

## B-B-Qruise

Kick back and relax as we don the apron and bring the good old-fashioned Aussie BBQ to the river.

Bring along 15 to 25 of your friends, colleagues or family members and we'll throw a shrimp or snag on the barbie for you as we cruise the Noosa River. Simply choose from our extensive menu of traditional and gourmet BBQ fare designed to suit all tastes and diets.

Catered by Danny at Fuelled Adventures, our B-B-Qruise is a great option for any occasion including social clubs, birthday parties, reunions and corporate groups looking for some down-time on the river replete with hearty food and a spectacular setting. If you choose, we may also pull ashore for some sand and swimming time!

**BYO beverages welcome** (or chat to us about our 'shop-for-you' option).

### **Cost: Cruise & Food**

15 - 25 people (smaller groups may be accommodated, please call us to discuss this further)

#### **Choose 3 for The Grill and 2 Salads**

2 hour Cruise – \$130pp

3 hour Cruise – \$145pp

4 hour Cruise – \$165pp

#### ***Price Includes***

- BBQ Catering – Fresh & HOT off the grill!
- Chef & wait staff
- Wine & champagne glassware
- Bottled water
- Tea & coffee
- And of course, a relaxed cruise on the stunning Noosa River!

#### **Additional services available on request**

Provision of a 150-litre caterer's esky *with* ice – \$100 (or 60-litre, \$60)

Beach stops for sand and/or swimming time – *gratis* on request

A light-hearted commentary on Noosa's fascinating history – *gratis* on request

## **Menu Options**

### **For The Grill**

#### **Meat**

Smokey BBQ Marinated Steak

Cubed Crispy Pork Belly

Organic Aged Beef Sliders with Local Relish

Gourmet Lamb and Rosemary Sausages

#### **Poultry**

Tandoori Chicken Breast Skewer with a Mint & Lime Yoghurt

Lemon & Sage Chicken Breast Skewer with Aioli

#### **Seafood**

Miso & Ginger Grilled Salmon

Coconut & Garlic Prawns Skewers

#### **Vegetarian**

Vegetable Pattie with Cashew Cheese

Vegan Falafel with Hummus, Petit Cucumber & Tomato Salad

### **Salads**

Shaved Fennel, Cabbage & Apple Slaw with fresh herbs

Mexican Style Roasted Capsicum, Black Bean & Avocado Salad

Chunky Greek Salad with semi-dried tomatoes & lemon zest

Traditional Tabouli

Roasted Pumpkin & Cous Cous Salad with red onion, baby spinach, goats cheese & toasted pumpkin seeds

Creamy New Potato Salad with dill, cucumber & capers

Quinoa Salad with baby spinach, seasonal greens & goji berry dressing

Traditional Coleslaw with shaved red cabbage, red onion, carrot & creamy mayonnaise dressing

#### **Bread/rolls included**

**And if you desire something to finish... Cheese & Fruit Platter \$12pp**