



Karisma

A luxury boat equipped with state-of-the-art technology

65

Passengers

\$750

Minimum Hourly Rate

Sydney

Location

Karisma is a luxury boat equipped with state-of-the-art technology with a five star finish throughout. Its main deck includes two bathrooms, a large saloon area and gourmet gallery.

The aft deck has an entertaining area of 20 sqm that is fully covered. This area also includes electric hydraulic swim stairs that can be lowered into the water via a push of button to create easy in and out access whilst swimming.

Its upper deck, with space of around 50 sqm, is its largest entertaining area, and has its own bar, bbq, lounges, high tables, sun baking deck around a built-in, heated, 6 person spa.

Available for a luxury cruise with crew for parties/functions of all types for up to 65 guests. With a state of the art lighting system with green, blue and white colour tones. Karisma can tailor package to meet the needs of your event – you can be sure that our 5 star professional service will impress your guests.

Cocktail Dining – 65 passengers
Casual Buffet Dining – 65 passengers
Formal Dining- 24 passengers
BYO F& B – 50 passengers

[DOWNLOAD VIRTUAL TOUR](#)

Special Features

Three generous entertaining areas (Top deck 50 sqm, Aft deck 20 sqm)
Spacious top deck with lounges and sun baking deck
Outdoor BBQ
Two large bathrooms with showers
Hydraulic swim stairs
Dance floor area
Bluetooth sound system with microphone
LCD TV in the main saloon
Built in heated 6 person spa (available upon request)
Plenty of cover and ducted reverse cycle air-conditioning/heating
360° views from both levels

Please Note: Minors are not permitted to board without their parent or legal guardian present as this venue is a licensed premises





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Karisma Charter Rates 2024

65 guests max capacity

Max dining capacities:

Cocktail: 65 guests

Casual Buffet: 65 guests

BBQ Buffet: 65 guests

Formal Dining: 24 guests (POA)

BYO: 50 guests (not available Thurs to Sat in December)

Please Note: Minors are not permitted to board without their parent or legal guardian present as this venue is a licensed premises

BOAT HIRE RATES

Shoulder

January to March & September to October

\$950 per hour

4 hour minimum on Friday to Sunday

Low Season

April to August

\$750 per hour

3 hour minimum

Peak Season

November & December

\$1120 per hour

4 hour minimum & min 35 guests Thurs to Sun

**Charter time slots are strict throughout December to allow enough changeover time in between – 12pm latest start for day charter, 6pm earliest start for evening charter. Evening charters may be required to start later if a day charter of longer than 4 hours has been previously booked*

PUBLIC HOLIDAYS/SPECIAL EVENTS

*20% surcharge applies on vessel hire, food and beverages, Staff charged at double time
BYO surcharges and wharves charged at standard rate*





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Day Charter Rates

ADDITIONAL CHARGES

BYO Food Surcharge Flat Rate - \$200

BYO Beverages Surcharge Flat Rate - \$200

Amenities Package - \$200 – Includes use of vessels cups, plates, napkins, cutlery, platters, serve ware etc as required (not ice) *If doing BYO drinks but a food package amenities fee is \$100 only.

BYO External Supplier Surcharge - \$100 per supplier (includes all DJs, bands, stylists, laser clay/photo booths etc) – fee also includes 45 min pre-access

Staff charges - applicable to all bookings:

\$300 per staff member for 3-4 hour charter (\$50 per hour thereafter)

1 – 20 guests = 1 x wait staff

21 –50 guests = 2 x wait staff

51 – 65 guests = 3x wait staff

*For cash bars – 1 additional bar tender may be required at \$300. Please check upon booking.

*Additional wait or bar staff can be added at client's request if wanting that extra level of service and would like someone walking around topping up drinks in addition to having the bar tender behind the bar.

