



LADY PAMELA
SUPERYACHT

CATERING MENU - ONBOARD

SILVER CANAPE MENU

GOLD CANAPE MENU

PLATINUM CANAPE MENU

GOLD, PLATINUM & AUSSIE BBQ BUFFET

LADY PAMELA FINE DINING

LADY PAMELA STATIONS



Catering Overview

CANAPE MENU

Silver Canape Menu — \$80.00 per person

9 canapes

Gold Canape Menu — \$95.00 per person

8 canapes, 1 substantial, 1 dessert

Platinum Canape Menu — \$120.00 per person

9 canapes, 1 substantial, 1 dessert

BUFFET MENU

Gold Buffet — \$125.00 per person

1 canape, 4 sides, 2 mains, 1 dessert

Platinum Buffet — \$150.00 per person

2 canapes, 4 sides, 3 mains, 2 dessert

Aussie BBQ — \$145.00 per person

2 canapes, 3 sides, 3 mains, 1 dessert

Kids Menu — \$50.00 per person (u14)

2 canapes, 3 sides, 3 mains, 1 dessert

FINE DINING

Lady Pamela Fine Dining — \$150.00 per person

3 course — Entrée, Main, Dessert

Silver Canape Menu

\$80.00 PP

9 canapes

Caramelised pumpkin tartlet (v)

goat's curd, local honey, toasted pine nuts

Assorted sushi nigiri (gf)

wasabi, soy sauce

Angus beef slider

cheese, pickles, milk bun

Arancini (v)

saffron & caramelised leek, smoked fior di latte, chive aioli

Beef & mushroom pie

house made tomato chutney

Roasted artichoke hearts (vgn)

cauliflower cream, crispy kale, ancient grain crostini

Polpette napolitana (gf)

Italian style meatball, shaved pecorino

Handmade pork & prawn dim sim

crispy chilli, sesame dipping sauce

Cocktail beef sausage roll

smoked BBQ sauce

Gold Canape Menu

\$95.00 PP

8 canapes, 1 substantial, 1 dessert

Sumac crusted Angus beef

sourdough crouton, horseradish cream

Smokey eggplant tart (v)

charred baby onion, whipped feta, sumac

Arancini (v)

saffron & caramelised leek, smoked fior di latte, chive aioli

Grilled rock melon skewer (gf)

prosciutto, fig balsamic

Crispy Nashville fried chicken

smokey aioli, celery salt

Mushroom & bamboo shoot goo gee (v)

lime & coriander dipping sauce

Angus beef slider

cheese, pickles, milk bun

Marinated prawn skewer (gf)

citrus aioli, snow pea tendril

SUBSTANTIAL

Grilled ocean trout (gf)

new potato, broad bean & saffron salad, green tomatillo salsa

DESSERT

Salted caramel popcorn tartlet (v)

chocolate ganache

Platinum Canape Menu

\$120.00 PP

9 canapes, 1 substantial, 1 dessert

Hiramasa kingfish ceviche (gf)

sweet corn, avocado cream, tortilla crisp

Roasted artichoke hearts (vgn)

cauliflower cream, crispy kale, ancient grain crostini

NSW South coast oysters (gf)

cucumber mignonette

Caramelised pumpkin tartlet (v)

goat's curd, local honey, toasted pine nuts

Angus beef slider

cheese, pickles, milk bun

Arancini (v)

saffron & caramelised leek, smoked fior di latte, chive aioli

Mushroom & bamboo shoot goo gee (v)

lime & coriander dipping sauce

Yakitori chicken skewer (gf)

toasted sesame, spring onion, fresh lime

Beer battered flathead goujons

lilliput caper tartare, fennel fronds

SUBSTANTIAL

Thai beef salad (gf)

vermicelli noodles, mint, ginger dressing

DESSERT

Boardwalk chocolate brownie (v)

salted caramel

Gelato cones (v)

a selection of chocolate, vanilla, hazelnut, mint, raspberry, mango

Gold Buffet

\$125.00 PP

Chef's choice canape, buffet mains & sides, dessert

CANAPE

Arancini (v)

saffron & caramelised leek, smoked fior di latte, chive aioli

BUFFET

Sourdough bread, salted butter (v)

