



Aquabay - 70ft TC Yachts (capacity 35 people) BAR/CATERING MENU

BAR - \$18.00 per person per hour includes the below

Premium Beer, Oyster Bay Wines, Chandon, Soft drinks and juices package –

DESCRIPTION

OYSTER BAY MERLOT: This wine shows a vibrant, fully ripened flavour. This Merlot is about elegance and intensity of fruit. The hero is always freshness of ripe fruit, spice and soft tannins on the palate.

OYSTER BAY MALBOROUGH SAVIGNON BLANC: Pale straw green in colour with brilliant clarity, this zesty and aromatic wine has lively, penetrating fruit characters. A concentration of tropical and gooseberry flavours with an abundant bouquet, it is a wine that is always crisp, elegant and refreshing.

CHANDON BRUT: This sparkling has good mousse to its bright straw colour and spent over two years on lees; the fruit flavours have developed figgy, creamy characters balanced by citrusy acidity...

BEERS:

Crown
Corona
Hahn Premium Light

If spirits are required in package cost is \$25.00 per hour per person.

BYO BAR

There is a BYO surcharge of \$20.00 per person for all beverages

CANAPES OPTIONS

Minimum six selections from the lists below.

CANAPE SELECTION A: \$9.00 PER ITEM PER PERSON

- Mini flans of baby eggplant, caramelized onion and Yarra Valley goats cheese
- A selection of rice paper rolls with sesame dipping sauce.
- Mini bruschetta with basil and oregano on Ciabatta bread
- Huon smoked salmon and lemon mouse cones.
- Petite Southern Highlands beef burger with gruyere and tomato chutney.
- Chicken and young coconut salad.
- Roast pumpkin and baby spinach, parmesan and parsley Arancini.
- Mini Angus Beef Stroganoff pies with Duchess Potato.
- Chilli fish cake with crisp lettuce and lime mayo in petite soft bun.
- Chicken san chow bow
- Lamb burgundy pie floater
- Indonesian chicken Satay skewers with spicy peanut and coconut sauce.

CANAPE SELECTION B: \$12.00 PER ITEM PER PERSON

- Tiger Prawns with herb and lemon aioli.
- Poached Ocean Trout with a Nicoise Salad in a lettuce leaf cup.
- Peking duck pancake with shallots and chilli jam.
- Sydney Rock Oysters with champagne vinaigrette and pearls of the sea.
- Prawn cocktail with Marie rose sauce.
- Marinated octopus with olive, tomato and Pernod salsa.
- Smoked Salmon terrine on toasted brioche.
- Assorted sushi with pickle ginger, wasabi and soy.
- Prawn and chorizo skewers
- Petite Wagyu Fillet Steak sandwiches filled with roquette, beetroot and caramelized onion
- Scallops seared with lemon grass, lime and ginger dressing.
- Rosemary and red wine seared Lamb cutlets with mint and yoghurt
- Black end Yellow fin Tuna with Cajun spice, mango and pawpaw salsa

NOODLE BOX SELECTION: \$18.00 PER ITEM PER PERSON

- Thai red curry chicken, baby Bok Choy and bean sprouts with jasmine rice.
- Spinach and ricotta ravioli with baby eggplant and olives tossed in Napolitana Sauce.
- Beef stuffed tortellini with a creamy Bacon and mushroom sauce
- Penne pasta with roast capsicum and mushroom, semi dry tomatoes tossed in a light tomato pesto dressing.
- Vegetable Ratatouille

PLATTER OPTIONS – (min 3 choices)

CHEFS HOUSE MADE DIP SELECTION \$14.00 PER PERSON

Selection of house made dips, variety of flat breads and sticks and seasonal vegetables.

ANTIPASTO PLATTER \$18.00 PER PERSON

Selection of cold cured meats, marinated vegetables and a selection of lightly marinated olives served with crisp bread and lavosh.

CURED MEAT PLATTER \$18.00 PER PERSON

A selection of cured meats and chef's selection of deli choices.

