



SYDNEY
event
CRUISES

Share the Excitement

The Menu

*Catering brought to you on board by
the Marina Cafe & Bar,
Cockatoo Island*

MARINA
— CAFE & BAR —
EST. 2013

Menus & Packages

Platters

Cocktail

Buffet

Set 3 Course

School Socials & Universities

Private Charters

Halal

Beverage

Platters

Designed to share as the perfect starter on arrival or entrée at your event. These platters are fit for any function including weddings, conferences, or music party events.

80 Per Platter

Dips

Selection of seasonal dips served with fresh French stick, lavosh or gluten free crackers

Antipasta

Selection of dips, olives, carrot, celery, sun dried tomatoes, pickles cucumbers, served with French stick, lavosh or GF crackers.

100 per platter

Cheese

Selection of cheese (Brie and smoked cheddar), olives, quince paste, pickles cucumbers, fresh and dried fruit, served with an assortment of seeded crackers, crisp breads and nuts.

(serves 8-10 people)

Fruit

Selection of fresh seasonal fruits

(serves 8-10 people)

120 per platter

Cheese and Meats

Selection of cheese (Brie, smoked Cheddar and Blue, prosciutto, salami, olives, quince paste, pickles cucumbers, fresh and dried fruit, served with an assortment of seeded crackers, crisp breads, nuts and popcorn.

(serves 10-15 people)

Substitution of meats for smoked salmon or falafel bites available upon request. For orders of 8 or more of this option a grazing table display can be set up upon request

(serves 8-10 people)

Sandwiches

A selection of triangle sandwiches on white and grain breads
(48 pieces)

Egg and lettuce, ham and cheese with pickle, cheese and salad
(serves 20-24 people)

Gluten Free available – 150 per platter

Desserts

A selection of bite sized cakes slices. Choose from red velvet (GF), Apple Crumble, Baked Cheesecake, or Chocolate with Raspberry (Vegan).

(80 pieces per platter- one choice only per platter)

Cocktail Menu

6 pieces per person 35pp

(choose 1 cold and 3 hot- 1.5 pieces of each item per person)

8 pieces per person 45pp

(choose 1 cold and 3 hot- 2 pieces of each item per person)

10 pieces per person 53pp

(choose 2 cold and 3 hot – 2 pieces of each item per person)

13 pieces per person 65pp

(choose 3 cold, 3 hot, 2 mini bowls –
2 pieces of each item per person and one mini bowl pp)

Cold Options

Sushi (GF, V/ VEGAN option)

Delicate inside out rolls sliced and served with wasabi infused soy sauce

Choose from Vegan chicken and assorted vegetable or
assorted fish, chicken and vegetable

Rice Paper rolls (GF, VEGAN)

Vegetarian Rice Paper Rolls, sliced and served with hoisin sauce

Bocconcini & Tomato (GF, V)

Served on a mini skewer with fresh basil and balsamic

Prosciutto & Goats cheese (GF Option available)

Served on Grainy Crisp bread

Chimichurri Beef (GF)

Marinated rare roast beef on a mini skewer

Smoked Salmon (GF)

Smoked Salmon roses served on metal spoon
with avocado puree, chives and capers

Hot Options

Tempura Prawn

Served with Asian aioli dipping sauce

Lamb Meatballs

Stuffed with feta and served with minted yogurt dipping sauce

Gourmet Pies

Choose from Chicken and leek, Beef Burgundy or Vegetable tikka (V)

Mushroom Arancini (V)

With white wine, served with garlic mayo dipping sauce

Pork Sausage rolls

Fennel infused, served with chunky tomato relish

Falafel (GF, VEGAN)

Vegan delight topped with plant based mayo

Calamari

Baby calamari meat served on sugar cane with toasted sesame seeds and sweet chilli

Quiche (V)

Spinach and cheese quiches served with chunky tomato relish

Potato Rosti (GF, V)

Topped with whipped crème fresh and chives

Chicken Skewers (GF)

Grilled lemon and pepper marinated chicken skewers

Mini Bowls

Choose 2 (50/50 split for guests/ 1 bowl per person) \$6 pp

Choose 4 (50/50 split for guests/ 2 bowls per person) \$10 pp

All mini bowls are a minimum of 50grams per serving and served in a mini biodegradable brown kraft bowl

