



Bayleaf Canapé Menus

- 2 hour canapé menu @ \$75.00** - Please choose 6 lines of canapés plus 1 substantial canapé
3 hour canapé menu @ \$85.00 - Please choose 7 lines of canapés plus 2 substantial canapés
4 hour canapé menu @ \$95.00 - Please choose 8 lines of canapés plus 3 substantial canapés

*Package prices include Chef's and service staff for a 4 hour charter

*Package prices are per person based on a minimum of 30 guests

*A Chef's fee will apply for groups of under 30 guests

*15% surcharge will apply for public holidays

*Surcharges will apply for New Years Eve packages

*Packages include GST

Cold Canapés

- Persian feta, baby rocket and mushroom bruschetta
- Blackened barrelled rare yellow fin tuna topped with lychee compote on a toasted croute
- Prosciutto, roquette & asparagus bruschetta with a balsamic whiz
- Seared beef carpaccio on crostini with horseradish cream with micro herbs
- Moroccan spiced lamb with hummus served in a tartlet
- Caramelised onion, tallegio and black olive flan
- Vegetarian Frittata topped with basil pesto
- Pacific oysters in the half shell with a lime & chili dressing
- Chicken san-choi bow with pickled bamboo and shitakes on fried wonton leaves
- Thai style prawns drizzled in fresh lime juice

Hot Canapés

- Petite Yorkshire pudding with rare roast beef and béarnaise sauce
- Prawn and shallot dumpling with XO, soy and crisp onions
- Tart of wild mushrooms, walnuts, brie and thyme
- Steamed tofu and spinach dumpling with sesame and hoi-sin
- Thai style barramundi fish cakes with pickled cucumber and chili salsa
- Pork & noodle dumplings with a lily pilly chilli dipping sauce
- Won ton wrapped prawn skewers with coriander, lime & chilli dipping sauce
- Peking duck wontons with spicy plum dipping sauce
- Tatsuta-age skewer (Japanese marinated chicken skewers) served with miso wash-
- Harissa crusted beef skewers with minted yoghurt

FROM THE BALL & GREGSON BAKEHOUSE

Selection of three bite mini gourmet pies...

- Lamb & pea
- Snapper, leek and saffron
- Mushroom, mint and pearl onion
- Osso bucco and caramelised onions
- Trio of roasted peppers and vegetable pie

Dessert Canapés

- Mini spiced pineapple tart tartin with cinnamon sugar
- Raspberry pannacotta shot with chilled watermelon
- Gin & cranberry shots with gold leaf
- Chocolate & Frangelico tart
- White or milk chocolate dipped strawberries
- Chocolate & Cointreau mousse with white chocolate shavings
- Watermelon & vodka granita
- Mini Tiramisu
- Hand-made petit fours

Substantial Canapés

- Tortiglioni pasta with green asparagus, bacon & thyme
- Crisp Atlantic salmon with minted chat potatoes, English spinach & lemon gremolata
- Warm Thai beef salad with naam Jim dressing
- Butternut pumpkin & goats cheese ravioli with semi-dried tomatoes, basil dressing and shaved Parmesan
- Stir-fried hokkien noodles with Asian greens & teriyaki chicken
- Pumpkin gnocchi with wild mushrooms & basil pesto cream sauce
- Chervil & Lemon scented chicken strips with herbed couscous, harissa yoghurt & kumera crisps
- Glazed ham with honey roasted carrots, parsnip, mash & red current jus
- Roasted beetroot, ricotta & marjoram (in parsley & shallot pasta)

Additional substantial canapés are \$7.50 per item

Each of our substantial fork food items are able to be served in a ceramic bowl with a fork or an Asian disposable box with chopsticks.