Chef Charge - applicable to some menus (refer to top of each menu document for details)

Min 4 hour charge Sat-Sun

Min 3 hour charge Mon-Fri

Mon to Sat - @ \$100 per hour

Sundays - \$150 per hour

Wharf Fees – are applicable to all bookings. \$50 per booking. 2 required for boarding and disembarking

Extended Travel Fee - \$175 each way: for wharves which require more than 25 mins travel time (includes Kirribilli Wharf, Rose Bay, Double Bay, Mosman and any Middle Harbour & Manly Wharves) *This is charged in addition to the wharf fees – it is to cover additional staff costs and fuel

CONDITIONS OF BYO

Please refer to our BYO Terms & Conditions Agreement Document

We have a BYO Terms & Conditions Agreement which is required to be sent to each client when provided with a BYO quote. The organiser is required to read and sign this agreement and it is to be sent back to us along with the booking form to secure the booking.

*Return Collection Fee - Guests are required to remove all leftover beverages, catering supplies or decorations at the end of the charter at Pirrama Park – a \$250 collection fee is applicable if they wish to leave it to be stored and collected on another day

TRANSFER RATES

POA for up to 2 hours



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Day Charter Rates

SPECIAL CONDITIONS/NOTES

- *Separate children's Menus are available for 12yrs old and under if preferred. Alternatively, they can have the same menu as the adults which will be charged at half the price of an adult
- *Bucks/Hens Parties – Allowed for a day charter only 12pm to 4pm (no evening charters). Topless waiters/waitresses allowed only, no full nudity or shows permitted
- *18ths & 21sts – all ID will be checked upon boarding. Guests without ID or under the age of 18 and unaccompanied by their own parent or legal guardian will not be permitted to board as we are a licensed venue
- *Children's parties (under 18) – dry event only and must be accompanied by a specific number of adults according to children (ratio of 1 adult per 5 children)

EXTRAS & ACTIVITIES

- Second Bar Open - \$250 (not available for BYO charters)
- DJ & lighting - \$195 per hour - Min 3 hr charge (Sat & Sun + after 5pm Mon to Fri incurs a 4hr min charge)
- *Weddings - \$1000 for 4 hours (\$170 per hour thereafter) – add MC for \$300
- *Please note - BYO DJs/musicians/bands are welcome with a \$100 levy
- Photo & GIF Booths – POA starts from \$1100 for 4-hour event (modern digital options available)
- Laser Clay Shoot – POA – from \$1500 *Includes 1 hour including trophy for best and worst shooter
- Casino Tables – POA (from \$800 each) a range of table options including equipment and croupier for up to 4 hours of hire, bump in and bump out
- Water Activities: *Subject to availability
 - Lily Pad - \$150
 - Floating Dock - \$150
 - Island Raft - \$150
- Event Styling/Florals – POA – from \$700 We work closely with a couple of preferred vendors who can elevate your event with a range of lavish event styling options.
- Giant LED Bluetooth Floor Speaker - \$200
This add-on is ideal for those who don't have the budget to hire a DJ but would still like decent sound/volume/bass for their music/playlist on the top deck. The inbuilt speakers/sound system on Karisma 1 is suitable as background music only.
- Spa - \$250 (spa use only permitted with bookings of up to 48 guests maximum – *condition of survey)
 - *1 hour of use is guaranteed for all aqua activities/equipment on 4-hour charters and 2 hours guaranteed use for 5 hour charters
 - *There is a maximum fill level for the spa (approx. $\frac{3}{4}$) given that overflow is easily caused by passing vessels and movement. Please see photo for reference upon booking.
 - *If a DJ/band is booked on the charter, they will be set up behind the top bar rather than next to the spa to ensure their equipment is safe from potential overflow and only the bottom bar will be used for drink service





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CANAPE MENUS

*Chef charge applicable to all menus

Mon to Sat - \$100 per hour / Sundays - \$150 per hour
Min 4 hour charge Sat-Sun / Min 3 hour charge Mon-Fri

*Min 25 guests for all menus

*Sat & Sun bookings (& Thurs to Sun in December) - a minimum spend of \$2200 applies (plus chef charge)

CANAPE MENU

Silver Package - \$50.00 per guest

*Minimum 35 guests for this package

7x Gold Range Canapé's
1x Substantial Canapé

Gold Package - \$60.00 per guest

2x Diamond Range Canapé's
5x Gold Range Canapé's
1x Slider Canapé
1x Substantial Canapé