SEAFOOD PLATTER \$75.00 PER PERSON

Selection of seafood fresh from the Sydney Fish Markets, including king prawns, Sydney Rock oysters, smoked salmon, Barramundi, scallops, bug tails, blue swimmer crab dressed with parsley, lemon and garlic butter and served with toasted sourdough, seafood and tartare sauces also.

(Seafood selection may change dependant on season).

OYSTER BAR \$22 PER PERSON

A selection of freshly shucked Sydney Rock and Pacific Oysters served with a selection of condiments, lemon, Asian shallot vinaigrette or spiced tomato and caper salsa.

OCEAN KING PRAWNS \$22.00 PER PERSON

King prawns served with fresh lemon and aioli with condiments.

SELECTION OF FINE AUSTRALIAN CHEESES AND SEASONAL FRUITS \$14.00 PER PERSON

Served with dried fruit, gourmet grissini, crackers and walnut bread.

DESSERT TASTING PLATE \$15.00 PER PERSON

Selection of:

- Chocolate Mouse Cup with Chantilly cream.
- Vanilla bean cream Broulee
- Tiramisu.

Petite cake

BUFFET MENUS

AQUABAY BUFFET MENU 1 - \$100.00 PER PERSON

- A selection of boutique rolls with butter portions.
- Herb and pepper and lemon encrusted Salmon fillet Le Chef tartare sauce.
- Chardonnay and thyme poached chicken breast with risoni oven roasted tomato and baby spinach.
- Penne pasta with roasted capsicum, mushrooms and semi – dried tomatoes tossed in a light tomato pesto dressing.
- Moroccan lamb skewers surrounded with our home-style tzatiki sauce
- Roast pumpkin arancini.
- Tiger Prawn Platter with herb and lemon aioli.
- Wild rocket and parmesan with rock salt and black pepper.
- Dill, red onion and caper berry potato salad.
- Fresh seasonal fruit platter.
- Chocolate mousse cup with Chantilly cream

AQUABAY BUFFET MENU 2 - \$115.00 PER PERSON

- A selection of boutique rolls with butter portions.
- Roast pumpkin and baby spinach arancini.
- Char grilled beef fillet and field mushrooms served with a green peppercorn jus
- Chardonnay and Thyme poached chicken.
- Roasted herb and garlic chat potatoes
- Barramundi green curry with Jasmine rice.
- Sydney rock oysters with champagne and vinaigrette and pearls of the sea.
- Tiger Prawn Platter with herb and lemon aioli.
- Green beans, oven roasted tomato and olive salad.
- Caprese salad of tomato, bocconcini and fresh basil
- Wild rocket and parmesan with rock salt and black pepper
- A selection of fine Australian cheese's served with dried fruit and deli style crackers
- Fresh seasonal fruit platter
- Vanilla bean cream Broulee.
- Chocolate mousse cup with Chantilly cream.

AQUABAY BUFFET MENU 3 - \$129.00 PER PERSON

- A selection of boutique rolls with butter portions.
- Roast pumpkin and baby spinach arancini.
- Chardonnay and Thyme chicken.
- Rib eye fillet with stuffed field mushrooms and red wine jus with roasted chat potato.
- Whole baked Tasmanian salmon topped with baby spinach, dill and capers
- Mussels with garlic and chilli butter.
- Balmain bugs grilled with garlic lemon butter
- Sydney rock oysters with champagne and vinaigrette and pearls of the sea.
- Tiger Prawn Platter with herb and lemon aioli.
- Scallops seared with lemon grass, lime and ginger dressing.
- Wild rocket and parmesan with sea salt and black pepper.
- Dill, red onion and caper berry potato salad.
- Caprese salad of tomato, bocconcini and fresh basil
- Assorted Australian cheese board with lavosh and dried fruits.
- Fresh seasonal fruit platter
- Vanilla bean cream Broulee.
- Tiramisu.
- Chocolate mousse cup with Chantilly cream.