

AHOY CLUB

G H O S T I I C A T E R I N G M E N U

CANAPES

(Min 10 guests)

\$79PP - 3 COLD, 3 WARM, 1 SUBSTANTIAL, 1 DESSERT

\$95PP - 4 COLD, 4 WARM, 2 SUBSTANTIAL, 1 DESSERT

*\$120PP - 4 COLD, 4 WARM, 2 SUBSTANTIAL, 1 DESSERT
+ 1 FOOD STATION - GLAZED HAM OR CHARCUTERIE & CHEESE*

COLD

- FRESHLY SHUCKED SYDNEY ROCK OYSTERS WITH CUCUMBER, CARAMELISED VINEGAR MINOGNETTE (GF)
- CHERRY TRUSS TOMATOES, SMOKED CHUTNEY, SHAVED GOAT CHEESE, SALSA VERDE, PANGRATTATO (V)
 - CHILLED QUEENSLAND KING PRAWNS WITH YUZU AIOLI (GF)
- POACHED FREE RANGE CHICKEN, CELERY ROOT, WALNUTS, SHAVED APPLE, AIOLI TART
- KING SALMON SASHIMI, PICKLED CUCUMBER, PINK GINGER, SHALLOTS, WASABI SESAME SEEDS (GF)
 - THAI STYLE BLACK ANGUS BEEF SALAD, GREEN CHILLI, SNAKE BEANS, ROASTED PEANUTS, GLASS NOODLES, HOT LIME DRESSING (GF)
 - KING CRAB CEVICHE, BABY CORIANDER, RED PEPPER, CRISPY SWEET POTATOES, LEMON AIOLI (GF)

WARM

- FRESH HERB AND GREEN PEA, BABY SPINACH, BUFFALO MOZZARELLA, RISOTTO BALLS WITH SMOKED PAPRIKA AIOLI (V)
- QUICK - FRIED TIGER PRAWNS, CAPERS, RADISH REMOULADE, DRY CHILLI ON SPOON
- SUMAC ROASTED PUMPKIN CHUTNEY, FALAFEL, PINE NUTS, HUMMUS, CRISPY SHALLOTS (V,VG,GF, DF)
 - SPICY PULLED CHICKEN, GRILLED EGGPLANT, BUTTERNUT PUMPKIN QUESADILLA, AVOCADO CREAM
- PAPPERED LAMB LOIN, PEPPERONATA, OLIVE, SHAVED PECORINO, SALSA VERDE, CROSTINI
- BLOW TORCHED ATLANTIC SCALLOPS, PICKLED DICON, MISO CIRRUS DRESSING, NORI SEASONING ON SPOON (GF)
 - HAND MADE BEEF EMPANADAS, SALTANAS, OLIVES, CHIMICHURI
 - GRASS-FED BEEF HANDMADE PIE, SMOKED TOMATO RELISH

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SUBSTANTIALS

- CHAR SUI STYLE CHICKEN WITH SHREDDED BABY BOK CHOY, SPROUTS, ORGANIC RICE BOWL (GF)
- VEGGIE BURGER, HALLOUMI, GRILLED EGGPLANT, BLACKENED PEPPERS, SALSA VERDE, WILD ROCKET
- GRILLED RODRIQUEZ CHORIZO HOT DOG PICKLED WHITE CABBAGE, HOT MUSTARD, AGED CHEDDAR, AIOLI
- SUGAR-CURED KING SALMON LIGHT LY SEARED, ORECCHIETTE PASTA SALAD, CHARD BROCCOLI, PEA, DRY CHILLI, BABY SPINACH
- SLOW-COOKED GRASS-FED SUMAC LAMB SHOULDER GNOCCHI, CAPONATA, KALE, PECORINO BOWL
- ROASTED MISO EGGPLANT, KIMCHI, SOBA NOODLES, BABY GREENS BOWL
 - CRISPY FRIED KOREAN CHICKEN, HOT SLAW, SESAME MAYO SLIDER
- PULLED BBQ BLACK ANGUS BEEF, HOT SPICED SLAW, WILD ROCKET ON SOFT MILK BUN

