



SYDNEY
event
CRUISES

Share the Excitement

CATERING



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People who love food,
are always the best people
Julia Child

FOOD

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Pizza Perfection

Perfect for your stand-up event where being with friends, talking and dancing is your priority! Made by our chef from scratch these homemade pizzas are perfect for sharing and eating cocktail style.

Our round 11-inch pizzas are cut into 8 slices and served on wooden boards, offered wandering or stationed. Ordering is easy with pricing per pizza so no one will go hungry... a true crowd pleaser!

15 per pizza

The Margherita

Home-made dough base, tomato passata, mozzarella cheese, fresh tomato slices and fresh basil leaf

The Australian

Home-made dough base, tomato passata, mozzarella, smoked leg ham and pineapple

The Spicy

Home-made dough base, tomato passata, mozzarella cheese, hot salami, anchovies, onion, olives

The Smokey

Home-made dough base, smokey BBQ sauce, mozzarella, smokey chicken, mushrooms

* Remember we can cater for all dietary requirements, just add or take away cheese and meats or choose gluten free bases for an extra \$2 per pizza.



Barbeques & Salads

The true Australian option, our BBQ menu is prepared on board the Supercat or on Cockatoo Island in an event space of your choice. This is a great interactive menu choice and puts a smile on everyone's face.

Featuring backyard favorites such as sausages and burgers, your BBQ is complete with the choice of salads and served with bread rolls, butter and condiments. This is a great menu for that perfect summer or spring celebration!

25 per person

'Bang'n'BBQ (Choose **one** of the following BBQs)

Variety BBQ

Marinated chicken skewers, gourmet pork sausages with caramelised onion, haloumi and roast vegetable skewers

All Meat BBQ

Wagyu beef burgers with cheese and relish, gourmet pork sausages with caramelised onion, marinated chicken drumettes

All Veg BBQ

Haloumi and roast vegetable skewers, flat mushrooms with worcestershire sauce, mini corn cobs with smoked paprika and butter

Salads (Choose **two** of the following salads)

Greek

Cos lettuce with tomato cucumber, feta, olives and extra virgin olive oil

Traditional Coleslaw

Shredded cabbage with grated carrot, spring onion and lemon mayonnaise

Rocket

Rocket salad with walnut, pear, blue cheese and balsamic vinegar

Pasta Salads

- Penne pasta with fresh tomato, basil, feta, pepper and extra virgin olive oil
- Bow tie pasta with basil and cashew pesto
- Spiral pasta with bacon, peas, olives, chilli, parsley and extra virgin olive oil



Classy Canapes

'Dressed to Impress'- our canapes are prepared by our chef in house with the freshest of ingredients and so much love.

With a huge variety of delicious mini and more substantial treats, there is something for everyone! Canapes are presented beautifully on wooden boards and can be wandering or at a food station of your choice.

Easy to order with a simple per head price structure...all you need to decide is how hungry everyone will be!

Pricing per person

6 pieces (5 bite, 1 substantial)	20
8 pieces (6 bite, 2 substantial)	26
10 pieces (8 bite, 2 substantial)	30
12 pieces (10 bite, 2 substantial)	36
15 pieces (12 bite, 3 substantial)	45

Bite Size Choices

Assortment of sushi rolls, pickled ginger, wasabi (V GF)

Panko crumbed prawn lollipops, citrus mayo

Salt and pepper calamari, with aioli

Crostini with avocado, tomato salsa, persian feta (V)

3 cheese arancini with mushroom (V)

Spicy lamb meatballs w/ yoghurt (GF)

Popcorn chicken, siracha mayo

Mixed berry cheesecakes

White and milk chocolate mud cakes

Substantial Choices – Served in brown, environmentally friendly craft bowls

Mini grilled chicken caesar salad (GF)

Beef sliders, aged cheddar, slaw & tomato relish

Peking duck crepes w/ cucumber, spring onion & hoi sin

Soft shell fish tacos w/ salsa & guacamole

Beer battered fish & chip box

Asian style vegetarian noodle (GF V)



Fabulous Feasting

Served by our chef buffet style, choosing this menu for your event ensures guests have the luxury of choice.

Featuring a full three course dining experience, this menu includes starters, mains and deserts, and extras are an easy add on.

Your event space can be prepared formally to provide guests with the comfortability of sit down dining. Table service is an option for those events with extra class!

30 per person

Starters

Charcuterie boards; selection of cheese, cured meats, crisp breads, dried fruit and quince paste

Mains (Choose **two** of the following mains)

Roast beef – Prime beef slow cooked to perfection, served with mustards

Salmon tarator – Lebanese style whole salmon with tahini sumac, walnut, chilli, coriander and mint

Loin of pork – Rolled out and stuffed with apricot and sage, served with crackling

Boneless leg of lamb – Studded with rosemary and garlic served with lemon and tzatziki sauce

Free range chicken – Rubbed with spices and stuffed with a lemon and thyme stuffing

Sides (Choose **three** of the following sides)

Salads – Traditional greek /or Traditional coleslaw /or Rocket with walnut and pear

Vegetables – Crispy roasted potatoes /or Steamed greens with garlic /or Roasted baby carrots and beets with honey /or Baked mushrooms

Pasta – Penne pasta with fresh tomato, basil and feta /or Bow tie pasta with basil and cashew pesto /or Spiral pasta with bacon, peas, olives, chilli and parsley

Dessert

Tea and Coffee

Chocolate mud cake served with fresh cream and a berry coulis

*Menus can be adjusted to cater for a variety of special cultural and dietary needs.

