



**SYDNEY BOAT CLUB**

**CIRCA SPIRIT**

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**SILVER BUFFET MENU**

MINIMUM 10 PERSON

**\$66 per head**

**Appetizers on arrival**

- Homemade mini quiches
- Chef selection of sushi
- Mini wagyu burger with tomato and cheddar

**Platters**

*(\*Choose ONE from the below)*

- Antipasto with sliced meats, ham, salami, prosciutto and marinated olives\*

**Or**

- Vegetarian antipasto with grilled vege, olives, nuts dips and crackers\*

**Main Course**

- Herb roasted whole chicken with hearty oven baked vegetable (GF)
  - Homemade cheesy angus beef lasagne
  - Cold serve chicken pesto penne with sun dried tomato
  - Mediterranean shrimp and couscous salad
  - Variety seasonal fruits with watermelon, rockmelon, pineapple, fresh berries (GF)(V)
  - Dessert platter for share (in petit four size) (V)
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**GOLD BUFFET MENU**

MINIMUM 10 PERSON

\$85 per head

**Appetizers on arrival**

- Chef selection of sushi
- Oriental duck spring roll with chilli mayo
- BBQ pulled pork bao with cucumber, sour reddish and spicy mayo

**Platters**

*(\*Choose ONE from the below)*

- Chef selection sashimi with lemon wedges (GF)

**And**

- Antipasto with sliced meats, ham, salami, prosciutto and marinated olives\*

**Or**

- Vegetarian antipasto with grilled vege, olives, nuts dips and crackers\*

**Main Course**

- Herb roasted whole chicken with hearty oven baked vegetable (GF)
  - 6 hours sous vide lamb rack with cumin rub (GF)
  - Sweet potato salad, cucumber, corn, quinoa, onion and cherry tomato (GF) (V)
  - Lemongrass chicken on Vietnamese rice vermicelli with cucumber, lettuce, carrot and mint (GF)
  - Variety seasonal fruits with watermelon, rockmelon, pineapple, fresh berries (GF)(V)
  - Dessert platter for share (in petit four size) (V)
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**PLATINUM BUFFET MENU**

MINIMUM 10 PERSON

**\$96 per head**

**Appetizers on arrival**

- Chef selection of sushi
- Beef kebabs with barbecue seasoning, fresh onion and capsicum (GF)
- Crispy sesame prawn parcel with chili mayo

**Platters**

*(\*Choose ONE from the below)*

- Chef selection sashimi with lemon wedges (GF)

**And**

- Antipasto with sliced meats, ham, salami, prosciutto and marinated olives\*

**Or**

- Vegetarian antipasto with grilled vege, olives, nuts dips and crackers\*

**Main Course**

- 12 hours sous vide scotch fillet with bake vegetable (GF)
  - 63-degree confit salmon fillet with thyme, garlic and chili (GF)
  - Sweet potato salad, cucumber, corn, quinoa, onion and cherry tomato (GF)
- Sticky pork on Vietnamese rice vermicelli with cucumber, lettuce, carrot and mint (GF)
- Classic oven roast porchetta with herb and chili filling
- Variety seasonal fruits with watermelon, rockmelon, pineapple, fresh berries (GF)(V)
  - Dessert platter for share (in petit four size) (V)

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All our food is prepared in a kitchen where nuts, gluten and other known allergens maybe present. Please note we take caution to prevent cross-contamination, however, any product may contain traces as all menu items are produced in the same kitchen.