



ELEMENT CATERING MENU



DROP-OFF MENUS

MINIMUM 30 GUESTS

DELIVERY FEE - \$60

\$50 PER PERSON

Grazing selection of cured and smoked meats, olives, grilled vegetables, house-made chutneys, hummus and flatbreads

Wide selection of local and imported cheeses with breads and accompaniments

Truss tomato medley with buffalo mozzarella and salsa verde

Sumac-spiced roast chicken with sweetcorn, wild rocket and harissa yoghurt

Freshly baked bread rolls with cultured butter

\$60 PER PERSON

Peeled Queensland tiger prawns with cocktail sauce and aioli

Tasmanian smoked salmon with pickled red onion, radish, capers and horseradish

Slow-roasted spiced cauliflower with chickpeas, baby kale, toasted pumpkin seeds

New-season baby potato salad with shallots, kale and seeded mustard dressing

Wide selection of local and imported cheeses with breads and accompaniments

Freshly baked bread rolls with cultured butter



ELEMENT CATERING MENU



GOLD CANAPÉ PACKAGE

\$75 PER PERSON

3 COLD · 3 WARM · 1 SUBSTANTIAL · 1 DESSERT

COLD CANAPÉS

- Heirloom cherry tomato, Greek feta, black olive, oregano and cucumber bruschetta (V)
- Chilled Queensland king prawns with citrus mayonnaise dipping sauce (GF)
- Soy glazed free-range chicken with baby greens, ginger, lime, wild mushrooms and crispy onions (GF)

WARM CANAPÉS

- Seared Atlantic scallops with smoked bacon, celeriac, caper thyme mayonnaise and lemon
- Chilli-spiced prawns with nori salt, miso aioli and lemon (GF · DF)
- Black Angus beef and rosemary puff pastry pie with tomato chutney

SUBSTANTIAL CANAPÉS

- Fried buttermilk chicken with jalapeño slaw and smoked paprika aioli on a milk bun

DESSERT CANAPÉS

- Lemon curd cheesecake tartlets





ELEMENT CATERING MENU



PLATINUM CANAPÉ PACKAGE

\$95 PER PERSON

4 COLD · 4 WARM · 2 SUBSTANTIAL · 1 DESSERT

COLD CANAPÉS

- Freshly shucked Sydney Rock oysters with apple cider cucumber vinaigrette (GF)
- Chilled Queensland king prawns with citrus mayonnaise dipping sauce (GF)
- San Daniele prosciutto, pearl mozzarella, tomatoes, baby basil and crisp flatbread
- Teriyaki-seared Black Angus beef with sesame seeds, pickled cucumber, Kewpie mayonnaise and fried garlic

WARM CANAPÉS

- Green pea, mozzarella and pecorino arancini with panko crust and truffle aioli (V)
- Chorizo, black bean, spiced avocado and cherry tomato quesadilla
- Chilli-spiced prawns with nori salt, miso aioli and lemon (GF · DF)
- Tiny Black Angus pastrami Reuben on marble rye
- Crispy Berkshire pork belly with lemongrass, glass noodles, mint, chilli and lime soy dressing (GF)

SUBSTANTIAL CANAPÉS

- Fried buttermilk chicken with jalapeño slaw and smoked paprika aioli on a milk bun
- Roasted Black Angus Thai beef salad with rice noodles, beansprouts and mint
- Slow-cooked sumac lamb shoulder with gnocchi, chard and cucumber yoghurt

DESSERT CANAPÉS

- Lemon and passionfruit curd with fresh strawberries and crushed meringue
- Sea salt caramel and brownie crumble tart



ELEMENT CATERING MENU



DIAMOND CANAPÉ PACKAGE

\$120 PER PERSON

1 FOOD STATION (GLAZED HAM OR CHARCUTERIE & CHEESE)
4 COLD · 5 WARM · 3 SUBSTANTIAL · 2 DESSERT

COLD CANAPÉS

- Freshly shucked Sydney Rock oysters with apple cider cucumber vinaigrette GF
- Soy-glazed chicken, baby greens, ginger, lime, wild mushrooms and onion GF
- Teriyaki-seared Black Angus beef with sesame seeds, pickled cucumber, Kewpie mayonnaise and fried garlic
- San Daniele prosciutto, pearl mozzarella, tomatoes, baby basil and crisp flatbread

