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

V = VEGETARIAN VGN = VEGAN GF = GLUTEN FREE DF = DAIRY FREE NF = NUT FREE

ELEMENT
CATERING MENU

GOLD CANAPÉ PACKAGE

$75 PER PERSON

MINIMUM 15 GUESTS

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*

V = VEGETARIAN VGN = VEGAN GF = GLUTEN FREE DF = DAIRY FREE NF = NUT FREE

ELEMENT CATERING MENU

PLATINUM CANAPÉ PACKAGE

$95 PER PERSON

MINIMUM 15 GUESTS

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*

V = VEGETARIAN VGN = VEGAN GF = GLUTEN FREE DF = DAIRY FREE NF = NUT FREE

ELEMENT
CATERING MENU

DIAMOND CANAPÉ PACKAGE

$120 PER PERSON

MINIMUM 15 GUESTS

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*

V = VEGETARIAN VGN = VEGAN GF = GLUTEN FREE DF = DAIRY FREE NF = NUT FREE

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.

V = VEGETARIAN VGN = VEGAN GF = GLUTEN FREE DF = DAIRY FREE NF = NUT FREE

ELEMENT
CATERING MENU

GOLD BUFFET

$120 PER PERSON
MINIMUM 10 GUESTS

2 ARRIVAL CANAPÉS · 3 COLD PLATTERS ·
2 WARM PLATTERS · 1 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*

PLATINUM BUFFET

$140 PER PERSON
MINIMUM 10 GUESTS

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

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-crusted 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*

V = VEGETARIAN VGN = VEGAN GF = GLUTEN FREE DF = DAIRY FREE NF = NUT FREE

ELEMENT
CATERING MENU

SEAFOOD BUFFET

$170 PER PERSON
MINIMUM 10 GUESTS

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-crusted 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*

V = VEGETARIAN VGN = VEGAN GF = GLUTEN FREE DF = DAIRY FREE NF = NUT FREE

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*

V = VEGETARIAN VGN = VEGAN GF = GLUTEN FREE DF = DAIRY FREE NF = NUT FREE

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.

CUSTOM MENUS FOR SMALLER GROUPS ARE AVAILABLE ON APPLICATION

V = VEGETARIAN VGN = VEGAN GF = GLUTEN FREE DF = DAIRY FREE NF = NUT FREE