



SYDNEY
event
CRUISES

Share the Excitement

CATERING



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People who love food,
are always the best people
Julia Child

FOOD

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Pizza Perfection

Perfect for your stand-up event where being with friends, talking and dancing is your priority! Made by our chef from scratch these homemade pizzas are perfect for sharing and eating cocktail style.

Our round 11-inch pizzas are cut into 8 slices and served on wooden boards, offered wandering or stationed. Ordering is easy with pricing per pizza so no one will go hungry... a true crowd pleaser!

18 per pizza

The Margherita

Home-made dough base, tomato passata, mozzarella cheese, fresh tomato slices and fresh basil leaf

The Australian

Home-made dough base, tomato passata, mozzarella, smoked leg ham and pineapple

The Spicy

Home-made dough base, tomato passata, mozzarella cheese, hot salami, anchovies, onion, olives

The Smokey

Home-made dough base, smokey BBQ sauce, mozzarella, smokey chicken, mushrooms

* Remember we can cater for all dietary requirements, just add or take away cheese and meats or choose gluten free bases for an extra \$2 per pizza.



The 'Bang'n BBQ

The true Australian option, our BBQ menu is prepared on board the Supercat or on Cockatoo Island in an event space of your choice. This is a great interactive menu choice and puts a smile on everyone's face.

Featuring backyard favorites such as sausages and burgers, your BBQ is complete with the choice of salads and served with bread rolls, butter and condiments. This is a great menu for that perfect summer or spring celebration!

30 per person

BBQ choices (Choose **one** of the following BBQs)

Variety BBQ

Marinated chicken skewers, gourmet pork sausages with caramelised onion, haloumi and roast vegetable skewers

All Meat BBQ

Wagyu beef burgers with cheese and relish, gourmet pork sausages with caramelised onion, marinated chicken drumettes

All Veg BBQ

Haloumi and roast vegetable skewers, flat mushrooms with worcestershire sauce, mini corn cobs with smoked paprika and butter

Seafood BBQ add 5pp

Salmon steaks, prawn skewers, and vegetable skewers

Salads (Choose **two** of the following salads)

Greek

Coz lettuce with tomato cucumber, fetta, olives, lemon and extra virgin olive oil

Traditional Coleslaw

Shredded cabbage with grated carrot, spring onion and lemon mayonnaise

Rocket

Rocket salad with walnut, pear, blue cheese and balsamic vinegar

Pasta Salad

Bow tie pasta with basil and cashew pesto, sundried tomatoes and rocket



Classy Canapes

'Dressed to impress'– our canapes are the choice for any auspicious event or classy celebration.

Served wandering by our friendly staff and presented beautifully on wooden boards, this option is great for mingling all night long.

With a variety of cold and hot canape options as well as extra substantial treats and mouth-watering deserts, build your own package that's perfect for you and your guests.

25 per person | Two cold and three hot choices

35 per person | Three cold and four hot choices

Cold Canapes choices

Rare roast beef skewers with fresh Thai dressing (DF, GF)

Cucumber, avocado, tofu and carrot sushi rolls (V, GF)

Crostini with avocado, tomato salsa, Persian fetta (V)

Prawn and pork rice paper rolls (DF, GF)

Smoked salmon blinis with cream cheese, dill, capers and lemon

Hot canapes choices

3 cheese arancini with mushroom (V)

Spicy lamb meatballs with minted yogurt sauce (GF)

Stuffed Moroccan pumpkin flower (V)

Petite beef burgundy pie

Panko crumbed prawn lollypops

Mini Meals (Chose **two** items) | add 12pp

Mini beef or chicken sliders, aged cheddar, creamy slaw and tomato relish

Peaking duck pancakes, crepes with cucumber, spring onion, shredding carrot and hoi sin sauce

Salt and Pepper calamari cones

Soft shell fish tacos with salsa and guacamole

Home-made gourmet pizza slices

Dessert (Extra 5 per person per item)

European Profiteroles –filled with crème patisserie and delicate sweet toppings

Nutella flourless cake –hazelnut sponge layered with Nutella chocolate mousse and topped with caramel glaze

Delicate strawberry tartlets –chocolate mousse cream in pastry cases topped with fresh strawberry

New York style baked cheese cake bites

Bite sized rich dark chocolate mud cake, black forest cake or Nutella flourless cake

Fabulous Feasting

Served by our chef buffet style, choosing this menu for your event ensures guests have the luxury of choice.

Featuring a full three course dining experience, this menu includes starters, mains and desserts, and extras are an easy add on.

Your event space can be prepared formally to provide guests with the comfortability of sit down dining. Table service is an option for those events with extra class!

