



ONEWORLD

SYDNEY CATERING AND BEVERAGE PACKAGES

Catering packages are subject to produce availability.

All menu selections are due 7 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 7 days prior to charter.



GOLD CANAPÉ PACKAGE

Minimum 20 guests

\$85 per person

7 Canapés + 1 Substantial + 1 Dessert

Canapés

handmade sushi

pickled ginger and soy sauce

karaage chicken

sriracha mayonnaise, fresh lime

dim sim

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

arancini

saffron & mozzarella arancini, smoked aioli (v)

tartlet

smoked heirloom tomato, goat's cheese, basil cress (v)

Angus beef burger

boardwalk chutney, smoked aioli, brioche roll, pickle

Tasmanian salmon tataki

citrus ponzu, spring onion

Substantial

paella

chicken & chorizo paella, heirloom tomatoes (gf)

Dessert

gelato cones

selection of chocolate, vanilla, hazelnut, mint, raspberry, mango (v)



PLATINUM CANAPÉ PACKAGE

Minimum 20 guests

\$105 per person

7 Canapés + 1 Substantial + 1 Dessert + Antipasto Station

Antipasto Station

Grilled marinated vegetables, freshly baked crusty breads, sliced salami, prosciutto, cured meats and olives. A selection of local and international cheeses, dried fruits, fruit paste and assorted crackers.

Canapés

rye caraway tostada

parmesan cream, prosciutto di Parma

arancini

saffron & mozzarella, smoked aioli (v)

slow roasted salmon

corn tortilla, lemon remoulade, crispy capers (gf)

handmade sushi

pickled ginger, soy sauce

crumbed chicken strips

saffron & confit garlic aioli

Australian king prawn

Persian lime aioli, snow pea tendril (gf)

Angus beef burger

boardwalk chutney, smoked aioli, brioche roll, pickle

Substantial

grilled lemongrass chicken

wombok, coriander, spring onion, brown sugar dressing (gf)

Dessert

Belgian milk chocolate ganache

chocolate shortbread, raspberry dust (v)



DIAMOND CANAPÉ PACKAGE

Minimum 20 guests

\$130 per person

9 Canapés + 1 Substantial + 2 Dessert + Antipasto Station

Antipasto Station

Grilled marinated vegetables, freshly baked crusty breads, sliced salami, prosciutto, cured meats and olives. A selection of local and international cheeses, dried fruits, fruit paste and assorted crackers.

Canapés

NSW South Coast oysters

pomegranate vinaigrette, lemon (gf)

Queensland Banana prawn skewer

chilli, confit garlic, chives (gf)

karaage fried chicken

sriracha mayonnaise, fresh lime

caramelised butternut pumpkin quiche

goat's cheese, honey, pine nuts, thyme (v)

glazed pork belly skewers

chargrilled pineapple, ginger and soy dressing (gf)

gow gee

mushroom, bamboo shoot & garlic chive, coriander dipping sauce (v)

salt and pepper calamari

aioli, lime cheeks

black truffle arancini

smoked aioli (v)

free range pulled chicken slider

smoked BBQ sauce, garlic aioli, shaved iceberg



DIAMOND CANAPÉ PACKAGE

Substantial

thai beef salad

vermicelli noodles, fragrant herbs, nuoc cham dressing (gf)

Dessert

Boardwalk chocolate brownie

salted caramel (v)

chocolate cherry tartlet

shaved coconut



CANAPÉ MENU ADDITIONS

Additions to menus

You are more than welcome to add additional items to your menu on top of the standard items outlined. These items will be charged additional to the menu price.

Gold

\$8 per canapé per person

Platinum

\$12 per canapé per person

Substantial

\$18 per canapé per person

Dessert

\$8 per canapé per person

Dietary requirements

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

Public holidays

Public holiday surcharge 25%