



EXCLUSIVE CHARTERS

CATERING

When it comes to catering on boats Exclusive Charters' dedicated caterer not only has **over 20 years experience specialising in boat catering**, they will also deliver the best possible food for your cruise.

Our menus are diverse and inexpensive and above all else, they are freshly prepared and delivered onboard to ensure it is of the highest quality. And to top it off, **our Team will be there every step of the way**, supervising and taking care of all the set up/pack up.

Take a moment to read through our suggested menus and see if one takes your fancy! Or if you prefer to design a customised menu or need to add some dietary requirements, not a problem! Chat with our Cruise Team and we will make it happen.

SPECIAL DIETARY OPTIONS

Our caterer is super flexible and we endeavour to accommodate all special dietary requirements where possible. A number of dietary options for vegetarians (no meat, chicken, seafood), vegans (vegetarian but also don't eat eggs, dairy products or anything derived from an animal) even those who have a gluten (no wheat or grains) or lactose intolerance. **So if you just love an item and it doesn't meet your groups dietary requirements...you are in luck, our caterer will do their best to cater for your needs.**

You have the option to make any menu item gluten free. Please note if you choose this option it must replace the entire menu. Choose from:

- Gluten Free Desserts - lemon / passionfruit cheesecake, hazelnut & chocolate tea cake, orange & almond loaf, jaffa slice, gluten free mud cake - \$2.00 per guest per item.
- Lactose free dessert - impossible citrus pie, apple crumble slice - \$2.00 per guest per item.
- Pastry, Bread, Biscuit & Sauces - \$1.00 per guest per item.

MINIMUM NUMBERS

- All menu prices are based on 20+ guests and a \$400 minimum catering spend
- For 15-19 guests add 10% and for 10-14 guests add 20%
- A supplier fee may be charged for drop in numbers after the cut-off date for final numbers

WAITSTAFF / CHEFS / ORDERS

- All of the menus require catering staff (generally 1 for every 30 guests).
- On rare occasions menus may be available with no waitstaff. If so a \$80 delivery fee plus \$2.50pp for disposable plates and cutlery fee will apply. Please chat to our Cruise Team to confirm if this an option for your booking.
- Staff rates are \$35 p/hr Monday to Saturday & \$45 p/hr Sunday's & Public Holidays (please note all staff is required for 1hr extra than your cruise).
- Please understand at times our caterer may book out, so best to book your catering in early to avoid disappointment.

v - vegetarian | vg - vegan | gf - gluten free | l - lactose free

Note: Prices may change without notice due to market conditions | Guests are advised that some dishes may still contain substances which could have implications for people with food allergies or intolerances and no guarantees can be given against cross contamination | All prices include GST | Last updated 30/06/2018.



EXCLUSIVE CHARTERS

canapés / finger food / cocktail menu

cold selection

anti-pasto platters with olives, cheese & pickled veg (gf)
selection of cheese with fresh fruit & water crackers (v)
selection of potato chips, nuts, dips & crackers (v)
spinach dip in cob loaf with crusty dipping bread (v, vg)
avocado & tomato salsa in wonton cases (v, vg)
basil chicken & avocado wonton cups (gf)
prawn & mango salsa wonton cups (gf)
cucumber cups with thai beef salad
basil & ricotta tartlets (v)
sundried tomato & prawn salsa served in tartlet cases
tartlet of chicken breast in curried mango mayonnaise
tomato & pesto tartines (v)
caramelised onion & brie quiche (v)
chicken rice paper rolls (gf)
chicken salad parchment rolls
ham & asparagus rolls with asparagus mousse (gf)
mini open sandwiches with rolled chicken breast (lf)
danish style open sandwiches with assorted toppings (lf)
ribbon sandwiches with chicken & avocado
savoury triangle sandwiches (lf)
avocado & tuna sushi sandwiches
chicken wings in soy honey (gf, lf)
chicken wings in peri peri (gf, lf)
chicken wings in sweet chilli (gf, lf)
choux pastry with rare beef & horseradish cream
choux puffs with chicken liver pate
devilled eggs topped with candied bacon (vg without bacon) (gf)
mini bruschetta with three toppings (v, lf)
leg ham & cream cheese mousse on rye
rare roast beef on rye with béarnaise sauce
roast beef & avocado mousse on black bread
salmon mousse with rice crackers (gf)
smoked salmon crostini
smoked salmon roulades with lemon salsa (gf, lf)
green lip mussels with sweet chilli & lime (gf, lf)
king prawns with lemon & dill mayonnaise (gf, lf)
layered nacho dip with corn chips (v)
mushroom caps filled with marinated vegetable (v, vg, gf, lf)
mushroom caps filled with chicken & peppercorn pate
brie & potato frittata bites (v, gf)
pancetta & cheese frittata
cheese & onion frittata (v)
watermelon & feta bites (v, gf)
zucchini & corn muffins topped with smoked salmon
zucchini & corn muffins (v, vg)

ADD TEA & COFFEE TO ANY OF THE ABOVE MENUS FOR JUST \$1.50 EXTRA PER PERSON

(based on 1 cup per person & served with dessert)

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hot selection

pork satay kebabs with thai style sweet & sour sauce (gf, lf) *
satay chicken kebabs with peanut sauce (gf) *
beef & baby onion kebabs with red wine & mustard marinade *
marinated chicken kebabs (gf, lf) *
minced lamb & coriander kebabs with yoghurt dip *
scallop & bacon kebabs (gf, lf) *
teriyaki tofu kebabs (v, vg) *
seasonal vegetarian kebabs (v, vg) *
beef & shallot kebabs (gf) *
teriyaki bbq chicken kebabs (gf) *
teriyaki bbq beef kebabs (gf) *
japanese style meatballs with oyster sauce dip
red curry meatballs with mango chutney (lf)
satay meatballs with peanut dipping sauce
italian meatballs with tomato salsa
mushroom & lentil balls (v, vg)
spicy italian sausages with fresh tomato salsa (gf)
beef sliders on potato buns
mini tofu burgers (v, vg) *
five spice chicken bites (gf)
thai buffalo wings (gf)
smoky bbq pork ribs (gf, lf) *
grilled lemon ginger prawns (gf, lf) *
thai fish cakes with sweet chilli dip (gf, lf)
garlic & herb mushrooms (v, vg) *
mini brie & tomato tartlets (v)
mini mushroom quiche (v)
mini spinach quiche (v)
seasonal vegetarian quiche (v)
mini egg & bacon quiche

sweet selections

homemade scones, fresh cream & strawberry jam
date & walnut slice with cream cheese topping
carrot cake squares with cream cheese frosting
rich chocolate cake
miniature profiteroles with fresh cream topped with dark chocolate
selection of danish pastries
baked cheesecake with fruit topping
seasonal fruit platter

selection of 3 items **
\$16.50 per guest

selection of 6 items
\$21.00 per guest

selection of 10 items
\$29.50 per guest

(items include 1 – 3 pieces per selection per person)

* not suitable for vessels without bbq facilities | ** menu includes tea & coffee & only available in conjunction with another menu selection

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