DESSERT

ALL VEGETARIAN OPTIONS

- PASSIONFRUIT CURD AND FRESH STRAWBERRY TART
 - SEA-SALT CARAMEL AND BROWNIE CRUMBLE TART
- VALRHONA DARK CHOCOLATE MOUSSE, RASPBERRY, COCO POP CRUNCH
- PROSECCO MARINATED STRAWBERRIES, WATERMELON, MINT, MERINGUE
- WHIPPED VANILLA BEAN CHEESECAKE WITH HONEYCOMB CRUMBLE (ON SPOON)
 - TRIPLE CREAM BRIE, SOUR CHERRY, AND BABY BASIL TART

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VEGETARIAN CANAPES

(MIN 10 GUESTS)

\$79PP - 3 COLD, 3 WARM, 1 SUBSTANTIAL, 1 DESSERT

\$95PP - 4 COLD, 4 WARM, 2 SUBSTANTIAL, 1 DESSERT

\$120PP - 4 COLD, 4 WARM, 2 SUBSTANTIAL, 1 DESSERT + 1 FOOD STATION

COLD

- SPICED BUTTERNUT PUMPKIN, HUMMUS, CRISPY ONION TART (GF)
- MINIATURE SHOR T-CRUST TART WITH GOLD HEIRLOOM CHERRY TOMATO, WHIPPED RICOTTA, PECORINO, BLACK OLIVE, AND BASIL REDUCTION ON SPOON (V) (GF)
- SOUR CHERRIES, CRISP PEAR, SHAVED HAZELNUT, ORANGE (GF)
- SMOKED EGGPLANT, HORSE RADISH, CAPERS, CHARCOAL WAFER CONE, ROE (GF)
- CARAMELIZED SOY, GINGER, SESAME, BABY GREENS, BEAN SPROUTS, SHREDDED NORI ON BETEL LEAF (GF)

WARM

- WILD MUSHROOM, PEA, PECORINO ARANCINI BALLS WITH PANKO CRUST, TRUFFLE AIOLI
- SILKIN TOFU DAIKON, CUCUMBER, GREEN CHILLI SALAD, NAHM JIN DRESSING (GF)
 - CRISPY FETA, PEA, SPINACH FILO CIGARS WITH SPICED ORANGE GLAZE
 - BLACK BEAN, SPICED AVOCADO, CHERRY TOMATO QUESADILLA
 - POPCORN CAULIF LOWER, CUCUMBER LIME COCONUT SALAD, SRIRACHA MAYONNAISE, ON SPOON (GF)
 - CAPONATA, FETA, CHERRY TOMATOES, TOASTED PINE NUTS (GF)
- HAND MADE CHICKPEA SPICED CURRY PIE, SAFFRON TOMATO CHUTNEY

SUBSTANTIALS

- MOROCCAN VEGETABLES, CHERMOULA, CHICKPEA, CUCUMBER RAITA (BOWL)
- MISO CRUSTED EGGPLANT SALAD, SOBA NOODLES, BABY GREENS, CRISPY ONION
 - SWEET POTATO, ENOKI MUSHROOMS, AVOCADO, EDAMAME POKE WITH JAPANESE PICKLES, SOY LIME DRESSING SHREDDED NORI (BOWL)
- SAUTE GNOCCHI, BUTTERNUT PUMPKIN, SAGE, DRUNKEN RAISINS, BURNT LEMON BUTTER (BOWL)
 - CRISPY TOFU, HOISIN, ASIAN SLAW, LIME, CHILLI ROLL
- VEGGIE BURGER, BLACKENED HALOUMI, PIQUILLO PEPPERS, SALSA VERDE

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FOOD STATIONS

(MIN 25 GUESTS)

SASHIMI STATION

KINGFISH, TUNA, AND FRESH SEASONAL SEAFOOD SERVED RAW
AND CARVED TO ORDER

\$20PP

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SUSHI & SASHIMI STATION

SECTION ON HAND-MADE SUSHI AND FRESH SEASONAL SEAFOOD
SERVED RAW AND CARVED

\$25PP

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DUMPLING BAR

SELECTION OF STEAMED SEAFOOD, MEAT, AND VEGETARIAN DUMPLINGS
SERVED WITH A VARIETY

\$20PP

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OYSTER TASTING STATION

SHOWCASING FRESHLY SHUCKED REGIONAL OYSTERS FROM AROUND
AUSTRALIA - SYDNEY ROCK, PACIFIC'S AND FLATS

\$20PP

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ROAMING OYSTER SHUCKERS

SHOWCASING FRESHLY SHUCKED REGIONAL OYSTERS FROM AROUND
AUSTRALIA - SYDNEY ROCK, PACIFIC'S AND FLATS

\$25PP + ADDITIONAL CHEF 'S CHARGE \$450 (PER 4 HOURS)

GLAZED HAM STATION

SERVED WARM AND CARVED TO ORDER SERVED WITH MUSTARDS,
PICKLES, AND SOFT ROLLS

\$20PP.

