



Karisma II

Hop aboard the new Karisma II – a 78ft luxury catamaran

150

Passengers

\$1050

Minimum Hourly Rate

Sydney

Location

Hop aboard the new Karisma II – a 78ft luxury catamaran equipped with state-of-the-art technology with a five star finish throughout. Its 85 sqm main deck includes two bathrooms, and a large saloon area offering uninterrupted panoramic 360-degree views of Sydney Harbour.

The aft deck has an entertaining area of 35 sqm that is fully covered. This area also includes a swim ladder for easy in and out access whilst swimming. Its upper deck, with loads of space at around 65 sqm, has its own bar, lounges, high tables and dedicated DJ area. DJ/Bands can be set up on the top or lower deck.

Available for a luxury cruise with crew for parties/functions of all types for up to 150 guests. With a state of the art lighting system with multiple 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.

Max dining capacities:

Cocktail: 150 guests

Casual Buffet: 70 guests

Formal Dining: 70 guests

BYO: 70 guests (available by application only – only available Mon/Tues in December)

DOWNLOAD VIRTUAL TOUR

Special Features

3 generous entertaining areas with overhead coverage

Uninterrupted panoramic 360-degree views of Sydney Harbour

Air conditioning throughout lower deck

2 bars

In-house sound system (ability to connect device via bluetooth)

Dance floor and designated DJ/musician area/s

PA system (microphone, speakers)

Ladder for swimming

Advanced LED lighting (adjustable colours and tempos)

Female bathrooms (3 cubicles) / Male bathrooms (2 cubicles + 1 urinal)

Removable cocktail bar tables

Built-in overhead heaters (for winter)

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





Karisma II

Karisma Charter Rates 2024

150 guests max capacity

BOAT HIRE RATES

JANUARY, FEBRUARY, MARCH

Friday & Saturday

\$1450 per hour

4 hour minimum

Sunday to Thursday

\$1350 per hour

3 hour minimum

APRIL, MAY, SEPTEMBER, OCTOBER

Friday & Saturday (plus all Vivid Sydney dates)

\$1350 per hour

4 hour minimum

Sunday to Thursday

\$1250 per hour

3 hour minimum

JUNE, JULY, AUGUST

Friday & Saturday (any Vivid Sydney dates = \$1350 per hour)

\$1100 per hour

4 hour minimum

Sunday to Thursday

\$1050 per hour

3 hour minimum

NOVEMBER

Friday to Saturday - \$15k minimum spend

\$1400 per hour

4 hour minimum

Sunday to Thursday

\$1300 per hour

3 hour minimum

DECEMBER (BYO not available)

Thursday to Saturday - \$17k minimum spend

\$1500 per hour

4 hour minimum

Sunday to Wednesday

*Note - Food Catering: Only BYO or Budget-Friendly Catering Menu available Mon/Tues in December

\$1350 per hour

4 hour minimum

**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 or if the evening charter requires formal dining setup*





Karisma II

Day Charter Rates

Staff Charges - applicable to all bookings:

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

< 50 guests = 3 x wait staff

51 - 65 guests = 4 x wait staff

66 - 80 guests = 5 x wait staff

81 - 115 guests = 6 x wait staff

115 guests + = 7 x wait staff

*For cash bars – 1 additional bar tender may be required. 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

Min 4 hour charge Sat-Sun

Min 3 hour charge Mon-Fri

Mon to Sat - @ \$100 per hour

Sundays - \$150 per hour

Chef & Assistant required on all formal dining menus - \$150 per hour (\$200 per hour on Sundays)

Wharf Fees – are applicable to all bookings. \$100 per wharf touch. 2 required for boarding and disembarking. Please check with us regarding suitable wharves.

PUBLIC HOLIDAYS/SPECIAL EVENTS

20% surcharge on vessel hire, food and beverages

Staff and chef charged at double time

BYO ON KARISMA 2

BYO: Max 70 guests (by application only – not available Nov & Dec)

BYO Food Surcharge - \$12.50 per person

BYO Beverages Surcharge - \$12.50 per person

BYO External Supplier Surcharge - \$100 (includes all DJs, bands, stylists, laser clay/photo booths etc) – fee also includes 1 hour pre-access

• Minimum 2 staff members required for food and drink service. A third staff member required for 50+ guests

• A pre-delivery and stocking fee of \$250 will be payable if BYO beverages need/want to be delivered and stocked on the vessel prior to the day of charter, alternatively, the client will have pre-access 1 hour prior to boarding time for this included in their charter fee

• Maximum variety allowance (eg.)

2 types of beer, 2 wines, 4 spirits, 4 bottled mixers, bottled waters

• Return Collection Fee (of leftovers post-charter if not removed on the day following their charter): \$250

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.





Karisma II

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)
- *All suppliers provided by the customer (not the vessel) are included in their guest numbers
- *Karisma 2 is wheelchair accessible for a standard wheelchair only. Please contact us for details.

