

Blue Room



A modern and stunning vessel with a beautiful clean layout. Blue Room provides a special experience for that exclusive event. The modern decor, service and food is exceptional and will leave all guests feeling like V.I.P's. Great space to add your own atmosphere with the use of external theming companies.

Specifications

- Glass Island
- Accommodates up to 380 passenger
Up to 180 for seated dining
- 2 deck levels
- High glass windows for 360 degree views
- Open top deck
- Air conditioning on main deck
- Modern bathrooms
- A range of interior decor
- Full Galley

Special Features

- Quality sound system
- CD Player
- iPod connection
- PA system/Microphone
- Top deck with retractable roof
- Blue lighting on base for stunning effect at night.

Rates

April – September

AU\$1500.00 per hour (minimum 4 hours)

October – March

AU\$1900.00 per hour (minimum 4 hours)

Wharf fees: AU\$75 per docking

Wait staff: Wait staff included in food and beverages

Food & Beverages: Additional

BYO not available Friday & Saturday in November & December and Public Holiday



Blue Room - Menu

All menus are prepared by a professional Chef.
Minimum spend required for all menus

January – October

Sunday – Thursday: Minimum \$12k; Friday – Saturday (lunch): \$12k; Friday – Saturday (dinner): \$15k

November & December

Sunday – Thursday: Minimum \$12k; Friday – Saturday (lunch): \$15k; Friday – Saturday (dinner): \$20k

Bella Vista Canapé Selection Menu

AU\$50 per person

Choice of 7 items

Assorted mini quiches

Indonesian satay skewers with spicy peanut and coconut sauce (GF if no sauce)

Golden crumbed calamari with lemon tartare sauce

Assorted mini pies

Mini beef dim sims with sweet chili sauce

Mini spring rolls with sweet and sour sauce

Garlic prawn twisters with lime and herb aioli

Baked chicken drumettes with honey soy (GF if no sauce)

Spicy beef chipolatas with tomato chutney

Beer battered fish goujons with tartar sauce

Mini beef meatballs accompanied with Napolitana sauce

BBQ beef skewers with onion and capsicum tzatziki (GF)

Pork wontons with plum chili jam

Spinach and cheese triangles with tomato and basil salsa

Golden fried tempura chicken strips with honey soy mustard

Moroccan lamb skewers with home-style tzatziki sauce (GF)

Prawn and pork wontons served with chili plum chutney

Mini bruschetta with basil and oregano on ciabatta bread

Chicken San choy bow (GF if no sauce)



Bella Vista - Menu

included desserts

*Seasonal fresh fruit platters
Chocolate ganache cake with Chantilly cream
Freshly brewed tea and coffee*

Substantial canapés

Antipasto Platters \$20pp

Classic Beef Sliders \$5pp

Southern Fried Chicken Sliders \$5pp

Spinach and ricotta ravioli with baby eggplant and olives tossed in Napolitana sauce served in Noodle Boxes \$12pp

Hokkien noodles with BBQ pork Served in Noodle Boxes \$12pp



Bella Vista - Menu

Canapés & Standing Buffet

AU\$80 per person

Canapés (selection of 6)

Mini Angus Beef Stroganoff Pies

Peking Duck Pancake with Shallots and Chilli Jam

Chef selection of Mini Flans Arancini filled with Bocconcini, Roast Pumpkin and Baby Spinach **(v)**

A Selection of Rice paper Rolls with Sesame dipping sauce **(v/vn upon request)**

Indonesian Satay skewers with spicy peanut and coconut sauce **(gf)**

Mini Bruschetta with basil and oregano on Ciabatta bread **(v)**

Gourmet assorted wraps of Chicken Caesar, Leg Ham and roasted vegetables

Panko crumbed King prawns served with wasabi mayo

Arancini with bocconcini, pumpkin, baby spinach and caramelised onion **(v)**

Smoked Salmon Terrine on Toasted Ciabatta

Standing Buffet (selection of 2)

Asian Influence (Choice of 4)

Thai Red Curry with baby bok choy, bean sprouts served with jasmine rice

Chinese BBQ Pork and Asian vegetables stir fried with Hokkien noodles

Steamed Barramundi with an infusion of coriander, lemongrass and lime chilli on banana leaf

