

Decked Out Yachting Menu 2017-2018

PRICE LIST (PER HOUR)

Waiting staff	\$30.00
Bar Manager	\$35.00
Senior Chef	\$38.00
Chefs assistant	\$30.00
Senior staff	\$38.00

- DUE TO NEW LIQUOR LICENSE RULES – EVERY CHARTER WILL REQUIRE A BAR MANAGER ON BOARD - WHERE POSSIBLE THIS STAFF MEMBER WILL DOUBLE UP AS A (OR REPLACE A) SERVER.
- MINIMUM FOUR HOUR POLICY
- STAFF WILL BE REQUIRED 1 X HOUR BEFORE, DURING, AND 1 X HOUR AFTER THE CHARTER FOR SET UP AND CLEAN UP. IF CHARTERS ARE EXTENDED - STAFF ARE CHARGED ACCORDINGLY.
- PENALTY RATES WILL APPLY FOR PUBLIC HOLIDAYS.
- ANY BREAKAGES, LOSSES OR REPAIRS WILL BE CHARGED
- IF A BBQ IS NOT AVAILABLE – THE MENU WILL BE PREPARED IN THE GALLEY

DELIVERY/PICK UP

Auckland CBD	\$35.00
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SERVICE STAFF REQUIREMENTS (INDIVIDUAL VESSEL VARIANCES)

01 – 20 Guests	1 x chef and 1 x waiting staff
21 – 35 Guests	1 x chef and 2 x waiting staff
36 – 60 Guests	1 x chef and 3 x waiting staff
61 – 100 Guests	1 x chef 1 x chefs' assistant and 4 x waiting staff
101 – 130 Guests	1 x chef 1 x chefs' assistant and 5 x waiting staff

SERVICE WARE REQUIREMENTS (INDIVIDUAL VESSEL VARIANCES – MAY OR MAY NOT BE REQUIRED)

Plastic plates and cutlery set	\$1.50
Ceramic plates and cutlery set	\$3.80
Linen napkins (white)	\$1.70
Wine glass	\$1.35
Champagne flute	\$1.35
Rock glass	\$1.35
Tea/coffee cup, saucers and spoon set	\$3.30

ALL PRICES ARE GST EXCLUSIVE



BREAKFAST

CONTINENTAL BREAKFAST

Honey toasted granola layered w natural vanilla scented yoghurt, citrus caramelised stone fruit

Mini croissants w champagne ham, brie, spiced apple chutney

Seasonal fruit platter w natural yoghurt

Lemon curd Danish

Tomato, herb and cheddar muffin

\$23.50 PER HEAD

CHEFS BREAKFAST

Baby Lemon and blueberry muffins

Herbed scrambled eggs, wilted spinach, Danish feta

Crispy streaky bacon

Homemade potato and sweet corn hash

Sautéed buttery thyme mushrooms

Little veal bratwursts

German rye bread

\$28.50 PER HEAD

CANAPÉS

THE FARM

Chipotle pulled pork sliders, pickled ginger, kewpie mayo (warm)

Scoff burger w little beef pattie, gherkin, tomato chili jam, gruyere cheese (warm)

Chinese 5 spiced crumbed chicken kebab, coconut, chili and coriander sauce

Chicken and cumin sausage rolls w smoked paprika and tomato chutney (warm)

Sumac crusted eye fillet, truffle cream on potato herb rosti (cold)

Indian spiced lamb and coriander kofta balls w yoghurt raita, bamboo skewer (warm)

Thai chicken, coriander and peanut lollypops, coconut ginger dipping sauce (warm)

Crispy pork belly squares, dukkah and pickled ginger (warm)

Baby eight hour braised smoky brisket and horseradish pies (warm)

Pork rilette, fig jam, toasted dark rye

THE SEA

Kingfish ceviche, toasted coconut on a crispy taco shell

Little milk buns, poached prawn with chive and chili mayo

Green tea fritters, kaffir lime smoked salmon, crème fraiche

Smoked kawahai, caper, dill and cream cheese roulade

Citrus poached prawn cutlet, pineapple, coriander and cucumber salsa, kewpie mayonnaise