Diamond Package - \$70.00 per guest

3x Diamond Range Canapé's
2x Gold Range Canapé's
2x Substantial Canapé
1x Slider canapé

Platinum Package - \$85.00 per guest

3x Platinum Range Canapé's
3x Diamond Range Canapé's
1x slider Canapés
2x Substantial Canapé
1x Sweet Canapé

Tea & Coffee Station (at request)

Additional Canapes

Gold Range - \$6

Diamond Range - \$6.50

Platinum Range - \$7.50

Dessert Range - \$6.50

Slider Range - \$7.50

Substantial Range - \$9



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CANAPE ITEMS MENU

Gold Range Cold Canapés

- Smoked capsicum, whipped fetta and olive crumb tart
- Chimmi churri roasted beef, on sourdough
- baguette with whipped feta cream
- Whipped marinated feta, salsa verde and cherry tomato tart
- Confit leek, fresh thyme, and red onion tart with black pepper cream
- Applewood smoked beef rump on crostini w/ horseradish and parsley
- House dried cherry tomato tartlet with whipped goats cheese, and basil pesto
- Caramelised onion and blue cheese tart with vanilla bean honey

Gold Range Hot Canapés

Handmade pies with potato puree and tomato chutney

- Wagyu beef mince
- Spring lamb
- Wagyu beef and pepper
- Shepherds Pie
- Spinach and mushroom
- Morrocan chickpea (vegan)

House made pizza

- Margarita with mozzarella and basil pesto
- American pepperoni, napolitana sauce, mozzarella
- BBQ Pulled pork, bacon, shaved red onion and chipotle aioli
- Peri Peri chicken with caramelised onion, blistered cherry tomato and spiced aioli
- Smoked chorizo, caramelised onion and Persian fetta
- Chargrilled eggplant, marinated olives, shaved red onion, salsa verde, aioli
- Artichoke, marinated olive, shaved red onion, chilli and fresh parsley
- Pork and fennel sausage roll w/ tomato, apple chutney
- Caramelised onion, marinated fetta puff pastry scrolls with chimmi churri
- Roast purple carrot and marinated fetta arancini w/ chipotle aioli (GF)
- Thai fish cakes w/ nahm jim and Asian salad

Gold Range Hot Canapés cont..

House-made Chicken skewers:

- Malaysian Style Satay chicken skewers (GF)
- Mediterranean style with olives, rosemary and parsley (GF)
- Sticky korean with caramelised kimchi glaze (GF)
- Thai style with lemongrass, ginger and lime leaf (GF)
- Indian Style with Tandoori, and minted yogurt (GF)

Diamond Range Cold Canapés

- Pepper-crusted beef with whipped confit garlic cream on a sourdough baguette and salsa verde
- Freshly shucked Sydney rock oysters with gin, cucumber and dill (GF)
- Freshly shucked Sydney rock oysters with mignonette dressing (GF)
- House-cured salmon, dill pancake, lemon caviar and caper cream
- Seared halloumi with salsa verde and baby herbs (GF)
- Cured Salmon with dill, caper cream, sourdough crumb, shaved red onion
- Cooked king prawns with spiced mango and lime salsa (GF)

Hand-made sushi:

- Katsu chicken, avocado and kewpie mayo (GF)
- Teriaki beef, cucumber and pickled ginger (GF)
- Avocado, pickled ginger, kewpie and cucumber (GF)
- Kimchi glazed chicken with, cucumber, black sesame and kewpie (GF)
- Cured salmon, shaved red onion, wasabi kewpie mayo (GF)
- Mediterranean roast vegetable tart with rosemary and whipped goats curd
- Mini prawn cocktail with spiced tomato cream and iceberg lettuce (GF)





