

Decked Out Yachting Menu

PRICE LIST (PER HOUR)

Waiting staff	\$40.00
Bar Manager	\$50.00
Senior Chef	\$50.00
Chefs assistant	\$50.00
Senior staff	\$50.00

- 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	\$45.00
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SERVICE STAFF REQUIREMENTS (INDIVIDUAL VESSEL VARIANCES)

01 – 20 Guests	1 x chef and 1 x senior server
21 – 45 Guests	1 x chef and 1 senior server 1 x waiting staff
45 – 60 Guests	1 x chef 1 x chefs' assistant 1 senior server and 2 x waiting staff
61 – 100 Guests	1 x chef 1 x chefs' assistant 1 senior server and 2/3 x waiting staff
101 – 130 Guests	1 x chef 1 x chefs' assistant 1 senior server and 3/4 x waiting staff

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

Disposable plates and cutlery set	\$2.50
Ceramic plates and cutlery set	\$4.50
Linen napkins (white)	\$2.50
Trestle Table Cloth:	\$27.00
Wine glass	\$1.50
Champagne flute	\$1.50
Rock glass	\$1.50
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

SERVED COLD

Clevedon Coast oyster (natural), sherry, shallot vinegar, chipotle tabasco (gl,dl) (seasonal, minimum 1 doz)

Beef filet rubbed in hot mustard, potato rosti, truffle creme. (gl) Kingfish ceviche, coconut, lime and fresh chilli, taco crisp.

Green tea fritter, home smoked king salmon, wasabi crème.

Citrus poached prawn, pineapple & coriander salsa, green mayo. (gl), (dl)

Smoked Kahawai, cornichon crème, toasted brioche.

Little oat & cardamom cakes, blue cheese, orange, chilli & ginger jam. (vege)

Smashed broad beans with mint & lemon, jalapeno cornbread (gl), (vege)

Smoked duck breast, potato rosti, orange ricotta and spiced plum sauce (gl)

Caprese on smashed garlic bruschetta, sherry syrup (vege)

SERVED HOT

Baby beef and cheese burger, truffle aioli

Middle eastern spiced lamb koftas, mint and cumin yoghurt. Snapper sliders, green slaw, chili, caper, red onion salsa

Fennel pork belly bites, pear and ginger jam, crispy onions. (gl), (dl)

Seared scallop, minted green pea puree, crispy prosciutto flakes. (dl), (gl)

Chicken, thyme and caramelized onion sausage roll, homemade tomato sauce.

Crispy chili baked prawn cutlet, coconut and kaffir lime aioli Prosciutto and buffalo mozzarella pizza, truffle oil

STREET FOOD

Brazilian pulled brisket slider, chipotle mayonnaise, chimmichurri (warm)

Bao Bun, sticky pork, kimchi, coriander mayo (warm)

Firecracker chicken skewers, bush honey and coconut dipping sauce (dl, gl, pal, warm)

Sweet pumpkin sage & triple cheese Arancini balls, green salsa verde (warm), (vege)

Pork, prawn and chive dumplings, chilli, soya dipping sauce (warm)

Agadashi tofu, green onion, sesame dashi broth, crispy shallots (vegan, warm)

Potato, cumin & coriander pakoras/ tamarind chutney (gl, dl, warm, vegan)

4 PIECES PER HEAD - \$18.50

5 PIECES PER HEAD - \$22.50

6 PIECES PER HEAD - \$26.50

8 PIECES PER HEAD - \$32.50

PLATTERS TO SHARE

ALL BASED ON NIBBLES FOR 10 TO 12 PAX

gl - Gluten free. dl - Dairy free.

BOARDROOM PLATTER - \$132

Homemade little quiches, mini cottage pies, gourmet cumin and pork sausage rolls and lamb chilli kofta balls, spinach and ricotta filo, tomato chilli jam

FRUITY PLATTER - \$128

A mixture of seasonal fruit and berries, fresh coconut, dried mango and natural vanilla scented yoghurt.

SCOFF CANAPE CLASSICS - \$175

Billinis with smoked salmon, wasabi cream and nori crumble, Beef file rubbed in hot mustard/ potato rosti/ truffle creme (gf), Smashed broad beans with mint & lemon/ jalapeno cornbread (gl)

THE NICE & NAUGHTY PLATTER - \$132

Goosey caramel slice, little chocolate brownies, coconut passionfruit tarts, assorted macaroons, pistachio ginger crunch.