Sesame crusted tuna, wasabi caviar and pickled cucumber on Chinese spoon

Coconut and lime crusted king prawn cutlet w vodka and tabasco mayonnaise

Smoked kahawai w a caper, red onion creme, toasted brioche, micro watercress

Tequila cured salmon, horseradish crème, buckwheat blinis

THE GARDEN

Puy lentils, chopped herbs, lemon crème on toasted dark rye

Walnut crisps, goats curd, fresh honey comb and edible flowers

Green pea, mint, potato krokety turmeric aioli

Roasted beetroot and goats curd tart, walnut crumble

Goats feta and caramelized onion tarts with chervil

Smashed broadbean, mint and lemon on jalapeno cornbread

Little oat cakes, blue cheese, quince jam

Sourdough bruchetta, zucchini Carpaccio, chili flakes, micro beets

Soba noodles, coriander, mint and toasted peanut dressing in bamboo boats

Cannellini bean and basil mash, parmesan shavings, watercress on crostini

Cherry tomato, basil and boccocini on skewers w/ dukkah

Bell pepper, black olive and feta pizzas w basil pesto

Crispy fried Potato pakoras, tamarind chutney, curry leaf and yoghurt raita

4 PIECES PER HEAD - \$17.50

5 PIECES PER HEAD - \$20.50

6 PIECES PER HEAD - \$23.50

CANAPÉ PLATTERS

SCOFF PLATTER - \$385 – 20PAX

Little sliders with shrimp, dill and lime aioli, Rare beef on potato rosti and truffle creme, Caramelized onion and goats feta tarts, Chicken and truffle mousse on wild mushroom risotto cake and micro herbs (ALL ITEMS ARE COLD)

AFTER FIVE - \$385 – 20 PAX

Lamb and basil kofta balls with turmeric yoghurt, Macadamia crusted chicken kebab, Little sliders with pulled pork and pickled ginger, Indian potato pakoras with tamarind sauce (ALL ITEMS ARE TO BE HEATED)

PLEASE NOTE: A CHEF IS NOT REQUIRED FOR UP TO 20 PAX – GUEST NUMBERS OVER THIS A CHEF WILL BE REQUIRED

PLATTERS

ALL BASED ON NIBBLES FOR 10 TO 12 PAX

GOURMET SANDWICH PLATTER - \$120.00

Seeded rye with smoked salmon, milk buns with egg, cucumber and cress, baby croissants with ham, brie and chili jam, Turkish fingers with smoked chicken, celery and tarragon

CONTINENTAL DELI PLATTER - \$120.00

Cured meats, home smoked chicken, spicy fried chorizo, cider pickles, sundried tomatoes, rosemary marinated olives, dukkah infused ricotta and breads

PINOT NOIR - \$115.00

Bacon, egg, onion jam pies, cumin spiced chicken sausage rolls, spiced lamb kofta balls, spinach, mint and ricotta filo wraps, chilli tamarind sauce and yoghurt raita

ITALIAN FARMHOUSE - \$140.00

Italian prosciutto, pork rilette, char grilled artichokes, grissini, basil pesto, roasted garlic marinated olives, cheese and herb ball, mushroom and mozzarella risotto cakes with seeded rye

TASTES OF JAPAN - \$139.50

Salmon and avocado, chicken teriyaki, vegetarian sushi, ginger spiced prawn cutlets, Japanese crispy chicken wasabi, soya sauce and Japanese pickles – COLD PLATTER

OCEAN BOUNTY - \$155.00

Lime and chili prawns, coconut and coriander steamed green lip mussels, cold smoked salmon, caper crème on rye, dill and sesame rolled salmon skewers and a homemade remoulade – COLD PLATTER

THE FARM - \$140.00

Chilli chicken nibbles, flame grilled meatballs, mini beef pies, gourmet pork sausages, handmade chicken sausage rolls, little quiches and smoked tomato chutney.