35 per person

Starters

A selection of dip platters with crusty bread, olive oil and balsamic vinegar

Mains (Choose **two** of the following mains)

Rare roast beef – Prime rare roasted beef served with mustards

Salmon tarator – Lebanese style Atlantic salmon fillets served with tahini sumac yogurt, and garnished with walnut, chilli, corriander and mint

Loin of pork – Rolled pork oven roasted, stuffed with seasonal ingredients

Boneless leg of lamb – Studded with rosemary and garlic served with lemon and tzatziki sauce

Free range chicken – Chicken pieces marinated in lemon, thyme and oregano

Sides (Choose **three** of the following sides)

Salads – Traditional greek /or Traditional coleslaw /or Rocket with walnut and pear

Vegetables – Crispy roasted potatoes /or Steamed greens with garlic /or Roasted baby carrots with sesame seeds and honey

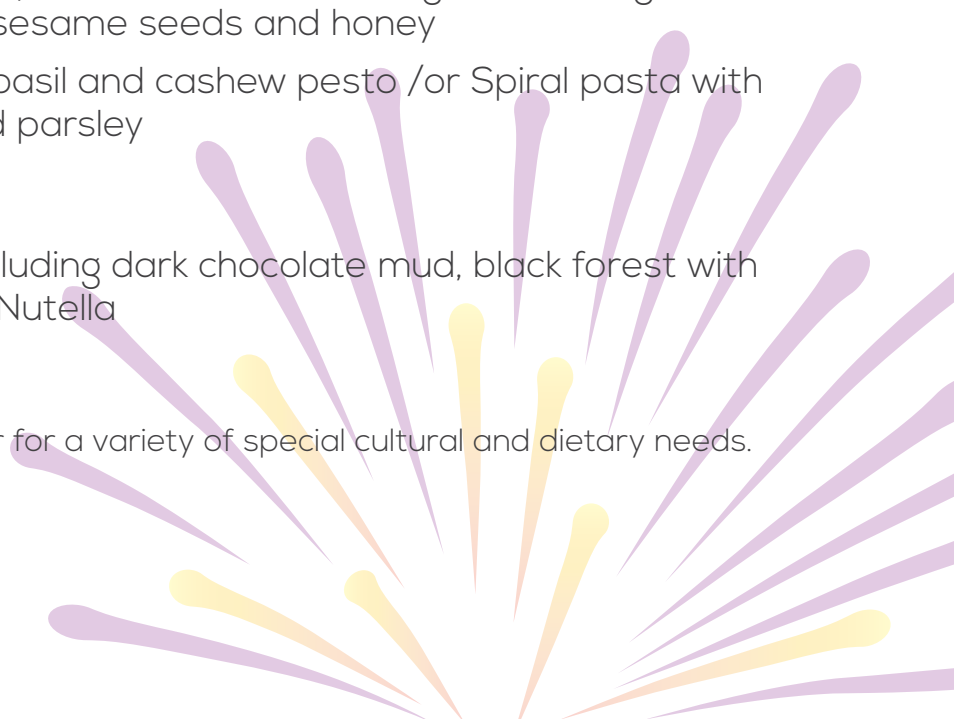
Pasta – Bow tie pasta with basil and cashew pesto /or Spiral pasta with bacon, peas, olives, chilli and parsley

Dessert

A selection of mini cakes including dark chocolate mud, black forest with cherry cream and flourless Nutella

Tea and Coffee

*Menus can be adjusted to cater for a variety of special cultural and dietary needs.



Sharing Platters

Perfect for catering for your corporate day or special event when you just want it to be easy!

Served on platters at a grazing station of your choice or have a dedicated waitress offering food to your guests throughout your event* (extra charges may apply)

100 per platter (Will serve 30 people with a minimum of 1 piece per person)

Charcuterie

Selection of Willow Grove cheeses, cured and fresh meats, crisp bread, fresh and dried fruits and nuts with quince paste

Trio of Dips (2 platters)

Selection of dips, olive oil, balsamic vinegar with crispy sourdough baguette slices

Pizzas – Our signature!

Choose from our selection of handmade pizzas with delicious toppings and vegetarian options.

Sushi

A selection of cucumber, avocado, tuna and salmon sushi rolls cut into bite size pieces.