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FOOD STATIONS

(MIN 25 GUESTS)

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CAVIAR STATION

SELECTION OF CAVIARS, ICE BOWL, COMPLETE WITH HOSTESS TO GUIDE YOU THROUGH THE CAVIARS

POA

.

CHARCUTERIE & CHEESE

SELECTION OF CURED AND SMOKED MEATS, CHEESES, PICKLES, AND HOUSE-MADE CHUTNEYS

\$20PP

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JUST CHEESE

WIDE SELECTION OF BOTH LOCAL AND IMPORTED CHEESES WITH VARIOUS BREADS AND CLASSIC ACCOMPANIMENTS

\$18PP

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FOOD STATIONS ARE ADDITIONAL OPTIONS TO CANAPES OR BUFFET MENU

AHOY CLUB

G H O S T I I C A T E R I N G M E N U

BUFFET MENU

MIN 10 GUESTS

GOLD BUFFET PACKAGE - \$126pp

2x canapes on arrival, 2 cold platters, 2 warm platters, 1 dessert platter

PLATINUM BUFFET PACKAGE - \$147pp

2x canapes on a rival, 3 cold platters, 3 warm platters, 2 dessert platters

COLD PLATTERS

- PEPPER-SEARED BLACK ANGUS CARPACCIO WITH GRILLED NEW SEASON ASPARAGUS TRUFFLE MAYONNAISE, WATERCRESS, AND LEMON (GF)
- HOUSE-SMOKED PETUNE OCEAN TROUT WITH SHAVED ZUCCHINI, FENNEL, AND WASABI CREAM FRAICHE (GF)
- CURED AND AGED SALUMI, OLIVES, PICKLED RED ONION, GRILLED EGGPLANT, COLD-PRESSED ORGANIC OLIVE OIL DRESSING (GF)
- HEIRLOOM TOMATO MEDLEY WITH TORN BUF FALO MOZZARELLA, HAND-MADE BASIL PESTO (GF)
- PEPPER-SEARED YELLOW FIN TUNA TATAKI, PICKLED DAJKON, WILD MUSHROOM, AGED SOY
- ORECCHIETTE SALAD, BROCCOLINI, MEREDITH GOATS CHEESE FETA, PEAS, DY CHILLI, LEMON
- POACHED YAMBA PRAWNS, CHILLED AND SERVED WITH SHAVED FENNEL, WATERCRESS, AND RUBY GRAPEFRUIT SALAD

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WARM PLATTERS

- GRILLED MISO TASMANIAN SALMON, SOBA NOODLES, BABY GREENS
LIME CHILLI DRESSING
- 8-HOUR SLOW-COOKED S.A SUMAC SPICED LAMB SHOULDER WITH
POMEGRANATE MOLASSES, KALE, BBQ ZUCCHINI, AND WARM ISRAELI
COUSCOUS
- ROASTED (MED-RARE) PEPPER-CRUSTED BLACK ANGUS SIRLOIN WITH
LOCAL MUSHROOMS AND CHIMICHURRI (GF)
- FREE-RANGE DE-BONED CHICKEN MOROCCAN SPICED VEGETABLES,
SUMAC, CUCUMBER YOGHURT (GF)
- CRISPY-SKINNED W.A CONE BAY BARRAMUNDI, ROASTED RED PEPPER,
BLACK OLIVE, HARRISA, SHAVED ZUCCHINI (GF)
- MOROCCAN SPICED GRILLED VEGETABLES, CHERMOULA, CHICKPEA,
CUCUMBER RITA

DESSERT PLATTERS

- VALRHONA DARK CHOCOLATE PAVE CANDY PEANUTS SHORTBREAD
CRUMBLE VANILLA ICE CREAM
- STRAWBERRY CHEESECAKE COCONUT CRUMBLE STRAWBERRY ICE
CREAM
- HANDMADE PAVLOVA NESTS MANGO PASSIONFRUIT CURD RASPBERRY
SORBET (GF)
- LOCAL AND IMPORTED CHEESE SERVED WITH SPICED APPLE CHUTNEY,
MARINATED FIGS AND FLATBREAD