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CANAPE ITEMS MENU

Diamond Range Hot Canapés

- Pork belly, cauliflower puree, burnt sage butter (GF)
- Southern fried Popcorn chicken w/ house made ranch aioli (GF)
- Wild mushroom, rosemary and marinated fetta scrolls with tomato chilli jam
- Mediterranean style puff pastry scrolls with herb pesto and olives
- Mini spinach and fetta quiche with whipped fetta and salsa verde
- Hand made Cocktail Pasties – served with Tomato Chutney: (Cornish Pastie, Moroccan chickpea (vegan), Chilli beef, Wagyu beef and red wine)
- Braised beef brisket and parmesan arancini with harissa aioli
- Seeded french baguette, sous vide beef rump, horseradish cream and bordelaise sauce

Platinum Cold Range

- Roast fig and blue cheese tart with vanilla bean honey (seasonal)
- Seared sesame crusted tuna with wasabi kewpie (GF)
- Freshly shucked Sydney rock oysters with gin, cucumber and dill (GF)
- Ash-cured salmon w/ pink pepper cream and finger lime caviar (GF)
- Wagyu bresaola, pickled purple carrot, whipped horseradish creme fraiche on sourdough
- Handmade sushi with wakime, fresh salmon, ponzu sauce

Platinum Range Hot Canapés

- Lamb wellington w/ wild mushroom duxelle and lamb jus
- Seared sea scallops, cauliflower puree, bacon crumb (GF)
- Hand made wagyu beef and shiraz mini pies with horseradish Paris mash
- King prawns in katifi pastry w/ lemon, dill aioli
- Sous vide lamb fillet with celeriac puree, spring pea and charred shallot (GF)
- Sesame crumbed prawns' w/ yuzu mayonnaise (GF)
- King prawn skewers with chilli, garlic, coriander (GF)

Sweet Canapés

- Mini banoffee tarts
- Apple and cinnamon crumble tarts
- Salted caramel and dark chocolate tart
- Textures of Chocolate – whipped chocolate mousse, chocolate fudge and brownie crumb

Sweet Canapes cont.

- Passionfruit cremeaux, vanilla sponge, whipped mascarpone, fresh strawberry
- Sticky date pudding, vanilla cream butterscotch sauce
- Mango, raspberry, and vanilla bean eton mess (GF)
- Lime curd pannacotta, biscuit crumb and meringue (GF)
- Mini lemon meringue pies

Substantial Canapé Range

- Salmon croquettes w/ seasonal salad and a dill, caper aioli
- Lamb tagine, israli cous cous and minted yogurt
- Thai red pumpkin curry with aromatic jasmine rice (GF)
- Beef Penang curry w/ kaffir lime and jasmine rice (GF)
- Authentic Satay Chicken w/ jasmine rice and roast peanut sauce (GF)
- Harissa chicken w/ aromatic rice, dill and lemon yogurt and cucumber salsa (GF)
- **Hand made pasta:**
- Fusilli pasta with wild mushroom, fresh thyme and crispy bacon
- Casserecia pasta with slow braised bolognese and red wine
- Casserecia pasta with spicy napolitana sauce, olives, pesto, fresh parmesan, sourdough crumb
- Fusilli pasta with 3 cheese sauce, Italian parsley, sourdough crumb
- **Hand made brioche sliders: (GF options available)**
- Cheeseburgers with American mustard aioli, ketchup housemade pickle
- BBQ pulled pork with chipotle slaw
- Maple bacon, cheeseburgers with wagyu beef, aioli and caramelised onion
- Wagyu beef burger, café de Paris aioli, mesculin, cheddar
- Panko-cruste chicken, avocado, thyme and harissa aioli and iceberg
- Purezza sparkling battered fish w/pickled cucumber, iceberg and dill aioli
- Chickpea and white bean fritter with wild roquette, spiced chutney, aioli
- Mini steak roll with pepperonata, cheddar, aioli caramelised onion
- Mini steak roll with aioli, south american chimmi churri, tomato
- **Salads, served in a noodle box:**
- Roast pumpkin, watercress, alfalfa and goats cheese (GF)
- Poached chicken, quinoa, cucumber and rocket (GF)
- Thai beef salad with nam jim, fresh mint and crispy onions
- Chicken Caesar salad with maple bacon, shaved parmesan



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BUDGET-FRIENDLY CATERING MENUS

Available Mon-Wed in December only

*Min spend \$1000 + \$35 delivery fee applies to all orders.