WARM CANAPÉS

- Green pea, mozzarella and pecorino arancini with panko crust and truffle aioli (V)
- Chorizo, black bean, spiced avocado and cherry tomato quesadilla
- Tiny Black Angus pastrami Reuben on marble rye
- Crispy Berkshire pork belly with lemongrass, glass noodles, mint, fermented chilli and lime soy dressing (GF)

SUBSTANTIAL CANAPÉS

- Lemongrass free-range chicken Thai salad with rice noodles, mint and bean sprouts
- 24-hour BBQ Black Angus short rib with American cheese, pickles and house chutney on milk buns

DESSERT CANAPÉS

- Cinnamon sugar churros with warm dark chocolate sauce
- Double Brie with organic dates on seeded crisp



ELEMENT CATERING MENU



ADD - ONS & FOOD STATIONS

MINIMUM 30 GUESTS

AVAILABLE WITH ANY CANAPÉ OR BUFFET PACKAGE

SUSHI & SASHIMI STATION - \$35 per person

Kingfish, tuna, and fresh seasonal seafood carved to order.

OYSTER TASTING STATION - \$30 per person

Sydney Rock, Pacific and Flat oysters from around Australia.

LIVE OYSTER SHUCKING - \$30 per person + \$450 fee

Fresh oysters shucked to order by the onboard chef.

GLAZED HAM STATION - \$25 per person

Warm carved ham with mustards, pickles and soft rolls.

CAVIAR STATION - POA

Selection of premium caviars with hosted service.

CHARCUTERIE & CHEESE STATION - \$25 per person

Local and imported cheeses, cured meats and accompaniments.

CHEESE STATION - \$25 per person

Artisan local and imported cheeses with breads and condiments.



ELEMENT CATERING MENU



GOLD BUFFET

\$120 PER PERSON

2 ARRIVAL CANAPÉS · 3 COLD PLATTERS ·
2 WARM PLATTERS · 1 DESSERT PLATTER

PLATINUM BUFFET

\$140 PER PERSON

3 ARRIVAL CANAPÉS · 4 COLD PLATTERS ·
3 WARM PLATTERS · 2 DESSERT PLATTER

COLD PLATTERS

- Black Angus beef tataki, spring onion, king brown mushrooms & aged soy (GF)
- House-smoked Petuna ocean trout, capers & horseradish crème fraîche (GF)
- Salumi selection, pickles, olives & grilled vegetables (GF)
- Heirloom tomato medley, buffalo mozzarella & hand-made basil pesto (GF · V)
- Poached Yamba prawns, shaved fennel, watercress & ruby grapefruit salad (GF)

DESSERT PLATTERS

- Valrhona dark chocolate pavé, candy peanuts, shortbread crumble & vanilla cream (GF)
- Strawberry cheesecake, coconut crumble & strawberry ricotta cream
- Handmade pavlova nests, mango passionfruit curd & raspberry compote (GF)
- Local & imported cheeses, spiced apple chutney, marinated figs & flatbread

WARM PLATTERS

- Grilled Tasmanian King salmon, celeriac remoulade, rocket & shaved radish (GF)
- 8-hour slow-cooked South Australian lamb shoulder, pomegranate molasses, kale & warm
- Israeli couscous
- Roasted pepper-crust Black Angus sirloin, mushrooms & chimichurri (GF)
- Free-range de-boned chicken, sumac, blackened corn, red pepper, rainbow chard & harissa yoghurt (GF)
- Crispy-skinned W.A. Cone Bay barramundi, sautéed wombok, pickled ginger, aged soy & wild mushrooms (GF)

