

BELLE

Charter Catering and Beverage Experience Packages

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 \$500 for 4-hour charters and \$100 per hour thereafter. Beverage offerings are subject to availability.





Breakfast Canapé Packages

Minimum 20 guests

only available between 8:00am-11:00am

Silver Brunch Package

\$50 pp

3 gold, 2 platinum choices

Gold Brunch Package

\$70 pp

5 gold, 3 platinum choices

Platinum Brunch Package

\$85 pp

6 gold, 4 platinum choices



Breakfast Canapé Choices

Gold Breakfast Canapés

- Double smoked ham, parmesan & italian parsley tartlet
- Banana bread, whipped passion fruit butter (v)
- Roasted mushroom and parmesan tartlet (v)
- Vegetable frittata, fresh herbs (v) (gf)
- Freshly baked mini croissants (v)
- Grilled halloumi, pine nut pesto (v) (gf)
- Spinach & goats cheese flan (v)
- Petite scones with jam and cream (v)
- Fruit brochettes with seasonal fruit selection (v) (gf)
- Mini beef sausage roll, smoked tomato chutney

Platinum Breakfast Canapés

- Poached chicken & lemon zest finger sandwich
- Honey yoghurt pot, granola, fresh berries (served in a glass) (v)(gf)
- Chia coconut pudding, dried apricots, fresh banana & cocoa nibs (vegan, veg, gf)
- Glazed triumph pear, chive ricotta, brioche (v)
- Avocado cream, sourdough crouton, whipped feta (v)
- Smoked salmon, dill and crème fraîche finger sandwiches
- Toasted ham and cheese croissants, tomato chutney
- Mini bacon & egg sliders, smoked aioli



Canapé Experience Package

Minimum 20 guests

Silver Canapé Package

\$79 pp

8 canapés + 1 dessert

Gold Canapé Package

\$95 pp

8 canapés, 1 substantial, 1 dessert

Platinum Canapé Package

\$120 pp

9 canapés, 1 substantial, 2 dessert



Silver Canapé Experience Package

\$79 pp
8 canapés + 1 dessert

Canapés

Rosemary mushroom shortcrust tartlet, Parmigiano- Reggiano (v)

Arancini, saffron & mozzarella, chive aioli (v)

Vegetable spring rolls, sweet soy dipping sauce, sliced shallots (v)

Seared mbs 2+ flank steak, avocado wasabi cream, olive oil crostini

Pimento marinated prawn, burnt lime aioli (gf)

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

Yakitori chicken skewer, toasted sesame, spring onion, fresh lime (gf)

Beef slider, smoked aioli, aged cheddar, burger pickle

Dessert

Gelato selection, dipped in chocolate and served in a mini cone (v)



Gold Canapé Experience Package

\$95 pp

8 canapés, 1 substantial, 1 dessert

Canapés

Grilled field mushroom, caraway croute, parmesan whip (v)

Handmade sushi, pickled ginger, soy sauce (gf)

Pumpkin raviolo, sage burnt butter, shaved pecorino (v)

Nsw south coast oysters, spanish style dressing (gf)

Arancini, saffron & mozzarella, chive aioli (v)

Riverina beef sausage roll, spiced chutney

Beef slider, smoked aioli, aged cheddar, burger pickle

Beer battered flathead goujons, lilliput caper tartare, fennel fronds

Substantial

Chargrilled lemongrass chicken, crisp sliced vegetables, coriander
& ginger caramel dressing (gf)

Dessert

Chocolate fudge brownie with caramel



Platinum Canapé Experience Package

\$120 pp

9 canapés, 1 substantial, 2 dessert

Canapés

Tasmanian salmon tataki, seaweed wakame salad, ponzu dressing (gf)

Japanese style karaage chicken, togarashi aioli

Rosemary mushroom shortcrust tartlet, parmigiano- reggiano (v)

Nsw south coast oysters, spanish style vinaigrette (gf)

Roasted chicken and leek mini pies, house-made chutney

Arancini, saffron & mozzarella, chive aioli (v)

Freshly peeled market best prawn, zested lime aioli, tendril (gf)

beef slider, smoked

Aioli, aged cheddar, burger pickle

Beer battered flathead goujons, lilliput caper tartare, fennel fronds

Substantial

Grilled Angus skirt steak, kohlrabi slaw, chimichurri (gf)

