



AHOY CLUB

BLUESTONE CATERING PACKAGES

CATERING PACKAGES ARE SUBJECT TO PRODUCE AVAILABILITY.

ALL MENU SELECTIONS ARE DUE 14 DAYS PRIOR TO CHARTER, IF NO MENU SELECTIONS ARE MADE, THE MENU WILL BE CHEF'S CHOICE.

ALL DIETARY REQUIREMENTS CAN BE CATERED FOR, THESE MUST BE GIVEN IN WRITING 10 DAYS PRIOR TO CHARTER.

ALL CATERING PACKAGES INCUR A MINIMUM CHEF'S FEE OF \$450 FOR 4 HOUR CHARTERS AND \$85 PER HOUR THEREAFTER.

CANAPÉ PACKAGES

Minimum 20 guests

SILVER CANAPÉ PACKAGE

\$82 pp

8 canapés, 1 substantial, 1 dessert

GOLD CANAPÉ PACKAGE

\$102 pp

10 canapés, 1 substantial, 1 dessert

PLATINUM CANAPÉ PACKAGE

\$122 pp

Antipasto grazing station, 9 canapés, 1 substantial, 2 dessert



SILVER CANAPÉ PACKAGE

\$82 pp

8 canapés, 1 substantial, 1 dessert

Canapés

chorizo & charred sweet corn tartlet, corn puree

arancini, saffron & mozzarella, chive aioli (v)

vegetable spring rolls, sweet soy dipping sauce, sliced shallots (v) Sumac

crusted Angus beef sourdough crouton, horseradish cream

Tasmanian salmon tartare, compressed cucumber, lime crème fraiche (gf)

handmade pork and prawn dim sim, chilli, lime & coriander dipping sauce

Japanese style karaage chicken, togarashi aioli

beef slider, smoked aioli, aged cheddar, burger pickle

Substantial

ricotta, fetta & spinach ravioli, roasted tomato sauce, fresh parmesan

Dessert

gelato selection, dipped in chocolate and served in a mini cone(v)



GOLD CANAPÉ PACKAGE

\$102 pp

10 canapés, 1 substantial, 1 dessert

Canapés

oregano crumbed chicken goujons, herbed aioli

beechwood smoked salmon blini, dill crème fraiche, salmon roe

tartlet of spring peas, whipped honey ricotta, preserved lemon, hazelnuts (v)

grilled thyme field mushroom, caraway croute, parmesan whip (v)

NSW South Coast oysters, mignonette dressing, lemon (gf)

arancini, saffron & mozzarella, chive aioli (v)

Riverina beef sausage roll, spiced chutney

seared salmon tataki, ruby grapefruit, pepper caramel (gf)

beef slider, smoked aioli, aged cheddar, burger pickle

grilled chicken satay skewers, satay sauce, fresh coriander (gf)

Substantial

beer battered flathead, chips, herbed tartare sauce, lemon

Dessert

chocolate fudge brownie with caramel



PLATINUM CANAPÉ PACKAGE

\$122 pp

antipasto grazing station, 9 canapés, 1 substantial, 2 dessert

Antipasto grazing station

Quality selection of brie, cheddar and blue cheese, bread sticks, crackers and quince. Prosciutto, salami and double smoked sliced ham with grilled antipasti vegetables and marinated olives.

Canapés

grilled field mushroom, caraway croute, parmesan whip (v) Japanese style

karaage chicken, togarashi aioli

chorizo & charred sweet corn tartlet, corn puree

NSW South Coast oysters, mignonette vinaigrette, rock salt (gf) remoulade of salmon & capers, dill, corn cracker (gf) arancini, saffron & mozzarella, chive aioli (v)

freshly peeled market best prawn, zested lime aioli, tendril (gf) beef slider, smoked aioli, aged cheddar, burger pickle flathead goujons, dill tartare sauce



