

MARCH 2025 TO MARCH 2026

KARISMA 1 & 2

Karisma 1 (K1) Terms & Conditions:

*Chef charge applicable to all menus Mon to Sat - \$100 per hour / Sundays - \$150 per hour

Min 4 hour charge Sat-Sun / Min 3 hour charge Mon-Fri

*Sat & Sun bookings (& Thurs to Sun in December) - a minimum spend of \$2200 applies (plus chef charge)

*Minimum spend of \$1850 applies on all other dates

Karisma 2 (K2) Terms & Conditions:

Chef charge applicable to all bookings Mon to Sat - \$100 per hour / Sundays - \$150 per hour

Min 4 hour charge Sat-Sun / Min 3 hour charge Mon-Fri

Minimum spend of \$4000 applies (plus chef charge) to all Sat & Sun bookings (plus Thurs to Sun in December)

*Minimum spend of \$2500 charge on all other dates

CANAPE MENU

Silver Package - \$53.00 per guest

7x Gold Range Canapé's

1x Substantial Canapé

Gold Package - \$63.00 per guest

2x Diamond Range Canapé's

5x Gold Range Canapé's

1x Slider Canapé

1x Substantial Canapé

Diamond Package - \$73.00 per guest

3x Diamond Range Canapé's

2x Gold Range Canapé's

2x Substantial Canapé

1x Slider canapé

Platinum Package - \$88.00 per guest

3x Platinum Range Canapé's

3x Diamond Range Canapé's

1x slider Canapés

2x Substantial Canapé

1x Sweet Canapé

Tea & Coffee Station (at request)

Additional Canapes

Gold Range - \$7.00

Diamond Range - \$7.50

Platinum Range - \$8.50

Dessert Range - \$7.50

Slider Range - \$8.50

Substantial Range - \$9.50

MARCH 2025 TO MARCH 2026

CANAPE ITEMS

Gold Range (Cold)

- Smoked capsicum, whipped fetta and olive crumb tart
- Chimmi churri roasted beef, on sourdough baguette with whipped fetta cream
- Whipped marinated fetta, salsa verde and cherry tomato tart
- Confit leek, fresh thyme, and red onion tart with black pepper cream
- Applewood smoked beef rump on crostini w/ horseradish and parsley
- House dried cherry tomato tartlet with whipped goats cheese, and basil pesto
- Caramelised onion and blue cheese tart with vanilla bean honey

Gold Range (Hot)

- Handmade pies with potato puree and tomato chutney:

- Wagyu beef
- Spring lamb
- Wagyu beef and pepper
- Chicken, thyme and leek
- Spinach and mushroom
- Moroccan chickpea (vegan)

-House made pizza:

- Margarita with mozzarella and basil pesto
- American pepperoni, napolitana sauce, mozzarella
- BBQ Pulled pork, bacon, shaved red onion and chipotle aioli
- Peri Peri chicken with caramelised onion, blistered cherry tomato and spiced aioli
- Smoked chorizo, caramelised onion and Persian fetta
- Chargrilled eggplant, marinated olives, shaved red onion, salsa verde, aioli
- Artichoke, marinated olive, shaved red onion, chilli and fresh parsley

- House-made Chicken skewers:

- Malaysian Style Satay chicken skewers (GF)
- Mediterranean style with olives, rosemary and parsley (GF)
- Sticky korean with caramelised kimchi glaze (GF)
- Thai style with lemongrass, ginger and lime leaf (GF)
- Indian Style with Tandoori, and minted yogurt (GF)

- Pork and fennel sausage roll w/ tomato, apple chutney
- Caramelised onion, marinated fetta puff pastry scrolls with chimmi churri
- Roast purple carrot and marinated fetta arancini w/ chipotle aioli (GF)
- Thai fish cakes w/ nahm jim and Asian salad

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Diamond Range (Cold)