Minimum of 60 guests required for ordering of mini bowls

Caesar Salad

Mini version with lettuce, crispy bacon, croutons, parmesan cheese and cream anchovy mayo

Vegetable Noodle (GF, Vegan)

Glass rice noodle served cold with vegetables, coriander, chilli and sesame oil dressing

Salt and Pepper Squid

5-6 pieces served on rocket, topped with lemon and tarte dressing

Mushroom Risotto (V, GF)

Served warm and topped with shaved parmesan and fresh parsley

Singapore Noodle (V)

Served warm and topped with dried shallots and sesame seeds

Popcorn Chicken

Crispy mini chicken delights served on rocket with spicy siracha mayo

Tandoori Rice (GF)

Chicken tandoori with spicy rice, currents, and fresh coriander

Desserts (cold)

Chocolate Profiterole

Choux pastry puff filled with a rich chocolate ganache

Boutique Tarts

Includes a delicate selection of chocolate Hazelnut, passionfruit with dark chocolate, mascarpone fig cream cake, jasmine tea mousse, strawberry cream groove, Ube mousse with black sesame.

Vegan Slice

Chocolate vegan slice with dried and fresh raspberry

Petits Fours Friands (GF)

Selection of min gluten free blueberry, coffee, lemon friands

Celebration Cake - 400ea

Barley Naked single tier celebration cake topped with a celebration sign of your choice.

Choose from White Chocolate, milk chocolate or caramel.

(Serves 40 -50 people) – Includes delivery, cutting, serving, and biodegradable serving bowls and spoons.

School Socials & Universities Cruises

Menu Inclusions

3 complimentary bread and dip platters served on arrival

Plus choose four cocktail food options below to be served throughout the event. 1.5 pieces per item will be served- 6 pieces of finger food per person in total
Extra choice + 4pp (1.5 pieces per choice per person)

Sushi (V option, GF)

Assorted mini sushi pieces with tuna, cucumber, carrot, and avocado served with soy sauce

Falafel (GF, Vegan)

Vegan bite delights served with vegan mayo dipping sauce

Spring Rolls & Samosas (V)

Asian pastry filled with vegetables and served with sweet chilli sauce

Popcorn Chicken Bits

Crumbed pieces of chicken served with siracha mayo

Beef Skewer (GF)

Chimmi Churri marinated beef skewer (cold)

Arancini (Vegan)

Mushroom and white wine

Petite Pies (V option)

Assorted mini pies of chicken and leek, beef burgundy and vegetable tikka

Petite Quiche (V option)

Assorted mini quiche of spinach and cheese, vegetable and bacon

Salt and Pepper Calamari

Bite size pieces of crumbed calamari served with tarte lemon dipping sauce

Schools & Universities continued

Desserts

Choose one:

- Bite sized black forest cake
- Red velvet cake (GF)
- Red lemonade icy poles
- Chocolate Raspberry Cake (Vegan)

Set 3 Course

95pp

Seated lunch or dinner for 40 - 100 people

Choose two dishes from each course – alternate drop for guests

Includes tables and chairs set up, white table clothes, cutlery and crockery

Entrée

Mushroom Arancini served on rocket with vegan mayo (Vegan, GF)

Salt and Pepper squid served on rocket with lemon aioli dressing

Cauliflower, parsnip and Dijon soup (Vegan, GF)

Prosciutto, melon, feta and mint salad with balsamic dressing (GF)

Main

Pumpkin and sage risotto topped with parmesan and parsley (GF, V Option)

Beef Lasagne served with crispy potato rosti

Grilled chicken in creamy boscaiola sauce served with potato rosti

Atlantic salmon fillet on basil pesto with crispy potato rosti

Sides to share - bowls of green salad, fresh dinner rolls and butter

Dessert

Chocolate fondant cake served with vanilla ice cream and raspberry

Baked cheese cake served with passionfruit puree

Custard filled Profiteroles- pistachio, strawberry, caramel and chocolate

Cheese plate with crisp rice crackers, dried fruit (GF)

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Buffet

50pp

Regular service includes biodegradable bamboo plates & cutlery and casual cocktail seating. Chef service of buffet- no self-service.

All choices included – based on guests choosing two of each main and side.
+10pp for table seating, table clothes, crockery and cutlery.