PLATINUM CANAPÉ PACKAGE

\$122 pp

antipasto grazing station, 9 canapés, 1 substantial, 2 dessert

Substantial

Tasmanian salmon fillet, crushed new potatoes, salsa verde, lemon, parsley

(gf)

Dessert

salted caramel & Belgian chocolate tartlet, powdered raspberries gelato

selection, dipped in chocolate and served in a mini cone(v)



BUFFET PACKAGES

Minimum 14 guests

GOLD BUFFET PACKAGE

\$120 pp

All our buffet packages include Sourdough bread rolls and butter

2 canape, 7 mains, 2 desserts

PLATINUM BUFFET PACKAGE

\$135 pp

All our buffet packages include Sourdough bread rolls and butter

3 canapes, 7 mains, 2 desserts



GOLD BUFFET PACKAGE

\$120 pp

2 canapés, 7 mains, 2 desserts

Sourdough bread rolls and butter

Canapés

arancini, saffron & mozzarella, chive aioli (v)

tartlet of spring peas, whipped honey ricotta, preserved lemon, hazelnuts (v)

Mains

roasted and spiced pumpkin wedges - mint and Greek yoghurt dressing (v)

(gf)

wild rocket salad - shaved pear, Parmigiano-Reggiano, reduced brown sugar

balsamic (v) (gf)

NSW South Coast oysters - pomegranate vinaigrette, lemon (gf)

roasted cauliflower - romesco sauce, pepita seeds, herb dressing (v) (gf)

roasted chicken thigh - confit garlic, sumac yoghurt (gf)

baked Tasmanian salmon - fennel, orange segments, dill dressing (gf)

individual field mushroom tart - thyme, shaved parmesan (v)

Desserts

Boardwalk chocolate brownie, salted caramel (v)

lemon curd tartlet, crisp raspberry meringue



PLATINUM BUFFET PACKAGE

\$135 pp

3 canapés, 7 mains, 2 desserts

Sourdough bread rolls and butter

Canapés

NSW South Coast oysters, mignonette vinaigrette, rock salt (gf)

arancini, saffron & mozzarella, chive aioli (v)

Tasmanian salmon tartare, compressed cucumber, lime crème fraiche (gf)

Mains

tender stemmed broccolini salad - orange, dukkha, lemon vinaigrette (v) (gf)

crispy chat potatoes - fresh rosemary, confit garlic (v) (gf)

freshly peeled market best prawns - classic cocktail sauce (gf)

heirloom tomato salad - chargrilled corn, smoked paprika dressing (v) (gf)

sous vide, Portuguese style chicken breast - grilled lime, yoghurt dressing (gf)

pan seared New Zealand snapper - pine nut pesto, young basil (gf)

grilled Riverina beef flank - lemon chermoula (gf)

Desserts

salted caramel & Belgian chocolate tartlet, powdered raspberries gelato

selection, dipped in chocolate and served in a mini cone(v)



FINE DINING

\$150 pp

Minimum 10 guests

All plated packages include Sourdough bread rolls and butter

3 set canapés

Choice of 1 entrée, 1 main, 1 dessert



FINE DINING SELECTIONS

Sourdough bread rolls and butter

Canapés

arancini, saffron & mozzarella, chive aioli (v)

freshly peeled market best prawn, zested lime aioli, tendril (gf)

grilled thyme field mushroom, caraway croute, parmesan whip (v)

Entrées

Forest mushroom tartlet (v) - cauliflower puree, herb oil

Canadian sea scallops (gf) - corn puree, crisp prosciutto, snow pea tendril

Berkshire pork belly (gf) - pickled eschallots, chargrilled peach, red witlof

Prosciutto di Parma (gf) - fresh figs, chargrilled asparagus, goats curd,
fried rosemary

Smoked kingfish crudo (gf) - orange gel, confit fennel, bronze
fennel cress, finger lime dressing

Riverina lamb back-strap - charred leek, celeriac puree, macadamia crumb,
pomegranate

Spiced duck breast (gf) - beetroot fluid gel, golden beetroot, new season
asparagus, sorrel



