



JUNK PACKAGE MENU

DRINKS

| | |
|--|-------------|
| Corona - case of 24 bottles | \$450 |
| House Sauvignon Blanc or Chardonnay | \$150 / btl |
| Sacred Hill Sauvignon Blanc | \$250 / btl |
| House Cab Sauv or Shiraz | \$150 / btl |
| Sacred Hill Pinot Noir | \$250 / btl |
| La Belle Rebelle Rosé - Provence | \$175 / btl |
| Chiaro Prosecco | \$150 / btl |
| | |
| Fresh orange juice - 1.8l | \$250 / btl |
| | |
| San Pellegrino or Panna still - 500ml | \$25 / btl |
| Soft drinks (coke, diet coke, sprite, ginger beer) | \$15 / can |

| | |
|--|---------|
| Large ice box rental, with ice | \$400 |
| Ice box deposit | \$2,000 |
| <i>Delivery & pick up are charged separately</i> | |

DELIVERY

| | |
|-------------------|------------------|
| Central pier | \$100 |
| Noon day gun dock | \$150 |
| Other | Price on request |

STAFF

We can provide staff exclusively to serve drinks & pass around food. 1 staff can cater up to 15 guests.

| | |
|--------------------------------|-----------------|
| Staff for the day (10am - 6pm) | \$1,800 / staff |
| Chef for the day (10am - 6pm) | \$2,500 |

TAILORED PACKAGE

Do not hesitate to contact us if you have specific requirements.

JUNK CATERING PACKAGE





JUNK PACKAGE HOW IT WORKS

COST

\$350 / person
\$200 / child (under 11)
min. 12 people

BUILD YOUR PACKAGE

Build your own menu from our selection (page 2). Food is packed in disposable trays, ready to serve. Includes disposable plates & cutlery.

ADD-ONS

You can add drinks from our selection. If you'd like someone on board to help serve drinks and pass around food, we can also quote for staff.

PICK UP OR DELIVERY

You can either pick up your food at our Oolaa branch, or we can quote for delivery to your pier.

CONTACT

To place your order, ask us a question or discuss tailoring a package just right for your needs, contact us at:

events@oolaagroup.com
Oolaa Central - 2796 6988



JUNK PACKAGE MENU

BOARDING

Pita & dips, including olive tapenade, baba ghanoush, hummus, chili tomato dip & bell pepper hummus

STARTERS

Choose 2:

Cumberland sausage rolls with tomato chutney
Pesto & cream cheese salmon rolls
Spicy lamb, baba ghanoush & pomegranate rolls
Halloumi & watermelon skewers with fresh mint
Quail scotch egg with chipotle sauce
Caprese skewers with parma ham
Veggie frittata with tomato jam
Salmon cakes with wasabi mayo

MAIN COURSE

Choose 3:

Grilled lemon chicken skewers with yogurt sauce
Harissa lamb & capsicum skewers
Char-grilled salmon pieces
Roasted chicken
Chicken or beef satays with peanut dipping sauce
Thai green curry with rice
Butter chicken curry with rice
Sliced roast beef
Lamb & potato moussaka
Penne arrabiatta
Quinoa, spinach & pumpkin lasagne
Singapore noodles

DESSERT

Seasonal fresh fruit salad
And choose 1: chocolate fudge cake | chocolate mud cake |
mixed berry crumble tart

SALADS

Choose 2:

Greek salad with herb lemon vinaigrette
Orzo salad in a cranberry pomegranate vinaigrette,
with tomatoes, basil & feta
Penne pasta salad with salami, olives, artichoke &
sundried tomatoes
Roast potato salad with shallots, capers &
roast garlic crème fraîche
Tabbouleh cous cous salad

SIDES & SAUCES

Choose 2 of each:

Baked potato
Grilled vegetables
Chicken or veggie fried rice
Creamy red cabbage 'slaw
Grilled corn 'slaw
Corn on the cob
Steamed rice

Salsa verde
Avocado citrus salsa
Mint cucumber yogurt
Mango Salsa