Bayleaf Hot Buffet Menus

All food to be served from a buffet, guests to help themselves, staff are available to assist.
All menus include fresh baked sourdough roll with unsalted Danish butter and condiments

Buffet menu 1 @ \$85.00

3 lines of canapés

Please choose 1 dish from the meat grill

Please choose 1 dish from the seafood selection

Please choose 1 healthy salad

Please choose 1 side dish

Please choose 1 dessert

Buffet menu 2 @ \$95.00

3 lines of canapés

Please choose 2 dishes from the meat grill

Please choose 2 dishes from the seafood selection

Please choose 2 healthy salads

Please choose 1 side dish

Please choose 1 dessert

Menu items can be added to each of these menus

*Package prices include Chef's and service staff for a 4 hour charter

* Package prices are per person based on a minimum of 30 guests

*A Chef's fee will apply for groups of under 30 guests

*15% surcharge will apply for public holidays

*Surcharges will apply for New Years Eve packages

*Packages include GST

Something from the grill

- Lamb with a minted sauce over rock salted chat potatoes
- Gourmet sausages - Pork and fennel / beef and tomato / vegetarian
- Chicken breast marinated with preserved lemon & garlic
- Grain-fed sirloin steak
- Tandoori chicken tenderloins with mint raita
- Moroccan-spiced lamb back strap with pomegranate and sumac dressing
- Spicy pork ribs with caramelised onions

For an additional \$4.00 per person

Kangaroo steak with wild berry chutney

Seafood options

- King prawns
- Sydney rock oysters with a raspberry vinaigrette and a champagne sauvignon
- Green lip mussels
- Smoked salmon with preserved lemon
- Whole prawns with saffron and chive oil
- Baby octopus with sweet chili and coriander marinade
- Grilled tuna steaks with mango and harissa salsa
- Salmon parcels with lemon and herb butter
- Lemon grass and ginger king prawns

A Healthy salad

- Sundried tomato pesto pasta
- Mixed leaf, cherry tomato and avocado
- Roast kumara, macadamia nut and cos lettuce with sweet chili
- Coleslaw with a creamy dressing
- Garden salad with semi dried tomatoes, torn bocconcini & balsamic
- Chat potato and asparagus salad with caper and green olive dressing
- Red cabbage coleslaw with red onion and aioli
- German baby chat potato salad with grain mustard & chives
- Vine ripened tomatoes with roasted red onion & leaves
- Risoni pasta with baby spinach, cherry tomatoes and preserved lemon
- Roasted vegetables with balsamic glaze
- Classic Caesar salad with sour dough croutons & poached eggs
- Roasted pumpkin, charred chorizo and wild rocket
- Seasonal tossed salad with French leaves
- Rocket shaved parmesan & toasted pine nuts with lemon pressed olive oil
- Moroccan spice carrot with kalamata olives, cumin and harrisa



Something on the side

- Vegetable skewers drizzled with basil pesto-
- Steamed corn cobbett's brushed with sweet chili butter-
- Roasted chat potatoes tossed in mustard and chive dressing
- Antipasto platter of charred vegetables
- Thai red curry pie with coriander salsa
- Roasted vegetables with balsamic glaze
- Vegetarian frittata topped with a basil pesto
- Tartlet of wild mushrooms, walnuts, brie and thyme
- Petite leek and gruyere quiche topped with smoked salmon and crème fraiche

For those with a sweet tooth

- Chocolate crunch
- Lemon tarts
- Spotted cow cookies - choc chip, lemon curd, sticky date & macadamia nut
- Selection of fruit and plain scones with King Island cream, fresh strawberries and fruit jam
- Platter of seasonal sliced fruits with berries
- Dark chocolate and Frangelico tarts with strawberries
- Apple & berry crumble with a fresh berry compote & vanilla bean cream
- Chocolate & pistachio tart with King Island cream and orange syrup
- Vanilla spiked panna cotta with summer berry mash & short bread biscuit
- Warm sour cherry tart with glazed figs & berry sauce
- Frangipani tart with berry jam & King Island cream
- Caramelised nashi pear with honey mascapone macerated strawberries and a brandy snap crisp

