



EVENT CATERING - SYDNEY



CANAPES

Platinum Selection \$105 per person

8 canapés, 2 substantials, 1 dessert

Gold Selection \$95 per person

7 canapés, 1 substantial, 1 dessert

Silver Selection \$85 per person

5 canapés, 2 substantials, 1 dessert

BUFFET PACKAGE

Platinum Selection \$125 per person

2 canapés 2 proteins, 2 veg/salad

1 fruit platter or dessert, bread basket

Experience unparalleled luxury and bespoke culinary delights aboard Phoenix One.

Our world-class chefs are dedicated to crafting exquisite meals tailored to your personal tastes and dietary preferences, promising to elevate your experience to extraordinary heights.

CATERING MENU - SYDNEY



CANAPE PACKAGES

SILVER SELECTION - 5 canapés, 2 substantials, 1 dessert

CANAPÉS

- Heirloom Tomato, Burrata, olive – V, (VE no feta)
- Falafel, hummus, dukha VE
- Truffle Mushroom, parmesan Tarts – V, (VE no parmesan)
- Ceviche, coconut, lime, coriander, chili DF GF
- Karaage Chicken, Japanese Mayo, Sesame Seeds, Nori - GF

SUBSTANTIALS

- Wagyu mini beef burger, cheese, house pickles, milk buns
- Haloumi burger, rocket, relish, aioli – V

DESSERT

- Salted Chocolate Pistachio Brownie – N

GOLD SELECTION - 7 canapés, 1 substantial, 1 dessert

CANAPÉS

- Heirloom Tomato, Burrata, olive (VE no feta)
- Truffle Mushroom, parmesan Tarts – V, (VE no parmesan)
- Quattro fromage, Arancini V
- Karaage Chicken, Japanese Mayo, Sesame Seeds, Nori – GF Crab, fennel, limoncello, radish DF
- Coconut Snapper ceviche, coriander, lime, chili – DF – GF
- Chicken san choy bow, nam jim, herb salad GF

SUBSTANTIALS

- BBQ Chicken, smoked tomato tarragon vinaigrette, rocket GF.

OR

- Braised Lamb shoulder, quinoa, chickpea, pomegranate, mint, feta & parsley

DESSERT

- Salted Chocolate Pistachio Brownie - N

PLATINUM SELECTION - 8 canapés, 2 substantials, 1 dessert

CANAPÉS

- Heirloom Tomato, Burrata, olive (– V, (VE no feta)
- Truffle Mushroom, parmesan Tarts – V, (VE no parmesan)
- Karaage Chicken, Japanese Mayo, Sesame Seeds, Nori – GF
- BBQ duck boa buns, shallot, hoisin
- Crab, fennel, limoncello, radish DF
- Coconut Snapper ceviche, coriander, lime, chili – DF – GF
- Lamb kofta, yogurt mint, dukha salt N
- Scallop shells, cauliflower, herb butter crumb

SUBSTANTIALS - CHOOSE 2

- Lobster rolls, crème fraiche, caviar, potato crisps
- Miso Salmon, pickled ginger, sesame, nori, cucumber GF DF
- Tuna poke, avocado, wasabi, sesame, wakame boats GF DF
- BBQ Chicken, smoked tomato tarragon vinaigrette, rocket GF DF
- Braised Lamb shoulder, quinoa, chickpea, pomegranate molasses & parsley DF

DESSERT

- Salted Chocolate Pistachio Brownie – N

Items are subject to seasonal availability and some menu items may change | Dietary requirements can be catered to, please advise ahead of charter.

df=dairy free
gf=gluten free
v=vegetarian
gfa=gluten free available
va=vegetarian available

CATERING MENU - SYDNEY



BUFFET SELECTION

2 Canapes, 2 Proteins, 2 Veg/Salad, 1 Fruit Platter or Dessert, Breadbasket

Canapés	Protein	Vegetables and Salads	Dessert
<ul style="list-style-type: none">• Chefs selection	<ul style="list-style-type: none">• Smoked chicken, spinach, chickpeas, smoked paprika yogurt, lemon thyme (GF)• Roast beef, rocket, grana Padano, cherry tomato, truffle aioli GF• Miso salmon, soba noodles, sesame, pickled ginger, Asian herbs GF, DF• Pulled lamb, feta, cous cous, currants, toasted almond N• Frittata, pea, mint, feta, spinach V, GF• Haloumi, lemon, caper, chili (mild), parsley salad V, GF	<ul style="list-style-type: none">• Roasted root vege, salsa Verde, rocket VE, GF• Frittata, pea, mint, feta, spinach V, GF• Haloumi, lemon, caper, chili (mild), parsley salad V, GF• Charred turmeric cauliflower, kale slaw, curry leaves, pomegranate, nuts n seeds, tahini yoghurt dressing N V GF• Quinoa, mint, tomato, lemon oil, tabouli VE GF• Chermoula potato salad with crispy chorizo, sweet corn, olives GF• Super greens, tamari sesame seeds; broccolini, Asian greens, ponzu dressing VE GF• Basil Rocket Pesto, penne, tomato confit, parmesan V• Roast Beetroot, cumin, balsamic, lentil, parsley, pomegranite VE	<ul style="list-style-type: none">• Chocolate pistachio brownie• Berry polenta cake,• Fig friands• Sweet slices• (*GF options available)

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CATERING MENU - SYDNEY



GRAZING SELECTIONS

*Grazing plates can be ordered for a minimum of 10 - 15 guests when ordered in accompaniment of another menu

Mezze platter ————— \$225

Spiced olives, smoky eggplant, hummus, tapenades, marinated fetta, Fattoush salad, pita chips - V

Cured meats ————— \$265

Salami, prosciutto, melon, smoked ham, spiced olives, grilled chorizo, pickled onions

Oysters ————— \$280

wakame seaweed, pickled ginger, ponzu sauce, lemon

Dessert Platter ————— \$180

Chocolate pistachio brownie, Berry polenta cake, Fig friands, sweet slices (GF options available)

Fruit Platter ————— \$160

Selection of in season fresh fruit

Fromage plate ————— \$265

Australian cheese selection, tropical fruits, breadbasket, quince paste, lavosh

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