Dessert

Salted caramel popcorn tartlet, chocolate ganache (v)

Gelato selection, dipped in chocolate and served in a mini cone (v)



Buffet Experience Packages

Minimum 14 guests

Gold Buffet Package

\$145 pp

All our buffet packages include Sourdough bread rolls and butter
2 canapés, 7 mains, 2 desserts

Platinum Buffet Package

\$165 pp

All our buffet packages include Sourdough bread rolls and butter
3 canapés, 7 mains, 2 desserts





Gold Buffet Package

\$145 pp

2 canapés, 7 mains, 2 desserts
Sourdough bread rolls and butter

Canapés

Arancini, saffron & mozzarella, chive aioli (v)

Tartlet of spring peas, whipped honey ricotta, preserved lemon, hazelnuts (v)

Mains

Roasted and spiced pumpkin wedges mint and greek yoghurt dressing (v) (gf)

Wild rocket salad shaved pear, parmigiano-reggiano, reduced brown sugar balsamic (v) (gf)

Nsw south coast oysters pomegranate vinaigrette, lemon (gf)

Roasted cauliflower romesco sauce, pepita seeds, herb dressing (v) (gf)

Roasted chicken thigh confit garlic, sumac yoghurt (gf)

Baked tasmanian salmon fennel, orange segments, dill dressing (gf)

Individual field mushroom tart thyme, shaved parmesan (v)

Dessert

Boardwalk chocolate brownie, salted caramel (v)

Lemon curd tartlet, crisp raspberry meringue



Platinum Buffet Package

\$165 pp

3 canapés, 7 mains, 2 desserts
Sourdough bread rolls and butter

Canapés

NSW South Coast oysters, mignonette vinaigrette, rock salt (gf)

Arancini, saffron & mozzarella, chive aioli (v)

Tasmanian salmon tartare, compressed cucumber, lime crème fraiche (gf)

Mains

Tender stemmed broccolini salad orange, dukkha, lemon vinaigrette (v) (gf)

Crispy chat potatoes fresh rosemary, confit garlic (v) (gf)

Freshly peeled market best prawns classic cocktail sauce (gf)

Heirloom tomato salad chargrilled corn, smoked paprika dressing (v) (gf)

Sous vide, portuguese style chicken breast, grilled lime, yoghurt dressing (gf)

Pan seared new zealand snapper pine nut pesto, young basil (gf)

Grilled riverina beef flank lemon chermoula (gf)

Dessert

Salted caramel popcorn tartlet, chocolate ganache (v)

Gelato selection, dipped in chocolate and served in a mini cone (v)



Fine Dining Experience

\$180 pp

Minimum 10 guests | Maximum 20 guests
12 + guests surcharge of \$500

All plated packages include Sourdough bread rolls and butter

2 set canapés

Choice of 1 entrée, 1 main, 1 dessert



Fine Dining Experience Selections

Sourdough bread rolls and butter

Set Canapés

Arancini, saffron & mozzarella, chive aioli (v)

Freshly peeled market best prawn, zested lime aioli,
tendrils (gf)

Entrée

Forest mushroom tartlet (v)
cauliflower puree, herb oil

Canadian sea scallops (gf)
corn puree, crisp prosciutto, snow pea tendrils

Berkshire pork belly (gf)
pickled eschallots, chargrilled peach, red wattleberry

Prosciutto di Parma (gf)
fresh figs, chargrilled asparagus, goats curd, fried rosemary

Smoked kingfish crudo (gf)
orange gel, confit fennel, bronze fennel cress,
finger lime dressing

Riverina lamb back-strap
charred leek, celeriac puree, macadamia crumb, pomegranate

Spiced duck breast (gf)
beetroot fluid gel, golden beetroot, new season
asparagus, sorrel

Burrata (v) (gf)
grilled stone fruit, heirloom tomato, vanilla dressing, cress

Moreton Bay Bug (gf)
pepper caramel, grapefruit, fennel, chilli salt

Mains

Smoked Mullet (gf)
champagne sauce, roasted baby carrots, carrot chips

Riverina beef eye fillet (gf)
potato puree, roasted fennel, chargrilled greens, smoked
garlic & thyme butter, jus

Tasmanian salmon fillet (gf)
walnut crust, sautéed spinach, cauliflower puree, confit
lemon & honey vinaigrette

