



PONTOON COCKTAIL FUNCTIONS

Cocktail menus provide an excellent social alternative to a sit down buffet, allowing your guests to freely chat and move throughout both levels of the Pontoon enjoying the view at all times.

MONTHS	MINIMUM NUMBERS	MAXIMUM NUMBERS
Jan - Oct	80 pax	300
November/December	150 pax	300

To Select your menu, choose any of the 'Kirribilli Cocktail Menu' and add up the associated prices.

KIRRIBILLI COCKTAILS

MINIMUM 12 ITEMS FOR A 4 HOUR FUNCTION

\$3.60 PER PERSON PER ITEM CHOICE

- Caramelised Onion & Parmesan Tartlet
- Californian Nori Rolls & Pickles Ginger
- Mini Spring Rolls & Sweet Chilli Sauce
- Port Wontons & Teriyaki Sauce
- Small Chevre, Sun-dried Tomato & Olive Tarts
- Sesame Chicken & Almond Pithiviers
- Vegetable Samosas & Mango Chutney
- Thai Style Curry Puffs
- BBQ Spicy Chipolatas
- Steamed Chicken, Lemongrass & Ginger Wontons
- Assorted Mini Quiches
- Traditional Lamb Pies
- Chicken & Leek Pies
- Thai Panang Beef Curry Pies
- Tandori Chicken Pizza with Minted Yoghurt
- Roma Tomato Salsa Tart with Baby Boconcini



Australian Charter Services

PO Box 57, Berowra Heights NSW 2082

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PONTOON COCKTAIL FUNCTIONS

KIRRIBILLI COCKTAILS con't

\$4.20 PER PERSON PER ITEM CHOICE

FROM THE BBQ

Thai Chicken Satays with Coconut, Marinated in Asian Spices
 Beef Skewers with Bernaise
 Lamb & Rosemary Brochettes

\$4.60 PER PERSON PER ITEM PER ITEM CHOICE

Peking Duck Pancakes
 Sydney Rock Oysters & Lime Wedges
 Selection of Sushi & Sashimi
 Fresh Vietnamese Prawn and Mint Spring Rolls
 BBQ Octopus in Asian Spices
 Fish Cocktails & Chips Served in New York Style Take Out Box
 Leg Ham, Mescal Salad and Fresh Bread Rolls – Buffet Item
 Australian Cheeses, Chilled Fruit & Crackers – Buffet Item

\$4.95 PER PERSON PER ITEM CHOICE

Grilled Scallops with Garden Herbs Served in the Shell
 Smoked Salmon & Crème Cheese Bagels with Rocket
 Peeled King Prawns with Garlic Mayonnaise
 Lamb Cutlets with Basil Pesto
 Seared Tuna & Wasabi
 Swordfish Kebabs with Oregano Lemon & Garlic
 Spicy Tuna Kebabs
 Prawn & Snow Pea Skewes
 Chargrilled Beef Fillets with Bernaise – Buffet Item
 Whole Sides Of Tasmanian Smoked Salmon Capers and Spanish Onion – Buffet Item



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DESSERTS

\$4.40 PER PERSON PER ITEM CHOICE

Mini Chocolate Truffles, Rum Babas, Mini Eclairs

Small Crème Brulee Tarts

Selection of Cakes & Gateaux



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PONTOON TABLE BUFFET MENUS

The concept of a Table Buffet is to provide the variety and visual spectacle of a buffet for each individual table.

Guests do not have to leave their seats and thus dinner is more relaxed.

The Table Buffet is an excellent way to impress your guests whilst maintaining an extensive choice for the dining experience

NORTH HEAD TABLE BUFFET

CANAPES

Selection of 2 Canapés

Served on the Harbour View Deck

FROM THE BUFFET

MEAT SELECTION

please choose 2

Tandoori Chicken with Mint Riatta, Saffron Rice and Garlic Chapattis

Whole Honey Glazed Leg Ham Carved of The Bone & served with a Selection of European Mustards

Slow Roasted Pepper Crusted Fillets of Beef Served with Caramelised Onion & Red Wine Jus

