

ON-BOARD MENU SELECTION 2025/2026



GOURMET BBQ

\$84 + GST per person

Main Course: Hot Honey King Prawns (DF) (GF)
 NZ grass fed eye fillet of beef, umami port & black garlic sauce (GF)(DF)
 Spiced maple glazed Big Glory Bay Salmon (GF)(DF)



Side Salad: Cos Salad w Cherry Tomatoes, haloumi & Green Goodness Dressing (GF)
 Summer Slaw w Green Apple & Toasted Walnuts (GF)
 Warm Potato Salad w Buttery tarragon & Lemon (GF)

Served With: Buns, butters & condiments

To Finish: Bischoff Blondie & Triple Chocolate Brownies (GF)
 Summer fruits & berries platter



Includes chef on board for a 4-6 hour charter. Minimum 10pax

Optional add on \$15 pp:

Sweet & Smoky Chicken Pieces **OR** Pork & Cress Sausages



HOT GRAZING BOARDS

\$52 + GST per person / minimum 20 people / suitable only for a 2-3 hour charter with chef on board

Moroccan Beef & Bacon Skewers w Mango Chutney
 Petit Gourmet Savoury Pastries
 Tandoor Chicken Brioche Buns w pickled red onion
 Hot Honey King Prawns

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GRAZING BOARDS

\$228 + GST each / Boards are suitable for a light graze for 10-15 people

Sandwich Board

Selection of Mini croissants & Tea sandwiches with classic fillings of egg & chive, cucumber & salmon, Chicken & cranberry



Welcome Grazing Board

Selection of New Zealand's finest Kapiti cheeses, oat & fennel crackers, dried figs & fruit, deli pickles, salamis, chorizo, pestos, dips, ciabatta & grissini



Pomegranate & Honey Baked Salmon Board

Pomegranate & honey glazed salmon fillet W creamy dill sauce, almonds & cranberries, fresh breads & lavosh, caper cream cheese

High Tea Tray

Mini sweet treats

Salmon & Cream Cheese Bagels

Devilled Egg Tea Sandwiches



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CARVERY

Option 1 / \$60 + GST per person*
Option 2 / \$84 + GST per person**



Main Course:

Choice two meats:

Korean BBQ Lamb w garlic & Chilli Crisp (GF)
 Sweet & Smoky Boneless Chicken Pieces w Honey Dijon Dressing (GF)



Side Salad:

Cos Salad w Cherry Tomatoes, haloumi & Green Goodness Dressing (GF)
 Summer Slaw (GF) (DF)
 Shrimp & Surimi Salad in Coconut & Lime Dressing (DF)

Served with:

Bread selection, condiments and dressings

Dessert:

Individual Chocolate Mudcake & Tangy Citrus Tarts



*Option 1: will see your beautifully presented buffet delivered chilled, ready to serve yourself in ecofriendly biodegradable trays. Too easy! Minimum 10 pax.

**Option 2: if you would prefer a personal chef to cook and serve your hot carvery on board for a 3-6 hour charter. Minimum 10 pax.

Optional add on \$15 pp:

Spiced Maple Glazed Big Glory Salmon (GF) (DF)