

BOARDWALK CATERING
B|C
SYDNEY





Canape menus

Canape menu 1 = \$38.00 per person, plus GST

6 gold items

Suitable for a 2-hour event, approximately 8 items per guest

Canape menu 2 = \$43.00 per person, plus GST

5 gold items, 2 platinum items

Suitable for a 2-hour event, approximately 9 items per guest

Canape menu 3 = \$54.00 per person, plus GST

5 gold items, 2 platinum items, 1 substantial item

Suitable for a 3-hour event, approximately 10 items per guest

Canape menu 4 = \$59.00 per person, plus GST

5 gold items, 2 platinum items, 1 substantial item, 1 dessert item

Suitable for a 3-hour event, approximately 11 items per guest

Canape menu 5 = \$65.00 per person, plus GST

5 gold items, 3 platinum items, 1 substantial item, 1 dessert item

Suitable for a 3-hour + event, approximately 12 items per guest

Minimum food spend of \$1,000.00 plus GST applies

If the minimum is not reached the difference will be charged

1 chef per 50 guests

1 wait staff per 50 guests for food

1 wait staff per 50 guests for beverage

Chefs and wait staff charged separately

A travel fee may apply to certain locations

GOLD ITEMS

Karaage fried chicken

miso mayo, lime cheeks

Baby pea & ricotta tart

toasted hazelnut, preserved lemon

Arancini (v)

saffron & caramelised leek, smoked fior di latte, chive aioli

Roasted artichoke hearts

Manchego cream, crispy kale, Rye crostini

Grilled rock melon skewer

prosciutto, fig balsamic

Pumpkin raviolo (v)

brown butter, lemon thyme, baby basil

Marinated beetroot bruschetta (v)

whipped goat cheese, purple radish

Polpetta napolitana (gf)

Italian style meatball, shaved pecorino

Grilled smoked chorizo

saffron aioli

Handmade sushi (gf)

pickled ginger, soy sauce

Mushroom & bamboo shoot dumpling (v)

ginger shallot relish

NSW South Coast oysters (gf)

chardonnay vinegar dressing

Angus beef Tataki (gf)

seaweed wakame salad, ponzu dressing

Vegetarian fried spring rolls (v)

sweet soy dressing, sliced shallots

Handmade pork & prawn dim sim

chilli, lime & coriander dipping sauce

Chilli garlic prawn skewer (gf)

charred pimento

Twice cooked crispy chat potatoes (gf) (v)

sweet chilli, sour cream, fresh chives

PLATINUM ITEMS

Hiramasa kingfish ceviche (gf)

sweet corn, micro coriander, tortilla crisp

Glazed duck pancakes

cucumber, shallot & hoisin

Yakitori chicken skewer (gf)

toasted sesame, spring onion, fresh lime

Beer battered flathead goujons

lilliput caper tartare, fennel fronds

Cheeseburger w/ house aioli

lettuce, pickles on a sesame seed bun

Fresh peeled Australian King Prawn (gf)

Boardwalk cocktail sauce, snow pea tendrils

Fried calamari

lime aioli, old bay seasoning

Chicken and leek mini pies

house made chutney

Seared Canadian scallop

bacon jam, chervil

Grilled prawn tacos

corn tortilla, mango salsa, chipotle aioli

SUBSTANTIAL ITEMS

Baharat spiced roasted zucchini (v)

saffron cous cous, macadamia cream, pea tendrils

Tasmanian salmon fillet (gf)

warm potato & herb salad, salsa verde

Pan seared barramundi fillet

fragrant coconut rice, zesty cardamon dressing

Chicken & chorizo paella (gf)

heirloom tomatoes, fresh parsley

Master stock free range chicken (gf)

steamed bok choy, shallot ginger relish

Pumpkin and feta ravioli (v)

zucchini, roasted butternut, lemon emulsion, chervil

Lobster roll

salt chilli mayo, crispy celery pickle, brioche roll

Grilled Angus skirt steak (gf)

kohlrabi slaw, chimichurri

DESSERT ITEMS

Boardwalk chocolate brownie (v)

salted caramel

Salted caramel popcorn tartlet (v)

chocolate ganache

Fried churros (v)

vanilla chocolate sauce, orange zest

Gelato cones (v)

a selection of chocolate, vanilla, hazelnut, mint, raspberry, mango

Buttermilk Pannacotta (gf)

watermelon & rose jam

Fruit brochette (v) (gf)

skewers of seasonal fresh fruit

Brown butter custard tart

fresh nutmeg, crème fraiche

A photograph of a long buffet table in a restaurant. Guests are seated along both sides of the table, which is laden with various dishes, including salads, bread, and meat. The table is decorated with white balloons and greenery. The background shows a restaurant interior with string lights and a person walking away.