Main dishes

Grilled Chicken breast in creamy boscaiola sauce (GF)

Baked Angus Beef lasagne

Potato and Pumpkin Curry (V, GF)

Fettuccini with almonds, roasted capsicum and basil mayo topped
with crispy bacon

Sides

Steamed Rice

Green salad- lettuce, tomato and cucumber with a lemon mustard
dressing (GF, Vegan)

Creamy coleslaw (V, DF, GF)

Baked dinner rolls served with individual butter portions

SYDNEY *event* CRUISES

Private Charter Events

When hosting a private event and your guests are paying for their own food and drinks our menu caters for a hungry crowd!

Bar Snacks 5ea

Red Rock deli crisps

Nobbys nuts

Nobbys pork crackling

Snack Cups 15ea

Served in a biodegradable snack cup with sauce

Popcorn Chicken

Mushroom and white wine arancini (V)

Salt and Pepper Squid

Pizzas 20ea

Available by special request

Classic Margareta -Cheese with oregano

Chicken with mushroom and BBQ sauce

Spicy salami with onion and olives

Halal

Halal Canapes

6 pieces per person - choose 4- 1.5 pieces of each item per person 35pp

8 pieces per person - choose 4 - 2 pieces of each item per person 45pp

10 pieces per person - choose 5 – 2 pieces of each item per person 53pp

Sushi (GF, V/ VEGAN option)

Delicate inside out rolls sliced and served with wasabi infused soy sauce
Choose from Vegan chicken and assorted vegetable or assorted fish and vegetable

Smoked Salmon (GF)

Smoked Salmon roses served on metal spoon with avocado puree, chives and capers

Popcorn Chicken

Crumbed pieces of chicken served with siracha mayo

Mushroom Arancini (V)

With white wine, served with garlic mayo dipping sauce

Gourmet Pie

Savoury pastry filled with curried vegetable tikka (V)

Spiced Lamb Kofta (GF)

Served with minted yogurt dipping sauce

Salt and Pepper Calamari

Bite size pieces of crumbed calamari served with tarte lemon dipping sauce

Halal Buffet

50pp

Regular service includes biodegradable bamboo plates & cutlery and casual cocktail seating

+10pp for table seating, table clothes, crockery and cutlery

Main

Grilled Chicken breast in white wine, lemon and thyme sauce

Angus Beef lasagne

Potato and Pumpkin Curry

Sides

Steamed rice

Green salad

Creamy coleslaw

Fresh dinner roll with butter

BEVERAGE MENU

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/ Platinum

3 Hours / 50 / 60 / 70

4 Hours / 60 / 70 / 80

5 Hours / 70 / 80 / 90

Classic

Our classic package includes quality Australian wine varieties. Featuring Tatachilla from the South Eastern region of Australia and beer and cider by James Squire. Your guests can enjoy: Tatachilla NV Brut, Tatachilla Chardonnay, Tatachilla Sauvignon Blanc and Tatachilla 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 12/48

Classic wine selection

Tatachilla Brut NV Sparkling

Tatachilla Sauvignon Blanc

Tatachilla Chardonnay

Tatachilla Shiraz Cabernet

Wine Glass/Bottle 14/54

Premium wine selection

Yarra Burn Prosecco

De Luca Prosecco, Italy

Taku Pinot Noir, NZ

Drift Sauvignon Blanc, NZ

David Hook Pinot Grigio, NSW

Days of Rose, SA

St Hallett Garden of Eden Shiraz, SA

Premium wine / Bottle 80

Arras NV Brut

Champagne Verve Clicquot 25/140

Beer and Cider 12/14

James Boags Premium Light

Hahn Super Dry

Heineken

James Squire 150 Lashes Pale Ale

5 Seeds Apple Cider

Spirits and Liquors

House Spirits 14

Vodka, Gin, Scotch, Bourbon, White Rum, Dark Rum

Premium Spirits 16

Tequila, Bombay Sapphire Gin, Absolute Vodka, Jack Daniels, Southern Comfort

Liquors 16

Midori, Malibu, Baileys Irish Cream, Galliano, Frangelico, Cointreau, Jägermeister, Kahlua, Ouzo

Water 4

Soft drink 4

Lemonade, Lemon squash, Raspberry, Cola, Orange, Dry ginger, Tonic, Soda water

Juice 4

Orange, Apple, Pineapple, Cranberry

Red Bull 10

Selection of Tea and Robert Timms Coffee 4