn dim sim, chilli, lime & coriander dipping sauce

Tasmanian salmon tartare, compressed cucumber, lime crème fraiche

Dessert

canape style chocolate dipped gelato (v)

GOLD CANAPE PACKAGE

\$85 per person

minimum 20 guests

8 canapés, 1 Substantial, 1 dessert

Canapés

rosemary mushroom shortcrust tartlet, Parmigiano- Reggiano (v)

sumac Angus beef, sourdough crouton, horseradish cream, chives

beef & mushroom cocktail pie, roasted tomato chutney

karaage fried chicken, sriracha mayonnaise, fresh lime

arancini, saffron & mozzarella, chive aioli (v)

vegetable spring rolls, sweet soy dipping sauce, sliced shallots (v)

fresh Australian King prawn, Persian lime aioli, pea tendrils (gf)

beef slider, smoked aioli, aged cheddar, burger pickle

Substantial

diced Mediterranean salad, grilled chicken thigh, mixed baby leaves,

oregano vinaigrette (gf)

Dessert

lemon curd tartlet, raspberry meringue (v)

PLATINUM CANAPE PACKAGE

\$105 per person
minimum 20 guests
9 canapés 1 substantial, 2 dessert

Canapés

prosciutto di Parma, rye crouton, fried rosemary, parmesan whip

seared tuna tataki, ruby grapefruit, pepper caramel (gf)

mushroom, bamboo shoot and garlic chive gow gee, chilli, lime &

coriander dipping sauce (v)

NSW South Coast oysters, mignonette vinaigrette, rock salt (gf)

handmade sushi, pickled ginger, soy sauce

arancini, saffron & mozzarella, chive aioli (v)

grilled chicken satay skewers, satay sauce, fresh coriander (gf)

Angus beef burger, chutney, smoked aioli, brioche roll, pickle

flathead goujons, dill tartare sauce

Substantial

pumpkin ravioli, burnt butter, spinach, pine nuts, parmesan, sage (v)

Dessert

chocolate brownie, salted caramel (v)

chocolate cherry tartlet, shaved coconut

ADDITIONAL CANAPES

Gold Canape items \$9.50 pp

Chorizo & charred sweet corn tartlet, corn puree

Arancini, saffron & mozzarella, chive aioli (v)

Vegetable spring rolls, sweet soy dipping sauce, sliced shallots (v)

Sumac crusted Angus beef sourdough crouton, horseradish cream

Japanese style karaage chicken, togarashi aioli

Handmade pork and prawn dim sim, chilli, lime & coriander dipping sauce

Tasmanian salmon tartare, compressed cucumber, lime crème fraiche (gf)

Oregano crumbed chicken goujons, herbed aioli

Tartlet of spring peas, whipped honey ricotta, preserved lemon, hazelnuts (v)

Grilled thyme field mushroom, caraway croute, parmesan whip (v)

Remoulade of salmon & capers, dill, corn cracker (gf)

Platinum Canape items \$12.00 pp

beef slider, smoked aioli, aged cheddar, burger pickle

Beechwood smoked salmon blini, dill crème fraiche, salmon roe

Seared salmon tataki, ruby grapefruit, pepper caramel (gf)

Grilled chicken satay skewers, satay sauce, fresh coriander (gf)

Riverina beef sausage roll, spiced chutney

Freshly peeled market best prawn, zested lime aioli, tendril (gf) Flathead

goujons, dill tartare sauce

ADDITIONAL CANAPES

Substantial Canape Items \$20.00 pp

Beer battered flathead, chips, herbed tartare sauce, lemon

Ricotta, fetta & spinach ravioli, roasted tomato sauce, fresh parmesan

Tasmanian salmon fillet, crushed new potatoes, salsa verde, lemon, parsley (gf)

Beef flank salad, ancient grains, tomatoes, charred corn, chimichurri (gf)

Chicken & chorizo paella, heirloom tomatoes, parsley (gf)

Char-grilled prawns, citrus salad, radish, yuzu vinaigrette (gf)

Grilled lemongrass chicken, wombok, coriander, spring onion, brown sugar
dressing (gf)

Dessert Canape Items \$8.50 pp

Gelato selection, dipped in chocolate and served in a mini cone(v)

Chocolate fudge brownie with caramel

Salted caramel & Belgian chocolate tartlet, powdered raspberries

Lemon curd tartlet, crisp raspberry meringue

BUFFET PACKAGES

MINIMUM ORDER
14 Guests

Chef required for every 40 guests at \$450 for 4
hours

\$85 per hour for every hour thereafter

GOLD BUFFET PACKAGE

\$120pp

1 canape, 6 mains, 2 desserts

PLATINUM BUFFET PACKAGE

\$140pp

2 canapes, 7 mains, 2 desserts



GOLD BUFFET PACKAGE

\$120 per person

Minimum 14 guests

1 canapé, 6 mains, 2 desserts

Canapé

arancini, saffron & mozzarella, chive aioli (v)

Mains

roasted chat potatoes fresh rosemary, confit garlic (v) (gf)

wild rocket salad shaved pear, Parmigiano-Reggiano, reduced brown
sugar balsamic (v) (gf)

