

Cocktail Party Menu

13 November 2008

CHOOSE 10 ITEMS + SUBSTANTIAL \$53.00 IDEAL FOR 2 HR COCKTAIL PARTY
CHOOSE 14 ITEMS + SUBSTANTIAL \$70.00 IDEAL FOR 3 HR COCKTAIL PARTY
CHEF CHARGE : \$242 PER 4 HR CRUISE (MIN 10 GUESTS)

COLD

Crisp banana bread flaked blue eye fillet with curry mayo and toasted coconut
Pacific oyster with lime and sweet soy and shallot dressing
Cucumber cup filled w/ - crab coriander and shallot salad
Classic prawn cocktail served on a Chinese spoon
Crisp olive ciabatta topped with roast lamb and babagnoush
Thai Chicken Salad in Crispy Won-Ton Cups
Beef teriyaki, watermelon tart with sesame seeds
Mini dampers filled with pepper roasted beef and horseradish
Crisp tortilla cup South American flavoured beans avocado chilli tomato salsa
Lobster salad with passionfruit jelly
Goats cheese crostini with pine nuts and pears (V)
Cured duck breast with grilled peach and water cress
Crisp pastry with ratatouille smoked veal and balsamic raspberry reduction
Tomato Boccocinni salsa on sourdough (V)
Chilled cucumber soup with spicy crab and salmon roe
Citrus and pepper tuna with seaweed and soy

SUBSTANTIAL

Soba noodles with mirin roasted pumpkin rocket and sesame dressing (v)
Traditional Pad thai with prawns bean shoots and coriander
Pan seared duck breast with fried rice drizzled with sweet soy
Soft baked potatoes with chives and slow roasted salmon fillet topped with orange dressing

HOT

Mini beef burgers with beetroot relish
Baby potato filled w/ Persian fetta & prosciutto
Mini poppadom spicy beef curry & banana raita
Seared scallop & shallot tart w/ sauce maitaise
Spicy Beef Skewers with onion relish.
Potato and wild mushroom pizza (v)
Moroccan lamb skewers served with an eggplant dip
Mediterranean vegetable tartlets (v)
Pumpkin ricotta lemon thyme wonton (v)
Mini potato gratin forest mushroom ragout on Chinese spoons (v)
Moreton bay bug and snow pea fritter with toasted sesame and soy mayo
Prawn skewer wrapped in saffron pasta and coriander
Mini chicken burgers with avocado salad and tomato
Baby bread pudding with Persian fetta and tomato (V)
Confit of Asian duck served with a grape salsa

SWEETS

Caramelized banana pastries with banana cream
Lemon bavarois with citrus fizz
Pineapple ginger and vanilla vol-u-vents served with glazed meringue
Almond cakes with apple flummery
Chocolate mousse served with caramelized orange segments (v)

Includes

All platters, garnish and napkins

All prices Inclusive
of GST and Delivery

Supplied by Luxury Charter Yacht (info@luxurycharteryacht.com)
Phone +61 7 5514 8111
On behalf of the Charter Operators

BBQ Menu

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CHEF CHARGE + \$242 PER 4 HR CRUISE

Menu 1 : \$38 per person (Min 12 guests)

Scotch fillet steaks marinated in alpine pepper and garlic
Gourmet sausages served with grilled onions
Moroccan spiced chicken breast
Rocket radicchio and snow pea sprout with a honey balsamic dressing
Warm chat potato spinach and pancetta salad
Platters of assorted cakes and tarts

Menu 2 : \$57 per person (Min 10 guests)

Lamb fillet coated w/ olive tapenade and served with seared eggplant
Harrissa infused prawns w/ bbq'd spinach and Spanish onion
Citrus flavoured salmon fillet on a bed of snow pea shoots
Rocket strawberry & caramelized walnuts with balsamic reduction
Roast pumpkin pecan shallots tossed with lemon myrtle dressing
Butter lettuce radicchio & sprouts drizzled with red wine vinaigrette
Baked apple and almond tart w/ vanilla cream strawberry jus