- Pepper-crusted beef with whipped confit garlic cream on a sourdough baguette and salsa verde
- Freshly shucked Sydney rock oysters with gin, cucumber and dill (GF)
- Freshly shucked Sydney rock oysters with mignonette dressing (GF)
- House-cured salmon, dill pancake, lemon caviar and caper cream
- Seared halloumi with salsa verde and baby herbs (GF)
- Cured Salmon with dill, caper cream, sourdough crumb, shaved red onion
- Cooked king prawns with spiced mango and lime salsa (GF)

-Hand-made sushi:

- Katsu chicken, avocado and kewpie mayo (GF)
 - Teriaki beef, cucumber and pickled ginger (GF)
 - Avocado, pickled ginger, kewpie and cucumber (GF)
 - Kimchi glazed chicken with, cucumber, black sesame and kewpie (GF)
 - Cured salmon, shaved red onion, wasabi kewpie mayo (GF)
- Mediterranean roast vegetable tart with rosemary and whipped goats curd
 - Mini prawn cocktail with spiced tomato cream and ice berg lettuce (GF)

Diamond Range (Hot)

- Pork belly, cauliflower puree, burnt sage butter (GF)
 - Southern fried Popcorn chicken w/ house made ranch aioli (GF)
 - Wild mushroom, rosemary and marinated fetta scrolls with tomato chilli jam
 - Mediterranean style puff pastry scrolls with herb pesto and olives
 - Mini spinach and fetta quiche with whipped fetta and salsa verde
- Hand made cocktail Pasties – served with Tomato Chutney
- Cornish Pastie
 - Moroccan chickpea (vegan)
 - Chilli beef
 - Wagyu beef and red wine
- Braised beef brisket and parmesan arancini with harissa aioli
 - Seeded french baguette, sous vide beef rump, horseradish cream and bordelaise sauce

Platinum Range (Cold)

- Roast fig and blue cheese tart with vanilla bean honey (seasonal)
- Seared sesame-crusted tuna with wasabi kewpie (GF)
- Ash-cured salmon w/ pink pepper cream and finger lime caviar (GF)
- Wagyu bresaola, pickled purple carrot, whipped horseradish creme fraiche on sourdough
- Handmade sushi with wakime, fresh salmon, ponzu sauce
- Handmade sushi with seared tuna, pickled ginger, wasabi kewpie

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Platinum Range (Hot)

- Lamb wellington w/ wild mushroom duxelle and lamb jus
- Seared sea scallops, cauliflower puree, bacon crumb (GF)
- Hand-made wagyu beef and shiraz mini pies with horseradish Paris mash
- King prawns in katifi pastry w/ lemon, dill aioli
- Sous vide lamb fillet with celeriac puree, spring pea and charred shallot(GF)
- Sesame crumbed prawns' w/ yuzu mayonnaise (GF)
- King prawn skewers with chilli, garlic, coriander (GF)

Sweet Canapés

- Mini banoffee tarts
- Apple and cinnamon crumble tarts
- Salted caramel and whipped dark chocolate tart
- Textures of Chocolate – whipped chocolate mousse, chocolate fudge and brownie crumb
- Passionfruit cremeaux, vanilla sponge, whipped mascarpone, fresh strawberry
- Sticky date pudding, vanilla cream butterscotch sauce
- Mango, raspberry, and vanilla bean eton mess (GF)
- Lime curd pannacotta, biscuit crumb and meringue (GF)
- Mini lemon meringue pies

Substantial Range

- Salmon croquettes w/ seasonal salad and a dill, caper aioli
- Lamb tagine, israli cous cous and minted yogurt
- Thai red pumpkin curry with aromatic jasmine rice (GF)
- Beef Penang curry w/ kaffir lime and jasmine rice (GF)
- Authentic Satay Chicken w/ jasmine rice and roast peanut sauce (GF)
- Harissa chicken w/ aromatic rice, dill and lemon yogurt and cucumber salsa (GF)

-Hand made pasta:

- Fusilli pasta with wild mushroom, fresh thyme and crispy bacon
- Casserecia pasta with slow braised bolognese and red wine
- Casserecia pasta with spicy napolitana sauce, olives, pesto, fresh parmesan sourdough crumb
- Fusilli pasta with 3 cheese sauce, Italian parsley, sourdough crumb

-Hand made brioche sliders: (GF options available)

- Cheeseburgers with American mustard aioli, ketchup housemade pickle
- BBQ pulled pork with chipotle slaw
- Maple bacon, cheeseburgers with wagyu beef, aioli and caramelised onion
- Wagyu beef burger, café de Paris aioli, mesculin, cheddar
- Panko-cruste chicken, avocado, thyme and harissa aioli and iceberg
- Purezza sparkling battered fish w/ pickled cucumber, iceberg and dill aioli
- Chickpea and white bean fritter with wild roquette, spiced chutney, aioli
- Mini steak roll with pepperonata, cheddar, aioli, caramelised onion
- Mini steak roll with aioli, south american chimmi churri, tomato

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-Salads, served in a noodle box:

- Roast pumpkin, watercress, alfalfa and goats cheese (GF)
- Poached chicken, quinoa, cucumber and rocket (GF)
- Thai beef salad with nam jim, fresh mint and crispy onions
- Chicken Caesar salad with maple bacon, shaved parmesan

KARISMA 1

A casual, self-serve at the buffet menu and guests are free to sit at their preferred location around the vessel

***Karisma 1 (K1)**

Terms & Conditions:

***Chef charge applicable to all menus**

Mon to Sat - \$100 per hour / Sundays - \$150 per hour

Min 4 hour charge Sat-Sun / Min 3 hour charge Mon-Fri

***Saturday & Sunday bookings (& Thurs to Sun in December) - minimum spend of \$2200 applies (plus chef charge)**

***Minimum spend of \$1850 applies on all other dates**

***Karisma 2 (K2)**

Terms & Conditions:

Chef charge applicable to all bookings

Mon to Sat - \$100 per hour / Sundays - \$150 per hour

Min 4 hour charge Sat-Sun / Min 3 hour charge Mon-Fri

Minimum spend of \$4000 applies (plus chef charge) to Saturday & Sunday bookings (plus Thurs to Sun in December)

***Minimum spend of \$2500 charge on all other dates**

Buffet Menus can be turned into a seated buffet (at dining tables) which incurs the \$25pp additional furniture hire & set-up cost

Please enquire for pricing - POA

BUFFET MENUS

Gold Buffet Menu - \$68 per guest

Cold grazing board – served on arrival- rustic sourdough, premium cured cold meats, cheeses, assorted dips, olives, roasted capsicums and assorted crackers

2x Main dishes selected from our buffet menu

2x Salads

Freshly baked sourdough

Diamond Buffet Menu - \$81 per guest

Cold grazing board – served on arrival - rustic sourdough, premium cured cold meats, cheeses, assorted dips, olives, roasted capsicums and assorted crackers

3x Main dishes selected from our buffet menu

2x Salads/Sides

Freshly baked sourdough

1x Dessert Canapé

Coffee & Assorted Teas

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Platinum Buffet Menu - \$103 per guest

Premium Cold grazing board – served on arrival – rustic sourdough, premium cured cold meats, cheeses, assorted dips, olives, roasted capsicums and assorted crackers
1x Seasonal fresh fruit platter –
3x Main dishes from our buffet menu
2x Salads/Sides
Freshly baked sourdough
2x Chef selection Dessert Canapés
Coffee & Assorted Teas

EXTRAS

Platters can be added to any packages (See platters menu)

Additional Canapes:

Gold Range - \$7.00

Diamond Range - \$7.50

Platinum Range - \$8.50

Dessert Range - \$7.50

Slider Range - \$8.50

Substantial Range - \$9.50

Additional Buffet Main – \$14.00

Additional Buffet Salad – \$8.50

BUFFET ITEMS

Lamb kofta with charred pita bread, fresh onion, parsley and sumac salad with confit garlic hummus
Pumpkin, thyme and ricotta cannelloni w/ napolitana sauce and shaved parmesan (Veg)
Charred beef rump, south American chimmi churri, roasted carrots
Whole char grilled Barramundi with Vietnamese noodle salad (GF)
Salmon with crispy skin, bok choy and oyster sauce (GF)
Sous vide beef 2 ways w/ potato puree and red wine jus (GF)
Pepper crusted beef rump skewers, w roasted onions, horseradish cream (GF)
Salmon croquettes w/ seasonal salad and dill, caper emulsion
Braised chicken with olives, pancetta, and basil served with charred parmesan polenta
Harissa roasted chicken thigh, aromatic rice, lemon yogurt, dill salsa (GF)
Panko and oregano crumbed eggplant, napolitana sauce, fresh basil and fresh mozzarella (veg)
Sous vide chicken breast with crispy skin, rosemary sourdough crumb, puree potato, jus
Slow Braised beef brisket croquettes w/ smoked cauliflower puree, roast onion jus
Charred salmon, crispy skin, creamed leek and salsa verde (GF)

SALADS/SIDES

Rocket, grilled pear, crispy bacon, fetta and walnut (GF)
Cumin roasted sweet potato, baby spinach, fried chickpeas, chimmi churri (GF/Veg)
Roasted Pumpkin, watercress, sprouts and marinated fetta cheese and mixed seeds (Veg)
Pearl cous cous salad with Moroccan roasted vegetable, baby spinach and tahini dressing (veg)

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Fusilli pasta with chilli, confit garlic, lemon and parsley (veg)
Roasted chat potato salad w/ crispy bacon, shallots and aioli (GF)

DESSERT CANAPES

Mini banoffee tarts
Apple and cinnamon crumble tarts
Salted caramel and dark chocolate tart
Textures of Chocolate – whipped chocolate mousse, chocolate fudge and brownie crumb
Passionfruit cremeaux, vanilla sponge, whipped mascarpone, fresh strawberry
Sticky date pudding, vanilla cream butterscotch sauce
Mango, raspberry, and vanilla bean eton mess
Lime curd pannacotta, biscuit crumb and meringue (GF)
Mini lemon meringue pies

Gluten Free = (GF)

Attracts extra charge = ****

KARISMA 1

Mini Buffet Add-On

**A standing buffet that can be added onto any canape menu on Karisma 1 and Karisma 2.*

**All hot mains are served in chafing dishes*

**Self-serve at the buffet with eco-friendly handheld bowls and sporks*

Mini Buffet Package 1 - \$25 per guest

2x Hot Buffet mains
A selection of 2 Salads
served with freshly baked bread rolls, butter, and condiments

Mini Buffet Package 2 - \$35 per guest

3x Hot Buffet mains
A selection of 2 Salads
served with freshly baked bread rolls, butter, and condiments

Mains-

Pumpkin, thyme and ricotta cannelloni w/ napolitana sauce and shaved parmesan
Authentic satay chicken with sweet soy and coriander served with jasmine rice
Thai red pumpkin curry with lime leaves and jasmine rice (GF)
Crispy bacon, mushroom, confit garlic and thyme pasta with fusilli and fresh parmesan
Preserved lemon and chicken tagine with apricots, coriander and tahini yoghurt

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Braised chicken with olives, pancetta, and basil served with charred parmesan polenta
Chickpea tagine with confit garlic and lemon yogurt
Lemon, fresh garlic, italian parsley, chilli and olive oil, casserecce pasta served with shaved parmesan
Harissa roasted chicken thigh, aromatic rice, lemon yogurt, dill salsa (GF)
Panko and oregano crumbed eggplant, napolitana sauce, fresh basil and fresh mozzarella
Braised chicken thigh with leek, mushroom and semi dried tomato served with puree potato
Sous vide chicken breast with crispy skin, rosemary sourdough crumb, puree potato, jus (Can be made GF)
Thai green chicken curry with Thai basil, capsicum and jasmine rice (GF)

