



# CATERING

# PACKAGES & PRICING



## CANAPÉ PACKAGES

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### GOLD CANAPÉ PACKAGE

**\$85 PER GUEST**

5 Canapés, 1 Substantial, 1 Dessert canapé

### PLATINUM CANAPÉ PACKAGE

**\$110 PER GUEST**

8 Canapés, 1 Substantial, 1 Dessert canapé

### ELITE CANAPÉ PACKAGE

**\$150 PER GUEST**

9 Canapés, 2 Substantials, 2 Dessert,  
1 Grazing Station

## FOOD STATIONS

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### \$30 PER GUEST PER STATION

Recommended addition to Gold Canape Package

### CHILLED SEAFOOD STATION

TO BE PRICED PER ENQUIRY

## BUFFET PACKAGES

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### GOLD PACKAGE

**\$130 PER GUEST | MAXIMUM 45 GUESTS**

2 Canapés on arrival, 6 Platters, 1 Dessert Canapé

### PLATINUM BUFFET PACKAGE

**\$150 PER GUEST | MAXIMUM 45 GUESTS**

3 Canapés on Arrival, 8 Platters, 2 Dessert  
Canapés

2 x Wharf Booking & Marine Crew

### KIDS MENU

**\$50 PER GUEST 3-12 YEARS**

**\$0 PER GUEST 0-3 YEARS**

## BESPOKE DINNING PACKAGES

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### LUNCH / DINNER

**MINIMUM 10 GUESTS / MAXIMUM 19 GUESTS**

3 Course - \$155

4 Course - \$180

3 Canapés on Arrival, 6 Course Plated Meal - \$210

## STAFF CHARGES

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### CHEF CHARGE

Price included in Menu Selections

Extra charge of \$100 per hour for charters  
over 4 hours

Minimum Catering Spend - \$2500 (Food only)

### WAIT STAFF CHARGE | 1 PER 10 GUESTS

4 Hour Charter - \$350

5 Hour Charter - \$460

6 Hour Charter - \$520

8 Hour Charter - \$690

## BEVERAGE PACKAGES

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### GOLD PACKAGE

**\$99 PER GUEST**

Based on a 4 hour Charter  
\$20 per additional hour

### PLATINUM PACKAGE

**\$140 PER GUEST**

Based on a 4 hour Charter  
\$30 per additional hour

### INDULGENCE PACKAGE

**\$280 PER GUEST**

Based on a 4 hour Charter  
\$70 per additional hour

### LUXURY PACKAGE

**\$600 PER GUEST**

Based on a 4 hour Charter  
\$150 per additional hour

\*All prices are inc GST in AUD



## CANAPÉ PACKAGES

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### COLD CANAPÉ SELECTION

Yellowfin Tuna Tartare with Edamame, Pickled Radish and Ponzu Dressing (GF)  
Scallop Ceviche with Fresh Lemon and Watercress (GF)  
Fresh caught Queensland Tiger Prawns and Seafood sauce (GF)  
Fresh Sydney Rock Oysters with Red Wine Vinaigrette (GF)  
Vegetarian Rice Paper Rolls with Fresh Mint and Coriander (V) (VG) (GF)  
Tomato Bruschetta with Fresh Basil and Crisp Bread (V) (VG)

### HOT CANAPÉ SELECTION

Green Pea, Buffalo mozzarella Arancini with Aged Reggiano Cheese,lemon aioli (V)  
Quick-fried tiger prawns,capers,radish remoulade,dry chilli on spoon  
Seared Atlantic scallops, pickled mushrooms with sesame dressing (V)  
Sugar cured duck breast,shredded baby greens,crisp glass noodles,aged soy  
Grilled Lamb back strap Kofta spiced with Mint and cucumber Yogurt Dressing (GF)  
8 Hour Slow Cooked Bangalow Pork with sour cherry and Apple Chutney (GF)  
Pumpkin and feta spiced roasted pumpkin empanadas (V)  
Chicken and Leek Petite Pie with smoked tomato chutney