Pearl cous cous & seasonal roasted vegetables (v, gf)

dried apricots, toasted cashews, lemon tahini dressing

Spiced Kent pumpkin (v, gf)

dukkha, torn mint, honey Greek yoghurt dressing, blossoms

Charred broccolini (v, gf, vgn)

roasted pinenuts, vincotto

Roasted duck fat chat potatoes (v, gf)

fresh rosemary, confit garlic

Grilled Angus picanha MBS2+ (gf)

chimichurri, shaved radish

Baked Tasmanian salmon (gf)

toasted fennel seed, almond dressing, purslane

DESSERT (SERVED CANAPE STYLE)

Boardwalk chocolate brownie (v)

salted caramel

Platinum Buffet

\$150.00 PP

Chef's choice canapes, buffet mains & sides, dessert

CANAPES

NSW South Coast oysters (gf)

cucumber mignonette

Arancini (v)

saffron & caramelised leek, smoked fior di latte, chive aioli

BUFFET

Sourdough bread, salted butter (v)

Roasted duck fat chat potatoes (v, gf)

fresh rosemary, confit garlic

Roasted cauliflower (v, gf)

candied pepitas, crispy kale, tahini dressing

Maple roasted carrots (gf)

mint yogurt, puffed wild rice, chervil

Heirloom tomato salad (v, gf, vgn)

charred corn, smoked paprika & lime dressing

Crispy free range pork belly (gf)

charred red cabbage, watermelon radish

Pan seared ocean snapper (gf)

roasted pepper relish, dill salsa verde

Pan seared chicken breast (gf)

braised winter greens, chicken jus

DESSERT (SERVED CANAPE STYLE)

Brown butter custard tart

fresh nutmeg, crème fraîche

Gelato cones (v)

a selection of chocolate, vanilla, hazelnut, mint, raspberry, mango

Aussie BBQ

\$145.00 PP

CANAPES

Marinated prawn skewer (gf)

citrus aioli, snow pea tendrils

Beef & mushroom pie

house made tomato chutney

BBQ BUFFET

All our buffet packages include a selection of fresh baked sourdough bread and butter.

MEATS

Grilled assorted sausages

Marinated chicken thigh, fine herbs

Grilled salmon fillet, sliced watermelon radish

MBS2+ flank steak with chimichurri

SIDES

New potato salad, lardons, mustard mayonnaise, shallots

Mixed garden salad with reduced balsamic dressing

Grilled seasonal vegetables, fresh herbs, pink salt

BBQ corn, herb butter, paprika

CONDIMENTS & SAUCES

Whole grain mustard, tomato chutney, tomato sauce, BBQ sauce

DESSERT

Classic pavlovas, seasonal fruit, whipped vanilla cream



Lady Pamela Stations

Grazing Antipasto Station — \$42.00 per person

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

Seafood Ice Bar — \$48.00 per person

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

Oyster Shucking Station — \$22.00 per person

Add a live oyster shucker for \$600. Fresh live assorted Sydney Rock and Pacific oysters shucked to order in front of your guests, served with assorted dressings & sauces, fresh lemon and lime wedges.

Whole Baked Honey Leg Ham — \$635.00

Whole honey baked leg ham with various mustards, relishes and damper style bread rolls. Suitable for 50 to 70 guests with other food selections.



Lady Pamela Stations

Pizza Station — \$35.00 per person

Watch as our skilled chefs hand craft your pizza dough, top with delicious ingredients and bake it to perfection in our 400-degree oven, live onsite. Chefs will have a variety of pizzas on rotation over 2 hours.

Vegetarian — smoked mozzarella, roasted potato, rosemary

Margherita — buffalo mozzarella, basil, tomato sugo

Pepperoni — mozzarella, pepperoni, tomato sugo

Prosciutto — sliced prosciutto, mozzarella, cherry tomatoes, rocket, tomato sugo

Vegan and gluten free options available on prior request.

Pasta Station — \$35.00 per person

A live onboard dining experience — our chefs prepare refined Italian classics to order using premium ingredients. Each dish is cooked fresh and tailored to guest preferences.

Pomodoro — roasted San Marzano tomato, fresh basil, extra virgin olive oil

Pesto — basil, pine nuts, parmesan, cold-pressed olive oil

Grana Padano — finished with aged Grana Padano & cracked black pepper

All stations are available in conjunction with a catering package and are a great addition to your charter catering options.

Kids 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)

EXTRAS

You are more than welcome to add additional items to your menu on top of the standard items outlined. These items will be charged additional to the menu price.