GOURMET SANDWICH PLATTER - \$132

Seeded rye with smoked salmon, caper and red onion cream, milk buns with egg, cucumber and cress, baby croissants with ham, brie and chili jam., Pastrami on rye.

ITALIAN FARMHOUSE - \$145

Italian prosciutto, pork rillette, char grilled artichokes, grissini, basil pesto, roasted garlic marinated olives, cheese and herb ball, lavosh crackers, crudities

NEW ZEALAND CHEESE - \$148

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

THE GARDEN PLATTER - \$132

Spinach and caramelised onion quiches, crudité selection with a chickpea dip (gf, df), red pepper and feta filo, Indian spiced potato pakoras, tamarind chutney (gl, dl).

THE ULTIMATE VEGAN PLATTER - \$132

Spicy olive tapenade, hummus, smoky artichoke dip, marinated olives, pickled garlic, seeded lavosh, crudities, chilli spiced nuts, rye bread, charred peppers, dukkah

BREAD AND SPREADS - \$125

Sliced ciabatta, fig and onion loaf, cheese and paprika cheese straws, seeded batard with smoked garlic aioli, guacamole and homemade dips, smoked garlic and thyme butter, avocado oil with dukkah

OCEAN BOUNTY - \$165

Lime and chili prawns, coconut and coriander steamed green lip mussels, cold smoked salmon, caper crème, dark rye, wasabi and nori rolled salmon skewers salsa verde, coconut, chilli and lime kokoda, baby pickles, charred lemon – COLD PLATTER.

SOUTH ISLAND SALMON – 2kg - \$190

Whole salmon fillet with red pepper and cashew nut crust, salsa verde, lemons and Japanese mayonnaise.

HONEY GLAZED CHAMPAGNE HAM - \$38 per kg

Whole ham glazed with honey and pineapple juice, served with horseradish crème and tarragon mustard and little gourmet rolls

MORNING TEA AND AFTERNOON TEA PLATTERS

THE TEA ROOM - \$120

Buttermilk and date scones, cherry rocky road, little tea sandwiches, mini sour lemon muffins, ham, cheese, chilli jam and spinach wraps.

BOARDROOM PLATTER - \$132

Homemade little quiches, mini cottage pies, gourmet cumin and pork sausage rolls and lamb chilli kofta balls, spinach and ricotta filo, tomato chilli jam

GOOD MORNING - \$120

Little croissants w champagne ham and brie, fruit kebabs, bran and cinnamon muffins, little sliders with bacon, avocado and HP sauce.

FRUITY PLATTER - \$128

A mixture of seasonal fruit and berries, fresh coconut, dried mango and natural vanilla scented yoghurt.

THE NICE & NAUGHTY PLATTER - \$132

Goosey caramel slice, little chocolate brownies, coconut passionfruit tarts, assorted macarons, pistachio ginger crunch.

FORK N' WALK

Crispy skin pork belly squares, miso mash, pickled ginger.

Buttermilk southern fried chicken, corned mash, chopped tomato salsa.

Creamed polenta, sticky beef cheek stew, green chimichurri (gf).

Five spiced crispy pork belly on green tea noodle, pickled ginger, chilli, lime glaze (df).

Little beef filet on potato gratin, horseradish jus, crispy pancetta (gf)

Malaysian beef rending, toasted coconut cauliflower rice, mango chutney (pal, df, gf).

Crispy skin gurnard, crushed vine tomatoes, butterbeans and lemon. (gf) King prawn laksa, smashed peanuts, coriander.

Malaysian prawn laksa, water chestnuts, toasted coconut, noodles.

Scoff panko crumbed snapper burger, celeriac slaw, kaffir lime aioli.

Sticky ponzu & chilli seared salmon on rice, crispy onions, nori flakes (gf).

Creamy risotto w fried cauliflower, mint, toasted pistachios, shaved pecorino (gf, veg).

Spring podded pea & broadbean salad, flatbread crisps, mint & toasted cumin labne (veg).

Maple roasted pumpkin, kale & sage farro risotto, toasted hazelnuts (veg, df).