Pan Fried Herbed Chicken Fillets

with Tarragon Cream sauce

Oven Baked Lamb Rolled Shoulder with

Rosemary & Garlic Jus

SEAFOOD SELECTION

Platters of King Prawns & Sydney Rock Oysters and Octopus served on a bed of Sea Salt

with Fresh Lemon and a Selection of Seafood Dressings



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PONTOON TABLE BUFFET MENUS

NORTH HEAD TABLE BUFFET con't

SALAD & VEGETABLE SELECTION

please choose 3

Traditional Caesar Salad with Cos, Poached Egg, Caramelised Bacon, Croutons & Anchovy Dressing

Roasted Pumpkin Salad with Baby Spinach,
Feta & Pine Nuts

Steamed Broccoli & Cauliflour with Truffle Oil

Medley of Mediterranean Vegetables

Snake Bean, Roasted Tomato & Black Olive Salad with Vinaigrette Dressing

Rocket & Parmesan Salad with Balsamic

Warmed Pasta Salad with Roasted cherry Tomatoes, Feta, Basil Pesto, Kalamata Olives & Capers

Spaghetti Salad with Chilli, Rocket, Garlic. Capers

Roasted Chat Potatoes with Spanish Onions & Mustard Sour Cream

TO FINISH

Selection Sweet Desserts

Or

Selection of Fine Australian Cheese
& Fruits of the Season

Freshly Brewed Tea & Coffee



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PONTOON TABLE BUFFET MENUS

PONTOON TABLE BUFFET

CANAPES

Selection of 3 Canapes

Served on the Harbour View Deck

FROM THE TABLE BUFFET

Piri Piri Chicken

Marinated Chicken Tenderlions

Seafood Platter with Prawns, Octopus, Mussels & Oysters

With Mixed Leaf Salad & Chive Mayonnaise

Tenderloin Beef with Field Mushrooms & Tomato & Rosemary Salsa

Baked Ocean Trout Fillets with preserved Lime crust

Baby potatoes with Sour cream Mustard Dressing & Chives

Mesculan Salad with Spanish Onion, Shaved Parmesan & Balsamic

TO FINISH

Fine Australian Cheeses & Chilled Fruits

Or

Selection Sweet Desserts

Freshly Brewed Tea & Coffee



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PONTOON BUFFET MENUS

PORT JACKSON BUFFET

TO BEGIN

Selection of 3 Canapes served on the Upstairs Harbour Deck

FROM THE BUFFET

Honey & Mustard baked Leg Ham Carved off the Bone & Served with a
Selection of Mustards & Relish

Roasted Waygu Beef Salad with Cherry Tomatoes, Asparagus Tips & Crisp Lettuce, Salsa Verde
Chermoula Crusted Chicken Tenderloins with Fergola, Candied Fruit & Parsley salad, Citrus Labne

Sliced Smoked Salmon & Mizzuna Leaf Salad, Horseradish Cream & Walnut Croutes

Platters of King Prawns Lime Aioli & Sydney Rock Oysters with Raspberry Vinegar

Rocket & Parmesan Salad, Balsamic Vinaigrette

Baby Potato Salad with Mint Chives & Parsley

Roasted Pumpkin, Beetroot & Feta Salad

Bread Rolls

TO FINISH

Selection of Sweet Desserts

Or

Australian Cheeses with Water Crackers

& Fruits of the Season



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PONTOON BUFFET MENUS

BENNELONG POINT BUFFET

TO BEGIN

Selection of 3 Canapés served on the Upstairs Harbour Deck

FROM THE BUFFET

Chargrilled Beef Tenderloins with Roasted Tomato & Pepper Salsa

BBQ Piri Piri Chicken Fillets with Saffron Yoghurt

Atlantic Salmon & Spinach Coulibec

Salmon & English spinach wrapped in puff pastry & oven baked; served with hollandaise sauce

Fire & Spice King Prawns with Turmeric Rice Pilaf & Lime

Seared Tuna Nicosia Salad with Tomato, Olives, Beans & Lemon Dressing

Sydney Rock Oysters and Fresh Lime

Potato & Mustard Seed Salad

Classic Caesar Salad with Shave Parmesan, Bacon & Croutes

BBQ Mediterranean Vegetable & Baby Bean Salad with Feta, Kalamata Olives & Basil

TO FINISH

Selection of Sweet Desserts

Australian Cheeses with Water Crackers

& Fruits of the Season



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PONTOON 3 COURSE MENUS

THE KEEL

ENTRÉE

Melted Goats Cheese, Wilted Rocket & Prosciutto Tart with Mizzuna Leaves & Fried Leeks

or

Traditional Caesar Salad with Crisp Bacon, Garlic Croutons, Poached Egg & Shaved Parmesan

or

Thai Spiced White Bait Cakes with Coriander, Lemongrass, Thai Red Cabbage Salad, Lime & Sweet Chilli Dressing