Buffet menus

Buffet Menu 1 = \$78.00 per person, plus GST
4 gold items, 3 platinum items

Buffet Menu 2 = \$89.00 per person, plus GST
4 gold items, 3 platinum items, 2 dessert items

Add diamond items for \$28.00 plus GST per item, per person

All our buffet packages include a selection of fresh sourdough and salted butter

Minimum food spend of \$1,100.00 plus GST applies
If the minimum is not reached the difference will be charged

1 chef, per 40 guests
1 wait staff per 50 guests for food
1 wait staff per 50 guests for beverage

Chefs and wait staff charged separately
A travel fee may apply to certain locations

Buffet Event Hire

Buffet hire package 1 = \$6.00 plus GST
All plates, cutlery, linen napkins

Buffet hire package 2 = \$12.00 plus GST
Includes - Plates, cutlery, glassware hire (white wine, red wine, champagne, universal glasses), linen napkins, white tablecloths

GOLD ITEMS

Spiced Kent pumpkin (v) (gf)

dukkha, torn mint, honey Greek yoghurt dressing, blossoms

Chat potato salad (v) (gf)

honey mustard mayonnaise, spring onion

Pumpkin ravioli (v)

brown butter, wilted spinach, pine nuts, parmesan & sage

Soba noodle salad (v) (gf)

bok choy, edamame, honey ginger dressing

Shaved prosciutto (gf)

sliced fennel, burnt citrus, herb aioli, fennel tips

NSW South Coast oysters (gf)

cucumber & sherry vinegar, rock salt

Roasted duck fat chat potatoes (v) (gf)

fresh rosemary, confit garlic

Grilled stone fruit & goats cheese salad (v) (gf)

radicchio, toasted walnuts, lemon dressing

Roasted cauliflower sprouts (v) (gf)

pickled Spanish onion, candy pepitas, chamomile sultanas

Broccolini salad (v) (gf) (vgn)

snow peas, orange, chilli, toasted hazelnut dressing

Heirloom tomato salad (v) (gf) (vgn)

charred corn, smoked paprika & lime dressing



PLATINUM ITEMS

Grilled chicken thigh (gf)

confit garlic, baby celery

Market best prawns (gf)

Boardwalk signature cocktail sauce, lemon

Palmer's Island Mulloway fillet (gf)

pickled eschallots, pea puree, tendril

Pasture fed Berkshire pork belly (gf)

charred red cabbage, crispy crackling

Thyme & garlic free range chicken breast (gf)

blackened lime, sumac yoghurt dressing

Grilled Riverina beef flank MB2+ (gf)

chimichurri, fine herbs

Baked Tasmanian salmon (gf)

shaved zucchini, lemon zest, baby radish

Pan seared ocean Snapper (gf)

charred fennel, pine nut pesto, young basil

DIAMOND ITEMS (Optional)

Poached Moreton Bay bug (gf)

roasted garlic & chive aioli

Grilled Riverina lamb backstrap (gf)

fresh gremolata

Riverina grain fed beef fillet (gf)

red wine jus

Triston Island lobster tail (gf)

half tail, native samphire & chive butter

DESSERT ITEMS

Boardwalk chocolate brownie (v)

salted caramel

Salted caramel popcorn tartlet (v)

chocolate ganache

Fried churros (v)

vanilla chocolate sauce, orange zest

Gelato cones (v)

a selection of chocolate, vanilla, hazelnut, mint, raspberry, mango

Buttermilk pannacotta (gf)

watermelon & rose jam

Fruit brochette (v) (gf)

skewers of seasonal fresh fruit

Brown butter custard tart

fresh nutmeg, crème fraiche





Plated menus

2 Course Menu = \$79.00 plus GST

entrée / main or main / dessert

3 Course Menu = \$96.00 plus GST

entrée, main, dessert

All our plated menus include a selection of fresh sourdough and salted butter

Minimum food spend of \$1,100.00 plus GST applies
If the minimum is not reached the difference will be charged

1 chef, per 15 guests (single selection)
1 chef, per 12 guests (alternative selection)
1 wait staff per 15 guests for food
1 wait staff per 15 guests for beverage

Chefs and wait staff charged separately
A travel fee may apply to certain locations