Thai Beef Salad tossed with baby corn, cucumber, carrot and vermicelli noodles

Asian Green Salad

Stir Fried Fillet of Beef in an onion and black bean sauce

Thai Seafood Rice Crispy Noodle Salad



Bella Vista - Menu

European Influence (Choice of 4)

Peeled King prawns accompanied with a tangy cocktail sauce

Mix of Sydney Rock oysters served natural, Kilpatrick and bloody Mary shots **(GF)**

Beer battered fish and chips with a lemon tartare sauce

Salt and pepper squid accompanied by a lime and coriander aioli

Marinated chilli, lime and coriander prawn skewers **(GF)**

Duo of tempura King prawns and breaded prawn cutlets

Grilled scallop in the half shell with a ginger, lime, coriander and lemongrass condiment **(GF)**

Smoked salmon platters drizzled with extra virgin olive oil and baby capers **(GF)**

Steamed barramundi marinated with aromatic chilli and lime served on banana leaves

Triage of salmon –smoked salmon, poached salmon and salmon caviar topped with caper berries **(GF)**

Seafood (Choice of 4)

Peeled King Prawns accompanied with a tangy cocktail sauce

Mix of Sydney Rock Oysters served natural, Kilpatrick and Bloody Mary shots **(gf)**

Beer Battered Fish and Chips with a Lemon Tartare sauce

Salt & Pepper Squid accompanied by a lime and coriander aioli

Marinated Chilli, lime and coriander prawn skewers **(gf)**

Duo of Tempura King Prawns and breaded Prawn Cutlets

Grilled Scallop in the Half Shell with a ginger, lime, coriander and lemongrass condiment **(gf)**

Smoked Salmon platters drizzled with extra virgin olive oil and baby capers **(gf)**

Steamed Barramundi marinated with aromatic chilli and lime served on banana leaves

Triage of Salmon –smoked salmon, poached salmon and salmon caviar topped with caper berries **(gf)**

Dessert (All Items Are included)

Individual Chocolate Ganache Tarts

Chocolate Dipped Strawberries

Mini Gelato cones



Bella Vista - Menu

The Opera Buffet

AU\$60 per person

Dinner Buffet

Antipasto platter of cured meats, marinated vegetables and cheese

Portuguese style chicken marinated in fresh chilli, lime & parsley

Fresh pasta tossed with baby eggplants, zucchinis, capsicum and mushrooms in a fresh tomato reduction

Fresh pasta with mushroom and crispy prosciutto in a creamy alfredo sauce

Roasted baby chat potatoes lightly tossed with rosemary, parsley and garlic butter

Pearl couscous with pumpkin, baby spinach, sumac roasted cauliflower, crispy prosciutto, goat's cheese and labneh dressing

Mixed garden salad - salad of mixed greens with cherry tomatoes, cucumbers, spanish onions, olives and herbed vinaigrette

King prawn, crab meat & avocado seafood salad

Honey baked leg of ham

Platters of fresh Tiger prawns accompanied with seafood aioli

Crisp, freshly baked dinner rolls

Dessert Buffet

Chef's Selection of House Deserts

Fresh Seasonal Fruit Platters

Optional Upgrades

Rare Roast Beef \$5pp

Chef selection - 3 canapes on arrival \$9pp

Sydney rock and pacific oysters \$10pp



Bella Vista - Menu

Sydney Harbour Buffet

AU\$70 per person

Antipasto platter of cured meats, marinated vegetables and cheese

Portuguese style chicken marinated in fresh chilli, lime & parsley

Fresh pasta tossed with baby eggplants, zucchinis, capsicum and mushrooms in a fresh tomato reduction

Fresh pasta with mushroom and crispy prosciutto in a creamy alfredo sauce

Roasted baby chat potatoes lightly tossed with rosemary, parsley and garlic butter

Pearl couscous with pumpkin, baby spinach, sumac roasted cauliflower, crispy prosciutto, goat's cheese and labneh dressing

Salt & pepper calamari served with a homemade aioli

Steamed New Zealand ½ shell mussels served with a tomato, lemon and coriander salsa (GF)

Triage of salmon – whole baked salmon, smoked salmon and salmon caviar topped with caperberries (GF)

Mixed garden salad - salad of mixed greens with cherry tomatoes, cucumbers, spanish onions, olives and herbed vinaigrette