BUFFET INCLUDES

- GREEN MICRO SALAD WITH SHAVED RADISH, RED ONION AND COLD-
PRESSED DRESSING
 - FRESH BAKED BREAD ROLLS AND PEPE SAYA BUTTER
 - STEAMED BABY POTATOES WITH PARSLEY BUTTER AND LEMON

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VEGETARIAN BUFFET MENU

MIN 10 GUESTS

GOLD BUFFET PACKAGE - \$126pp

2x canapes on arrival, 2 cold platters, 2 warm platters, 1 dessert platter

PLATINUM BUFFET PACKAGE - \$147pp

2x canapes on arrival, 3 cold platters, 3 warm platters, 2 dessert platters

COLD PLATTERS

- GRILLED EGGPLANT CARPACCIO WITH GRILLED NEW SEASON ASPARAGUS TRUFFLE MAYONNAISE, WATERCRESS, AND LEMON (GF)
- SHAVED ZUCCHINI, RADISH, FENNEL, WASABI CREAM FRAICHE (GF)
- HEIRLOOM TOMATO MEDLEY WITH TORN BUFFALO MOZZARELLA, HAND-MADE BASIL PESTO (GF)
- SWEET POTATO, PICKLED DAIKON, WILD MUSHROOM, BEAN SPROUTS, AGED SOY ORECCHIETTE SALAD, BROCCOLINI, MEREDITH GOATS CHEESE FETA, PEAS, DRY CHILLI, LEMON

WARM PLATTERS

- GRILLED MISO EGGPLANT, SOBA NOODLES, BABY GREENS LIME CHILLI DRESSING
- SPICED CHARRED CAULIFLOWER POMEGRANATE MOLASSES, KALE, BBQ ZUCCHINI AND WARM ISRAELI COUSCOUS
- ROASTED RED PEPPER, BLACK OLIVE, HARISSA, SHAVED ZUCCHINI WITH LOCAL MUSHROOMS AND CHIMICHURRI (GF)
- MOROCCAN SPICED GRILLED VEGETABLES, CHERMOULA, CHICKPEA, CUCUMBER RAITA

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DESSERT PLATTERS

- VALRHONA DARK CHOCOLATE PAVE CANDY PEANUTS SHORTBREAD CRUMBLE VANILLA ICE CREAM
- STRAWBERRY CHEESECAKE COCONUT CRUMBLE STRAWBERRY ICE CREAM
- HANDMADE PAVLOVA NESTS MANGO PASSIONFRUIT CURD RASPBERRY SORBET (GF)
- LOCAL AND IMPORTED CHEESE SERVED WITH SPICED APPLE CHUTNEY, MARINATED FIGS AND FLATBREAD

BUFFET INCLUDES

- GREEN MICRO SALAD WITH SHAVED RADISH, RED ONION AND COLD-PRESSED DRESSING
 - FRESH BAKED BREAD ROLLS AND PEPE SAYA BUTTER
- STEAMED BABY POTATOES WITH PARSLEY BUTTER AND LEMON

SEAFOOD BUFFET MENU - \$145pp

MIN 10 GUESTS - for 15 pax or more, additional chef required

CANAPES

- MINIATURE SHORT-CRUST TART WITH HUMMUS AND SPICED BUTTERNUT PUMPKIN (V)
- SEARED HARVEY BAY SCALLOPS WITH CHORIZO AND SOURDOUGH CRUMB (ON SPOON) (CAN BE GF)

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SEAFOOD BUFFET MENU - \$145pp

MIN 10 GUESTS - for 15 pax or more, additional chef required

COLD PLATTERS

- SEAFOOD PLATTER WITH A SELECTION OF OYSTERS, TIGER PRAWNS, BALMAIN BUGS, CHILLED MUSSELS, CAPER MAYONNAISE, CITRUS AIOLI (LOBSTER ON REQUEST, PRICE DEPENDS ON MARKET VALUE)
- PEPPER-SEARED YELLOWFIN TUNA TATAKI, PICKLED DAIKON, WILD MUSHROOM, AGED SOY
- QLD SPANNER CRAB (DE-SHELLED) HEIRLOOM TOMATO MEDLEY, AVOCADO, RADISH, CUCUMBER, LIGHT CHILLI

