

SEADUCED BBQ MENU

SILVER BBQ MENU

MINIMUM 10 PERSON - \$48 PER HEAD

Appetizers on arrival

- Mini pull pork burger with kimchi and garlic aioli
- Assorted sushi
(grilled tamago, tempura prawn roll, grilled salmon nigiri etc)

Platters

- Antipasto with sliced meats, ham, salami, prosciutto and marinated olives
Or
- Vegetarian antipasto with grilled vege, olives, nuts dips and crackers

Main Course

- Beef truffle and parmesan sausages (GF)
- Spanish chorizo sausages (GF)
- Grass-fed beef chuck steak and brisket patties (GF)
- Chicken tender skewers with chili, garlic marinated (GF)
- Sweet potato salad, cucumber, corn, quinoa, onion and avocado (GF) (V)
- Variety seasonal fruits with watermelon, rockmelon, pineapple, fresh berries (GF)(V)
- Dessert platter for share (in petit four size), chef selection from assorted pastry, slices, gateau, torte or tart (V)

*(All BBQ menu comes with soft finger roll)
(vege option available upon request)*



GOLD BBQ MENU

MINIMUM 10 PERSON - \$63 PER HEAD

Appetizers on arrival

Assorted sushi

(grilled tamago, tempura prawn roll, grilled salmon nigiri etc)

Vietnamese crab meat spring roll (GF)

Platters

Antipasto with sliced meats, ham, salami, prosciutto and marinated olives

Or

Vegetarian antipasto with grilled vege, olives, nuts dips and crackers

Main Course

Beef truffle and parmesan sausages (GF)

Spanish chorizo sausages (GF)

Grass-fed beef chuck steak and brisket patties (GF)

Sticky American style pork rib with smoky BBQ glaze (GF)

Beef kebabs with barbecue seasoning, fresh onion and capsicum (GF)

Sweet potato salad, cucumber, corn, quinoa, onion and avocado (GF)

(V)

Variety seasonal fruits with watermelon, rockmelon, pineapple, fresh berries (GF)(V)

Dessert platter for share (in petit four size), chef selection from assorted pastry, slices, gateau, torte or tart (V)

(All BBQ menu comes with soft finger roll)

(vege option available upon request)



PLATINUM BBQ MENU

MINIMUM 10 PERSON - \$78 PER HEAD

Appetizers on arrival

- Assorted sushi

(grilled tamago, tempura prawn roll, grilled salmon nigiri etc)

- Vietnamese crab meat spring roll (GF)

- Chef selection sashimi

(salmon, tuna, scallop etc.) with lemon wedges (GF)

Platters

- Antipasto with sliced meats, ham, salami, prosciutto and marinated olives

Or

- Vegetarian antipasto with grilled vege, olives, nuts dips and crackers

Main Course

- Beef truffle and parmesan sausages (GF)

- Spanish chorizo sausages (GF)

- 6hr Sous vide lamb rack with rosemary rub (GF)

- Grilled prawns with garlic butter and shallots (GF)

- Sticky American style pork rib with smoky BBQ glaze (GF)

- Teriyaki salmon fillet with Grilled Lemon

- Sweet potato salad, cucumber, corn, quinoa, onion and avocado (GF)(V)

- Variety seasonal fruits with watermelon, rockmelon, pineapple, fresh berries (GF)(V)

- Dessert platter for share (in petit four size),

Chef selection from assorted pastry,

slices, gateau, torte or tart (V)

(All BBQ menu comes with soft finger roll)

(vege option available upon request)



AHOY CLUB

ANY YACHT, ANYWHERE, FOR THE BEST POSSIBLE PRICE