### SUBSTANTIAL SELECTION

Black Angus Beef Slider with crisp cos, caramelised onion jam, tasty Cheese, tomato relish and Kewpie Mayo  
Crispy free- range Chicken Slider with smoked Tomato chutney, gem lettuce, aioli  
Salmon Poke Bowl with Brown Rice, Quinoa, Edamame,Cucumber and Radish  
Pulled Pork slider with Cabbage Slaw, Coriander, Kewpie, and Chilli aioli  
Chipotle spiced Chicken Bowl with cherry tomato, corn salsa brown rice, organic kale salad  
Slowed lamb shoulder braise,wild greens,rigatoni,toasted sour dough crumbs,pecorino  
Roasted Mediterranean vegetable burger,halloumi,baby rocket,paprika spiced aioli  
Beef rendang curry,toasted coconut,coriander baby leafs,crispy onion,organic rice

### DESSERT CANAPÉ SELECTION

Deconstructed Vanilla Bean Cheesecake with Fresh Berries Almond biscuit crumble  
Chocolate Mousse with Roasted Pecans and Chocolate honeycomb  
Passionfruit ,strawberry, meringue on spoon  
Sea-salt caramel and brownie crumble tart  
Triple cream brie, sour cherry and baby basil crisp

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## BUFFET PACKAGES

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### COLD PLATTERS

Black Angus beef tataki with spring onion, king brown mushrooms, aged soy  
House-smoked Petuna ocean trout with pickled red onion, capers and horseradish cream fraiche (gf)  
Salumi selection with pickles, olives and grilled veg  
Heirloom tomato medley with torn buffalo mozzarella, hand-made basil pesto (gf)  
Poached Yamba prawns, chilled and served with shaved fennel, watercress and ruby grapefruit salad

### HOT PLATTERS

Grilled Tasmanian King salmon with celeriac remoulade, wild rocket and shaved radish  
8 hour slow-cooked S.A lamb shoulder with pomegranate molasses, kale and warm Israeli couscous  
Roasted (med-rare) pepper-crust Black Angus sirloin with local mushrooms and chimichurri (gf)  
Free-range de-boned chicken with sumac, blackened corn, red pepper, rainbow chard and harissa-spiked yogurt  
Crispy-skinned W.A Cone Bay barramundi with sautéed wombok, pickled ginger, aged soy and wild mushrooms

### DESSERT PLATTERS

Valrhona Dark chocolate pave candy peanuts shortbread crumble vanilla ice cream  
Strawberry cheesecake coconut crumble strawberry ice cream  
Handmade Pavlova nests mango passionfruit curd Raspberry sorbet (gf)  
Local and Imported cheese served with spiced apple chutney, marinated figs and flatbread

### BUFFET INCLUDES

Green micro salad with shaved radish, red onion and cold-pressed dressing  
Fresh baked bread rolls and Pepe Saya butter  
Steamed baby potatoes with parsley butter and leek

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## SEAFOOD BUFFET PACKAGES

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### CANAPÉS

Miniature shortcrust tart with hummus and spiced butternut pumpkin (v)  
Seared Atlantic scallops with scorched sweet corn, chorizo, wild mushroom tart (can be gf)  
Chilli lime free range chicken, baby greens, cucumber, nam jim dressing, wonton

### COLD

Seafood platter with a selection of oysters, tiger prawns, Balmain bugs, chilled mussels , Caper mayonnaise, citrus aioli (lobster on request, price depends on market value)

### COLD PLATTERS

Yellow fin tuna spring onion, king brown mushrooms, aged soy  
QLD spanner crab (de-shelled ) Heirloom tomato medley, avocado, radish , cucumber, light chilli

### WARM PLATTERS

Roasted (med-rare) pepper-crusted Black Angus sirloin with local mushrooms and chimichurri (gf)  
Large king prawns with butternut pumpkin, Persian fetta and Harissa (gf)  
Crispy-skinned W.A Cone Bay barramundi with sautéed wombok, pickled ginger, aged soy and wild mushrooms

### BUFFET INCLUDES

Steamed new potatoes  
Wild rocket, shaved pear, pecorino, aged balsamic dressing  
Spiced cauliflower, chickpeas, raita salad  
Handmade bread rolls , cultured butter

### DESSERT

Handmade Pavlova nests mango passionfruit curd, Raspberry sorbet (gf)  
Local and Imported cheese served with spiced apple chutney, marinated figs and flatbread



## FOOD STATION SELECTION

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### SASHIMI STATION

Kingfish, tuna and fresh seasonal seafood served raw and carved to order

### DUMPLING BAR

selection of steamed seafood, meat and vegetarian dumplings served with a variety of dipping sauces