WARM PLATTERS

- ROASTED (MED-RARE) PEPPER-CRUSTED BLACK ANGUS SIRLOIN WITH LOCAL MUSHROOM AND CHIMICHURRI (GF)
- LARGE KING PRAWNS WITH CHERMOULA, CHICKPEA, HARISSA SPICED YOGHURT (GF)
- SALT AND PEPPER SQUID, NEW SEASON POTATO SALAD, CHORIZO, ALEPPO CHILLI

DESSERT

- HANDMADE PAVLOVA NEST MANGO PASSIONFRUIT CURD RASPBERRY SORBET (GF)
- LOCAL AND IMPORTED CHEESE SERVED WITH SPICED APPLE CHUTNEY, MARINATED FIGS AND FLATBREAD

BUFFET INCLUDES

- STEAMED NEW POTATOES
- SAUTEED BROCCOLINI, OYSTER SAUCE, SMOKED CHILLI, CRISPY ONION
- WILD ROCKET, SHAVED PEAR, PECORINO, AGED BALSAMIC DRESSING
- HANDMADE BREAD ROLLS, CULTERED BUTTER

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FORMAL PLATED MENU - \$145pp

MIN 10 GUESTS - for 15 pax or more, additional chef required

ENTREE

- PAN-SEARED PRAWNS, CELERIAC REMOULADE, RED VEIN SORREL, AND LEMON DRESSING
- ZUCCHINI QUINOA FRITTERS, PEA MINT CREAM, HUNTER VALLEY GOAT'S CHEESE, WATERCRESS
- DE-BONED BABY CHICKEN PROSCIUTTO, FETTA, CHESTNUT MUSHROOM, BROAD BEANS, BROTH
- SEARED SCALLOPS, JERUSALEM ARTICHOKE, CRISP PANCETTA, BABY HERBS
 - CURED KINGFISH, PICKLED BABY BEETROOTS, HORSERADISH CREAM FRAICHE, ROE
 - WAGYU CARPACCIO, CAPERS, TRUFFLE MAYONNAISE, WILD ROCKET, PECORINO, GRISSINI
 - GRILLED RARE YELLOWFIN TUNA, SHAVED FENNEL, ORANGE, AIOLI
- CONFIT WA OCTOPUS, BABY OCTOPUS, RED PEPPER, OLIVE, CHILLI AIOLI

MAINS

- BABY SNAPPER, MUSSELS, CONFIT FENNEL, ZUCCHINI FLOWER, BISQUE
- PEPPERED LAMB LOIN, SLOW COOKED SHOULDER, GLOBE ARTICHOKE, BROAD BEANS, PEAS, JUS
- DE-BONED CORN-FED CHICKEN, SWEET CORN, RED PEPPER, BABY LEEKS, PEARL BARLEY
 - HAPUKA FILLET, SQUID, CHORIZO, NETTLE BUTTER, LEMON
- GRASS FED BEEF TENDERLOIN, OX TAIL CIGAR, KING BROWN MUSHROOM, JUS
- BERKSHIRE PORK LOIN, PROSCIUTTO, CRISPY PATE, MORCILLA, APPLE, JUS
- TWICE-COOKED DUCK LEG, DUCK BREAST, GNOCCHI, KALE, FIG, ORANGE GLAZE

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FORMAL PLATED MENU - \$145pp

MIN 10 GUESTS - for 15 pax or more, additional chef required

DESSERTS

- DARK CHOCOLATE PAVE, POACHED STRAWBERRY, CREAM FRAICHE, STRAWBERRY ICE CREAM
- SALT CARAMEL, CHOCOLATE SLICE, BANANA FRITTERS, PEANUTS, CHOCOLATE ICE CREAM
- COCONUT PANA-COTTA, MANGO, CRUMBLE, COCONUT SORBET
- VANILLA CHEESE CAKE, MIXED BERRIES, ORANGE CARDAMON ICE CREAM
- LOCAL AND IMPORTED CHEESE, FIG LOAF, FLAT BREAD, APPLE CHERRY CHUTNEY

KIDS MENU

\$50 PP

- MARGARITA PIZZA FINGERS
- FREE RANGE CHICKEN STRIPS
- PENNE BOLOGNESE AND PARMESAN (PLAIN IF NEED)
- VANILLA ICE CREAM STRAWBERRIES

CHEF FEES

\$450 (4 HOURS)

10 - 29 PAX (ONE CHEF REQUIRED)

\$900 (4 HOURS)

30 - 110 PAX (2 CHEF'S REQUIRED)

\$120 FOR EACH ADDITIONAL HOUR AFTER 4 HOURS PER CHEF