



EastSail Catering Suggestions



BOX STYLE

sailor's box

minimum 4 people

gourmet flatbread wrap, mini muffin, piece of whole fruit

\$16.00 pp

cruising box

minimum 4 people

marinated chicken piece, garden salad,
bread roll and butter, brownie/caramel slice

\$22.00 pp

explorer lunch

minimum 5 people

rustic sandwiches – served on oval turkish rolls
and crumbed chicken panini, cut in two and tied with a paper ribbon
*Rustic fillings include; beef fillet, rocket, cheddar, roast tomato, caramelised onion;
pan fried haloumi, grilled eggplant and zucchini, pesto and rocket*
Chicken Panini – crumbed chicken schnitzel with cos lettuce and aioli on Italian panini bread
cheese and dried fruit/nuts
Sweet slice

\$26.00 pp

asian style box

minimum 8 people

vietnamese rice paper rolls (2), assortment of nori rolls (2),
thai beef salad box (1) Peking duck crepes (2),

\$33.00 pp

PLATTER STYLE

sandwich platters

minimum 5 people mixed bread platter (1.5) – includes
selection of sandwiches on a variety of different breads

\$15.00 pp

all aboard luncheon

minimum 5 people

mezze platter (1)
mixed bread platter (1.5) – includes a selection
of sandwiches on a variety of different breads
cheese and dried fruit/nuts platter (0.5)
platter of assorted slices (1)

\$32.00 pp

harbour luncheon

minimum 5 people

mixed meat/chicken platter served with condiments, bread roll,
garden salad, platter of cold king prawns, mezze platter (1)
fruit skewers (1), cheese and dried fruit/nuts platter (.05)

\$43.00 pp

blue water luncheon

Minimum 5 people

Mezze with dips, carrots and celery and toasted breads
Platter of freshly shucked oysters, king prawns, seared fillet of salmon
Chargrilled chicken salad
Soft bread roll, butter, Fruit kebabs
Cheese Platter with crackers, Chocolate Brownies

\$59.00 pp



East Sail Catering Suggestions



LIGHT BITES

cocktail menu

minimum 5 people
select 5 items
10 items per person

Toast Food Menu (please note weekend surcharge applies)

Selection of nori rolls with pickled ginger and soy **\$35.00 pp**
roulade of cured salmon with lemon crème fraiche, cucumber & crisp caper
mini chicken tandoori tortilla
mushroom and caramelised walnut pate on muscatel shortbread
Vietnamese rice paper rolls with nuoc cham (vege, prawn or beef)
peking duck crepes rolled with cucumber, spring onion, hoi sin
roma tomato and avocado crostini with citrus zest
fine potato and kumera frittata scented with truffle oil and parmesan
OR

L'Eat Catering Menu

\$33.00pp

savoury tartlet
roulade of smoked salmon with chive crème fraiche
vietnamese rice paper roll with chili peanut dipping sauce
peking duck crepes with shallot, cucumber and hoi sin
honey soy and sesame marinated chicken drumettes
puff pastry round filled with chicken liver parfait and poached pear
layered vegetable frittata with hummus and kalamata olives
grilled vegetables and olive pastries with rocket and goats curd
freshly shucked oysters, coriander and ginger dressing

breakfast / brunch

minimum 4 people

*can be individually
packed or plattered*

mini fruit muffin
mini danish pastry
pot of honeyed yoghurt topped with house made muesli
mini baguette filled with smoked salmon and topped with cream cheese

\$22.00 pp

cheese platter

three australian farmhouse cheeses served with
classic water crackers, lavosh biscuits, dried fruit and nuts
medium **\$99.00** – up to 10 guests, large **\$149.00** – up to 15 guests

fruit platter

selection of quality seasonal and exotic fruits
medium **\$72.00** – up to 10 guests, large **\$109.00** – up to 15 guests

asian style platter

vietnamese rice paper rolls (1), assortment of sushi (2),
thai beef salad in large noodle box (1) Peking duck crepes (2)
\$260.00 – up to 10 guests, **\$385.00** – up to 15 guests

Please note a \$50 surcharge applies to all weekend and public holiday deliveries.

All prices are inclusive of GST
Prices subject to change.

*Please note that we generally require 48 hours notice on orders – please note minimum numbers
Individual Menus can be catered for - call to discuss your requirements*

We can arrange delivery of your drinks requirements from CBD cellars - please ask for our order form

MENU, SOFT DRINKS & ICE ORDER FORM

		# required	Cost	
Ice – 3.5 kg bag	\$4.00 ea.	_____	_____	* recommended
<u>Package</u> - mixture of mineral water, energy drinks, soft & diet drinks & ice	\$10.00 p.p. (4 hours)	_____	_____	
Mixed case of soft drinks - 24 cans	\$54.00	_____	_____	
Mixed case of soft drinks and still waters – 24	\$54.00	_____	_____	
Coca Cola 375 ml cans	\$2.50 ea.	_____	_____	
Diet Coke 375 ml cans	\$2.50 ea.	_____	_____	
Lemonade 375 ml cans	\$2.50 ea.	_____	_____	
Still mineral 600ml	\$2.50 ea.	_____	_____	
Sparkling mineral 300 ml	\$2.50 ea.	_____	_____	
Orange Juice 2L	\$6.00 ea.	_____	_____	
Powerade 600 ml	\$3.50 ea.	_____	_____	



Total drinks \$ _____

Hostess - either aboard the yachts or on the dock \$50 p.h. _____ # hours \$ _____
 Min 3 hours, allow ½ hour before and after function

MENU REQUIRED: # _____ of _____ menu \$ _____

MENU REQUIRED: # _____ of _____ menu \$ _____

TOTAL \$ _____

Please debit my credit card: Visa, Amex, Mastercard
*Please note – Merchant fees of 3% apply for Amex and Diners on all amounts
 And 2% merchant fees apply for Visa & Mastercard on amounts over \$1000*

Card # _____ Expiry date _____

Cardholders name: _____

Signature: _____

Company: _____ Date of charter: _____

Charter booking name: _____ Phone #: _____

***Please fax this order to EastSail on 9328 1118 or email on eastsail@eastsail.com.au
 Orders for beer, wine etc. should be completed on the CBD Cellars order form***