### OYSTER TASTING STATION

showcasing freshly shucked regional oysters from around Australia - Sydney Rock, Pacific's and Flats

### LIVE OYSTER SHUCKING

shucked to order Sydney Rock, Pacific and Flats by chef on board

### GLAZED HAM STATION

served warm and carved to order served with mustards, pickles and soft rolls

### CHARCUTERIE & CHEESE

Selection of cured and smoked meats, cheeses, pickles and house-made chutneys

### JUST CHEESE

wide selection of both local and imported cheeses with various breads and classic accompaniments

### CAVIAR STATION

(Price on enquiry)

Selection of caviars , ice bowl, complete with hostess to guide though the caviars

### KIDS MENU

Fish and Chips

Margarita Pizza Fingers

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## BESPOKE DINING PACKAGE

3 CANAPÉS ON ARRIVAL  
3,4 OR 6 COURSE PLATED MEAL

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### ENTREE

Chilled Tiger prawns, celeriac remoulade, red vein sorrel, and lemon dressing  
Zucchini quinoa fritters, pea mint cream, Hunter Valley goat's cheese, watercress  
De-boned baby chicken prosciutto, fetta, chestnut mushroom, broad beans, broth Seared scallops,  
Jerusalem artichoke, crisp pancetta, baby herbs  
Cured kingfish, pickled baby beetroots, horseradish cream fraiche, roe  
Wagyu carpaccio, capers, truffle mayonnaise, wild rocket, pecorino, grissini  
Grilled Rare yellow fin tuna, shaved fennel, orange, aioli  
Confit WA octopus, baby octopus, red pepper, olive, chilli aioli

### MAINS

Baby snapper, mussels, confit fennel, zucchini flower, bisque  
Peppered lamb loin, slow cooked shoulder, globe artichoke, broad beans, peas , jus  
De-boned corn-fed chicken, sweet corn, red pepper, baby leeks, pearl barley  
Hapuka Fillet, squid, chorizo, nettle butter, lemon  
Grass fed beef tenderloin, ox tail cigar, King Brown mushroom, jus  
Berkshire pork loin, prosciutto, crispy pave, Morcilla, apple, jus  
Twice- cooked duck leg, duck breast, gnocchi, kale, fig, orange glaze

### DESSERTS

Dark chocolate pave, poached strawberry, cream fraiche, strawberry ice cream  
Salt caramel, chocolate slice, banana fritters, peanuts, chocolate ice cream  
Coconut panna-cotta, mango, crumble, coconut sorbet  
Vanilla cheese cake, mixed berries, orange cardamom ice cream  
Local and imported cheeses, fig loaf, flat bread, apple cherry chutney

### BREAD AND SIDE

Hand made rolls cultured butter  
Baby green leaves, apple cider dressing

### KIDS MENU

Margarita pizza bites  
Free range chicken strips, chips, mayo  
Penne Bolognese and parmesan (plain if needed)  
Vanilla ice cream strawberries, crushed meringue

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# BEVERAGE PACKAGES



## GOLD PACKAGE

**\$99 PER GUEST | BASED ON A 4 HOUR CHARTER**  
\$25 per additional hour

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### **Prosecco**

Dal Zotto Pucino, Prosecco, King Valley VIC

### **Rose Sparkling Wine**

Le Petite Maison Saint Rose, Languedoc, France

### **White Wine**

Cantina Trevigiana DOC Pinot Grigio, delle Venezie, Italy

### **Red Wine**

The Hedonist Shiraz, McLaren Vale SA

### **Beer**

Corona (Mexico)

Peroni (Italy)

Peroni Leggera (Italy)

### **None Alcoholic Drinks**

Sparkling San Pellegrino

Still San Pellegrino

Soft Drinks

Juice OJ

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**PLATINUM PACKAGE**

**\$140 PER GUEST | BASED ON A 4 HOUR CHARTER**  
\$35 per additional hour

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**Sparkling**

House of Arras, Blanc de Blanc, TAS

**Rosé**

Mazi GSM, McLaren Vale SA

**White Wine**

Astrolabe Sauvignon Blanc, Awater Valley, Marlborough NZ  
Xanadu Chardonnay, Margaret River WA

**Red Wine**

Craggy Range Pinot Noir, Martinborough NZ  
John Duval Shiraz (SGM), Plexus, Barossa SA