For an additional \$4.00 per person

Selection of NSW cheeses with quince paste, dried muscatels & lavosh crackers

Seafood platters can be added to a canapé or buffet menu

Fresh king prawns peeled to tail with a vodka and lime aioli
\$9.50 per person

-

Freshly shucked oysters
with a raspberry vinaigrette and a champagne sauvignon
3 oysters per person for \$10.50 per person

-

Baby octopus with sweet chili and coriander marinade
\$7.00 per person

-

Selection of sashimi, smoked salmon & assorted nori rolls
\$9.00 per person

SEAFOOD BOARDS

- A variety of seasonal crustaceans marinated & grilled (Lobster tails, Balmain bugs, river scampi, BBQ baby octopus)
- Kings Prawns, peeled to tail, garlic aioli
- Selection of plump oysters with fresh lime & shallot vinaigrette
- Smoked trout with cranberries, red onion & dill pickle
- Green lipped mussels with tomato jam

\$60.00 per person



Culinary Edge Menus

Cocktail Menu 1 - \$75 per person

Canapés On Arrival

- Smoked Salmon & Dill Rotolo Salmon Caviar
- Peking Duck Pancakes Plum Sauce
- Inside Out Sushi Pickled Ginger & Soy
- Caramelised Pork & Papaya Rice Paper Rolls
- Warm Goats Cheese & Sweet Red Onion Tarts
- Ginger Chicken Wontons, Chilli Sauce

Something Substantial

- Roasted Cumin & Paprika Crusted Baby Lamb Cutlets
- BBQ Atlantic Salmon on Bamboo Fork with Preserved Lime Crust
- BBQ Chicken Tenderloin, (on Skewer) Mint, Coriander & Peanut Pesto
- Mushroom, Parmesan & Truffle Risotto Balls
- Salt & Pepper Calamari, Wasabi Aioli
- Mini Steak & Mushroom Pies, Tomato Sauce

Mini Desserts - @ \$4.50

- Mini Crème Brulee
- Mini Chocolate Mocha Tarts
- Mini Raspberry & Almond tarts
- Mini Tiramisu

Premium Cocktail Menu 2 - \$89 per person

Canapés On Arrival

- Sydney Rock & Pacific Oysters, Lemon & Lime wedges
- Peeled King Prawns, Herb Mayonnaise
- Smoked Salmon & Dill Rotolo, Salmon Caviar
- Peking Duck Pancakes, Plum Sauce
- Inside Out Sushi, Pickled Ginger & Soy
- Caramelised Pork & Papaya Rice Paper Rolls
- Warm Goats Cheese & Sweet Red Onion Tarts
- Ginger Chicken Wontons, Chilli Sauce

From The BBQ

- Roasted Cumin & Paprika Crusted, Baby Lamb Cutlet
- BBQ Atlantic Salmon on Bamboo Fork, with Preserved Lime
- BBQ King Prawns, Lemon Chilli & Pangritatta Crust
- BBQ Chicken on Skewer in Mint & Coriander Pesto
- Mushroom & Parmesan Risotto Balls
- Salt & Pepper Calamari, Wasabi Aioli
- Mini Steak & Mushroom Pies, Tomato Sauce
- Mini Fish & Chips in Mini Baskets, Tartare Sauce
- Mini Steak & Mushroom Pies, Tomato Sauce

Mini Desserts - @ \$4.50

- Mini Crème Brulee
- Mini Chocolate Mocha Tarts
- Mini Raspberry & Almond tarts
- Mini Tiramisu



Canapé & Buffet Menu - \$95 per person

Canapés on arrival

- Smoked Salmon & Dill Rotolo, Salmon Caviar
- Ginger Chicken & Kaffir Lime Wontons
- Peking Duck Pancakes with Plum Sauce
- Wasabi, Tuna & Avocado Sushi, Pickled Ginger with Soy
- Warm Goats Cheese & Caramelised Onion Tarts
- BBQ King Prawns with Chilli, Lime & Coconut Glaze

From The Buffet

(plate & fork dishes, served from chafing dishes)