Menu 3 : \$85 per person (Min 8 guests)

BBQ'D seafood including, king prawns, marinated octopus, ocean trout,
home made crab cakes, lobster tail and more.
Sirloin marinated w/ thyme and garlic
Warm chat potato spinach and pancetta salad infused with lemon oil
Spinach apple & roast mushroom tossed with a citrus and garlic vinaigrette
Tatsoi coriander and soba noodle with sesame dressing
Belgian chocolate cake w/ toasted marshmallow and raspberry compote
Australian cheese and fruit w/ lavash crackers

Includes:

Selection of breads and butter
A wide selection of condiments

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Cold Buffet Menu

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(MIN 12 GUESTS OR \$594)

Menu 1 : \$58 per person

BBQ chicken breast with tomato basil and mozzarella salsa
Horseradish flavoured beef strip loin on asparagus and celeriac
Rocket radicchio and snow pea sprout with a honey balsamic dressing
Baked cocktail potatoes mixed with dill and cumin flavoured yoghurt dressing
Mascarpone and raspberry tart with soft whipped cream

Menu 2 : \$68 per person

Oven baked salmon with sweet chilli and tomato salsa and snow pea shoots
Chicken breast crushed peanut crust on black fungus and zucchini noodles
Butter lettuce radicchio & sprouts mixed with a red wine and eschalot dressing
Asian glass noodle salad with a sweet soy and sesame dressing
Roast pumpkin pecan shallots drizzled with balsamic reduction and herb oil
Baileys flavoured bread and butter pudding with berry compote and cream

Menu 3 : \$79 per person

Whole beef fillet on sautéed forest mushrooms & crisp pancetta
Oven baked chicken flavoured with tarragon and lemon on baby spinach
Butter lettuce radicchio & sprouts mixed with a red wine and eschalot dressing
Baked chat potatoes dressed in crème fraiche chives
Roast beetroot orange segment and frisee salad
Baby white chocolate cheesecake w/ pistachio base and caramelized walnuts
Australian cheese and fruit w/ lavash crackers

All Cold Buffet menus include:

Selection of breads and butter
All platters and service utensils

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Seafood package Menu

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No better way to enjoy Sydney harbour than to spoil yourself with some of Australia's best seafood. Simply served au natural or marinated and cooked to perfection we have something to please everyone. Unless of course you don't like seafood and if that's the case alternatives can be offered.

Cold Seafood Buffet : \$81 per person

(Min 6 guests)

Sydney rock and pacific oysters served with lime and shallot dressing, King prawns with Asian pesto and baby herbs

Mediterranean flavoured octopus salad, whole blue swimmer crabs, Mussels topped with tomato crumble

Rock lobsters served with a truffle mayonnaise

Plus a selection of salads

And to finish off your meal an Australian cheese and fruit platter

Seafood BBQ : \$117 per person

+ Chef charge of \$242 per 4 hr cruise (Min 6 guests)

Cold seafood buffet as above PLUS

Salmon fillet marinated in lemon myrtle, Scampi with herb butter, BBQ'd garlic prawns,

Seared tuna steaks with macadamia pesto and Scallops cooked on the bbq with baby spinach and shallots

Includes: Napkins, platters & service utensils

6 Course Seafood Sit Down \$135.00 per person

+ Chef charge of \$242 per 4 hr cruise (Min 6 guests)

Crab rolled in chive crepe with snow pea shoot salad

Seared scallop on corn puree with wild rocket

Roasted scampi on tagliatelle with lobster bisque and salmon roe

Seared blue eye cod on chickpea puree wilted greens and beetroot jus

Macerated strawberries with raspberry sorbet and mint

Coffee and caramelized almond bavaois with baby meringues

Includes: Selection of breads and butters, Coffee tea and hand made petit fours

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Sit Down Menu

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**CHEF CHARGE + \$242 PER 4 HR CRUISE
CHOOSE ONE FOR EACH COURSE**

2 Course \$ 77.00

2 Course 50/50 main \$ 81.00

3 Course \$ 93.00

3 Course 50/50 main \$ 100.00

Minimum 6 guests

Entree

Crisp duck breast shredded orange crepe coriander salad and citrus dressing

Pan seared Scallop herb risotto, yellow curry sauce and coriander salad

Slow roasted cherry tomato tart with green bean salad and chive oil (v)