King prawn, crab meat & avocado seafood salad

Honey baked leg of ham

Platters of fresh Tiger prawns accompanied with seafood aioli

Crisp, freshly baked dinner rolls

Desserts

Chef's selection of house desserts

Seasonal fresh fruit platters

Optional Upgrades

Rare Roast Beef \$5pp

Chef selection - 3 canapes on arrival \$9pp

Sydney rock and pacific oysters \$10pp



Bella Vista - Menu

2 Course Formal Dining Menu

AU\$70 per person

3 Course Formal Dining Menu

AU\$90 per person

ENTREE (alternate placement)

Garlic king prawns, shallot champagne and champignon cream sauce served on a bed of pilaf rice

Italian antipasto plate with a variety of delicacies including cured meats, marinated vegetables and olives, caprese salad with balsamic glaze and grissini

Slow cooked lamb shank lasagne with eggplant, tomato and halloumi bechamel sauce

Homemade roast pumpkin and ricotta ravioli served in a sage and burnt butter sauce topped with pecorino crusted garlic sourdough

Warm salad consisting of chorizo, haloumi, roasted pumpkin, chargrilled capsicum and rocket with a spicy tomato chutney

Seafood pot pie with white wine cream sauce encased in puff pastry

Moroccan lamb rump on a bed of Greek salad and crisp pita, drizzled with homemade tzatziki

Braised mushrooms in a white wine reduction, served with baby spinach, semi-dried tomatoes and grilled asparagus (V)



Bella Vista - Menu

MAIN COURSE (alternate placement)

Chargrilled beef tenderloin with red wine jus, served with kumara au gratin, truffle and duxelles mushrooms, green bean parcel and confit vine tomatoes

Herb and pistachio crusted lamb rack, chickpea patties, bouquet of carrots and green beans, glazed onion, infused with rosemary jus

Crispy skinned Tasmanian salmon, roast kipfler potatoes, lemon zest asparagus, fried baby capers in dill beurre blanc

Grilled wild barramundi fillet served with Jerusalem artichokes, caramelised baby carrots, blistered cherry tomatoes, rocket salad with a burnt lemon crème fraiche

Roulade of chicken with pancetta and brie, roasted pumpkin and pea risotto, wilted spinach, drizzled with red pepper sauce

Classic chicken Kiev on a bed of wilted spinach with seeded mustard sauce

Mediterranean vegetable medley consisting of layers of marinated baked vegetables resting on a roasted tomato reduction (V)

Dessert (alternate placement)

Coconut and Malibu crème brûlée with mix berry compote

Baked Belgian white chocolate and lime cheesecake, with Chantilly cream and berry coulis

Classic Italian homemade tiramisu

Dark chocolate ganache tart topped with a chocolate coated strawberry and crème fraiche

Vanilla panna cotta layered with Romanoff and liqueur strawberries

Sticky date pudding with a butterscotch caramel sauce and vanilla bean ice cream

Profiterole skewers with warm chocolate dipping sauce and Chantilly cream

Table dessert tasting platters consisting of a variety of the above featured items



Bella Vista - Beverages

Standard Beverage Package

AU\$44.00 per person (4 hours)
AU\$11 per person per additional hour

SPARKLING

Forty-Four Brut Cuvee

WHITE WINE

Blue Sand Chardonnay,
Molly's Cradle Sauvignon Blanc

RED WINE

Blue Sand Shiraz
Drovers Lane Cab Sav
Drovers Lane Shiraz

BEERS

Asahi

SOFT DRINKS

Pepsi, Lemonade, Orange Juice, Soda Water & Tonic Water

BEVERAGE PACKAGE UPGRADE

Package with House Spirits: AU\$54 per person (4 hours)

AU\$13.50 per person per additional hour

Vodka O, Bundaberg Rum, Montego Rum, PR Whiskey, Old Lions London Dry Gin, Cougar Bourbon

Package with Top Shelf Spirits: AU\$64 per person (4 hours)

AU\$16 per person per additional hour

Vodka O, Montego Rum, Old Lions London Dry Gin, Midori, Bacardi, Malibu, Johnny Walker Red Label, Johnny Walker Black Label, Chivas Regal

Drinks are subject to change according to season

Soft Drinks Package

AU\$5 per person per hour

Pepsi, Pepsi Max, Lemonade, Orange Juice, Soda Water & Tonic Water