Express Buffet (min 15 guests) - \$35pp

Choose 1 hot and 1 cold option for a personalised feast.

Bread rolls included.

Hot:

Portuguese baked chicken

Roast Chicken with Sage & Paprika

Roast honey & Mustard Glazed Ham

Housemade Beef Lasagne

Housemade Vegetarian Lasagne

Cold:

Green Garden Salad

Coleslaw Salad

Classic Potato Salad

Pasta Salad – Mozzarella, tomato pesto, fresh basil

hunky Pumpkin, Honey roasted carrot, rocket, zucchini, fetta, flaked almonds

Taco Station (min 20 guests) - \$35pp

3 tacos per person

Seasoned chicken, cucumber, coriander, iceberg lettuce, sour cream, tomatoes, salsa, avocado

Classic Beans mix - vegetarian & vegan!
3 hard shell gluten free tacos per person

PLATTERS

*A minimum of 6 pieces per guest in total is required.
We recommend 8-10 pieces for a 3-4 hour charter.*

Gourmet Rolls, Sandwiches & Wraps
\$15 each (min order 10 & mixture available)

Fingers Sandwiches Platter
\$110 (30 pieces)

Vietnamese Rice Paper Rolls
\$160 (30 pieces)

Experience the epitome of freshness and flavour with our Chicken or Avocado & Silken Tofu Vietnamese Rice Paper Rolls.

Gourmet Mixed Pies & Sausage Rolls
\$160 (30 pieces)

Savour handcrafted puff pastry, slow braised fillings, and Heinz ketchup in four distinct flavours. Accompanied by our delicious pork and fennel sausage rolls.

Mini Caramelised Tomato and Fetta Tarts
\$125 (30 pieces)

These bite sized delights feature sweet caramelised tomatoes harmonising with creamy fetta, creating a perfect balance of savoury and sweet in every tart.

Assorted Quiche Platter (cold)
\$160 (30 pieces)

Indulge in a tempting variety of quiches, where both vegetarians and non vegetarians alike can relish delightful flavors.

Caprese Skewers - Bocconcini, Cherry Tomatoes, Basil, Balsamic Glaze
\$125 (30 pieces)

Enjoy the freshness of our Caprese Skewers, featuring a delicious combination of bocconcini, juicy cherry tomatoes, and fragrant basil, all elegantly drizzled with balsamic glaze.



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CHILDREN'S MENU

\$35pp

Penne pasta with Napolitano sauce
Lightly battered market fresh fish with chips
Mini chicken burgers with mayonnaise and iceberg lettuce served with chips
Ham and pineapple house made pizza
Crumbed chicken tenders served with chips

**Can be added to any menu by our on board chef*

**Children's menus are for guests 12 and under only.*

**Please only select 1 type per every 10 children on board*





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BUFFET MENUS

A casual, self-serve at the buffet menu and guests are free to sit at their preferred location around the vessel.

*Chef charge applicable to all menus

Mon to Sat - \$100 per hour / Sundays - \$150 per hour

Min 4 hour charge Sat-Sun / Min 3 hour charge Mon-Fri

*Min 25 guests for all menus

*Saturday & Sunday bookings (& Thurs to Sun in December) - minimum spend of \$2200 applies (plus chef charge)

BUFFET MENUS

Gold Buffet Menu - \$65 per guest

Cold grazing board – served on arrival- rustic sourdough, premium cured cold meats, cheeses, assorted dips, olives, roasted capsicums and assorted crackers

2x Main dishes selected from our buffet menu

2x Salads

Freshly baked sourdough

Diamond Buffet Menu - \$78 per guest

Cold grazing board – served on arrival - rustic sourdough, premium cured cold meats, cheeses, assorted dips, olives, roasted capsicums and assorted crackers

3x Main dishes selected from our buffet menu

2x Salads/Sides

Freshly baked sourdough

1x Dessert Canapé

Coffee & Assorted Teas

Platinum Buffet Menu - \$100 per guest

Premium Cold grazing board – served on arrival – rustic sourdough, premium cured cold meats, cheeses, assorted dips, olives, roasted capsicums and assorted crackers

