

Catering Menu

Canapés, buffets and seated dining

Menu Overview

Set Canapé Menu	\$30 pp
Three classic hot bites.	
Canapé Menu A	\$45 pp
4 canapés: 2 hot + 2 cold.	
Canapé Menu B	\$55 pp
6 canapés: 3 hot + 3 cold.	
Canapé Menu C	\$65 pp
8 canapés: 4 hot + 4 cold.	
Cruising Canapé / Mini Buffet	\$50 pp
Standing or informal seated; 20-80 guests.	
Crystal Buffet	\$62 pp
Up to 80 standing/informal; up to 42 formal seated.	
Emerald Buffet	\$72 pp
Up to 80 standing/informal; up to 42 formal seated.	
Diamond Buffet	\$95 pp
Formal seating up to 40; minimum \$1,800 menu spend.	

All menus are prepared by the on-board chef. Dietary and cultural menu requirements can be accommodated on request.

Catering Menu | continued

Set Canapé Menu

\$30 per person

- Petite quiche - smokey bacon and cheese; ricotta, spinach and sundried tomato
- Mini beef party pies (hot)
- Vegetarian spring rolls, oven baked with sweet chilli sauce (hot · veg)

Canapé Menus A · B · C

minimum 20 guests

MENU A	\$45 pp	4 canapés · 2 hot + 2 cold
MENU B	\$55 pp	6 canapés · 3 hot + 3 cold
MENU C	\$65 pp	8 canapés · 4 hot + 4 cold

Standing service for up to 95 guests.

COLD CANAPÉ SELECTION

- Mini bruschetta - garlic oil rubbed croutons, tomato, Spanish onion, basil and balsamic glaze (veg)
- Smoked salmon blinis - Tassie smoked salmon, dill blini and preserved lemon crème fraîche
- Prawn cocktail - fresh prawns, shredded lettuce and Mary Rose mayonnaise
- Assorted hand-rolled sushi and nori rolls, including vegetarian options, with wasabi and soy
- Falafel kebab - homemade falafel, black olive and cherry tomato (veg · gf)
- Zucchini corn fritters with crème fraîche (veg · gf)

Catering Menu | continued

Hot Canapé Selection

choose by menu tier

- Gourmet party pies - beef burgundy and chicken and leek
- Petite quiche - smokey bacon and cheese; ricotta, spinach and sundried tomato
- Vegetarian spring rolls with sweet chilli sauce (veg)
- Traditional meatballs with fresh garden tomato relish
- Spicy Thai fish cakes - red curry paste, fish sauce, scallions and sweet chilli
- Koftas - seasoned mince, herbs, onion and garlic, served with tzatziki
- Seasoned potato wedges with sour cream and sweet chilli (veg)
- Hand-rolled prawn cones with sweet chilli dipping sauce
- Salt and pepper squid pieces with wasabi mayonnaise
- Cheese and spinach triangles with yoghurt and cucumber dip
- Assorted mini pizzas

Vegetarian (veg) and gluten-free (gf) indicators reflect the website menu. Confirm all allergies and dietary requirements with the Magic Cruises team before booking.

Catering Menu | continued

Cruising Canapé / Mini Buffet

\$50 per person

Standing or informal seated · 20-80 guests

CANAPÉS

- Gourmet party pies - beef burgundy and chicken and leek (hot)
- Vegetarian spring rolls with sweet chilli sauce (hot · veg)

MINI BUFFET

- Oven roasted BBQ-marinated chicken breast, served warm
- Italian pasta salad - penne, Spanish onion, cherry tomatoes, Kalamata olives, mozzarella and herbed dressing
- Classic potato salad - sour cream and shallot, topped with crispy bacon bits
- Fresh garden salad - mixed leaves, capsicum, carrot, Spanish onion and tomato in French dressing
- Bakery rolls with individual butter portions

Crystal Buffet

\$62 per person

Standing or informal seated up to 80 guests · Formal seated up to 42 guests

CANAPÉS

- Gourmet party pies - beef burgundy and chicken and leek (hot)
- Vegetarian spring rolls with sweet chilli sauce (hot · veg)

MAIN MEAL

- Oven roasted BBQ-marinated chicken breast, served warm
- Cold meats platter - smoked champagne ham, mild Hungarian salami, roasted turkey breast and chicken breast
- Italian pasta salad - penne, Spanish onion, cherry tomatoes, Kalamata olives, mozzarella and herbed dressing
- Classic potato salad - sour cream and shallot, topped with crispy bacon bits
- Fresh garden salad - mixed leaves, capsicum, carrot, Spanish onion and tomato in French dressing
- Bakery rolls with individual butter portions

Catering Menu | continued

Emerald Buffet

\$72 per person

Standing or informal seated up to 80 guests · Formal seated up to 42 guests

CANAPÉS

- Spicy Thai fish cakes - red curry paste, fish sauce, scallions and sweet chilli
- Assorted hand-rolled sushi and nori rolls, including vegetarian options, with wasabi and soy

MAIN MEAL

- Whole tiger prawns, catch of the day, with freshly cut lemons
- Half-shell New Zealand mussels, served warm in lemongrass and coconut curry, topped with coriander
- Cold meats platter - smoked champagne ham, mild Hungarian salami, roasted turkey breast and chicken breast
- Italian pasta salad - penne, Spanish onion, cherry tomatoes, Kalamata olives, mozzarella and herbed dressing
- Classic potato salad - sour cream and shallot, topped with crispy bacon bits
- Fresh garden salad - mixed leaves, capsicum, carrot, Spanish onion and tomato in French dressing
- Bakery rolls with individual butter portions

Catering Menu | continued

Diamond Buffet

\$95 per person

Minimum \$1,800 menu spend · Formal seating for up to 40 guests only

CANAPÉS · SELECT 3

- Select 1 hot and 2 cold from the canapé list

MAIN MEAL

- Oven roasted BBQ-marinated chicken breast, served warm
- Roast sirloin - garlic and rosemary crust, cooked medium rare
- Half-shell New Zealand mussels, served warm in lemongrass and coconut curry, topped with coriander
- Tasmanian smoked salmon with Spanish onion, capers and preserved lemon crème fraîche
- Whole tiger prawns, catch of the day, with freshly cut lemons
- Classic potato salad - sour cream and shallot, topped with crispy bacon bits
- Fresh garden salad - mixed leaves, capsicum, carrot, Spanish onion and tomato in French dressing
- Artisan bakery rolls with individual butter portions

DESSERT

- Cookies and cream cheesecake - individual Oreo cheesecake rounds, assorted vanilla and chocolate

MENU NOTES

Pricing and availability sourced from magiccruises.com.au on 9 September 2026. Menu items and dietary accommodations should be confirmed when booking.