FINE DINING SELECTIONS

Entrées

Burrata (v) (gf) - grilled stone fruit, heirloom tomato, vanilla dressing, cress

Moreton Bay Bug (gf) - pepper caramel, grapefruit, fennel, chilli salt

Mains

Smoked Mullet (gf) - champagne sauce, roasted baby carrots, carrot chips

Riverina beef eye fillet (gf) - potato puree, roasted fennel, chargrilled greens, smoked garlic & thyme butter, jus

Tasmanian salmon fillet (gf) - walnut crust, sautéed spinach, cauliflower puree, confit lemon & honey vinaigrette

Free range chicken supreme (gf) - creamy pumpkin mash, roasted vegetables, seeds

Roast lamb backstrap (gf) - onion puree, fried polenta, grilled spring onion, herb jus

Grilled flank steak (gf) - parsnip cream, honey roasted endives, quinoa, fried parsley

Pan fried chicken breast (gf) - blanched asparagus, cherry truss tomatoes, potato fondant, grain mustard beurre noisette

Grilled thyme mushroom (v) - spiced cauliflower florets, fried saffron croquette, seasonal greens



FINE DINING SELECTIONS

Desserts

Deconstructed pavlova (v) (gf) - vanilla cream, summer fruit, macerated berries

Milk chocolate tart (v) - crème Chantilly, strawberry, mint, raspberry dust

Classic lemon meringue tartlet (v) - shortbread crumble, vanilla cream

Local & international cheese (v) - crackers, quince

Sticky date pudding (v) - gold leaf, butterscotch, pistachios



FOOD STATIONS

Minimum 20 guests

Chef fees apply

GRAZING ANTIPASTO STATION

\$45 pp

Grilled, marinated vegetables, freshly baked crusty bread, sliced salami, prosciutto, cured meats and olives all served on quality wooden boards and platters. A selection of local and international cheese, dried fruits, fruit paste and assorted crackers.

SEAFOOD ICE BAR

\$55 pp

Assorted sushi, fresh prawns (2pp), Sydney Rock Oysters (1pp), Pacific oysters (1pp), dipping sauces served on crushed ice.

UPGRADED SEAFOOD ICE BAR

\$105 pp

Assorted sushi, Moreton bay bugs, seared scallops, cold smoked beechwood salmon, fresh prawns (2pp), Sydney Rock Oysters (1pp), Pacific oysters (1pp), dipping sauces served on crushed ice.

OYSTER SHUCKING STATION

\$29PP

Add a live oyster shucker for \$500

Fresh live assorted Sydney Rock and Pacific oysters shucked to order live in front of your guests, served with assorted dressings & sauces, fresh lemon and lime wedges.



FOOD STATIONS

Minimum 20 guests

Chef fees apply

WHOLE BAKED HONEY LEG HAM

\$500

Whole honey baked leg ham with various mustards, relishes and damper style bread rolls.

Suitable for 50 guests with other food selections.

DESSERT STATION

\$40PP

Seasonal fruit brochettes, chocolate & salted caramel tarts, lemon curd tarts with crisp meringue and Boardwalk chocolate brownie with salted caramel.



ADDITIONAL CATERING FEES

CHEF FEES

Canapé Dining

1 chef per 50 guests

\$450 for 4 hours

\$85 per hour for every additional hour

Buffet Dining

1 chef per 40 guests

\$450 for 4 hours

\$85 per hour for every additional hour

Fine Dining

1 chef per 12 guests

Alternate serve 1 chef per 10 guests

\$450 for 4 hours

\$85 per hour for every additional hour

PUBLIC HOLIDAYS

Public Holiday Surcharge is 25% on food and 100% on chef fees

FINE DINING HIRE SURCHARGE

A additional charge of \$600 is payable for 10+ guests.

This price includes hire of the table, linen and chairs required

Maximum numbers 28

DIETARY REQUIREMENTS

All dietary requirements can be catered for just let us know upon booking or 10 days prior to charter commencement