NEW ZEALAND CHEESE - \$140

Whitestone blue, probiotic aged brie, farmhouse cheddar, grapes, Cajun spiced almonds, dried fruits, artisan breads, crackers, fig and green apple chutney

THE NICE & NAUGHTY PLATTER - \$125

Homemade Russian fudge, little chocolate brownies, coconut lemon meringues, prune and brandy truffles, pistachio ginger crunch.

FRUITY PLATTER - \$125.00

A mixture of seasonal fruit, fresh honey comb, dates and vanilla yoghurt

MORNING TEA AND AFTERNOON TEA PLATTERS

THE TEA ROOM - \$120

Buttermilk and date scones, black forest swiss rolls, little club sandwiches, mini berry muffins, bacon and egg wraps

BOARDROOM PLATTER - \$120

Homemade little quiches, mini shepherds pies, gourmet Thai chicken sausage rolls and beef kofta balls

GOOD MORNING - \$120

Little croissants w champagne ham and brie, fruit kebabs, peach and white chocolate muffins, little sliders with bacon, avocado and HP sauce

THE FRUITY PLATTER - \$125

A mixture of seasonal fruit, fresh honey comb, dates and vanilla yoghurt

THE NICE & NAUGHTY PLATTER - \$125

Homemade Russian fudge, little chocolate brownies, coconut lemon meringues, prune and brandy truffles, pistachio ginger crunch

BBQ MENU ONE

TO START

Little caramelised onion feta tarts
Middle Eastern spiced lamb meatballs, turmeric yoghurt

THE CHAR GRILL (Please choose three items)

South island salmon filet with a herb and mustard crust, tarragon and lime sour cream

Pepper and cumin rubbed strip loin, smoked garlic aioli

Harissa spiced boneless leg of lamb with a mint and preserved lemon yoghurt

Jerk jerk marinated chicken skewers, coconut ginger and chilli dressing ... gf df

Spanish chorizo sausage with a chimichurri

Butterflied king prawns, kaffir lime, ginger and coriander marinade

Sumac spiced kumara, courgette and haloumi kebabs

Pork belly, pineapple and coriander kebabs with harissa rub

- All BBQ menus come with garlic and rosemary roasted new season potatoes and artisan bread selection –

SALADS AND VEGETABLES (Please choose three items)

Cucumber, green olives, feta, tomato and red onion salad with fresh oregano, mint and lemon dressing

Baby cress, orange and fennel salad with yellow mustard seed, cider dressing

Puy lentil, red onion, chopped herbs, black raspberry vinaigrette

Celeriac, apple, sultana coleslaw with old fashioned mustard dressing

Israeli cous cous, mint, lemon, cucumber, vine tomato with a lemon, garlic and olive dressing

Broadbean, baby pea and mozzarella salad, chopped herbs, lemon zest

Mamas Red potato salad, boiled egg, chives, celery and gherkins, sumac sour cream

Butterbean and fresh herb salad with vine tomato, fried crusty bread, dukkah lemon dressing

TO FINISH

Whitestone blue, probiotic brie, farmhouse cheddar, grapes, water crackers, spiced almonds, smoked tomato chutney, passionfruit and coconut tarts, bitter chocolate brownies and fresh seasonal fruit

\$75.00 PER HEAD

BBQ MENU TWO

TO START

Little caramelised onion feta tarts
Middle Eastern spiced lamb meatballs, turmeric yoghurt

THE CHAR GRILL (Please choose two items)

South island salmon filet with a herb and mustard crust, tarragon and lime sour cream

Pepper and cumin rubbed strip loin, smoked garlic aioli

Harissa spiced boneless leg of lamb with a mint and preserved lemon yoghurt

Jerk jerk marinated chicken skewers, coconut ginger and chilli dressing ... gf df

Spanish chorizo sausage with a chimichurri

Butterflied king prawns, kaffir lime, ginger and coriander marinade

Sumac spiced kumara, courgette and haloumi kebabs

Pork belly, pineapple and coriander kebabs with harissa rub

- All BBQ menus come with garlic and rosemary roasted new season potatoes and artisan bread selection –

