



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

bbq menu #1

marinated porterhouse steak (gf, lf)
green prawns in coconut & lemongrass marinade (gf)
squid rings in lemon & garlic mayonnaise (gf)
chipolata sausages with three dipping sauces (gf)

salad selection

tossed garden salad with herb dressing (v, gf, lf)
roast tomato & onion salad with basil & pine nut dressing (v, gf, lf)
mushroom, red pepper & snow pea salad with soy dressing (v, gf, lf)
minted potato salad (v, gf, lf)
crusty bread rolls with butter

dessert

platters of fresh seasonal fruit

\$44.50 per guest

bbq menu #2

chicken kebabs with peanut sauce (gf, lf)
pork & prune kebabs with plum sauce (gf, lf)
beef & baby onion kebabs in a red wine marinade (gf, lf)
minced lamb & coriander kebabs with yoghurt sauce (gf)

salad selection

tossed garden salad (v, gf, lf)
red cabbage coleslaw with apples and raisins (v, gf, lf)
potato salad with sour cream & chives (v, gf)
red pepper, snow pea & tomato salad with soy dressing (v, gf, lf)
crusty bread rolls with butter

dessert

fresh fruit salad with cream

\$46.50 per guest

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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bbq menu #3

porterhouse steak with lemon pepper marinade (gf, lf)
kransky sausage with three dipping sauces (gf, lf)
pork mince patties with thai flavours (gf, lf)

salad selection

tossed garden salad with herb dressing (v, gf, lf)
potato salad with seed mustard dressing (v, gf)
american style coleslaw (v, gf)
crusty bread rolls with butter

dessert

platters of fresh seasonal fruit

\$34.50 per guest

bbq menu #4

baby snapper fillets in foil with herb & lemon butter (gf)
green peppercorn crusted fillet steak with herb butter (gf, lf)
marinated chicken kebabs (gf, lf)
teriyaki prawns (gf)

salad selection

potato salad with seeded mustard dressing (v, gf)
tossed garden salad with avocado (gf, lf)
greek salad with herbed olives & feta cheese (v, gf)
summer vegetable salad with lime & chilli dressing (v, gf, lf)
chick pea & corn salad (v, gf)
crusty bread rolls with butter

dessert

fresh fruit salad with cream
selection of local & imported cheeses with dried fruit

\$47.50 per guest

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bbq menu #5

italian mixed grill

lamb chops, rump steak & pancetta with sun dried tomato pesto (gf, lf)

kransky sausage (gf)

with three dipping sauces

salad selection

tossed garden salad with herb dressing (v, gf, lf)

potato salad with sour cream & mustard dressing (v, gf)

american style coleslaw (v, gf)

crusty bread rolls with butter

dessert

seasonal fruit platter (v, gf, lf)

\$35.50 per guest

bbq menu #6

peppered sirloin steak

marinated with green peppercorns (gf, lf)

bbq pork ribs

smoky glazed ribs (gf, lf)

chipolata sausage with three dipping sauces (gf, lf)

salad selection

greek salad with olives & fetta (v, gf)

potato salad with egg (v, gf)

american style coleslaw (v, gf)

crusty bread rolls with butter

dessert

fresh fruit salad with cream

\$37.50 per guest

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bbq menu #7

bbq salt & pepper squid (lf)
teriyaki prawns in japanese flavours, soy & garlic (gf, lf)
portuguese style snapper fillets in lemon & spicy chili (gf, lf)
satay chicken kebabs with peanut sauce (gf, lf)

salad selection

greek salad with olives & fetta (v, gf)
potato salad with sour cream & mustard dressing (v, gf)
thai style salad (v, gf, lf)
crusty bread rolls with butter

dessert

seasonal fruit platter (v, gf, lf)

\$42.50 per guest

bbq menu #8

porterhouse steak with garlic butter (gf)
marinated chicken thigh fillets in smokey bbq flavour (gf, lf)
chipolata sausage with three dipping sauces (gf, lf)
bbq prawns lemongrass & lime marinade with ginger & mango mayonnaise (gf)

salad selection

roast vegetable salad (v, gf, lf)
salad nicoise (v, gf)
greek salad with olives & fetta (v, gf, lf)
crusty bread rolls with butter

dessert

fresh fruit salad with cream (v, gf)

\$45.50 per guest

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