



Catering Packages

Chef-prepared onboard, in our own galley, by our own team.

Package Per person

Continental Breakfast | \$30

Continental Breakfast + | \$40

Morning Tea | \$20

Buffet Lunch | \$45

Burger Bar or Nachos Buffet | \$30

Afternoon Tea | \$20

Canapés | \$40*^

Grazing Platter | \$20

Buffet Dinner | \$70

Premium Buffet Upgrade: Oyster Towers + Sushi POA |

Customise your event with themed dinners.

We've done Indian Buffets, Brazilian Nights, Classic Aussie BBQ spreads.

If you can dream it, we can cater it.

Menus

Continental Breakfast

- Fruit platter
- Pastries
- Granola and yoghurt
- Juices, tea and coffee

Continental Breakfast + Rolls

- Bacon and egg rolls
- Veggie patty and mushroom roll
- Fruit platter
- Pastries
- Granola and yoghurt
- Juices, tea and coffee
- Mimosa*

Afternoon Tea

- Muffins
- Fruit platters
- Tea and coffee

Grazing Platter

Selection of hard and soft cheese, cured meats, dips, crackers, fried fruit and fresh vegetable crudites.

Fresh Seafood Buffet

Gold Coast ocean king prawns | GF LF
Natural New Zealand mussels | GF LF
Maple-glazed baked ham off the bone | GF LF
Zesty lemon chicken baked with herbs & garlic | GF LF
Summer garden salad | VE GF LF
Mediterranean pasta salad | VE LF N
Classic coleslaw salad | V GF E
Damper-style bread rolls | VE

Sliced seasonal melons & tropical fruits | VE GF LF
Pavlova with mango, pineapple, passionfruit & optional fresh cream | V GF E

V Vegetarian
VE Vegan
GF Gluten-Free
LF Lactose-Free
N May contain nuts
E May contain egg

Allergen information is a guide only. While all care is taken, a total absence of allergens cannot be guaranteed. All items subject to availability; the operator reserves the right to substitute items of equivalent value.