Popcorn Chicken

Bite size chick breast pieces with fine bread crumb coating and southern spices – Served with Siracha Mayonnaise

Pastries

A selection of hot savoury foods including gourmet mini quiches, beef and burgundy and chicken and leek petite pies and sausage rolls – Served with tomato relish

Seafood Platters POA – seasonal

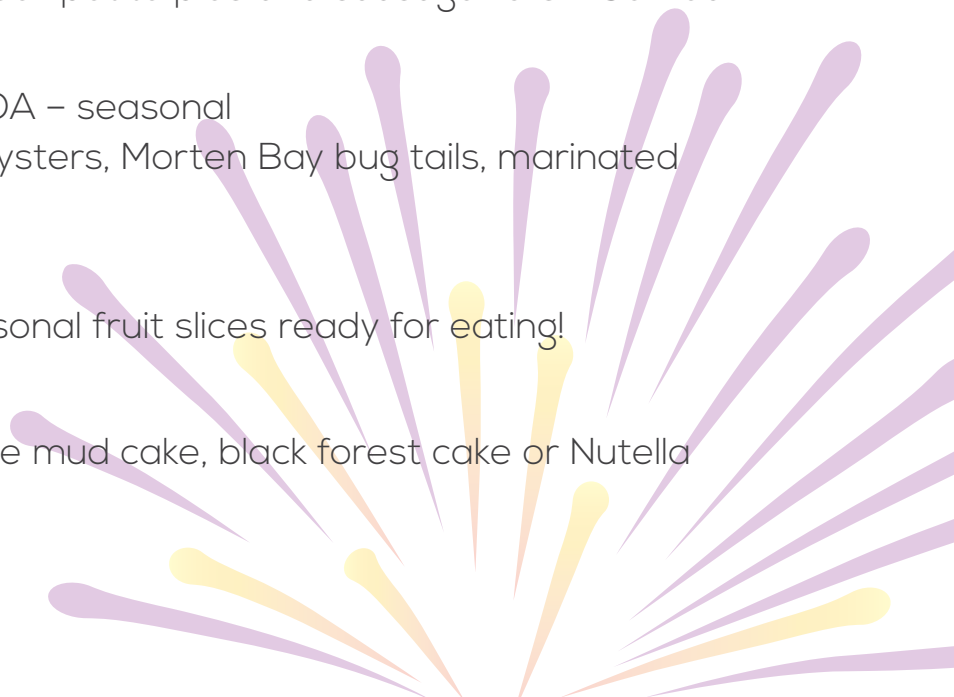
King Prawns, Sydney Rock oysters, Morten Bay bug tails, marinated octopus and cured salmon

Fruit

A beautiful selection of seasonal fruit slices ready for eating!

Canape Cakes

Bite sized rich dark chocolate mud cake, black forest cake or Nutella flourless cake



All is fair in love and beer
Kurt Paradis

BEVERAGE

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Packages

For that complete and all-inclusive event choose from one of our beverage packages. With add on choices of basic and fine spirits as well as cocktails on arrival, the options are endless. Speak to our customer experience about your favourite drink or maybe a fancy bottle of champagne and design your own perfect package!

All packages include soft drink and a selection of juices.

Duration / Classic / Premium

3 Hours / 30 / 45

4 Hours / 40 / 55

5 Hours / 50 / 65

Classic

Our classic package includes quality Australian wine varieties. Featuring Tatchilla from the South Eastern region of Australia and beer and cider by James Squire.

Your guests can enjoy: Tatchilla NV Brut, Tatchilla Chardonnay, Tatchilla Sauvignon Blanc and Tatchilla Shiraz Cabernet as well as James Boags Premium light, Hahn Super Dry and 5 Seed apple cider.

Premium

Our premium package includes all of the selections from our classic package with the addition of premium wine varieties and popular Australian beers.

Your guests can enjoy: Yarra Burn Prosecco, Dusky Sounds Sauvignon Blanc, Days of Rose, St Halletts Garden of Eden Shiraz as well as Heineken and James Squire One Fifty Lashes Pale Ale.

Platinum

Speak to your event manager about accessing platinum beverage varieties such as Croser NV, Chandon, Verve Clicquot, Grant Burge Pinot Grigio and Little Creatures Pale Ale.

Basic Spirits Add 20 pp
House vodka, Gin, Whisky, Bourbon and Rum

Fine Spirits Add 30 pp
Jim Beam and Jack Daniels Bourbon, Bundy Rum, Johnny Walker Scotch, Smirnoff or Absolute Vodka, Bombay Sapphire Gin, Southern Comfort, Midori and Malibu

Cocktails POA

Treat yourselves to a cocktail of choice which can be pre-made prior to your guests arriving.

Cash Bar

When food and entertainment is your main focus, a cash bar can be a great way to keep the party going! Pay by consumption or have guests pay as they go.

Alternatives include dry till and drink vouchers as a way of staying within budget!