Sushi rice infused with nori topped with avocado cucumber and seared tuna

Parcel of beef cheek on glazed carrot emulsion beetroot jelly and snow pea sprouts

Citrus and pepper tuna with seaweed and soy

Creamed cos with roulade of chicken and mushrooms

Sweet corn potato and herbs with slow roasted salmon and orange dressing

Crisp pastry with ratatouille smoked veal and balsamic raspberry reduction

Main

Beef fillet on a kumera cake with wilted wild rocket and red wine jus

Crispy skinned barramundi black olive mash, ratatouille and baby mache

Pan seared Atlantic salmon rested on minted cannelloni beans with a champagne sabayon

Herb crusted beef fillet cauliflower puree pommes maxim and sugar snap peas

Hiramas kingfish vanilla potatoes crisp prosciutto peas and baby herbs

Asian flavoured beef fillet with kipfler potatoes snow pea shoots and ginger infused carrot jus

Confit of pork belly with choy sum sticky rice and sweet soy beurre blanc

Pan seared Chicken supreme with char grilled vegetables and hazelnut truffle dressing

Lamb loin on Moroccan flavoured potatoes with mint infused zucchini ribbons

Kangaroo rump with pickled mango and thai noodles

Dessert

Yoghurt panna cotta with passion fruit glaze and caramelized cashews

Australian cheese selection with dried fruits and lavash

Chocolate fondant with passion fruit chilli sorbet and fairy floss

Caramelized banana mille feuille with vanilla bean ice cream

Lemon bavarois with citrus fizz

Pineapple ginger and vanilla served with glazed meringue

All sit down menus include:

Selection of breads and butter

Coffee and tea served with handmade petit fours

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Beverage Package

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\$17 PER PERSON PER HOUR

Cold

Soft drinks, fruit juice and San Beneditto Sparkling Mineral Water included in the Enigma Premium Beverage Package.

Please choose two whites and two reds from the below list:

White Wines

- | | | | |
|--------------------------|------|--------------------------------|-------------------|
| <input type="checkbox"/> | 2006 | Jackson Estate Sauvignon Blanc | Marlborough NZ |
| <input type="checkbox"/> | 2003 | Starvedog Lane Chardonnay | Adelaide Hills SA |
| <input type="checkbox"/> | 2006 | Brokenwood Semillon | Hunter Valley NSW |
| <input type="checkbox"/> | 2006 | Pewsey Vale Riesling | Clare Valley SA |
| <input type="checkbox"/> | 2006 | Robert Oatley Chardonnay | Borossa Valley SA |

Red Wines

- | | | | |
|--------------------------|------|-------------------------------------|-------------------|
| <input type="checkbox"/> | 2004 | Henschke Keyneton Estate Euphonium | Barossa Valley SA |
| <input type="checkbox"/> | 2004 | Penfolds Bin 407 Cabernet Sauvignon | South Australia |
| <input type="checkbox"/> | 2003 | Devil's Lair Cab Sav Merlot | Margret River WA |
| <input type="checkbox"/> | 2005 | Robert Oatley Shiraz Viognier | Borossa Valley SA |
| <input type="checkbox"/> | 2003 | St Hugo Cabernet Sauvignon | Coonawarra SA |

Beers

Becks, Victoria Bitter, Corona Extra and Cascade Premium Light

Champagne

Piper Heidsieck Reims France

Spirits available at an extra \$5.50 per person, per hour.

Special Requests can be catered for, please call to discuss.

*please note vintages for wines may vary, depending on availability.

All prices + GST

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