Cash/Consumption Bars – a minimum spend of \$2000 is applicable Mon to Thurs and \$3000 Fri to Sun

Seated Dining Furniture Hire \$POA – applicable to all Formal Dining Menus & Seated Buffet Menu option
IMPORTANT *Please get in touch for ALL enquiries or bookings wanting a seated dining experience (particularly in peak season) to ensure we can allow sufficient turn-around time between charters to accommodate the set-up of this style, prior to taking a deposit for the booking.

Water Activities: *Subject to availability

- Lily Pad - \$150
- Floating Dock - \$150
- Island Raft - \$150

NEW - Cocktail Bar Add-on – \$300 setup & cocktail bar tender fee (charged @ 1 per 50 guests)
On Consumption or Cash Bar 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

NEW -Branding Decal Packages – POA (from \$950)

We work closely with a fantastic graphic design and sign-maker who can tailor packages perfectly for Karisma II, to add your company's unique touch to your event. Please get in touch to view examples of past projects on board.

NEW - AV Equipment Hire – POA (from \$400)

Please reach out if you require a quotation for the rental of audiovisual equipment tailored for various purposes such as presentations, photo slide shows, displays, or product launches. We can provide a range of equipment, including television or projector screens and microphones designed to meet your requirements.

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





Karisma II

CANAPE ITEMS MENU

Terms & Conditions:

Chef charge applicable to all bookings: Mon to Sat - \$100 per hour / Sundays - \$150 per hour

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

Minimum spend of \$4000 applies (plus chef charge) to all Sat & Sun bookings (plus Thurs to Sun in December) *Min 40 guest charge on all other dates

CANAPE MENU

Silver Package - \$50.00 per guest

7x Gold Range Canapés

1x Substantial Canapé

Gold Package - \$60.00 per guest

2x Diamond Range Canapés

5x Gold Range Canapés

1x Slider Canapé

1x Substantial Canapé

Diamond Package - \$70.00 per guest

3x Diamond Range Canapés

2x Gold Range Canapés

2x Substantial Canapé

1x Slider canapé

Platinum Package - \$85.00 per guest

3x Platinum Range Canapés

3x Diamond Range Canapés

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 eshallot(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

Karisma II

SIGNATURE GRAZING TABLE



***Available on Karisma 2 only.**

*A substantial grazing table that can be added onto any canape or buffet menu.

*Consisting of finger foods as well as substantial canape items

*A great addition to not only add extra food to your event but also some beautiful aesthetics.

Consisting of:

Handmade danishes, pastries & tarts

House-made dips, sliced cured & cold meats

Artisan crackers & rustic breads

Hand-made hot canapes (chef's selection)

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

BUDGET-FRIENDLY CATERING MENUS

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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BUDGET-FRIENDLY CATERING MENUS cont.

Additional Salads (serves 20-30 as a side portion) \$100 each

- Penne, olives, tomatoes, tomato ragout, onions, shallots, vinaigrette, basil, pine nuts, salt and pepper salad platter
- Chunky pumpkin, honey roasted carrots, rocket, zucchini, fetta, flaked almonds salad platter
- Roasted beetroot, shaved zucchini, fennel, watercress, feta, radicchio, mint salad platter
- Classic Caesar, soft boiled eggs, croutons, crisp bacon, parmesan, whole egg mayo, salad platter
- Classic Greek salad, tomatoes, cucumber, capsicum, olives, oregano, Feta salad platter
- Mixed leaf salad, grated carrots, cherry tomato, Spanish onion, cucumber vinaigrette dressing
- Vegetable Salad - Mushroom, capsicum, eggplant, zucchini, carrots, pesto, Spanish onion, garlic, fresh herbs salad platter

Grazing Platters (Serves 7-10)

- Seasonal Fruit Platter - \$95
- Charcuterie Antipasto & Crudites Platter - \$100
- Australian and Continental Cheese - \$95
- Antipasto - \$95

Cheese & Antipasto Grazing Station - \$42pp (Min 10 guests)

- A selection of premium Italian sliced meats, soft and hard cheeses, cornichons, giardiniera, quince
- House made grissini, sliced sour dough
- Roasted vegetables and fresh oregano
- Marinated mozzarella balls
- Selection of dips, hummus, baba ghanoush
- Dates, fresh grapes, figs, apricots

**We can supply a range of sweet and savoury breakfast and morning options. Please enquire.

Morning/Afternoon Tea - \$20pp (3 pieces)

Select 3:

- Mini muffins
- Mini fruit skewers
- Assorted danishes
- Fruit bread
- Carrot cake slice
- Fluffy lamingtons
- Lemon drizzle tea cake
- Freshly made frittata

CHILDREN'S MENU \$35pp

**Can be added to any menu by our on board chef on Karisma 1 and Karisma 2.*

**Children's menus are for guests 12 and under only.
Please only select 1 type per every 10 children on board

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



Karisma II

BUFFET MENUS



Terms & Conditions:

Chef charge applicable to all bookings

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

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

Minimum spend of \$4000 applies (plus chef charge) to all *Saturday & Sunday bookings (plus Thurs to Sun in December)

*Min 40 guest charge on all other dates

Buffet Menus can be turned into a seated buffet (at dining tables) which incurs an additional furniture hire & set-up cost for tables and chairs. Please enquire for pricing - POA

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 cont.



