



JUNK PACKAGE HOW IT WORKS

COST

\$350 / person

Min. 12 pax

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

Place your order, ask us a question or discuss tailoring a package just right for your needs:

events@oolaagroup.com
Oolaa Group- 2796 2788





JUNK PACKAGE MENU

BOARDING

Pita & Dips, including a mix of our chef's selection of veggie (v) dips

STARTERS

Choose 2:

Cumberland Sausage Rolls with Tomato Chutney
Spicy Lamb, Babaganoush & Pomegranate Rolls
Halloumi & Watermelon Skewers with fresh mint (v)
Quail Scotch Eggs with chipotle sauce
Caprese Skewers with Parma Ham
Veggie Frittata with tomato jam (v)
Salmon Cakes with wasabi mayo
Harissa Lamb & Capsicum Skewers

MAIN COURSE

Choose 3:

Grilled Lemon Chicken Skewers with yogurt sauce
Char-Grilled Salmon Pieces
Roasted Chicken
Thai Green Curry with rice (v)
Butter Chicken Curry with rice
Sliced Roast Beef
Veggie Fried Rice (v)
Penne all' Arrabbiata Pasta (v)
Singapore Noodles

DESSERT

Seasonal Fresh Fruit Salad (v)
&
Chocolate Fudge Cake (v)

SALADS

Choose 2:

Greek Salad with herb lemon vinaigrette (v)
Orzo Salad in a cranberry pomegranate vinaigrette, with tomatoes, basil & feta (v)
Penne Pasta Salad with salami, olives, artichoke & sundried tomatoes
Roast Potato Salad with shallots, capers & roast garlic crème fraîche (v)
Tabbouleh Cous Cous Salad (v)

SIDES & SAUCES

Choose 2:

Baked Potato (v)
Grilled Vegetables (v)
Grilled Corn 'Slaw (v)
Corn On The Cob (v)
Steamed Rice (v)

Choose 2:

Salsa Verde (v)
Avocado Citrus Salsa (v)
Mint Cucumber Yogurt (v)
Mango Salsa (v)





JUNK PACKAGE MENU

DRINKS

Corona - case of 24 bottles	\$400
Peroni - case of 24 bottles	\$450
House Pinot Grigio or Chardonnay	\$150 / btl
Shearwater Sauvignon Blanc	\$200 / btl
House Cab Sauv or Merlot	\$150 / btl
Shearwater Pinot Noir	\$220 / btl
Chateau de Berne Rose - Provence	\$200 / btl
Chiaro Prosecco	\$150 / btl
Aperol	220 / btl
Fresh orange juice - 1.8l	\$250 / btl
San Pellegrino sparkling or Panna still - 500ml	\$25 / btl
Soft drinks - Coke, Coke Zero, Sprite, Soda Water	\$12 / can

Delivery & pick up are charged separately

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.