Salads/Sides-

Rocket, grilled pear, crispy bacon, fetta and walnut (GF)
Cumin roasted sweet potato, baby spinach, fried chickpeas, chimmi churri (GF)
Shaved pear, mixed lettuce, shaved parmesan, honey balsamic dressing (GF)
Roasted Pumpkin, watercress, sprouts and marinated fetta cheese and mixed seeds (GF)
Pearl cous cous salad with Moroccan roasted vegetable, baby spinach and tahini dressing
Fresh garden salad with shaved radish, cucumber, cherry tomato and freshch dressing (GF)
Roasted chat potato salad w/ crispy bacon, shallots and aioli (GF)

Gluten Free = (GF)

KARISMA 1 & 2 **Budget-Friendly Catering Menu** **June 2025- May 2026**

*Minimum spend of \$700 + \$50 delivery fee applies to all orders. Minimum 7 days' notice required for all orders.

**To comply with RSA licensing requirements, a minimum spend of \$30 per person applies.

Our Budget-Friendly Catering Menus are designed to be a pocket-friendly option, dropped off and ready for service soon after you board for your charter. A great option for groups that don't want the upgraded experience of our on-board chef but also don't want the hassle of BYO catering.

ALL PLATTERS/BOXES FEED APROX 15-20 PEOPLE

Focaccias

\$230 per box (27 pieces)

Wraps

\$230 per box (30 pieces)

Fillings (please select max 3 options per box):

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- Grilled Chicken
- Fried Chicken
- Gourmet Vegetarian
- Ham
- Roast Beef
- Portobello Mushroom
- Haloumi
- Falafel

Mixed Focaccias & Wraps

\$230 per box (27-30 pieces)

A mix of grilled chicken, fried chicken, gourmet vegetarian, ham, roast Beef, portobello mushroom, haloumi, falafel.

Fruit Platter

\$140

Cheese, Cold Meats & Dip Platter

\$170

Assorted Sliders Platter

\$200 (20 pieces)

- Beef cheeseburgers
- Beef, lettuce, onion jam, prego sauce
- Southern fried chicken & slaw
- Grilled haloumi, rocket, beetroot sauce

Hot Food Platter

\$220 (70 pieces)

Includes:

Mini pies, sausage rolls, quiches, pastizzi & spring rolls

Fried Chicken Platter

\$180

Includes: Buffalo wings, southern fried chicken tenders +
Lemon & herb sauce and chilli mayo

Penne Pasta

\$150

Choices:

- Creamy chicken pesto
- Creamy mustard seed, Crispy chicken
- Eggplant parmigiana w/red sauce
- Spicey puttanesca w/ red sauce

Salads

\$120

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Choices:

- Pesto pasta salad with antipasto
- Mediterranean salad
- Fatoush salad
- Sweet chilli, lime coriander ravioli salad
- Pearl couscous and walnut salad
- Falafel and Quinoa salad

Assorted Mini Cakes and Pastries
\$190 (50 pieces – including GF options)

Kids

Chips & Nuggets
\$70 (includes tomato & BBQ sauce)

Additional Platters

****Available on Karisma 1 & Karisma 2. *Can be added to any menu by our on board chef.***

Seafood platters - MARKET PRICE (POA)

- Freshly cooked large king prawns with lime mayonnaise
- Freshly shucked oysters with lemon wedges
- Freshly shucked oysters with gin, cucumber and dill
- Freshly Shucked oysters with lemon
- House beetroot cured ocean trout with horseradish cream
- House cured salmon with dill and caper cream

Seafood Platters- MARKET PRICE (POA)

Freshly caught from the east coast of Australia – Crystal bay prawns, Sydney rock oysters, house cured salmon, blue swimmer crab all served with fresh lemon and handmade condiments

Antipasto platter - \$174 per platter (serves 10 - 15 guests)