Turkish Eggplant and kumara Imam Bayeldi stew with a cracked wheat, mint and almond couscous

TWO OPTIONS - \$22.50 PER HEAD

THREE OPTIONS - \$34.50 PER HEAD

FOUR OPTIONS - \$44.50 PER HEAD

BBQ MENU'S

If BBQ not available – meals to be cooked in Galley

BBQ MENU ONE

CANAPES

Beef filet rubbed in hot mustard, potato rosti, truffle creme. (gl)
Pumpkin, parmesan arancini balls with a roasted red pepper aioli (veg)

SALADS - Please select three items

Cucumber, green olives, feta, tomato and red onion cos salad with fresh oregano, mint and lemon dressing
Celeriac and cabbage slaw with green apple, sultanas and a French mustard aioli
Curried kumara and celery salad, chopped herbs, green onions, citrus mayo
Mixed leaves, toasted walnuts, shaved parmesan, sherry vinegar and honey vinaigrette.
Charred pepper, red onion, baby spinach with organic feta and dukkah crumble

THE CHAR GRILL – Please select three items

South Island salmon filet with a green olive, onion and herb crumble. Cayenne and lime mayo
Six hour Indian spiced lamb shoulder with minted yoghurt on cracked wheat Smoked garlic stuffed striploin with horseradish jus.
Five spiced crispy skin pork belly, star anise sugar syrup with chopped chilli, coriander and mint leaves.
Jerk jerk marinated chicken thigh, coconut, mint and chilli dressing
Stir-fried prawn cutlets with a garlic butter and lemon sauce on greens
Sumac spiced kumara, courgette and haloumi kebabs with a tahini dressing

All BBQ menus come with bread selection and herbed buttery baby potatoes

DESSERT

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

Little chocolate brownies, coconut passionfruit tarts, seasonal fruit

\$75.00 PER HEAD

BBQ MENU TWO

CANAPES

Beef filet rubbed in hot mustard, potato rosti, truffle creme. (gl)
Pumpkin, parmesan arancini balls with a roasted red pepper aioli (veg)

SALADS - Please select two items

Cucumber, green olives, feta, tomato and red onion cos salad with fresh oregano, mint and lemon dressing
Celeriac and cabbage slaw with green apple, sultanas and a French mustard aioli
Curried kumara and celery salad, chopped herbs, green onions, citrus mayo
Mixed leaves, toasted walnuts, shaved parmesan, sherry vinegar and honey vinaigrette.
Charred pepper, red onion, baby spinach with organic feta and dukkah crumble

THE CHAR GRILL – Please select two items

South Island salmon filet with a green olive, onion and herb crumble. Cayenne and lime mayo
Six hour Indian spiced lamb shoulder with minted yoghurt on cracked wheat
Smoked garlic stuffed striploin with horseradish jus.
Five spiced crispy skin pork belly, star anise sugar syrup with chopped chilli, coriander and mint leaves.
Jerk jerk marinated chicken thigh, coconut, mint and chilli dressing
Stir-fried prawn cutlets with a garlic butter and lemon sauce on greens
Sumac spiced kumara, courgette and haloumi kebabs with a tahini dressing

All BBQ menus come with bread selection and herbed buttery baby potatoes

DESSERT

Little chocolate brownies, coconut passionfruit tarts, seasonal fruit

\$53.50 PER HEAD

BBQ MENU THREE

SALADS - Please select two items

Cucumber, green olives, feta, tomato and red onion cos salad with fresh oregano, mint and lemon dressing
Celeriac and cabbage slaw with green apple, sultanas and a French mustard aioli
Curried kumara and celery salad, chopped herbs, green onions, citrus mayo
Mixed leaves, toasted walnuts, shaved parmesan, sherry vinegar and honey vinaigrette.
Charred pepper, red onion, baby spinach with organic feta and dukkah crumble

THE CHAR GRILL – Please select two items

South Island salmon filet with a green olive, onion and herb crumble. Cayenne and lime mayo
Six hour Indian spiced lamb shoulder with minted yoghurt on cracked wheat
Smoked garlic stuffed striploin with horseradish jus.
Five spiced crispy skin pork belly, star anise sugar syrup with chopped chilli, coriander and mint leaves.
Jerk jerk marinated chicken thigh, coconut, mint and chilli dressing
Stir-fried prawn cutlets with a garlic butter and lemon sauce on greens
Sumac spiced kumara, courgette and haloumi kebabs with a tahini dressing

All BBQ menus come with bread selection and herbed buttery baby potatoes

DESSERT

Little chocolate brownies, fresh fruit selection.

\$45.50 PER HEAD