Popular Platters

Perfect for catering on your corporate day or special event when you just want it to be easy! Served on large white platters either wondering or stationed, guests are treated to a variety of favorites.

90 per platter* (minimum of 30 pieces)

Charcuterie

Selection of cheese, cured meats, crisp breads, dried fruit and quince paste

Canapes

Choose any of the bite sized options from our Canapes menu and turn them into a platter!

Finger Food

A selection of hot savoury foods including gourmet mini quiches, beef and chicken pies, sausage rolls and prawn twisters

Wraps

Made with flour or gluten free tortilla wraps, this platter comes as a selection wraps with ham and cheese/salad/chicken and salad

Sandwiches

Made as triangle quarters this platter comes with a selection of sandwiches including ham and cheese with mustard/salad with pickle/chicken, salad and mayonnaise

Sushi

A selection of cucumber, avocado, tuna, and salmon sushi rolls cut into bit size pieces

Seafood Platter* 120 per platter

Cold mixed seafood including fresh prawns, oysters, marinated squid, mussels, smoked salmon

Fruit

A beautiful selection of seasonal fruits slices ready for eating!
Ask about our chocolate fountain for an extra sweet and fun surprise!

Sweets

A selection of cheese cakes, chocolate mud, lemon slice and passion fruit tarts

All is fair in love and beer
Kurt Paradis

BEVERAGE

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Packages

For that complete and all-inclusive event choose from one of our beverage packages. With add on choices of basic and fine spirits as well as cocktails on arrival, the options are endless. Speak to our customer experience personalleper about your favourite drink or maybe a fancy bottle of champagne and design your own perfect package!

Duration / Premium / Platinum

3 Hours / 30 / 45

4 Hours / 40 / 55

5 Hours / 50 / 65

Premium

1 sparkling wine, 2 white wines, 2 red wines, 1 heavy beer, 1 light beer, 1 cider, and a selection of soft drinks and juices

Platinum

1 premium sparkling, 2 white wine, 3 red wine, 2 premium heavy beers, 1 light beer, 1 cider, and a selection of soft drinks and juices

Wine

Choices are from a selection of Australian and New Zealand varieties including Chardonnay, Sauvignon Blanc, Riesling, Shiraz, Merlot and Cabernet Sauvignon

Beer & Cider

Sydney event cruises has partnered with Malt Shovel/Lion Nathan and we are proud to provide the following beverages on board MV Supercat and for all of our island events;

James Boags Premium Light / Heineken / Hahn Super Dry /

James Squire One Fifty Lashes Pale Ale / Little Creatures Pale Ale /

James Squire 5 Seed Orchard Crush (Apple Cider)

Basic Spirits **Add 20 pp**

House vodka, Gin, Whisky, Bourbon and Rum

Fine Spirits **Add 30 pp**

Jim Beam and Jack Daniels Bourbon, Bundy Rum, Johnny Walker Scotch, Smirnoff or Absolute Vodka, Bombay Sapphire Gin, Southern Comfort, Midori and Malibu

Cocktails **POA**

Treat yourselves to a cocktail of choice which can be pre-made prior to your guests arriving.

Cash Bar

When food and entertainment is your main focus, a cash bar can be a great way to keep the party going! Pay by consumption or have guests pay as they go.

Alternatives include dry till and drink vouchers as a way of staying within budget! Our bars on board the MV Supercat and on Cockatoo Island are fully stocked with Australian and New Zealand wines and feature beers and ciders by our exclusive partner Malt Shovel and Lion Nathan.

Fixed prices

Beer

James Boags Premium Light	7
Hahn Super Dry	8
Heineken	10
James Squire 150 Lashes	10
Little Creatures	12
James Squire Orchard Crush Apple Cider	9

Wine

House Sparkling Wine	10
House White Wine (Sauvignon Blanc or Chardonnay)	10
House Red Wine (Shiraz or Cabernet Sauvignon)	10
Premium Sparkling (Chandon Brut)	12 / 55 bottle
Champagne (Veuve Clicquot)	25 / 140 bottle



Spirits and Liqueurs

House – Vodka, Gin, Scotch, Bourbon, Rum	10
Premium – Tequila, Bombay Sapphire Gin, Absolute Vodka, Jack Daniels, Southern Comfort	12
Liqueurs – Midori, Malibu, Baileys Irish Cream, Galliano, Frangelico, Cointreau, Jägermeister, Kahlua, Ouzo	14
Water	4
Soft drink – Lemonade, Lemon Squash, Raspberry, Cola, Orange, Dry Ginger, Tonic, Soda	4
Juice – Orange, Apple, Pineapple, Cranberry	4
Red Bull	10
Selection of Tea and Robert Timms Coffee	4

Coffee Cart

Price on application

Perfect as an added extra to your high tea, lunch or any celebration on board the MV Supercat or on land at Cockatoo Island.

Speak to our team about our mobile coffee cart complete with your own barista making the perfect lattes and cappuccinos all event long!

Mobile Bar

Price on application

For your on-land event on Cockatoo Island, let us complete your event with your own walk up bar. Fully mobile and functioning with tap and bottled beer, wines, ciders and cocktail making... our container bar can be moved and located to a space of your choosing!

Speak to our team about added extras such as planter boxes, picket fencing and red carpets!

