



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

carvery buffet #1

baby butt of beef with pepper sauce (gf, lf)
honey glazed leg ham on the bone with cranberry sauce (gf, lf)
chicken pieces in bbq sauce with steamed rice (gf without rice)

vegetable selection

jacket potatoes with sour cream & chives
roast pumpkin (v, gf, lf)
cauliflower au gratin (v)
melange of garden peas & carrots (v, gf, lf)

salad selection

tossed garden salad with herb dressing (v, gf, lf)
american style coleslaw (v, gf)
tuna & pasta salad with seafood dressing
crusty bread rolls with butter

dessert

cheesecake varieties with fresh cream
selection of local & imported cheese with fresh fruit

\$53.50 per guest

carvery buffet #2

roast legs of pork with crackling & apple sauce (gf, lf)
roast topside of beef with burgundy sauce (gf, lf)
roast legs of lamb with mint sauce (gf, lf)

vegetable selection

jacket potatoes with sour cream & chives (v)
roast pumpkin (v, gf, lf)
cauliflower au gratin (v)
melange of garden peas & carrots (v, gf, lf)

salad selection

tossed garden salad with herb dressing (v, gf, lf)
american style coleslaw (v, gf)
tuna & pasta salad with seafood dressing
crusty bread rolls with butter

dessert

cheesecake varieties with fresh cream
selection of local & imported cheese with fresh fruit & water biscuits

\$53.50 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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carvery buffet #3

medium rare roast of beef with burgundy sauce (gf, lf)
leg ham on the bone with orange & whiskey (gf, lf)
traditional roast turkey with stuffing

vegetable selection

jacket potatoes with sour cream & chives (v, gf)
cauliflower au gratin (v, gf)
honey glazed carrots (v, gf, lf)
garden peas with mint (v, gf, lf)

salad selection

tossed garden salad with herb dressing (v, gf, lf)
american style coleslaw (v, gf)
tuna & pasta salad with seafood dressing
crusty bread rolls with butter

dessert

hot apple crumble with custard (v)

\$44.50 per guest

christmas carvery buffet

cold selection

seafood platter to include king prawns, smoked salmon & chilli mussels (gf, lf)

carvery selection - choice of two from

roast turkey with traditional stuffing & cranberry sauce
medium rare roast beef with pepper sauce (gf, lf)
honey glazed leg ham on the bone with apple sauce (gf, lf)

vegetable selection

roast vegetables to include potato, pumpkin, carrot & turnip (v, gf, lf)
cauliflower au gratin (v)
garden peas & beans (v, gf, lf)

salad selection

tossed salad with herbs (v, gf, lf)
mushroom & broccoli in a soy dressing (v, gf, lf)
crusty bread rolls with butter

dessert

christmas plum pudding with brandied custard
selection of local & imported cheese with fresh fruit

\$55.50 per guest

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