

# CANBERRA

## CRUISES AND PARTIES

### Catering and Beverage Packages

All prices include GST.

Please note there is a delivery fee of \$20 for all packages except the Grazing Table.

#### **Grazing Boxes**

**\$120 per box, feeds 6-8 people.**

**Savoury:** including 3 cheeses, cured meats, dips, bread, crackers, vegetables and fruits.

**Sweet** with baked goodies, chocolate, cookies, lollies and fruit

**Mixture of both Sweet and Savoury**

Plus \$20 delivery fee.

**Grazing Table - \$27pp**, Min order 20 guests. Your choice of savoury, or savoury and sweet.

#### **Buffets**

We will set up and clean up for you. It's as simple as that.

All cutlery, crockery, and paper napkins are inclusive of these prices.

15% Surcharge on Sundays & Public Holidays.

#### **Hot Buffet**

YOUR CHOICE OF TWO MEAT @ \$35.00PP (MINIMUM 15 PAX)

YOUR CHOICE OF THREE MEATS @\$39.00PP (MINIMUM 25 PAX)

- Moist roast beef with Dijon mustard
- Tender leg of roast lamb Mint jelly
- Perfectly seasoned roast chicken with rosemary stuffing
- Succulent roast pork with apple sauce
- Jamaican jerk chicken
- Moroccan spiced lamb
- Pan-fried snapper with lemon butter
- Beef or veg lasagna
- Cuban Mojo Pork
- Spezzatino
- Lemon Garlic shrimp

Each buffet includes the following...

- Greek Salad
- Roasted pumpkin with quinoa salad
- Basil pesto pasta salad with green beans and cherry tomatoes
- Crusty bread rolls and butter
- Melody of roasted vegetables seasoned with garlic and rosemary
- A gravy of rich flavors

Please note that all cutlery, crockery, and paper napkins are inclusive of these prices.

**Christmas Buffet \$32.00pp**

(Minimum 15 pax)

**Main**

- Pear and Cranberry glazed Turkey breast with traditional gravy
- Pineapple and brown sugar glazed roast leg of Ham
- Melody of roasted vegetables seasoned with rosemary
- Basket of Crusty Bread Rolls & Butter
- Garden salad
- Respective condiments

**Dessert...**

Traditional steamed English Plum pudding with crème Anglaise

Please note that all cutlery, crockery, and paper napkins are inclusive of these prices.

**Summer Chiller \$29.00pp**

(minimum 20 pax)

A buffet selection of the following...

- A variety of freshly sliced cold meats –  
(honey leg ham, smoked turkey breast & roast beef)
- Antipasto platters with marinated and pickled vegetables
- Traditional Caesar salad
- Roasted pumpkin and pine-nut couscous salad
- sautéed onion, smoky bacon and sour cream potato salad
- A display of freshly sliced seasonal fruits
- A variety of crusty bread rolls and butter

Please note that all cutlery, crockery, and paper napkins are inclusive of these prices.

**Cocktail package \$22.00pp**

(Minimum 25 pax)

- Chicken strips
- Beef kebabs
- Mini pies
- Vegetarian risotto balls
- Caprese skewers

**Package 2 – \$28.00pp**

(minimum 25 pax)

- Moroccan lamb kebabs
- Buffalo chicken wings with ranch dressing
- Classic salt & pepper squid with smoked paprika aioli
- Polenta bites topped with mushrooms and cheese
- Tomato and basil bruschetta with balsamic and grana padano
- Frittata with spinach and cheese

**Light Luncheon \$19.00pp**

(minimum 10 pax)

A variety of...

- Wraps and sandwiches with a variety of fillings
- Freshly sliced fruit platter

**Working Luncheon \$27.00pp**

(minimum 10 pax)

A variety of...

- Chef's selection of assorted gourmet baguettes
- Chef's selection of assorted gourmet wraps
- Smokey bacon and Swiss cheese savoury pastries
- Spinach and ricotta Parcels
- A display of seasonal sliced fruits

**Morning / Afternoon Tea**

(Minimum 10 people)

Break Package #1 \$9.00 pp

Assorted Danishes

House Baked Mini Muffins

Break Package #2 \$10.00 pp

Selection of Cakes, Slices or Cookies

Break Package #3 \$11.00 pp

Classic Scones with Jam and Cream

Savoury Scones topped with Smoked Salmon, Rocket and Cream Cheese

**Beverages**

Disposable Tea and Coffee Station \$5.00 pp (1 session)

Crockery Tea and Coffee Station \$6.50pp (1 session)

Orange Juice and Mineral Water \$3.00pp (1 session)

Basic Dietary requirements such as Vegetarian can be catered for.

Gluten Free, Dairy Free, Vegan and any other dietary requirements will incur an additional fee.

Please note for all catering there is a \$20 delivery fee.

# CANBERRA

## CRUISES AND PARTIES

### Beverage Packages

**Enjoy hassle-free refreshments at your event with our Premium Beverage Package.**

*Please note, beverages are only for the duration of your cruise and are not permitted to be taken off board.  
(Minimum 15 guests)*

- Vodka Cocktail on Tap (Strawberry, Guava and Apple)
- Tropical Rum Punch on Tap
- Great Northern
- Carlton Dry
- Head Over Heels Shiraz
- Head Over Heels Sauvignon Blanc
- Head Over Heels Cuvee
- Water, soft drinks

For a tailored experience, you can customise your package to include only wine and/or beer at a discounted rate—contact us for a personalised quote.

2 Hours \$30 per person  
2.5 hours \$35 per person  
3 Hours \$39 per person  
3.5 Hours \$42 per person  
4 Hours \$44 per person

Or skip the package and just order the Vodka Cocktail and/or Tropical Rum Punch on tap - Full keg for \$250, (80 cups) or half a Keg for \$150 (\$40 cups)

**Non-alcoholic beverage package** (Minimum 15 guests)

Includes a variety of soft drinks (inc coke and zero coke), orange juice, water and sparkling water.

2 Hours \$10pp  
2.5 Hours \$11  
3 Hours \$12pp  
3.5 Hours \$13pp  
4 Hours \$14pp