



SEGARA

CATERING AND BEVERAGE PACKAGES WHITSUNDAYS ONLY

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 CHEF'S FEE OF \$600 FOR 4 HOUR CHARTERS AND \$85 PER HOUR THEREAFTER.

CANAPÉ PACKAGES

MINIMUM 12 GUESTS

SILVER CANAPÉ PACKAGE

6 standard canapés, 2 substantial, 1 dessert

\$95pp

GOLD CANAPÉ PACKAGE

8 standard canapés, 2 substantial, 2 dessert

\$120pp

PLATINUM CANAPÉ PACKAGE

9 standard canapés, 2 substantial, cheeses, 2 desserts,
sushi station

\$145pp



CANAPÉ SELECTIONS

STANDARD CANAPE OPTIONS

Indian spiced chicken with crème fraîche, fennel and cucumber ribbons
Vanilla cured Atlantic salmon with avocado puree and baby fennel salad
Coriander, chilli and pickled ginger nori roll with soy and fresh lime
Sesame crusted beef with spiced tomato jam and edible flowers
Sweet corn and shallot fritters with sticky chilli jam

Fresh melon and Parma ham with basil and vintage balsamic
Porcini mushroom and parmesan arancini

Baby beetroot, labna, dukkah and micro herb salad

Coffin Bay oyster with finger lime caviar

Crisp potato and pancetta fritters with spiced tomato jam
Heirloom tomato and purple basil crostini with house made labna
Local king prawns with citrus aioli and Tahitian lime

Sweet corn and white truffle shooter

SUBSTANTIAL CANAPE OPTIONS

Charred chorizo with saffron potato and spiced tomato chutney

Slow braised lamb shoulder croquette with vanilla pommes puree and vincotto jus

Crisp Italian style pork belly with cauliflower crème, rosemary salt and pistachio

Prosciutto wrapped chicken roulade with velvet potato and baby herbs
Local Emperor fillet with fresh tomato, lime and basil salsa

Sticky beef rib with celeriac crème and spring pea essence

DESSERT CANAPE OPTIONS

Belgian chocolate torte with toasted hazelnut brittle
Crisp Italian meringue, lemon curd and strawberry gel shooter

Passionfruit tart with vanilla bean mascarpone and lavender
Coffee bean panna cotta with French sable and salted caramel

BUFFET PACKAGES

MINIMUM 12 GUESTS

GOLD BUFFET PACKAGE

3 canapes on arrival + 8 platters + 3 desserts

\$120pp

SEAFOOD BUFFET PACKAGE

2 canapes on arrival + 12 platters + 2 desserts

\$205pp



BUFFET MENUS

PLATINUM BUFFET MENU

CANAPÉS

Sesame crusted beef with spiced tomato jam and edible flowers
Coriander, chilli and pickled ginger nori roll with soy and fresh lime
Heirloom tomato and purple basil crostini with house made labna

BAKERY

Crusty bread with whipped butter, olive oil and balsamic

SEAFOOD

Sugar cured ocean trout with avocado foam, chilli, ginger and baby sorrel
Natural Coffin Bay oysters with finger lime caviar

HOT SELECTION

Local Emperor fillet with sweet corn and white truffle essence
Charred Portuguese chilli chicken with lemon and coriander
Sticky Asian pork belly with coconut rice and chilli jam

SALADS

Green papaya, chilli, ginger and coriander with sesame and lime
Radicchio, wild rocket, Persian fetta, citrus and baby fennel

DESSERT

Valrhona chocolate torte with hazelnut soil and buttermilk crème
Almond milk panna cotta with wild strawberry gel and Panama passionfruit
Selection of local tropical fruits and berries

BUFFET MENUS

SEAFOOD BUFFET MENU

BAKERY

Crusty bread with whipped butter, olive oil and balsamic

HOT SELECTION

Roasted local coral trout with Thai spiced rub and sesame
choy sum Crispy fried squid and soft shell crab with chilli jam
and Japanese mayonnaise

Flamed tiger prawns with café de Paris

Morton Bay bugs with roasted garlic butter

COLD SELECTION

Coffin Bay oysters with nam jin dressing

Red Emperor ceviche with Tahitian lime

King prawn nori roll with citrus aioli

Local sugar cane cured ocean trout with avocado foam,
pomegranate and fennel

SALADS

Green papaya, chilli, ginger and coriander with sesame and lime

Roasted butternut, sage, macadamia and goats cheese

Radicchio, wild rocket, pomegranate and citrus

DESSERT

Valrhona chocolate torte with hazelnut soil and buttermilk
crème Crystalized Limoncello tart with vanilla crème, lavender
and wild raspberries

FINE DINING

\$180PP

MINIMUM 10 GUESTS

All fine dining menus can be tailored to suit your individual dietary requirements and requests.

ENTREE

Black figs with silken goats curd, chorizo soil, shaved pecorino, vincotto and live baby herbs Ocean Trout carpaccio with local king prawn, chilli, ginger, garlic, baby fennel, and Tahitian lime
Prosciutto, dukkah and house made labna with vine ripened tomato, baby basil and sour dough shards
Sticky Asian Pork Belly, crisp wontons, chilli bok choy, fresh ginger and coriander salad Slow braised beef rib with sheep's milk yoghurt, sumac, young mint and sweet pea essence Seafood three ways - Oyster with citrus soy, Chill King Prawn with avocado pure and micro herbs, Sugar cured Atlantic Salmon with apple and baby fennel salad

MAIN

Vanilla poached local Emperor fillet on sweet corn puree with fresh tomato and basil salsa and caramel butter
Peppered Beef Sirloin with butternut confit, pommes pave, buttered asparagus and vincotto demi glaze
Dukkah and herb centred Chicken roulade with citrus beurre blanc, Crisp snow peas, shaved prosciutto and micro herbs
Marsala glazed Duck with celeriac crème, chilli broccolini and black cherry reduction with pea leaves

FINE DINING

Garlic and rosemary roasted suckling Pork with truffled cauliflower
essence, macadamia soil and black fig glaze

House made Potato Gnocchi with porcini crème, shaved pecorino,
asparagus, olive oil and baby basil (V)

DESSERT

Belgium Chocolate Torte and buttermilk semifreddo with hazelnut brittle
and chocolate paint Condensed milk Parfait and mango sorbet with fresh
tropical fruits and coconut marshmallow Pinot Noir poached Corella Pear
with double crème, flaked pastry and warm caramel fudge Crystalized

Limoncello tart with vanilla crème, lavender and wild raspberries

White Chocolate Bavarois with strawberry gel, vanilla strawberries, fresh
mint and French sable

Liquorice Panna Cotta with citrus curd, fresh passionfruit, burnt Italian
meringue and raspberries