Canape menus

Add any canape item = \$9.50

Formal Dining / Plated

Alternative serve is complimentary, however 1 chef per 10 guests is required, compared to 1 chef per 12 guests for single choice.



Lady Pamela Fine Dining

\$150.00 PP

3 course — Entrée, Main, Dessert

Bread

a selection of fresh sourdough, salted butter (v)

ENTRÉE

Seared Hokkaido scallops (gf)

roasted pumpkin puree, kombu butter, puffed capers

Cured kingfish sashimi (gf)

orange segments, smoked soy dressing, juniper

Bresaola & honey dew melon carpaccio (gf)

wild rocket, grilled artichoke hearts, Grana Padano

Roasted king mushroom (vgn)

sesame sauce, puffed chickpeas

Moreton Bay bug (gf)

pepper caramel, torched grapefruit, fennel, chilli salt

Confit pork belly (gf)

compressed apple, charred cabbage, dijon dressing

Gnocchi al pomodoro (gf)

roasted San Marzano tomato, whipped lemon ricotta, parmesan

Glazed duck breast (gf)

baby beetroot, plum fluid gel, pickled daikon

Seasonal vegetable tart (v)

thyme buttered leeks, pumpkin puree, baby peas

Lady Pamela Fine Dining

MAIN COURSE

Ginger steamed mulloway (gf)

braised cavolonero, heirloom carrot puree, lemon caper sauce

MBS4+ Little Joe's tenderloin (160g) (gf)

pommes puree, charred broccolini, café de Paris butter

Confit ocean trout (gf)

beetroot puree, roasted asparagus, ginger shallot dressing

Seared free-range chicken supreme (gf)

braised puy lentil, roasted cauliflower, chicken demi-glace

Slow braised lamb shoulder (gf)

sweet braised carrots, baby peas, mint salsa, jus

Marinated hanger steak (gf)

hasselback pumpkin, capsicum relish, grilled onion, chimichurri

Grilled cauliflower steak (v)

smoked almond romesco, chamomile sultanas, dill salsa verde

Pangrattato aubergine (v)

smoked fior di latte, tomato sugo, parsley oil



Lady Pamela Fine Dining

DESSERT

Classic pavlova (v, gf)

crème Chantilly, berry compote, seasonal fruits, lemon balm

Vanilla bean & matcha pannacotta

dragon fruit salad, macerated strawberries

Dark chocolate brownie (v)

torched mandarin segment, dulce de leche

Lemon meringue tartlet (v)

maple crumble, vanilla cream, torched meringue

Local & international cheese plate (v)

chef's selection of soft & hard cheeses, quince paste, seeded crackers

Warm apple & pear crumble tartlet (v)

cinnamon oats, spiced anglaise, brown sugar tuile

Sticky date pudding (v)

gold leaf, butterscotch sauce

Bring Your Own

\$5 PER PERSON / HOUR

On application, non-peak season. Available for up to 34 pax.

Lady Pamela provides access to the galley, cutlery, plates, platters, standard condiments and serviettes. All food preparation and cooking must be carried out by the charter guest or their chosen caterer. Substantial food is required to be provided during all charters. Please supply a copy of your menu with your booking confirmation so the crew can make the necessary preparations. We kindly request the delivery date be arranged prior to charter, subject to availability.

MINIMUMS

Canapes — minimum 20 guests

Buffet — minimum 14 guests

Plated — minimum 10 guests

Minimum spend \$1,800 applies for onboard catering

PLEASE NOTE

All items included in our onboard catering menu can be accommodated to meet dietary requirements.

All prices listed are inclusive of GST and subject to change as per menu availability.

Lady Pamela requires final confirmation and dietary requirements no later than 14 working days prior to your charter date. Please note a set menu will apply if selections are not confirmed within this period.

A chef is required for onboard catering (excludes Boxed Platters & BYO — please see separate menu).

All alcoholic beverage packages must be purchased in conjunction with either an onboard catering package or an alternative substantial catering option.



Chef & Crew Rates

CHEF FEES

Charter— 1 chef per 34 guests

\$140 per hour / chef

SERVICE CREW

1 service crew per 10 guests

\$115 per hour / service crew

PUBLIC HOLIDAY

A 25% surcharge applies to catering and beverage packages on Public Holidays & New Year's Eve.

Double time applies to Chef and Service Crew on Public Holidays & New Year's Eve.