1x Seasonal fresh fruit platter –

3x Main dishes from Diamond range

2x Salads/Sides

Freshly baked sourdough

2x Chef selection Dessert Canapés

Coffee & Assorted Teas

EXTRAS

Platters can be added to any packages (See platters menu)

Canapes can be added -

Gold Range - \$6

Diamond Range - \$6.50

Platinum Range - \$7.50

Dessert Range - \$6.50

Slider Range - \$7.50

Substantial Range - \$9



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BUFFET MENU

MAIN DISHES

- Lamb kofta with charred pita bread, fresh onion, parsley and sumac salad with confit garlic hummus
- Pumpkin, thyme and ricotta cannelloni w/ napolitana sauce and shaved parmesan
- Charred beef rump, south American chimmi churri, roasted carrots
- Whole char grilled Barramundi with Vietnamese noodle salad (GF)
- Salmon with crispy skin, bok choy and oyster sauce (GF)
- Sous vide beef 2 ways w/ potato puree and red wine jus (GF)
- Pepper crusted beef rump skewers, w roasted onions, horseradish cream (GF)
- Salmon croquettes w/ seasonal salad and dill, caper emulsion
- Braised chicken with olives, pancetta, and basil served with charred parmesan polenta
- Harissa roasted chicken thigh, aromatic rice, lemon yogurt, dill salsa (GF)
- Panko and oregano crumbed eggplant, napolitana sauce, fresh basil and fresh mozzarella
- Sous vide chicken breast with crispy skin, rosemary sourdough crumb, puree potato, jus
- Slow Braised beef brisket croquettes w/ smoked cauliflower puree, roast onion jus
- Charred salmon, crispy skin, creamed leek and salsa verde (GF)

SALADS/SIDES

- Rocket, grilled pear, crispy bacon, fetta and walnut (GF)
- Cumin roasted sweet potato, baby spinach, fried chickpeas, chimmi churri (GF)
- Roasted Pumpkin, watercress, sprouts and marinated fetta cheese and mixed seeds
- Pearl cous cous salad with Moroccan roasted vegetable, baby spinach and tahini dressing
- Fusilli pasta with chilli, confit garlic, lemon and parsley
- Roasted chat potato salad w/ crispy bacon, shallots and aioli (GF)

DESSERT CANAPES

- Mini banoffee tarts
- Apple and cinnamon crumble tarts
- Salted caramel and dark chocolate tart
- Textures of Chocolate – whipped chocolate mousse, chocolate fudge and brownie crumb
- Passionfruit cremeaux, vanilla sponge, whipped mascarpone, fresh strawberry
- Sticky date pudding, vanilla cream butterscotch sauce
- Mango, raspberry, and vanilla bean eton mess
- Lime curd pannacotta, biscuit crumb and meringue (GF)
- Mini lemon meringue pies

Gluten Free = (GF)

Attracts extra charge = ****





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Mini Buffet Add-On

*A standing buffet that can be added onto any canape menu

*All hot mains are served in chafing dishes

*Self-serve at the buffet with eco-friendly handheld bowls and spoons

Mini Buffet Package 1 - \$22 per guest

2x Hot Buffet mains

A selection of 2 Salads

served with freshly baked bread rolls, butter, and condiments

Mini Buffet Package 2 - \$32 per guest

3x Hot Buffet mains

A selection of 2 Salads

served with freshly baked bread rolls, butter, and condiments

Mains-

Pumpkin, thyme and ricotta cannelloni w/ napolitana sauce and shaved parmesan

Authentic satay chicken with sweet soy and coriander served with jasmine rice

Thai red pumpkin curry with lime leaves and jasmine rice (GF)

Crispy bacon, mushroom, confit garlic and thyme pasta with fusilli and fresh parmesan

Preserved lemon and chicken tagine with apricots, coriander and tahini yoghurt

Braised chicken with olives, pancetta, and basil served with charred parmesan polenta

Chickpea tagine with confit garlic and lemon yogurt

Lemon, fresh garlic, italian parsley, chilli and olive oil, cassarecce pasta served with shaved parmesan