MAIN

Moroccan Spiced Lamb Shank, Cooked in a Rich Tomato & Preserved Lemon Broth with Parsley & Coriander Cous Cous

or

Grilled Fillet of Fish with Nicoise Salad & Lemon Garlic Dressing

or

Corn-fed Chicken Breast with Fried Polenta, Oven Dried tomato, Basil & Madeira Jus

or

All Main Courses Served with Bowls of Seasonal Vegetables or Green Salad

DESSERT

Poached Apple & Cinnamon Pastry Bake with Vanilla Bean Ice-Cream

or

Raspberry, Almond & Coconut Tart, Double Cream

or

Crème Brulee with Seasonal Fruit



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PONTOON 3 COURSE MENUS

FARM COVE

ENTRÉE

Tomato Tart Tartin with Caramelised Onion , Black Olives & Anchovy Baby Cress Crown

or

Smoked Salmon & Lattice Potato Stack, Rocket, Toasted Pinenuts & Dill Mustard Dressing

or

Duck Confit & Green Papaya Rice Paper Pancake on Crisp

Dragon Beard Noodles

MAIN

Seared Atlantic Salmon Fillet with Preserved Lime Crust, Sweet Potato Mash & Steamed Bok Choy, Kaffir Lime & Coconut Sauce

or

Roasted Veal cutlet with Rosemary Saute Potatoes, Mushroom & Tomato Salsa

or

Corn-fed Chicken Breast with Fried Polenta, Oven Dried Tomato, Steamed Asparagus , Basil & Madeira Jus

DESSERT

Rich Chocolate Pot with Crisp Coconut Wafers

Or

Mango & Lime Bavaois with Fresh Fruit Compote

Or

Jindi, Tarago Blue & King Island cheddar

Water Crackers & Freshly Sliced Fruit



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PONTOON 3 COURSE MENUS

THE GOVERNOR

ENTRÉE

BBQ King Prawns on Special Borlotti Bean & Preserved Lemon
Salad, Rocket Leaves & Citrus Dressing

or

Vietnamese Roasted Red Quail Breasts on a Rice Noodle
& Sticky Pork Salad

or

Layered Atlantic Salmon & Vegetable Terrine, Baby Leeks, Crisp Melba Toast & Basil Mayonnaise

MAIN

Grilled Swordfish Steak with Lemon, Garlic & Oregano, Butter Beans & Toasted Almonds & Kipfler Potato Salad

or

Ginger Soy & Honey Glazed Spatchcock, Baby Bok Choy & Sweet Potato Mash,
Lime & Ginger Glaze

or

Beef Fillet Medallion with Saute Potato, Eggplant &
Mushroom Compote, Red Wine & Tarragon Jus

DESSERT

Vanilla Mascapone Cream Hearts
Passionfruit Syrup & Fresh Berries

or

Banana & Passionfruit Tart, Passionfruit Syrup
& Coconut Icecream

or

Chocolate Mocha Tart with
Coffee Bean Anglaise



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PONTOON 3 COURSE MENUS

DARLING POINT

ENTRÉE

Pan Fried Yabbies with Vegetable Spaghetti
& Basil Sauce

or

Spanner Crab with Saffron Risotto & Roasted
Plum Tomato Sauce

or

Char-grilled Quail Supremes with Baby Spinach Leaves
& Toasted Pinenuts

MAIN

Roast Lamb Mignons with Glazed Baby Vegetables,
Fondant Potatoes & Madeira Sauce

or

Blue Eye Cod Tranche with Braised Baby Leeks, Wild Rice & Champagne Sauce

or

Beef Fillets with Roasted Eschalots, Potato Rosti,
Hot Buttered Beans & Tarragon Jus

DESSERT

Chocolate Pecan Silk

or

Sugar Dusted Strawberry Sables with Double Cram and Raspberry Sorbet

or

Selection of Fine Australian Cheeses with Chilled Fruit, Muscatels & Crackers



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