Fixed prices

Wine

Glass/Bottle

Classic wine selection

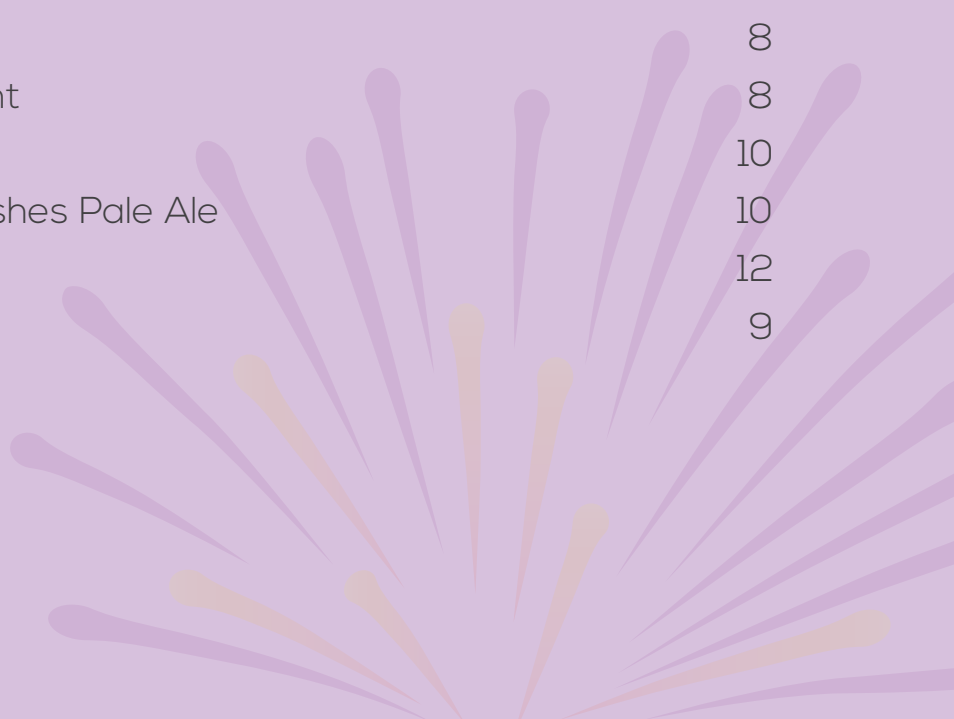
Tatachilla Brut NV Sparkling	8/32
Tatachilla Sauvignon Blanc	8/32
Tatachilla Chardonnay	8/32
Tatachilla Shiraz Cabernet	8/32

Premium and Platinum wine selection

Yarra Burn Prosecco	10/38
Croser NV	60
Dusky sounds Sauvignon Blanc	10/38
Grant Burge Pinot Grigio	10/38
Days of Rose- Rose- South Australia	10/38
St Hallett Garden of Eden Shiraz	12/45
Chandon NV Brut	15/55
Champagne Verve Clicquot	25/140

Beer

Hahn Super Dry	8
James Boags Premium Light	8
Heineken	10
James Squire One Fifty Lashes Pale Ale	10
Little Creature Pale Ale	12
5 Seed Apple Cider	9



Spirits and Liquesurs

House	10
Vodka, Gin, Scotch, Bourbon, White Rum, Dark Rum	
Premium	12
Tequila, Bombay Sapphire Gin, Absolute Vodka, Jack Daniels, Southern Comfort	
Liqueurs	14
Midori, Malibu, Baileys Irish Cream, Galliano, Frangelico, Cointreau, Jägermeister, Kahlua, Ouzo	
Water	4
Soft drink	4
Lemonade, Lemon squash, Raspberry, Cola, Oragne, Dry ginger, Tonic, Soda	
Juice	4
Orange, Apple, Pineapple, Cranberry	
Red Bull	4
Selection of Tea and Robert Timms Coffee	4

Coffee Cart

Price on application

Perfect as an added extra to your high tea, lunch or any celebration on board the MV Supercat or on land at Cockatoo Island.

Speak to our team about our mobile coffee cart complete with your own barista making the perfect lattes and cappuccinos all event long!

Mobile Bar

Price on application

For your on-land event on Cockatoo Island, let us complete your event with your own walk up bar. Fully mobile and functioning with tap and bottled beer, wines, ciders and cocktail making... our container bar can be moved and located to a space of your choosing!

Speak to our team about added extras such as planter boxes, picket fencing and red carpets!

Exciting Events!

Sydney Event Cruises prides itself on personalising events for customers. Speak to your event manager about optional exciting extras such as:

- **Dessert bars**
- **Live musical entertainment**
- **Magic shows**
- **Latin dance shows**
- **Cultural Dancers**
- **Trivia and game nights**
- **Open Mic Nights**
- **Corporate guests and motivational speakers**
- **Photographers**
- **Children's entertainment**