Free range chicken supreme (gf)
creamy pumpkin mash, roasted vegetables, seeds

Roast lamb backstrap (gf)
onion puree, fried polenta, grilled spring onion, herb jus

Grilled flank steak (gf)
parsnip cream, honey roasted endives, quinoa, fried parsley

pan fried chicken breast (gf)
blanched asparagus, cherry tomato, potato
fondant, grain mustard beurre noisette

Grilled thyme mushroom (v)
spiced cauliflower florets, fried saffron croquette, seasonal gre

Dessert

Deconstructed pavlova (v) (gf)
vanilla cream, summer fruit, macerated berries

Milk chocolate tart (v)
crème Chantilly, strawberry, mint, raspberry dust

Classic lemon meringue tartlet (v)
shortbread crumble, vanilla cream

Local & international cheese (v)
crackers, quince

Sticky date pudding (v)
gold leaf, butterscotch, pistachios





Food Stations Experience

Minimum 20 guests

Chef fees apply

Grazing Antipasto Station

\$48 pp

Grilled, marinated vegetables, freshly baked crusty bread, sliced salami, prosciutto, cured meats and olives all served on quality wooden boards and platters. A selection of local and international cheese, dried fruits, fruit paste and assorted crackers.

Seafood Ice Bar

\$60 pp

Assorted sushi, fresh prawns (2pp), Sydney Rock Oysters (1pp), Pacific oysters (1pp), dipping sauces served on crushed ice.

Upgraded Seafood Ice Bar

\$120 pp

Assorted sushi, Moreton bay bugs, seared scallops, cold smoked beechwood salmon, fresh prawns (2pp), Sydney Rock Oysters (1pp), Pacific oysters (1pp), dipping sauces served on crushed ice.

Oyster Shucking Station

\$25 pp

Fresh live assorted Sydney Rock and Pacific oysters shucked to order live in front of your guests, served with assorted dressings & sauces, fresh lemon and lime wedges.

Whole Baked Honey Leg Ham

\$650

Whole honey baked leg ham with various mustards, relishes and damper style bread rolls. Suitable for 36 guests with other food selections.

Dessert Station

\$40 pp

+ \$300 set up fee

Seasonal fruit brochettes, chocolate & salted caramel tarts, lemon curd tarts with crisp meringue and Boardwalk chocolate brownie with salted caramel.



Children's Menu

\$55 per child
up to 14 years only

Main Selection

Petite sausage rolls with BBQ sauce

Chicken strips, tomato sauce

Miniature ham and cheese quiche

Penne bolognese

Dessert

Seasonal fruit skewers (v) (gf)

Additional Catering Experience Expenses

Chef fees

Canapé Dining

1 chef for 0-36 guests
\$500 for 4 hours
\$100 per hour for every additional hour

Buffet Dining

1 chef for 0-36 guests
\$500 for 4 hours
\$100 per hour for every additional hour

Fine Dining

1 chef for 12 guests
Alternate serve 1 chef per 10 guests
\$500 for 4 hours
\$100 per hour for every additional hour
20 guests max

Fine Dining Hire Surcharge

A additional charge of \$500 is payable for 10+ guests.
This price includes hire of the table, linen and chairs required
Maximum numbers 20

Public Holidays

Public Holiday Surcharge is 25% on food and 100% on chef fees

Dietary Requirements

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





Beverage Experience Packages

Gold Package

\$130 pp

Prices based on 4 hour charter | \$32.50 pp per hour then after

Champagne

Louis Roederer Collection 243 NV, France

Rose

Chateau Miraval Cotes de Provence Rose 2021, France

White

Santa Margherita Pinot Grigio 2021, Italy

Oakridge Willowlake Chardonnay 2020, Australia

Red

Martinborough Vineyard Pinot Noir, NZ

Krondorf Old Salem Barossa Shiraz 2020, Australia

Beers

Peroni

Corona



Beverage Experience Packages

Silver Package

\$80 pp

Prices based on 4 hour charter | \$20.00 pp per hour then after

Sparkling

Ovata By Oakridge Yarra Valley Sparkling NV, Australia

Rose

Gerard Bertrand Cote des Roses Rose 2020, France

White

Bird in Hand Sauvignon Blanc 2023, Australia

Isabel Estate Pinot Gris 2022, NZ

Red

Cape Mentelle Trinders Shiraz Cabernet 2018, Australia

Beers

Peroni

Corona