Cured and smoked cold meats, chargrilled vegetables, olives, housemade dips with sourdough and grissini

Sweet Pastries Platter - \$94 per platter

Mix of 15 pieces
A selection of freshly baked mini sweet pastries

Petit Four Sweets Platter - \$144 per platter

Mix of 30 pieces
Selection of housemade friands, caramel slice, mini tarts, brownie and banana bread

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Dip Platter - \$94 (serves 10 - 15 guests)

A selection of 3 housemade dips with sourdough, flatbread and grissini
Roast beetroot hummus/Caramelised onion and thyme/Avocado and fetta cream/Roasted eggplant/Confit garlic hummus/Charred capsicum/Market fresh

Cheese platter - \$159 per platter (serves 10 - 15 guests)

Selection of Australian cheeses, dried fruits, fresh grapes with crackers

Fruit platters

Seasonal Fruit Platter - \$139 (serves 10 - 15 guests)

Selection of seasonal fresh fruit

Tropical Fruit Platter - \$159 per platter (serves 10 - 15 guests)

A selection of seasonal tropical fruits

KARISMA 1 & 2

CHILDREN'S MENU

(12 and under)

\$25pp

Penne pasta with Napolitano sauce

Lightly battered market fresh fish with chips

Mini chicken burgers with mayonnaise and iceberg lettuce served with chips

Ham and pineapple house made pizza

Crumbed chicken tenders served with chips

***Please only select 1 type per every 10 children on board**

***Alternatively, if children will be having the same meal as the adults, you may charge this at half price**

KARISMA 1

Mini Buffet Add-On

***A standing buffet that can be added onto any canape menu on Karisma 1 and Karisma 2.**

***All hot mains are served in chafing dishes**

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Mini Buffet Package 1 - \$25 per guest

MARCH 2025 TO MARCH 2026

2x Hot Buffet mains
A selection of 2 Salads
served with freshly baked bread rolls, butter, and condiments

Mini Buffet Package 2 - \$35 per guest
3x Hot Buffet mains
A selection of 2 Salads
served with freshly baked bread rolls, butter, and condiments

Mains-

Pumpkin, thyme and ricotta cannelloni w/ napolitana sauce and shaved parmesan
Authentic satay chicken with sweet soy and coriander served with jasmine rice
Thai red pumpkin curry with lime leaves and jasmine rice (GF)
Crispy bacon, mushroom, confit garlic and thyme pasta with fusilli and fresh parmesan
Preserved lemon and chicken tagine with apricots, coriander and tahini yoghurt
Braised chicken with olives, pancetta, and basil served with charred parmesan polenta
Chickpea tagine with confit garlic and lemon yogurt
Lemon, fresh garlic, italian parsley, chilli and olive oil, cassarecce pasta served with shaved parmesan
Harissa roasted chicken thigh, aromatic rice, lemon yogurt, dill salsa (GF)
Panko and oregano crumbed eggplant, napolitana sauce, fresh basil and fresh mozzarella
Braised chicken thigh with leek, mushroom and semi dried tomato served with puree potato
Sous vide chicken breast with crispy skin, rosemary sourdough crumb, puree potato, jus (Can be made GF)
Thai green chicken curry with Thai basil, capsicum and jasmine rice (GF)

Salads/Sides-

Rocket, grilled pear, crispy bacon, fetta and walnut (GF)
Cumin roasted sweet potato, baby spinach, fried chickpeas, chimmi churri (GF)
Shaved pear, mixed lettuce, shaved parmesan, honey balsamic dressing (GF)
Roasted Pumpkin, watercress, sprouts and marinated fetta cheese and mixed seeds (GF)
Pearl cous cous salad with Moroccan roasted vegetable, baby spinach and tahini dressing
Fresh garden salad with shaved radish, cucumber, cherry tomato and fresh dressing (GF)
Roasted chat potato salad w/ crispy bacon, shallots and aioli (GF)

Gluten Free = (GF)