BUFFET INCLUDES

- Green micro salad, shaved radish, red onion & cold-pressed dressing
- Freshly baked bread rolls with Pepe Saya butter
- Steamed baby potatoes with parsley butter & lemon



ELEMENT CATERING MENU



SEAFOOD BUFFET

\$170 PER PERSON

ARRIVAL CANAPÉS

- Miniature shortcrust tart, hummus & spiced butternut pumpkin (V)
- Seared Atlantic scallops, scorched sweet corn, chorizo & wild mushrooms
- Chilli lime free-range chicken, baby greens, cucumber, nam jim dressing & wonton crisp

SEAFOOD DISPLAY

- Selection of oysters, tiger prawns, Balmain bugs & chilled mussels, caper mayonnaise & citrus aioli

Lobster available on request — market price applies.

INCLUDED

- Steamed new potatoes with parsley butter
- Wild rocket, shaved pear, pecorino & aged balsamic dressing
- Spiced cauliflower, chickpea & raita salad
- Handmade bread rolls with cultured butter

COLD PLATTERS

- Yellowfin tuna, spring onion, king brown mushrooms & aged soy
- Queensland spanner crab, heirloom tomato medley, avocado, radish, cucumber & light chilli

WARM PLATTERS

- Roasted pepper-crust Black Angus sirloin, mushrooms & chimichurri (GF)
- Large king prawns, butternut pumpkin, Persian feta & harissa (GF)
- Crispy-skinned W.A. Cone Bay barramundi, sautéed wombok, pickled ginger, aged soy & wild mushrooms

DESSERT

- Handmade pavlova nests, mango passionfruit curd & raspberry sorbet (GF)
- Local & imported cheeses, spiced chutney, marinated figs & flatbreads





ELEMENT CATERING MENU



PLATED FORMAL DINING

MINIMUM 10 GUESTS · INCLUDES 3 ARRIVAL CANAPÉS

3 COURSES

\$ 130 PER PERSON

ENTREE

- Chilled tiger prawns, celeriac remoulade, red vein sorrel & lemon dressing (GF)
- Zucchini quinoa fritters, goat's cheese, pea mint cream & watercress (V · GF)
- De-boned baby chicken, prosciutto, fetta, mushrooms & broth (GF)
- Seared scallops, Jerusalem artichoke, crisp pancetta & baby herbs (GF)
- Cured kingfish, pickled baby beetroot, horseradish crème fraîche & roe (GF)
- Wagyu carpaccio, capers, truffle mayonnaise, wild rocket, pecorino & grissini
- Grilled rare yellowfin tuna, shaved fennel, orange & aioli (GF)
- Confit W.A. octopus, red pepper, olive & chilli aioli (GF)

4 COURSES

\$ 150 PER PERSON

MAIN

- Baby snapper, mussels, confit fennel, zucchini flower & bisque (GF)
- Peppered lamb loin, slow-cooked shoulder, globe artichoke, peas & jus (GF)
- De-boned corn-fed chicken, sweet corn, red pepper, baby leeks & gnocchi
- Hapuka fillet, squid, chorizo, nettle butter & lemon (GF)
- Grass-fed beef tenderloin, oxtail cigar, king brown mushroom & jus (GF)
- Berkshire pork loin, prosciutto, crispy pavé, morcilla, apple & jus (GF)
- Twice-cooked duck leg & duck breast, gnocchi, kale, fig & orange glaze (GF)

BREADS & SIDES

- Handmade rolls with cultured butter
- Baby green leaves with apple cider dressing



ELEMENT CATERING MENU



ADDITIONAL INFORMATION

ADDITIONAL CANAPÉS

Canapés – \$10 per person

Substantial Canapés – \$16 per person

CHEF CHARGES

1 chef required for every 50 guests

\$350 for 4 hours

\$85 per hour for additional hours, per chef

DIETARY REQUIREMENTS

All medical food intolerances can be catered for – please advise upon booking, or at least 14 days prior to charter commencement.

PUBLIC HOLIDAYS

A surcharge of 25% applies to food, and 100% to chef fees, on public holidays.