SALADS AND VEGETABLES (Please choose two items)

Cucumber, green olives, feta, tomato and red onion salad with fresh oregano, mint and lemon dressing

Baby cress, orange and fennel salad with yellow mustard seed, cider dressing

Puy lentil, red onion, chopped herbs, black raspberry vinaigrette

Celeriac, apple, sultana coleslaw with old fashioned mustard dressing

Israeli cous cous, mint, lemon, cucumber, vine tomato with a lemon, garlic and olive dressing

Broadbean, baby pea and mozzarella salad, chopped herbs, lemon zest

Mamas Red potato salad, boiled egg, chives, celery and gherkins, sumac sour cream

Butterbean and fresh herb salad with vine tomato, fried crusty bread, dukkah lemon dressing

TO FINISH

Fresh seasonal fruit, passionfruit and coconut tarts and bitter chocolate brownies

\$53.50 PER HEAD

BBQ MENU THREE

THE CHAR GRILL (Please choose two items)

South island salmon filet with a herb and mustard crust, tarragon and lime sour cream

Pepper and cumin rubbed strip loin, smoked garlic aioli

Harissa spiced boneless leg of lamb with a mint and preserved lemon yoghurt

Jerk jerk marinated chicken skewers, coconut ginger and chilli dressing ... gf df

Spanish chorizo sausage with a chimichurri

Butterflied king prawns, kaffir lime, ginger and coriander marinade

Sumac spiced kumara, courgette and haloumi kebabs

Pork belly, pineapple and coriander kebabs with harissa rub

- All BBQ menus come with garlic and rosemary roasted new season potatoes and artisan bread selection -

SALADS AND VEGETABLES (Please choose two items)

Cucumber, green olives, feta, tomato and red onion salad with fresh oregano, mint and lemon dressing

Baby cress, orange and fennel salad with yellow mustard seed, cider dressing

Puy lentil, red onion, chopped herbs, black raspberry vinaigrette

Celeriac, apple, sultana coleslaw with old fashioned mustard dressing

Israeli cous cous, mint, lemon, cucumber, vine tomato with a lemon, garlic and olive dressing

Broadbean, baby pea and mozzarella salad, chopped herbs, lemon zest

Mamas Red potato salad, boiled egg, chives, celery and gherkins, sumac sour cream

Butterbean and fresh herb salad with vine tomato, fried crusty bread, dukkah lemon dressing

TO FINISH

Fresh seasonal fruit, bitter chocolate brownie

\$45.50 PER HEAD

BUFFET CARVERY MENU FOUR

TO START

Little caramelised onion feta tarts
Middle eastern spiced lamb meatballs, turmeric yoghurt

THE BUFFET

(Please choose two items)

Apricot and rosemary glazed champagne ham, tarragon mustard

South island salmon filet with a herb and mustard crust, tarragon and lime sour cream

Pepper and cumin rubbed strip loin, smoked garlic aioli

Harissa spiced boneless leg of lamb with a mint and preserved lemon yoghurt

Jerk jerk marinated chicken skewers, coconut ginger and chilli dressing ... gf df

Spanish chorizo sausage with a chimichurri

Butterflied king prawns, kaffir lime, ginger and coriander marinade

Sumac spiced kumara, courgette and haloumi kebabs

- All BBQ menus come with garlic and rosemary roasted new season potatoes and artisan bread selection -

SALADS AND VEGETABLES

(Please choose two items)

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Baby cress, orange and fennel salad with yellow mustard seed, cider dressing

Puy lentil, red onion, chopped herbs, black raspberry vinaigrette

Celeriac, apple, sultana coleslaw with a old fashioned mustard dressing

Israeli cous cous, mint, lemon, cucumber, vine tomato with a lemon, garlic and olive dressing

Broadbean, baby pea and mozzarella salad, chopped herbs, lemon zest

Mamas Red potato salad, boiled egg, chives, celery and gherkins, sumac sour cream

TO FINISH

Fresh seasonal fruit, passionfruit and coconut tarts, bitter chocolate brownie

\$53.50 PER HEAD