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 = ****



Karisma II

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)



Karisma II

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 feta 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



Karisma II

FORMAL MENUS



Available on Karisma 2 only.

Chef + Assistant applicable to all Formal Dining Menus

Mon to Sat - \$150 per hour / Sundays - \$200 per hour

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

Minimum spend of \$4000 applies (plus chef charge)

**Please note in December, this menu is only available on Wednesdays.*

**Min 25 guest charge on all other dates*

**All formal dining incurs an additional furniture hire and set-up costs for tables, chairs & basic table decor for your event.
POA for pricing*

Gold Formal Menu

\$95 per guest

2x Chef selection canape served on arrival

Selection of two entrees served alternatively

Selection of two mains served alternatively

Seasonal side salad

Freshly baked sour dough and handmade salted butter

Diamond Formal Menu

\$115 per guest

The package begins with 3 varieties of canapés served to guests on entry

Selection of two entrees served alternatively

Selection of two mains served alternatively

Selection of two desserts served alternatively

Seasonal side salad

Freshly baked sour dough and handmade salted butter

Platinum Formal Menu

\$130 per guest

The package begins with our signature grazing table
(consisting of handmade pastries and tarts, house made dips, sliced cured meats and cold meats,
crackers, rustic breads and a selection of hot canapes)

Selection of two entrees served alternatively

Selection of two mains served alternatively

Selection of two desserts served alternatively

2x Sides served on tables

Freshly baked sour dough and handmade salted butter



Karisma II

FORMAL MENU ITEMS



Plated Entree

Pumpkin, thyme and ricotta cannelloni, napolitana sauce & parmesan
Smoked ham hock arancini, napolitana sauce, shaved parmesan, micro herb salad
King prawns with lime and avocado puree, sourdough crumb and micro coriander
Charred onion, goats fetta and fresh thyme risotto with butter and parmesan (GF)
Sticky onion and gruyere tart with whipped fetta and micro herb salad
Pork belly with grape, apple and walnut salad (GF)
Ash cured salmon, with horseradish cream, sourdough tuille, pickled carrot
Caramelised haloumi with asparagus, olives and lemon (GF)
Smoked sweet potato with caramelised onion and goats cheese tart
Roast purple carrot arancini, fetta cream, lemon vinaigrette and micro herb salad (GF)
Goats cheese, roasted tomato, white garlic and basil tart with sherry reduction
Confit leek, onion and young marjoram tart with house marinated feta
Spinach, ricotta caramelised onion & herb pesto canelloni, Napolitana sauce & parmesan

Plated Mains

Grass fed beef 2 ways with Paris mash, heirloom carrots and bordelaise sauce (GF)
Sous vide chicken breast, confit of celery and leek with potato puree, chicken jus & herb butter (GF)
Braised Pork belly, pork rilette, bacon crumb and puree potato and apple jus (GF)
Harissa spiced chicken breast, pearl cous cous, cucumber dill salsa and lemon tahini yogurt
Pumpkin, thyme and ricotta cannelloni, napolitana sauce & parmesan
Seared salmon with buttered leek, spinach puree, sorrel beurre blanc and baby herbs (GF)
Sous vide chicken breast, crispy skin, puree potato, herb sourdough crumb, wine jus
Lamb 2 ways with confit garlic, celeriac puree, rosemary jus (GF)
Crispy skin salmon braised leek, potato croquette, salsa verde (GF)
Spinach, ricotta caramelised onion & herb pesto canelloni. Napolitana sauce & parmesan
Lamb rump 2 ways, potato puree, honey roasted carrot, rosemary jus (GF)
Charred mediterranean chicken breast with rosemary, lemon, and olives, served with pea cous cous and tahini lemon dressing

Plated Dessert

Textures of chocolate - served in a glass
Mango, strawberry and vanilla bean eton mess - served in a glass
Salted caramel pannacotta with spiced oranges and almond wafer
Apple and cinnamon crumble with vanilla cream and toasted almonds
Champagne strawberries, strawberry nectar, whipped vanilla cream eton mess
Rhubarb and almond tart with orange blossom and cream
Blueberry trifle with vanilla bean custard and whipped chantilly
Roasted rhubarb and apple crumble with almond, cinnamon and double cream
Lime curd and coconut pannacotta with meringue and biscuit crumb





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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, Heineken 0%
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

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

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

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 II

CONSUMPTION BAR

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
Veuve 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