



Ambience – 52ft RANGER (capacity 38 people)
BAR/CATERING MENU

BAR PACKAGE 1 - \$17.00 per person per hour includes the below

Standard Beers
Standard Australian White and Red Wine
Standard Australian Sparkling Wine
Fruit Juice, Soft Drinks, Mineral Water, Spring Water
Tea and Coffee

BAR PACKAGE 2 - \$21.00 per person per hour includes the below

Premium Beers
Premium Australian White and Red Wine
Premium Australian Sparkling Wine
Fruit Juice, Soft Drinks, Mineral Water, Spring Water
Tea and Coffee

BYO - \$15.00 PER PERSON

Minimum 12 guests per menu

Option 1 - AUD\$35.00 pp

Assorted Mini Quiche
Assorted Gourmet Wraps
Raspberry Friandes and Chocolate Caramel Slice
Seasonal Fruit & Cheese Platter

Additional cost of 1 catering staff at AUD\$57.00 per hour, minimum 4 hours

Option 2 – AUD\$40.00 pp

Assorted Sushi
Vegetarian Rice Paper Rolls served with Vietnamese Dipping Sauce
Thai Chicken Salad served in Noodle Box
Peking duck Pancake
Mango Citrus Tart
Seasonal Fruit & Cheese Platter

Additional cost of 1 catering staff at AUD\$57.00 per hour, minimum 4 hours

Option 3 – Cruising Canapés AUD\$65.00 pp

Assorted Sushi served with soy
Peking duck Pancake
Rice Paper Rolls with Vietnamese Dipping Sauce (cut in half)
Roasted Cherry Tomato, Feta, Pesto Tartlets
Thai Prawns with Chili and Shallot Salt
Organic Chicken & Veal Chipolata Sausages served with Tomato Sauce
Chicken and Chive Wontons served on Spoons
Lamb Cutlets with Yoghurt & Tahini Dressing
Includes 1 catering staff for 4 hours,

For groups 20+ pax, 1 extra catering staff required at AUD\$57.00 per hour, minimum 4 hours

Option 4 - Cruising Canapés AUD\$71.00 pp

Seared Teriyaki Tuna with Wasabi Mayo
Assorted Sushi served with soy
Rice Paper Rolls with Vietnamese Dipping Sauce (cut in half)
Mini Beef & Béarnaise Sauce Rolls
Roasted Cherry Tomato, Feta, Pesto Tartlets
Peking duck Pancakes
Thai Prawns with Chili and Shallot Salt
Organic Chicken & Veal Chipolata Sausages served with Tomato Sauce
Chicken & Chive Wontons on Ceramic Spoons
Lemon Curd Tarts with Blueberries
Includes 1 catering staff for 4 hours,
For groups 20+ pax, 1

Option 5 (Buffet) – AUD\$63.00 pp

Hummus Dip with Olives & Pita Bites
Poached Chicken with Basil, prosciutto, sun-dried tomatoes and pinenuts.
Sticky Roasted Salmon with Coriander and Mint
Baby Spinach & Rocket Salad with Roasted Beetroot, Feta & Roasted Pumpkin
with honey vinaigrette
Rosemary Roasted Potatoes
Bread Rolls
Chocolate Mud Cake served with Cream and Strawberries
Includes 1 catering staff for 4 hours

For groups 20+ pax, 1 extra catering staff required at AUD\$57.00 per hour, minimum 4 hours

Option 6 (Buffet) – AUD\$78.50 pp

Roasted Cherry Tomato, Feta, Pesto Tartlets
Antipasto Platter served with Turkish Bread
Lamb fillets marinated in olives, sun-dried tomato, capers and oregano dressing
Scotch fillet served with a béarnaise sauce
Rosemary Roasted Potatoes
Baby Spinach, Rocket, Asparagus & Roasted Roma Tomatoes with Basil Dressing
Bread Rolls
Orange & Almond Cake served with Cream and Strawberries
Includes 1 catering staff minimum for 4 hours

For groups 20+ pax, 1 extra catering staff required at AUD\$57.00 per hour, minimum 4 hours