- Freshly Baked Sour Dough Rolls
- Rare Roast Beef Medallions with Onion Jam Layered Potato & Kumera Gratin
- Wild Mushroom, Parmesan & Truffle Risotto Roast Pumpkin, Baby Beetroot, Persian Feta Salad, Caramelised Walnuts & Wild Rocket, Raspberry Vinaigrette
- Blue Swimmer Crab with Saffron Angel Hair Pasta, Char-grilled Mediterranean Vegetables, Chilli & Lemon Pangritatta
- Fresh Tomato, Bocconcini & Basil Salad with Virgin Olive Oil & Aged Balsamic

Further Options –

Mini Desserts - @ \$4.50

Mini Crème Brulee, Rich Chocolate Torte Mini Tiramisu, Raspberry & Almond Tarts

Further Options -Cheese & Fruit Platters - \$12 per person

Jindi Triple Cream Brie, Gippsland Blue, King Island Cheddar, Muscatels, Glace Fruits, Quince Paste & Crackers

2008 Further Substantial Cocktail Party Items

- Hokkien Noodles & Asian Vegetable Stir fry served in Mini Boxes with Chopsticks
- Szechuan Salt & Pepper Calamari with Asian Slaw, Lime Mayonnaise
- Moroccan Lamb Tajine with Sweet Potato & Prunes, with Candied Orange & Herbed Couscous
- Eggplant, Mozzarella & Basil Fritters with Roast Tomato Chutney
- BBQ Swordfish Kebabs, Chermoula Labne
- Sydney Rock & Pacific Oysters, Lemon & Lime wedges
- Peeled King Prawns, Herb Mayonnaise

Further Buffet Dishes

- Moroccan Lamb Tagine, Sweet Potato & Prunes with Candied Orange, Toasted Almond & Herb Couscous
- Bengali Indian Lamb Curry with Punjab Cabbage, Served with Briyani Rice, Roti & Pappadums
- Roasted Chicken Tenderloins with BBQ Mediterranean Vegetables & Basil Pesto
- Roasted Ocean Trout with Red Curry & Coconut Sauce Jasmine Rice, & Asian Vegetable Stir-Fry Vegetables
- Twice Cooked Duck with Lentils Du Puya la Orange French Beans & Toasted Almond



MENU Information

1. All Menus suitable for around 3 hours food service
2. 1-1½ of every cocktail menu item provided per person
3. Minimum numbers of 30 for catering apply to menus
4. Vessel to supply all hire or additional charges will apply
5. Chefs Charge additional \$250 for a cruise up to 4 hours, additional hours charges at \$50
6. 10% Surcharge Sundays & Public Holidays

Terms & Conditions

1. To confirm a booking we require a 50% deposit. The balance is due 7 working days prior to the event date based on your booked numbers.
2. Confirmed minimum numbers are required 7 working days prior to the event date. These are the minimum numbers for which we prepare & charge. Any increase in numbers after this date are by mutual agreement.
3. Due to the variable nature of functions a reconciliation will be done after the event based on final numbers, any additional requests or additional staff charges.
4. Missing hire equipment such as glass losses, breakages etc will be invoiced separately after the event. Culinary Edge take all care for hire arranged on your behalf, but accepts no responsibility for hire equipment losses & breakages.

Cancellation Policy

1. Bookings Cancelled 60 days before the event are full refundable.
2. Bookings Cancellation 59-30 days before the event 50% of the confirmation deposit is forfeited.
3. Bookings Cancellation 30-4 days before the event full confirmation deposit is forfeited.
4. Booking Cancellation 3-0 days before the event 100% of all anticipated food charges are payable.

