



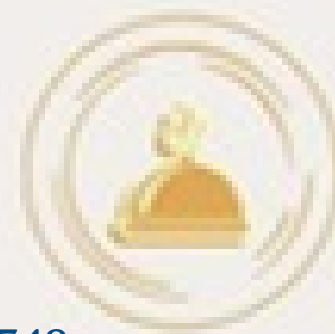
SYDNEY
HARBOUR
ESCAPES



www.sydneyharbourescapes.com.au



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Rhemtide X **ARTE BIANCA**

\$40 PER PERSON

ALL PRICING INCLUDES DELIVERY FEE | MINIMUM 8 GUESTS

NOV & DEC - PAIRED WITH ANOTHER PACKAGE ONLY

ANTIPASTI

MARINATED MIXED OLIVES

HOUSE-MADE FOCACCIA, OLIVE OIL & BALSAMIC

MARGHERITA (V)

SAN MARZANO TOMATO SAUCE, FIOR DI LATTE MOZZARELLA AND BASIL.

HOT SALAMI & HONEY

SAN MARZANO TOMATO SAUCE, FIOR DI LATTE MOZZARELLA, HOT SALAMI,

PECORINO, ROSEMARY AND TRUFFLE HONEY.

PROSCIUTTO & ROCKET

SAN MARZANO TOMATO SAUCE, FIOR DI LATTE MOZZARELLA, PROSCIUTTO, ROCKET AND SHAVED PARMESAN.

TARTUFATA

FIOR DI LATTE MOZZARELLA, WILD MUSHROOMS, PROSCIUTTO, TRUFFLE PASTE, BASIL AND PARMESAN.

VEGETARIANA (V)

SAN MARZANO TOMATO SAUCE, FIOR DI LATTE MOZZARELLA, ROASTED CAPSICUM, MUSHROOM, ONION AND OLIVES.

GLUTEN-FREE BASES AVAILABLE.

SELECTION – CHOICE OF ONE PIZZA SLAB, PER 8 GUESTS.

PLEASE NOTE THESE MENUS ARE INTENDED AS LIGHT GRAZING SELECTIONS ONLY | 1 SLICE PER PERSON





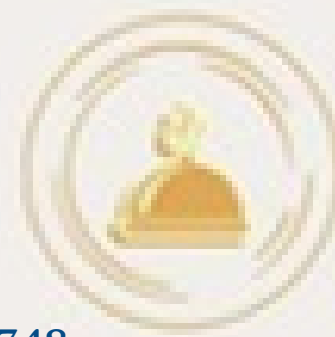
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Rhemtide

X

**CHARGRILL
CHARLIE'S** | CATERING

\$60 PER PERSON

ALL PRICING INCLUDES DELIVERY FEE | MINIMUM 15 GUESTS

CHOOSE YOUR CHICKEN | PLEASE SELECT ONE:

CHARGRILL CHARLIE'S SIGNATURE SEASONED CHICKEN
SLOW-GRILLED SUCCULENT CHICKEN WITH CHARGRILL CHARLIE'S FAMOUS STUFFING

SIGNATURE SEASONED CHICKEN PORTUGUESE CHICKEN – PIRI PIRI

PORTUGUESE CHICKEN – LEMON & HERB

PORTUGUESE CHICKEN – PLAIN

(HALF-HALF ON REQUEST)

CHOOSE THREE SALADS OR WARM SIDES - DINNER ROLLS INCLUDED

PLEASE SELECT ANY THREE:

GREEK SALAD - CHICKEN CAESAR SALAD - THAI MARINATED CHICKEN SALAD - CHARLIE'S CHOP SALAD -
ROASTED CAULIFLOWER & QUINOA SALAD - GARDEN SALAD - VEGETABLE POKE SALAD -
JAPANESE COLESLAW - SUPERFOOD SALAD - GOLDEN TURMERIC QUINOA SALAD -
SHREDDED WALDORF SALAD - AVOCADO & ROCKET SALAD - CLASSIC COLESLAW - POTATO SALAD TABOULI

WARM SIDES

FRIED RICE - CHICKEN PAD THAI - HONEY & MUSTARD ROASTED VEGETABLES





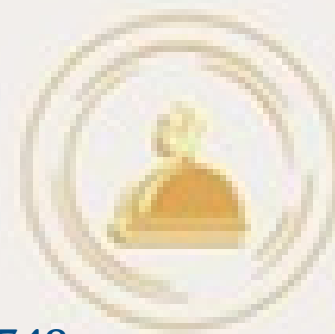
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READY TO SERVE MENUS