NSW South Coast oysters pomegranate vinaigrette, lemon (gf)

Toasted cauliflower pickled onion, pepita seeds, wild leaves (v) (gf)

roasted chicken thigh grilled fennel, saffron dressing (gf)

market best fish fillets cauliflower puree, shaved baby radish, fresh herbs
(gf)

Desserts

chocolate brownie, salted caramel (v)

chocolate cherry tartlet, shaved coconut

PLATINUM BUFFET PACKAGE

\$140 per person

Minimum 14 guests

2 canapés, 7 mains, 2 desserts

Canapés

NSW South Coast oysters, mignonette vinaigrette, rock salt (gf)

arancini, saffron & mozzarella, chive aioli (v)

Mains

broccolini salad snow peas, orange, chilli, toasted hazelnut dressing (v)

(gf) grilled summer stone-fruit goats' cheese, toasted walnuts, wild rocket

(v) (gf) heirloom tomato salad chargrilled corn, smoked paprika dressing

(v) (gf) spiced Kent pumpkin dukkha, torn mint, honey Greek yoghurt

dressing (v) (gf) sous vide, Portuguese style chicken breast, grilled lime,

yoghurt dressing (gf)

pan seared New Zealand snapper pine nut pesto, young basil (gf)

slow cooked lamb shoulder lemon chermoula (gf)

Desserts

lemon curd tartlet, raspberry meringue (v)

canape style chocolate dipped gelato (v)

FINE DINING

Minimum 10 guests

\$140pp

1 entrée, 1 main, sides, 1 dessert

Includes sourdough bread rolls & butter

ENTRÉE

Forest mushroom tartlet (v)

cauliflower puree, herb oil

Canadian sea scallops (gf)

corn puree, crisp prosciutto, snow pea tendrils

Berkshire pork belly (gf)

pickled eschallots, chargrilled peach, red witlef

Prosciutto di Parma (gf)

fresh figs, chargrilled asparagus, goats curd, fried rosemary

Smoked kingfish crudo (gf)

orange gel, confit fennel, bronze fennel cress, finger lime dressing

Riverina lamb back-strap

charred leek, celeriac puree, macadamia crumb, pomegranate

Spiced duck breast (gf)

beetroot fluid gel, golden beetroot, new season asparagus, sorrel

Burrata (v) (gf)

grilled stone fruit, heirloom tomato, vanilla dressing, cress

FINE DINING

Minimum 10 guests

\$140pp

1 entrée, 1 main, sides, 1 dessert

Includes sourdough bread rolls & butter

MAIN

Smoked Mullet (gf)

champagne sauce, roasted baby carrots, carrot chips

Riverina beef eye fillet (gf)

potato puree, roasted fennel, chargrilled greens, smoked garlic & thyme
butter, jus

Tasmanian salmon fillet (gf)

walnut crust, sautéed spinach, cauliflower puree, confit lemon & honey
vinaigrette

Free range chicken supreme (gf)

creamy pumpkin mash, roasted vegetables, seeds

Roast lamb backstrap (gf)

onion puree, fried polenta, grilled spring onion, herb jus

Grilled flank steak (gf)

parsnip cream, honey roasted endives, quinoa, fried parsley

pan fried chicken breast (gf)

blanched asparagus, cherry truss tomatoes, potato fondant, grain
mustard beurre noisette

FINE DINING

Minimum 10 guests

\$140pp

1 entrée, 1 main, sides, 1 dessert

Includes sourdough bread rolls & butter

DESSERT

Deconstructed pavlova (v) (gf)

vanilla cream, summer fruit, macerated berries

Milk chocolate tart (v)

crème Chantilly, strawberry, mint, raspberry dust

Classic lemon meringue tartlet (v)

shortbread crumble, vanilla cream

Local & international cheese (v)

crackers, quince

Sticky date pudding (v)

Gold leaf, butterscotch, pistachios

FOOD STATIONS

Minimum 20 guests

Chef fees apply

GRAZING ANTIPASTO STATION

\$47.50 pp

Grilled, marinated vegetables, freshly baked crusty bread, sliced salami, prosciutto, cured meats and olives all served on quality wooden boards and platters. A selection of local and international cheese, dried fruits, fruit paste and assorted crackers.

SEAFOOD ICE BAR

\$65.50 pp

Assorted sushi, fresh prawns (2pp), Sydney Rock Oysters (1pp), Pacific oysters (1pp), dipping sauces served on crushed ice.

UPGRADED SEAFOOD ICE BAR

\$110 pp

Assorted sushi, Moreton bay bugs, seared scallops, cold smoked beechwood salmon, fresh prawns (2pp), Sydney Rock Oysters (1pp), Pacific oysters (1pp), dipping sauces served on crushed ice.

OYSTER SHUCKING STATION

\$30PP

Add a live oyster shucker for \$500

Fresh live assorted Sydney Rock and Pacific oysters shucked to order live in front of your guests, served with assorted dressings & sauces, fresh lemon and lime wedges.

FOOD STATIONS

Minimum 20 guests

Chef fees apply

WHOLE BAKED HONEY LEG HAM

\$527.50

Whole honey baked leg ham with various mustards, relishes and damper style bread rolls.