	CULINARY EDGE	BAYLEAF
MIN PAX	30	30
CHEF CHARGE	\$250	NIL
COCKTAIL 1	\$75 (3hrs)	\$75 (2hrs)
COCKTAIL 2	\$89 (3hrs)	\$85 (3hrs)
COCKTAIL 3	N/A	\$95 (4hrs)
BUFFET 1	\$95	\$85
BUFFET 2	N/A	\$95
SUNDAY SURCHARGE	10%	NIL
PUBLIC HOLS SURCH	10%	15%
ADDITIONAL HRS	\$50/staff/hr	\$50/staff/hr

BEVERAGE PACKAGES

BEVERAGE PACKAGES INCLUDE WAITSTAFF

PACKAGE ONE \$12.50 pp/hr	PACKAGE TWO \$14.00 pp/hr
Beers	
Tooheys Extra Dry, Pure Blonde, Hahn Light	Choose 3 from: Crown Lager, Tooheys Extra Dry, Corona, Heineken, Pure Blonde, Hahn Light
Sparkling Wines	
Yellowglen Pinot Noir Chardonnay Vintage	Yellowglen Pinot Noir Chardonnay Vintage and Croser
White Wines	
Yalumba Unwooded Chardonnay or Oyster Bay Sauvignon Blanc	Yalumba Unwooded Chardonnay and Cullen Semillon Sauvignon Blanc
Red Wines	
Mad Fish Cab-Sav Merlot	Mad Fish Cab-Sav Merlot Long Flat Pinot Noir Penfolds Bin 28 Kalimna Shiraz
Soft Drinks & Juices	
Coke, Diet Coke, Lemonade, Ginger Ale, Tonic water, Soda water, Mineral water Orange and Apple Juice	

Please note that wines and beverages listed are subject to availability and could be changed or replaced at any anytime following the same quality and price range.

BEVERAGE – CONSUMPTION LIST

<u>Red Wines</u>	<u>Bottle</u>
Mad Fish Cab. Sav – Merlot (WA)	39.00
Long Flat Pinot Noir (Vic)	39.00
Penfolds Bin 28 Kalimna Shiraz (SA)	58.00

<u>White wines</u>	
Yalumba Unwooded Chardonnay (SA)	39.00
Oyster Bay Sauvignon Blanc (NZ)	39.00
Cullen Semillon Sauv. Blanc (WA)	50.00
Yallumba Pinot Grigio – Limited Release (SA)	42.00

<u>Sparkling wines - Champagne</u>		
Yellowglen Pinot Noir Chardonnay		39.00
Croser		80.00
Veuve Cliquot NV	<i>On Request Only</i>	150.00
Veuve Cliquot Vintage	<i>ORO</i>	220.00
Moet & Chandon Dom Perignon Vintage	<i>ORO</i>	470.00
Krug Vintage	<i>ORO</i>	550.00

<u>Beers</u>	<u>stubbies</u>
Crown Lager	7.00
Tooheys Extra Dry	7.00
Pure Blonde	7.00
Hahn Premium Light	6.00
IMPORTED & BOUTIQUE BEERS available on request	from 8.50

<u>Soft drinks & Juices</u>	per glass	3.50
Coca Cola, Diet Coke, Lemonade, Sparkling Mineral Water, Dry Ginger Ale		
Orange Juice & Apple Juice		

BEVERAGE – CONSUMPTION LIST (continued)

**An extensive range of house and Brand Spirits and Liqueurs are available
Via tab consumption only**

○ **House Spirits** per nip 5.50

Jim Beam Bourbon, Johnny Walker Red Scotch, Smirnoff Vodka, Bundaberg Rum,
Gordon Gin, Bacardi Rum.

● **Brand Spirits** per nip 7.50

Johnnie Walker Black Label, Chivas Regal, Jack Daniels, Wild Turkey Bourbon,
Absolute Vodka, Bombay Sapphire Gin, Jameson Irish whiskey, Ballantines, Jose Cuervo
Tequila, Cachaca, Malibu Rum

● **Liqueurs** per nip 8.50

Kahlua, Tia Maria, Midori, Cointreau, Baileys Irish Cream,
Butterscotch Schnapps, Frangelico, Galliano, Sambuca, Drambuie, Glenfiddich.

Port per glass 6.00

Hanwood 12 years old, Gallaway Pipe 12-15 years old.

COCKTAILS from \$15.00 Available on pre-request only

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or replaced at any anytime following the same quality and price range.