Alternative service is complimentary at Boardwalk Catering

Plated Event Hire

Plated hire package 1 = \$9.00 plus GST

All plates, cutlery, linen napkins

Plated hire package 2 = \$14.00 plus GST

All Plates, cutlery, glassware hire (white wine, red wine, champagne, universal glasses), linen napkins, white tablecloths

ENTRÉE

Seared Canadian Sea scallops (gf)

pea puree, bacon jam, pickled eschalot, cress

Hiramasa kingfish crudo (gf)

avocado wasabi cream, sweet corn, confetti coriander

Prosciutto & grilled stone fruit (gf)

fresh mozzarella, fig balsamic

Pumpkin & sage ravioli (v)

zucchini, roasted butternut, lemon butter emulsion, chervil

Moreton Bay bug (gf)

pepper caramel, grapefruit, fennel, chilli salt

Crispy Berkshire pork belly (gf)

charred cabbage, compressed apple, mustard vinaigrette

Master stock chicken breast (gf)

ginger rice, spring onion, crispy chilli

Tea-smoked duck breast

cauliflower cream, glazed leek, juniper salt

Spring vegetable tartlet (v)

buttered leeks, heirloom tomatoes, baby radish

MAIN

Humpy doo barramundi (gf)

coconut rice, sautéed zucchini, lime & cardamon relish

Beef tenderloin fillet (gf)

potato mash, grilled broccolini, red wine jus.

Pan seared ocean trout (gf)

steamed Bok choy, pickled daikon, black sesame, kombu butter sauce

Free-range chicken supreme (gf)

braised lentils, roasted beetroots, crispy pancetta, roast chicken jus

Chargrilled lamb rump (gf)

cauliflower puree, seared asparagus, pistachio chimichurri

Chargrilled Angus skirt steak (gf)

Hasselback potato, glazed carrots, dill salsa verde

Grilled cauliflower steak (v)

ajoblanco, smoked almonds, chamomile sultanas

Pangrattato aubergine (v)

smoked fior di latte, romesco, spring vinaigrette salad



SIDES

Option to add additional bowls of sides for \$6.50 plus GST per guest

Shoestring fries (v) (gf)
sea salt, fresh thyme

Dutch carrots (v) (gf)
raisins, goat's curd, herb oil

Mixed leaf salad (v) (gf) (vgn)
red wine & shallot dressing

Wild rocket salad
shaved parmesan, pine nuts,
pear, reduced balsamic

Duck fat roasted chat potatoes (gf)
rosemary & confit garlic

DESSERT

Deconstructed pavlova (v) (gf)

vanilla bean cream, summer fruit coulis, meringue shards

Vanilla bean pannacotta

watermelon & rose petal jam, vanilla tuille

Dark chocolate brownie (v)

caramelised mandarin, wattle seed ganache, Persian fairy floss

Lemon meringue tartlet (v)

shortbread crumble, vanilla cream, torched meringue

Local & international cheese plate (v)

selection of soft & hard cheeses, fruit paste, dried fruit, seeded crackers

Warm apple & pear crumble tartlet (v)

cinnamon oats, spiced anglaise, brown sugar crisp

Crème caramel (v)

torched orange, lemon balm, candied orange zest





Food stations

Grazing Station = \$29.00 per person, plus GST

Cheese Station = \$14.00 per person, plus GST

Seafood Ice Bar = \$36.00 per person, plus GST

Whole Honey Baked Leg Ham = \$460.00 plus GST

Dessert Station = \$25.00 per person, plus GST

(Live) Oyster Shucking Station = \$15.00 per person, plus GST

(Live) Dumpling Station = \$19.00 per person, plus GST

(Live) Build Your Own Slider Station = \$14.00 per person, plus GST

(Live) Paella Station = \$18.00 per person, plus GST

(Live) Pizza Station = \$29.00 per person, plus GST

(Live) Souvlaki Station = \$27.00 per person, plus GST

All food stations include disposable plates, cutlery and napkins. All food stations having basic styling. Live stations require a chef onsite to prepare / serve

Minimum food spend of \$1,100.00 plus GST applies

If the minimum is not reached the difference will be charged

Chefs and wait staff charged separately

A travel fee may apply to certain locations

Stations – set up charge of \$300.00 plus GST applies if ordered exclusively, and collection charges may apply

Grazing Station

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.

Cheese Grazing Station

A selection of local and international cheese, dried fruits, fruit paste and assorted crackers.

Seafood Ice Bar

Assorted sushi, fresh prawns, Sydney Rock Oysters, Pacific oysters, dipping sauces served on crushed ice.