ALL PRICING INCLUDES DELIVERY FEE | MINIMUM 15 GUESTS
PLEASE NOTE THESE MENUS ARE INTENDED AS LIGHT GRAZING SELECTIONS ONLY

LAND | \$60 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

SEA | \$70 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





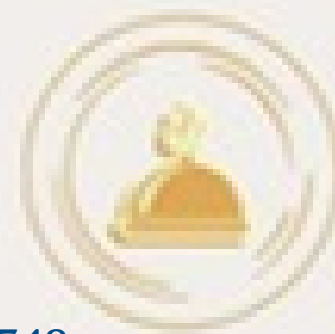
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Rhemtide

THE ASTOR CANAPÉS REFINED HANDCRAFTED CANAPÉS FOR EFFORTLESS ENTERTAINING.

\$350 CHEF FEE

\$79 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 CANAPÉ

LEMON CURD CHEESECAKE TARTLETS





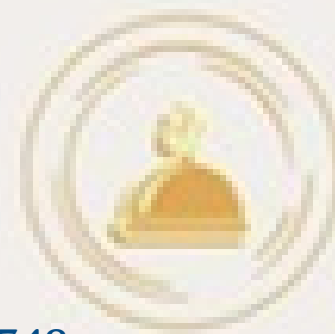
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THE KENNEDY CANAPÉS

AN ELEVATED CANAPÉ EXPERIENCE DESIGNED FOR SHARING.

\$350 CHEF FEE

\$99 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

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





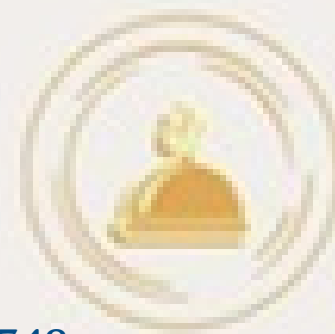
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THE FLAGSHIP CANAPÉS

OUR SIGNATURE CANAPÉ COLLECTION, SHOWCASING THE CHEF'S FAVOURITE SELECTIONS.

\$350 CHEF FEE

\$125 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 V
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 GLASS NOODLES, CHILI, MINT 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, BEANSPOUTS 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





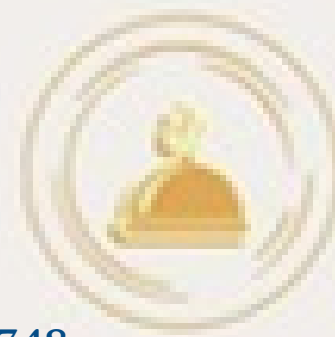
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ADD - ONS & CATERING STATIONS

MINIMUM 30 GUESTS. AVAILABLE WITH ANY CANAPÉ OR BUFFET PACKAGE.

SUSHI & SASHIMI STATION

\$35PP | KINGFISH, TUNA AND FRESH SEASONAL SEAFOOD CARVED TO ORDER.

OYSTER TASTING STATION

\$30PP | SYDNEY ROCK, PACIFIC AND FLAT OYSTERS FROM AROUND AUSTRALIA.

LIVE OYSTER SHUCKING

\$30PP + \$450 FEE | FRESH OYSTERS SHUCKED TO ORDER BY THE ONBOARD CHEF.

GLAZED HAM STATION

\$25PP | WARM CARVED HAM WITH MUSTARDS, PICKLES AND SOFT ROLLS.

CAVIAR STATION

POA | SELECTION OF PREMIUM CAVIARS WITH HOSTED SERVICE.

CHARCUTERIE & CHEESE STATION

\$25PP | LOCAL AND IMPORTED CHEESES, CURED MEATS AND ACCOMPANIMENTS.

CHEESE STATION

\$25PP | ARTISAN LOCAL AND IMPORTED CHEESES WITH BREADS AND CONDIMENTS.





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Rhemtide

REGATTA BUFFET

\$120 PER PERSON

2 ARRIVAL CANAPÉS

3 COLD | 2 WARM | 1 DESSERT

\$350 CHEF FEE

COMMODORE BUFFET

\$140 PER PERSON

3 ARRIVAL CANAPÉS

4 COLD | 3 WARM | 2 DESSERT

\$350 CHEF FEE

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

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

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

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





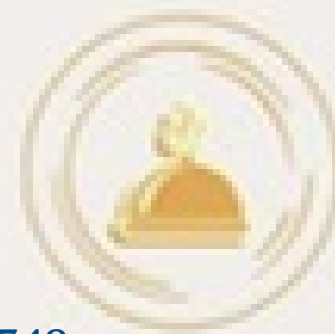
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COASTAL BUFFET

\$170 PER PERSON

FRESH AUSTRALIAN SEAFOOD, THOUGHTFULLY PREPARED FOR SHARING.

