



**THANK YOU for entrusting us
with your holiday catering**

WHAT YOU NEED TO KNOW

Your catering will be available to pick up from The Waterline Restaurant
30 minutes prior to the departure of your vessel, or at the pre-arranged pick up time

We pack your meals with care, sealed in the esky on ice

Please ensure the meals are transferred to the fridge as soon as you arrive at your destination

The Waterline does not accept responsibility for the freshness and quality of food once it has left our care.

Your catering includes basic condiments (salt, pepper, cooking oil & foil).

Beverage packages and snacks can be provided if required, please just let us know.

If you need to have other supplies delivered to us prior to your departure, please let us know, we are happy to help but there will be a small \$15 storage and handling fee to cover our team's time in looking after your goods.

SAVOUR AUSTRALIA RESTAURANTS CATERING HOSPITALITY



NAME:	PHONE –	DEPART DAY –	DEPART TIME –
Day	Breakfast	Lunch	Dinner
Day 1		Keppel Bay prawn sliders with crusty slider rolls, crisp lettuce and spicy cocktail sauce Heat rolls in oven, assemble and enjoy Kids Option – Ham, Cheese & Tomato	Local line caught reef fish with market salad and remoulade sauce BBQ Fish to your liking, toss together salad ingredients and enjoy
Day 2	Fried eggs w smoked belly bacon, rocket, ciabatta and roast tomato relish Cook bacon and eggs on BBQ to liking, toast ciabatta, top w tomato relish, assemble and enjoy	Banana Station pasture fed Steak Burger w smoked cheddar, salad and black garlic mayo Cook steak on BBQ to your liking & warm rolls in oven, assemble and enjoy	Grilled Keppel Bay King Prawns, green tea noodles, avocado, stocks farm cherry tomatoes, edamame, sesame wakame and soy dressing. BBQ prawns, toss together other ingredients with dressing. Kids Option – Spaghetti Bolognese
Day 3	Smashed Avocado, Bacon, labneh, cherry tomatoes on ciabatta Cook bacon to your liking toast ciabatta, assemble other ingredients and enjoy	Banana Station pasture fed Cheese Burgers w pickled cucumber, tomato sauce, mustard, cheese, lettuce and tomato Cook burgers on BBQ & warm rolls in oven, assemble and enjoy	Banana Station pasture fed rib fillet w Japanese potato salad, green beans and Yakiniiku sauce Cook steak on BBQ to your liking, heat beans, assemble and enjoy Kids Option – 150g steak
Day 4	Seasonal fruit, yoghurt, and fruit toast		

\$65 per Adult per day (\$79 GF) and \$39 per Child per day (\$53 GF)

includes all ingredients to prepare meals fresh, plus salt, pepper, olive oil spray and foil for cooking plus \$15 packing and packaging per esky with ice.



Reduce your Waste

to help care for the environment, please rinse and return eskies and unbroken containers so we can repurpose them rather than sending to landfill