This can also be customised further to include Moreton Bay bugs, lobster, grilled scallops, cured or smoked salmon and pickled baby octopus.

Whole Honey Baked Leg Ham

Whole honey baked leg ham with various mustards, relishes and damper style bread rolls.

Suitable for 50 to 80 guests with other food selections.

Dessert Station

Fruit brochettes, mini macarons, lemon tarts and Boardwalk Chocolate Brownie with salted caramel.

Think chocolate fountains, fairy floss, display jars filled with lollies and our quality dessert canapes.

Oyster Shucking Station

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.

Dumpling Station

4 dumplings per person

A selection of hand-made dumplings steamed fresh to order. Pork and prawn dim sim, prawn gow gee, BBQ pork bun, chicken dumpling. We can also substitute vegetarian dumplings on request

Build Your Own Slider

Gourmet slider rolls, freshly cooked Angus beef patties, cheddar cheese, sliced lettuce, red onion, mayonnaise.

Other customisable additions available. E.g. bacon, avocado, fresh cooked shoestring fries.

Souvlaki Station

Bring the flavours of the Mediterranean to your event with a Souvlaki Station. Our chefs grill skewers of marinated chicken, lamb or halloumi live on site. Guests can then build their own pita wraps or plates, choosing from an array of fresh accompaniments like tzatziki, hummus, tomato, onion, lettuce, pickled vegetables and crumbled feta.

Pizza Station

Watch as our skilled chefs handcraft your pizza dough, topped with the finest ingredients and bake it to perfection in a pizza oven live.

Choose from a variety of pizzas:

- Vegetarian – Pumpkin, rocket, goats' cheese, tomato sugo
- Margherita – Buffalo mozzarella, basil, tomato sugo
- Pepperoni – mozzarella, pepperoni and tomato sugo
- Prosciutto – sliced prosciutto, mozzarella, cherry tomatoes, rocket, tomato sugo
- Vegan and gluten free options available on prior request

Paella Station

Watch as our chefs cook fresh paella and then serve your guests straight from the pan.

Chicken and chorizo, seafood, vegetarian or mixed paella



Beverage packages

Gold Beverage Package

\$14.50 per person, per hour plus GST

Platinum Beverage Package

\$19.00 per person, per hour, plus GST

There is a minimum 2-hour charge for beverage packages

Bar staff are charged separately

Packages Include

- Glassware hire
- Full bar set up and pack down
- Ice & beverage tubs
- Use of Boardwalk Catering's liquor license

GOLD BEVERAGE

Sparkling wine

Omni Classic NV
South Australia

White wine

McGuigan Black Label Sauvignon Blanc
Australia

Red wine

Grant Burge Barossa Ink Shiraz
Barossa, Australia

Beer

James Boags Premium Larger

Sparkling water

San Pellegrino sparkling mineral water

Non-alcoholic

Coca-Cola Classic
Diet Coca-Cola
Lemonade
Selection of Mount Franklin lightly sparkling
South Island Zero Alcohol Sauvignon Blanc
Heineken zero

PLATINUM BEVERAGE

Sparkling wine

Oyster Bay Sparkling Cuvee Brut
New Zealand

White wine

Petaluma White Label Chardonnay – 2017
Adelaide Hills, Australia

Red wine

Jacobs Creek Double Barrel Shiraz
Barossa, Australia

Beer

Peroni Nastro Azzurro

Sparkling water

San Pellegrino sparkling mineral water

Non-alcoholic

Coca-Cola Classic
Diet Coca-Cola
Lemonade
Selection of Mount Franklin lightly sparkling
South Island Zero Alcohol Sauvignon Blanc
Heineken zero

*Beverage subject to be availability. If substitutions are required, they will be the same type and of same value

Staffing

Food and Bar staff

Monday to Friday = \$280.00 plus GST (first 4 hours) then \$70.00 plus GST, per hour

Saturday = \$290.00 plus GST (first 4 hours) then \$75.00 plus GST, per hour

Sunday = \$320.00 plus GST (first 4 hours) then \$80.00 plus GST, per hour

Supervisor

Monday to Friday = \$320.00 plus GST (first 4 hours) then \$85.00 plus GST, per hour

Saturday and Sunday = \$360.00 plus GST (first 4 hours) then \$95.00 plus GST, per hour

Chefs

\$290.00 plus GST (first 4 hours)

Hours after first 4 hours = \$80.00 per hour, plus GST

CONTACT US

We are here to help and happy to assist you in planning a memorable event. For a formal quotation & to discuss your event further, please contact our team.

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