\$350 CHEF FEE

ARRIVAL CANAPÉS

MINIATURE SHORT CRUST 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.

PLATTERS

YELLOWFIN TUNA, SPRING ONION, KING BROWN MUSHROOMS & AGED SOY

QUEENSLAND SPANNER CRAB, HEIRLOOM TOMATO MEDLEY, AVOCADO, RADISH, CUCUMBER & LIGHT CHILLI

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

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

DESSERT

HANDMADE PAVLOVA NESTS, MANGO PASSIONFRUIT CURD & RASPBERRY SORBET GF

LOCAL & IMPORTED CHEESES, SPICED CHUTNEY, MARINATED FIGS & FLATBREADS





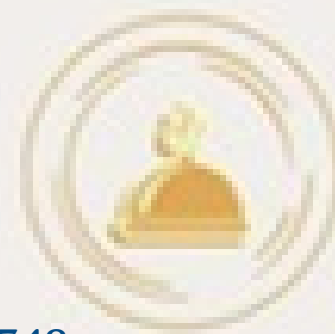
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THE HARGRAVE TABLE

A REFINED MULTI-COURSE DINING EXPERIENCE CELEBRATING SEASONAL AUSTRALIAN PRODUCE.
ALTERNATIVE DROPS AVAILABLE ON REQUEST

\$350 CHEF FEE

3 COURSES \$130PP · 4 COURSES \$150PP · 5 COURSES \$200PP

ENTRÉE

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

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

DESSERT

DARK CHOCOLATE PAVÉ WITH STRAWBERRY, CRÈME FRAÎCHE & STRAWBERRY ICE CREAM GF
SALTED CARAMEL CHOCOLATE SLICE WITH BANANA FRITTERS, PEANUTS & ICE CREAM GF
COCONUT PANNA COTTA WITH MANGO, CRUMBLE & COCONUT SORBET
VANILLA CHEESECAKE WITH MIXED BERRIES & ORANGE CARDAMOM ICE CREAM
LOCAL & IMPORTED CHEESES WITH FIG LOAF, FLATBREAD & APPLE CHERRY CHUTNEY





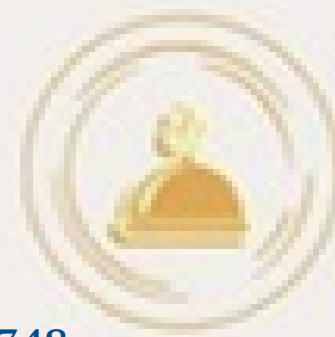
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LITTLE DECKHANDS

FAVOURITES FOR OUR GUESTS UNDER THE AGE OF 12

\$45 PER PERSON

MARGHERITA PIZZA BITES

FREE-RANGE CHICKEN STRIPS, CHIPS & MAYONNAISE

PENNE BOLOGNESE WITH PARMESAN (PLAIN AVAILABLE)

VANILLA ICE CREAM, STRAWBERRIES & CRUSHED MERINGUE

MESSINA

ADD-ON \$7.50 PER PERSON

SALTED COCONUT & MANGO (GF, DF)

COOKIES & CREAM



13

24/8/26

26/8/26



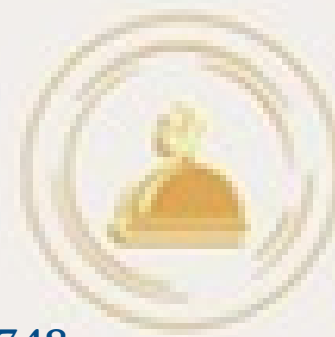
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ADDITIONAL CANAPÉS

CANAPÉS — \$10 PER PERSON

SUBSTANTIAL CANAPÉS — \$16 PER PERSON

CANAPÉ MENUS HAVE A MINIMUM ORDER OF 15 GUESTS

BUFFET MENUS HAVE A MINIMUM ORDER OF 10 GUESTS

CUSTOM MENUS FOR SMALLER GROUPS AVAILABLE ON APPLICATION THE

HARGRAVE MENU HAS A MAXIMUM OF 10 GUESTS

CHEF CHARGES

1 CHEF REQUIRED

\$350 FOR 4 HOURS

\$85 PER HOUR FOR ADDITIONAL HOURS

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

100% TO CHEF FEES