Harissa roasted chicken thigh, aromatic rice, lemon yogurt, dill salsa (GF)

Panko and oregano crumbed eggplant, napolitana sauce, fresh basil and fresh mozzarella

Braised chicken thigh with leek, mushroom and semi dried tomato served with puree potato

Sous vide chicken breast with crispy skin, rosemary sourdough crumb, puree potato, jus (Can be made GF)

Thai green chicken curry with Thai basil, capsicum and jasmine rice (GF)

Salads/Sides

Rocket, grilled pear, crispy bacon, fetta and walnut (GF)

Cumin roasted sweet potato, baby spinach, fried chickpeas, chimmi churri (GF)

Shaved pear, mixed lettuce, shaved parmesan, honey balsamic dressing (GF)

Roasted Pumpkin, watercress, sprouts and marinated fetta cheese and mixed seeds (GF)

Pearl cous cous salad with Moroccan roasted vegetable, baby spinach and tahini dressing

Fresh garden salad with shaved radish, cucumber, cherry tomato and fresh dressing (GF)

Roasted chat potato salad w/ crispy bacon, shallots and aioli (GF)

Gluten Free = (GF)





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GRAZING TABLES

Antipasto Grazing Table - \$45pp

Min charge 30 guests

*Only available for morning or lunch charters

Each grazing table will include a selection of local or imported cheeses, cold meats, olives, marinated or pickled vegetables, dips, fresh and dried fruit, nuts, honeycomb, fruit pastes, breads, crackers, and bread sticks.

For an additional charge you can add optional extras such as salads, tomato and bocconcini skewers, smoked salmon, pate, desserts, sweets, and seasonal products that will work well with your table.

Florals and foliage can also be supplied at an additional cost.

Additional Platters Menu

***Can be added to any menu by our on board chef**

Seafood platters - MARKET PRICE (POA)

Freshly cooked large king prawns with lime mayonnaise
 Freshly shucked oysters with lemon wedges
 Freshly shucked oysters with gin, cucumber and dill
 Freshly Shucked oysters with lemon
 House beetroot cured ocean trout with horseradish cream
 House cured salmon with dill and caper cream

Seafood Platters- MARKET PRICE (POA)

Freshly caught from the east coast of Australia – Crystal bay prawns, Sydney rock oysters, house cured salmon, blue swimmer crab all served with fresh lemon and handmade condiments

Antipasto platter - \$170.00 per platter

(serves 10 - 15 guests)
 Cured and smoked cold meats, chargrilled vegetables, olives, housemade dips with sourdough and grissini

Sweet Pastries Platter - \$90.00 per platter

Mix of 15 pieces A selection of freshly baked mini sweet pastries

Petit Four Sweets Platter - \$140.00 per platter

Mix of 30 pieces
 Selection of housemade friands, caramel slice, mini tarts, brownie and banana bread

Dip Platter - \$90.00 (serves 10 - 15 guests)

A selection of 3 housemade dips with sourdough, flatbread and grissini
 Roast beetroot hummus/Caramelised onion and thyme/Avocado and fetta cream/Roasted eggplant/Confit garlic hummus/Charred capsicum/Market fresh

Cheese platter - \$155.00 per platter (serves 10 - 15 guests)

Selection of Australian cheeses, dried fruits, fresh grapes with crackers

Fruit platters

Seasonal Fruit Platter - \$135.00 (serves 10 - 15 guests)

Selection of seasonal fresh fruit

Tropical Fruit Platter - \$155.00 per platter (serves 10 - 15 guests)
 A selection of seasonal tropical fruits





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BEVERAGE PACKAGES

***All charter beverage packages have a minimum 3 hour charge**

Non-Alcoholic Beverage Package

\$6 per person/per hour

Juices, soft drinks, sparkling & still water, tea and coffee

Gold Beverage Package

\$15 per person/per hour

YVES Premium Cuvee NV, Yarra Valley VIC
 Quilty And Gransden Sauvignon Blanc, Orange NSW
 Ara Single Estate Pinot Gris, Marlborough NZ
 Marquis de Pennautier Rose, France
 Wildflower Shiraz, WA
 Pure Blonde, Hahn Super Dry, Carlton Draught, Somersby
 Cider, Cascade Premium Light
 Juices, soft drinks, sparkling & still water