**Beer**

Corona (Mexico)  
Peroni (Italy)  
Peroni Leggera (Italy)

**None Alcoholic Drinks**

Sparkling San Pellegrino  
Still San Pellegrino  
Soft Drinks

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## INDULGE PACKAGE

\$280 PER GUEST | BASED ON A 4 HOUR CHARTER

\$70 per additional hour

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### Champagne

Taittinger Brut Reserve NV, Reims, France

### Rose

Minuty Prestigue, Provence, France

### White Wine

Domaine Vacheron Sancerre Blanc, Sancerre, France

Domaine Oudin Chablis, Chablis, France

### Red Wine

Amisfield Pinot Noir, Central Otago, NZ

Dalwhinnie Shiraz, Moonambel VIC

Henschke Cabernet Sauvignon, Marble Angel, Barossa Valley SA

### Beer

Corona (Mexico)

Peroni (Italy)

James Boag's Light (Australia)

### None Alcoholic Drinks

Mineral Water

Soft Drinks

Juice OJ

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## LUXURY PACKAGE

**\$600 PER GUEST | BASED ON A 4 HOUR CHARTER**

\$150 per additional hour

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### **Champagne**

Krug Grad Cuvee, Reims, France

### **Rosé**

Domaine Ott Clos Mirelle, Provence, France

### **White Wine**

Pooley Reisling, Margaret Pooley Tribute, TAS

Pierro Chardonnay, Margaret River WA

### **Red Wine**

Bass Phillip Estate, Pinot Noir, Gippsland VIC

Yarra Yering Dry Red No. 1, Cabernet Sauvignon, Yarra Valley VIC

Henschke Mt Edelstone Shiraz, Eden Valley SA

### **Beer**

Corona (Mexico)

Peroni (Italy)

James Boag's Light (Australia)

### **None Alcoholic Drinks**

Mineral Water

Soft Drinks

Juice OJ

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ADDITIONAL  
EXTRAS

## TENDER HIRE

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\$600

## YACHT GOLF

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\$2200 (includes 100 balls)

\$350 for additional 100 balls

## YACHT SLIDE

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\$2500

Must Be Approved By the Captain Prior to Booking



\*All prices are inc GST in AUD



# TERMS & CONDITIONS



## PICK UP AND DROP OFF

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Eastern Pontoon, Campbell's Cove, King Street #9, Casino Wharf, Walsh Bay #2 Pon-toon.

**Note:** All guests are to be informed that vessel has 15 minutes Only alongside designated wharf, starting from pick up time by order from Roads and Maritime NSW). Some ferry wharfs may be accessed on request (Note a maximum guest number of 45 at ferry wharfs maximum stop time of 5 minutes Only is imposed on vessels by Roads and Maritime NSW. Pick up and drop of times will be subject to Ferry movements)

## ALCOHOL

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RSA laws will be strictly ad eared to. Management reserves the right to cease service to any guests accordingly.

BYO to be discouraged over supplied alcohol packages.

No BYO Spirits unless authorized by captain of the vessel.

No Shots.

No red wine on saloon carpet and lounge area.

## VESSEL ACCESS DAY CHARTER

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No access to lower deck or any cabins. Inspection of cabins can be requested during the charter.

## FOOD

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All dietary requirements and allergies to be disclosed prior to charter date.

BYO Food to be discouraged over supplied catering packages.

No food will be served on saloon carpet and lounge areas.

Cakes to be discussed with Captain of vessel.

## MUSIC

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BYO music volume will be controlled by Evolution's crew.

DJs require to discuss equipment and set up with Captain before arrival to vessel.

1 extra security staff to be employed when a DJ is used during a charter.

## SMOKING

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Smoking is allowed when vessel is at anchor and only on the swim platform with crew member in accompaniment.

## SHOES

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Evolution has a strict no shoe policy carpeted area and seating will be provided for guests to remove their shoes, shoes will be safely stowed on board during charter. (Note: Medical conditions may be exempt from this rule, discuss with the Captain)

## SWIMMING

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Any swimming activities are to be arranged well before the arranged charter date and a life guard must be employed for the charter.

## WATER TAXIS

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All embarking or disembarking of guests via water taxis are to be authorized by Evolution's Captain.

Payment for this service is the responsibility of the guest being transported not Evolutions or its Crew.

## GENERAL

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No strippers or topless girls.

Evolution has a strict no illegal drugs policy.