Suitable for 50 guests with other food selections.

DESSERT STATION

\$42.50PP

Seasonal fruit brochettes, chocolate & salted caramel tarts, lemon curd tarts with crisp meringue and Boardwalk chocolate brownie with salted caramel.

CHILDRENS MENU

\$50 per child

up to 14 years only

Main Selection

Petite sausage rolls with BBQ sauce

chicken strips, tomato sauce

Miniature ham and cheese quiche

Penne bolognaise

Dessert

seasonal fruit skewers (v) (gf)

ADDITIONAL CATERING FEES

CHEF FEES

Canapé Dining

1 chef per 50 guests

\$450 for 4 hours

\$85 per hour for every additional hour

Buffet Dining

1 chef per 40 guests

\$450 for 4 hours

\$85 per hour for every additional hour

Fine Dining

1 chef per 12 guests

Alternate serve 1 chef per 10 guests

\$450 for 4 hours

\$85 per hour for every additional hour

PUBLIC HOLIDAYS

Public Holiday Surcharge is 25% on food and 100% on chef fees

FINE DINING HIRE SURCHARGE

A additional charge of \$600 is payable for 10+ guests.

This price includes hire of the table, linen and chairs required

Maximum numbers 28

DIETARY REQUIREMENTS

All dietary requirements can be catered for just let us know upon booking
or 10 days prior to charter commencement

SILVER PACKAGE

\$75PP - 4 HOURS

Sparkling

Craftsman Ingenuity Series Sparkling Blanc de Blanc NV

White Wine

Chapel Hill The Parson Chardonnay 2023

Colpasso Pinot Grigio 2021

Red Wine

Riddoch Coonawarra Cabernet Sauvignon 2021

Rose

Hesketh Wild at Heart Rose 2022

Beer

Peroni

Corona

GOLD PACKAGE

\$100PP - 4 HOURS

Champagne

Nicolas Feuillatte Selection Brut Champagne

White Wine

Once & Well Freya Margaret River Chardonnay 2022

Isabel Estate Sauvignon Blanc 2022

Red Wine

Chris Ringland CR Barossa Shiraz 2022

Vavasour Pinot Noir

Rose

Saint Louis de Provence by Estandon Rose 2022

Beer

Peroni

Corona

CONSUMPTION BAR

Wines

Sparkling

Craftsman Ingenuity Series Sparkling Blanc de Blanc NV \$45 per bottle

Champagne

Nicolas Feuillatte Selection Brut Champagne \$137 per bottle

White Wine

Chapel Hill The Parson Chardonnay 2023 \$48 per bottle

Colpasso Pinot Grigio 2021 \$40 per bottle

Once & Well Freya Margaret River Chardonnay 2022 \$58 per bottle

Isabel Estate Sauvignon Blanc 2022 \$63 per bottle

Red Wine

Riddoch Coonawarra Cabernet Sauvignon 2021 \$43 per bottle

Chris Ringland CR Barossa Shiraz 2022 \$68 per bottle

Vavasour Pinot Noir \$83 per bottle

Rose

Hesketh Wild at Heart Rose 2022 \$35 per bottle

Saint Louis de Provence by Estandon Rose 2022 \$45 per bottle

Beer

Peroni \$8 per bottle

Corona \$8 per bottle

CONSUMPTION BAR

Spirits

House Spirits

\$12 per glass

Absolute, Johnny Walker Red, Bacardi, Tanqueray, Chivas Regal 12yr, Captain Morgan Spiced Rum,

Top Shelf

\$15 per glass

Belvedere, Johnny Walker Black, Hendricks, Chivas Regal 18yr, The Kraken Spiced Rum, Patron Resposado, Patron Silver

Cocktails

\$25 per cocktail - min order 20

Please select maximum of 2 prior to charter

Aperol Spritz, Cosmopolitan, Mojito, Old Fashioned, Espresso Martini, Classic Margarita, Tommys Margarita, Bramble

Soft Drinks & Juices

\$5 per glass

Coke, Coke Zero, Coke Diet, Fanta, Lemon Squash, Lemonade, Ginger Ale, Soda Water, Tonic Water
Apple, Orange, Tomato, Pineapple

CONSUMPTION BAR

Non Alcoholic

pre order required minimum spend \$250 + \$50 delivery fee

Wine

Plus & Minus Shiraz 2024 \$37 per bottle

Plus & Minus Rose 2023 \$37 per bottle

Giesen Sauvignon Blanc \$45 per bottle

Beer

Heaps Normal Another Lager 24 Cans \$90 per case

Heaps Normal Quiet XPA 24 Cans \$90 per case

Heaps Normal Half Day Lazy Pale Ale 24 Cans \$90 per case

Peroni Nastro Azzuro 24 bottles \$70 per case

James Squire 24 bottles \$70 per case

Cocktails

Naked Life Mojito 24 x 250ml \$144 per case

Naked Life Classic G&T 24 x 250ml \$144 per case

Naked Life Margarita 24 x 250ml \$144 per case

Naked Life Italian Spritz 24 x 250ml \$144 per case