



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

cold seafood buffet menu #1

cold seafood selection

decorated platters of king prawns with lemon mayonnaise (gf)
calamari salad with onion rings & chilli dressing (gf)
green lip mussels on the half shell with red pepper dressing (gf)

cold selection

rolled breast of chicken filled with spinach, pine nuts & apricots (gf)
rare sirloin of beef with spicy green sauce (gf)
crab & scallop quiche

salads

avocado & artichoke heart salad (v, gf, lf)
mushroom, red pepper & snow pea salad with soy dressing (v, gf, lf)
roast tomato & onion salad with basil & pinenut dressing (v, gf, lf)
crusty bread rolls with butter

dessert

selection of local & imported cheese with dried fruit with water biscuits
platters of fresh seasonal fruit (v, gf, lf)

\$49.50 per guest

cold seafood buffet menu #2

seafood selection

half crayfish per guest with fresh lemon wedges & seafood sauce (gf)
king prawns on rice ring with lemon mayonnaise (gf)
scallop & avocado salad with curried mango mayonnaise (gf)
new zealand green lip mussels with lime & chilli dressing (gf)

cold meat selection

rare roast eye fillet of beef served with béarnaise sauce (gf)
roulades of snapper fillets with smoked salmon & basil pesto (gf)

salad selection

greek salad with olives & feta cheese served with olive oil & balsamic vinegar (v, gf)
potato salad with minted dressing (v, gf)
waldorf salad with pears, walnuts & celery
crusty bread rolls with butter

dessert

pecan pie with fresh cream
selection of local & imported cheese with fresh fruit

\$60.00 - \$80.00 per guest (depending on market price)

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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EXCLUSIVE CHARTERS

hot & cold buffet menu #1

cold seafood selection

decorated platters of king prawns with seafood dressing (gf)

tasmanian scallop salad with avocado (gf)

hot selection

honey glazed leg ham on the bone with cranberry sauce (gf, lf)

poached breast of chicken with mushrooms & cashews in white wine & cream sauce (gf)

jacket potatoes with sour cream & chives (v)

salad selection

greek salad with olives & feta cheese (v)

broccoli, red pepper & tomato salad in soy dressing (v, gf, lf)

chickpea & baby corn salad (v, gf)

crusty bread rolls with butter

dessert

boston mud cake with fresh cream

selection of local & imported cheeses with dried fruit & water biscuits

\$53.50 per guest

hot & cold buffet menu #2

cold selection

selection of local prawns, calamari & mussels with assorted dressings (gf)

rare roast beef with red pepper salad (gf, lf)

spinach & pepita nut quiche

hot selection

breast of chicken rolled in apricots & pine nuts served in a mustard cream sauce (gf)

baked potatoes filled with crab & prawns (gf)

salad selection

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

tomato, onion & mozzarella cheese in basil dressing (gf)

mélange of seasonal vegetables with vinaigrette dressing (v, gf, lf)

crusty bread rolls with butter

dessert

fresh seasonal fruit salad with cream

lemon meringue pie

\$51.50 per guest

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EXCLUSIVE CHARTERS

hot & cold buffet menu #3

cold seafood selection

decorated platters of king prawns with seafood dressing (gf)
smoked salmon roulades with lemon pepper cheese filling (gf)
green lip mussels in sweet chilli dressing (gf, lf)

hot selection

rare roast standing rib of beef with pepper sauce (gf, lf)
stir fry chicken breast with crisp vegetables (v, gf, lf)
potato casserole (v)

salad selection

greek salad with olives & feta cheese (gf)
red cabbage coleslaw with apples & raisins (v, gf, lf)
mushroom & snow pea salad with soy dressing (v, gf, lf)
crusty bread rolls with butter

dessert

selection of local & imported cheese with fresh fruit

\$51.50 per guest

hot & cold buffet menu #4

cold seafood selection

selection of local prawns with lemon mayonnaise (gf)
calamari filled with seafood wrapped in nori (gf, lf)

hot selection

char grilled chicken breast with orange & honey sauce (gf, lf)
penne pasta & smoked salmon with roast garlic & sundried tomato dressing (lf)
cheesy baked potatoes (v, gf)

salad selection

tossed garden salad with herb dressing (v, gf, lf)
waldorf salad with apples, celery, pears & walnuts (v, gf)
tomato, onion & mozzarella cheese in basil dressing (v, gf)
crusty bread rolls with butter

dessert

fresh seasonal fruit salad with cream (v)

\$48.50 per guest

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EXCLUSIVE CHARTERS

hot & cold seafood buffet with canapé selection

cold canapé selection

roulades of smoked salmon with peppered cheese served on black bread
green lip mussels with red pepper dressing (gf)
squid tubes filled with nori wrapped seafood & vegetables poached in sweet soy (gf)
danish style open sandwiches with prawns in a dill mayonnaise
eye fillet of beef served on rye bread with béarnaise sauce
chicken breast in curried mango mayonnaise served in tartlet cases

hot & cold buffet

hot selection

standing rib roast of beef with pepper sauce (gf, lf)

seafood selection

half crayfish per guest with fresh lemon wedges & seafood sauce (gf)
king prawns on rice ring with lemon mayonnaise (gf)
scallop & avocado salad served with a mild curried mango mayonnaise (gf)

cold selection

rolled breast of chicken filled with swiss cheese & ham (gf)
decorated platters of leg ham with peaches (gf, lf)

salad selection

caesar salad with bacon, egg, anchovies & croutons with special dressing
roast tomato & onion salad with basil & pine nut dressing (v, gf, lf)
potato salad with minted dressing (v, gf, lf)
crusty bread rolls with butter

dessert

pecan pie with fresh cream
selection of local & imported cheese with dried fruit & nuts

\$85.00 per guest

without canapé selection

\$75.00 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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