Craft Beer Upgrade

additional \$8 per person/per hour

Stone and Wood Pacific Ale
 Balter XPA Extra Pale Ale (cans)

Lavish Upgrade

additional \$25 per person/per hour

Aperol Spritz
 Cote des Roses Rose (France)
 Mumm Cordon Rouge Brut (France)
 + craft beer upgrade as above

Champagne Upgrade by bottle

(6 bottles minimum pre-purchase)

Mumm Cordon Rouge Brut	\$140 per bottle
Veuve Cliquot	\$160 per bottle
Bollinger	\$180 per bottle

Basic Spirit Upgrade

additional \$7 per person/per hour

Absolut Vodka
 Tanqueray Gin
 Jack Daniels
 Jim Beam
 Bundaberg Rum
 Johnnie Walker Red

Premium Spirit Upgrade

additional \$10 per person/per hour

Belvedere/Grey Goose Vodka
 Hendricks Gin
 Johnnie Walker Black Label
 Canadian Club
 Wild Turkey

Cocktail Bar Add-on

\$300 setup & cocktail bar tender fee

(charged @ 1 per 50 guests)

Charged on Consumption or Individual purchase only. Custom options available - ie. Cocktail Hour (first hour only) or for the duration of your event. Custom cocktail packages which differ from the 3 options below are by enquiry only and will incur additional charges.
 Aperol Spritz \$15 - Margarita \$20 - Appletini on the Rocks \$18

TRANSFER BAR PACKAGES

Our Gold Beverage Package is available for 1 & 2 hour transfers. Alternatively, consumption bars can be organised for transfers with a minimum spend (POA – dependant on date) plus bar staff charges.

Gold Beverage Package

1 hour = \$27pp

2 hours = \$37pp

*Any beverage upgrades for 1-2 hour charters will be provided on consumption only





Karisma

BAR PRICE LIST Consumption Cash

House Spirits - price by glass

Absolut Vodka:	\$12.00
Tanqueray Gin:	\$12.00
Bundaberg Rum:	\$12.00
Jack Daniels:	\$12.00
Jim Beam:	\$12.00
Johnnie Walker Red	\$12.00
Double shot:	\$20.00

Premium Spirits - price by glass

Grey Goose/Belvedere Vodka:	\$16.00
Hendricks Gin:	\$16.00
Bacardi Superior:	\$16.00
Canadian Club:	\$16.00
Wild Turkey:	\$16.00
Johnnie Walker Black:	\$16.00
Double shot:	\$24.00

Sparkling Wine - \$12.00 (Glass), \$58.00 (Bottle)

YVES Premium Cuvee NV, Yarra Valley VIC

Champagne - price by bottle

Mumm Cordon Rouge Brut:	\$140.00
Veve Cliquot:	\$160.00
Bollinger:	\$180.00

WHITE WINE

Quilty And Gransden Sauvignon Blanc, Orange NSW
\$12.00 (Glass) \$58.00 (Bottle)

Ara Single Estate Pinot Gris, Marlborough NZ
\$12.00 (Glass) \$58.00 (Bottle)

RED WINE

Marquis de Pennautier Rose, France \$12.00 (Glass)
\$58.00 (Bottle)
Wildflower Shiraz, WA \$12.00 (Glass) \$58.00 (Bottle)

BEER/CIDER - price by glass

Cascade Premium Light	\$8.00
Pure Blonde	\$10.00
Hahn Super Dry	\$10.00
Carlton Draught	\$10.00
Somersby Cider	\$10.00
Stone and Wood	\$12.00
Balter XPA	\$12.00

SPECIAL

Aperol Spritz	\$15.00
Premixed Bottles	\$10.00

LIGHTS

Soft Drink	\$4.00
Sparkling Water	\$4.00
Juice	\$4.00
Tea/Coffee	\$4.00

COCKTAILS

Ask our friendly staff \$15-\$22

