



Mermaid Spirit

100ft tri-deck catamaran

100

Passengers

\$1500

Minimum Hourly Rate

Gold Coast

Location

Mermaid Spirit is a 100ft tri-deck vessel, which can accommodate up to 100 guests on day charters or 22 guests overnight in 11 en-suite cabins. Laze away the day, taking in amazing views or indulge in the various recreational water sports available. Various catering options are available depending on your requirements and we are dedicated to making your celebration or function a unique experience.

On your private charter, discover some of the beautiful dive areas inside the Gold Coast Seaway, such as Wave Break Island, South Wall and South East Wall.

Features

- All weather entertaining areas
- Alfresco roof top bar
- Licensed Bar
- BYO food or catered
- Sound System with Bluetooth
- Water toys
- Accommodation for 22 pax
- Offshore Survey

Day Charter Rates

Includes skipper & marine crew member

Jan to December

2 hour charter – \$3,500

3 hour charter – \$4,600

4 hour charter – \$5,750

Additional Hours: \$1,450 per hour

Wharf fees - \$50 per visit

BYO Food - No charge

BYO Drinks - Not permitted

Waitstaff - 50+ passengers charge of 1 staff per 20 passengers @ \$50 per staff/ hr applies

Swimming - \$450 up to 50 passengers

\$35 per every 20 passengers there after

Standard Public Holidays: 20% on total charter fee

Mermaid Spirit

CATERED MENUS



Roving Cocktail Menu

Cocktail Menu 1 - \$50 per person

Choice of 8 canapes

Cocktail Menu 2 - \$58 per person

Choice of 8 canapes & 1 slider

Cocktail Menu 3 - \$70 per person

Cheese Platter, Choice of 7 canapes, 1 slider & 1 fork dish

(Minimum Spend \$2800 + chef & hostess fees)

MEAT CANAPES

Beef mignon wrapped in aged prosciutto with a horseradish and onion jam

Slow braised beef pie **

Beef croquette with a pan sauce

Gourmet beef sausage roll

Bolognese arancini

Rare roast beef en croûte with horseradish and pickled beets **

Chicken chardonnay pie

Sicilian chicken with parsley, seasoning and lemon zest, wrapped in puff pastry

Chicken satay skewer with a 3 nut crumble (GF)

Tandoori chicken skewer with a mint yoghurt and crispy shallots

Diced chicken, tomato, onion & basil bruschetta **

Southern fried chicken wings with a chipotle mayonnaise

Baked chicken and pesto spoon with a vine ripe tomato (GF)

Thick Peking duck spring rolls served with plum sauce

Pork spring rolls served with sweet chilli sauce

Lamb skewers served with hummus

Lamb and rosemary pie

Chef's pork sausage and fennel roll with an apple chutney

Asparagus wrapped in prosciutto with a lemon and lime aioli (GF)

Prosciutto and brie en croûte with blistered tomato and balsamic reduction

Catering must be ordered a minimum 21 days prior to the charter date

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Roving Cocktail Menu ..cont

VEGETARIAN CANAPES

- Tomato, onion and coriander bruschetta (V) (GF optional)
- Tempura pumpkin flower (VG)
- Jalapeno poppers with risotto and cheese (V)
- Onion and spinach bhaji bites with a mint yogurt (VG)
- Moroccan vegetable spiced puff pastry tartlet (V)
- Vegetable spring rolls with a plum sauce (VG)
- Argentinian vegetarian Empanadas (VG)
- Sweet potato croquette (GF, VG)
- Curried lentil pie (VG, GF)
- Wild leek and spinach pie (VG, GF)
- Vegetable Okka masala pie (V)
- Mushroom risotto croquette (V, GF)
- Shredded potato, onion and spinach rosti topped with sauteed mushrooms (VG, GF)
- Roasted sweet potato and pumpkin arancini (GF, VG)
- Roast garlic, spinach and three cheese arancini (V)

SEAFOOD CANAPES

- Oysters natural, Kilpatrick or mornay
- Prawn twirler with a sweet chilli dipping sauce
- Chilli, garlic and prawn bruschetta **
- Smoked salmon blini with a dill cream cheese and black caviar
- Smoked cod croquette (GF)
- Crab and prawn spoon served with a lemon and lime mayonnaise
- Tempura battered Tiger prawn with a black caviar aioli
- Pork Belly
- Asian inspired pork belly with a fried shallot sprinkle
- Bourbon barbecue glazed pork belly with a crackling crumble

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Roving Cocktail Menu ..cont

SLIDERS

- New York cheeseburger with streaky bacon, mozzarella and burger relish
- Lamb and herb burger with a spiced hummus, tomato and crispy red onion
- Slow cooked pulled pork with an appleslaw
- Honey grilled chicken with crispy lettuce, sliced tomato and a paprika ailoi
- Slow cooked BBQ brisket with sliced pickles and fried shallots
- Onion bhaji, sliced cucumber and mint yoghurt (V)
- Lentil burger served with hommus and lettuce (V)

FORK DISH

- Albondigas (meatballs) served with dipping bread
- Traditional creamy carbonara with chicken, bacon and mushrooms
- Beef stroganoff service with rice **
- South Indian inspired chicken or beef curry served with a pilau rice and poppadom
- Vietnamese tangy Thai beef salad (GF, DF)
- Teriyaki vegetable chicken noodle **
- Chef's signature sweet and sour pork or chicken with vegetables and rice **
- Singapore lamb stir fry with seasonal vegetables (GF, DF)
- Chef's signature fish and chips with tartare sauce and lemon wedges
- Edamame, lentils, and freekeh salad topped with falafel bites (VG)

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Buffet Menus

Buffet Menu 1 - \$55 per person

3 main dishes & 3 sides

Buffet Menu 2 - \$60 per person

4 main dishes & 4 sides

Buffet Menu 3 - \$72 per person

5 main dishes & 5 sides

(Minimum Spend \$2800 + chef & hostess fees)

Extras

Roving canapes (3) - \$15pp

Fresh Prawns & Oysters - \$16.50pp

Grazing - Cheese, fruit, dips, antipasto - \$8

MAIN DISHES

Porterhouse steak marinated in garlic and rosemary (GF, DF)

Barramundi served with white wine and parsley caper berry sauce (GF)

Crispy skin salmon (GF)

Moreton bay bugs (GF, DF)

Australian rosemary and lamb lollipops served with hummus (GF, DF)

Honey garlic and mustard chicken breast (GF, DF)

Thick pork sausages with caramelised onion (GF, DF)

Australian wagyu burgers with brioche roll and sides of butter lettuce mustard and tomato jam and quick pickled onion

Rump and brisket black pepper sausages (GF, DF)

Wild confit garlic & lemon prawn skewers with salsa verde (GF, GD)

Roasted vegetable and chimmichurri skewers (VG)

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Buffet Menus.. cont

SIDES

- Vermicelli noodles, cucumber, celery, capsicum, carrot, shallots, coriander, and dressing
- Pearl cous cous and diced cauliflower tossed with roasted red capsicum, pumpkin, cranberries and parsley in a tumeric tahini dressing
- Garden salad with tomatoes, cucumbers, red onion, mixed lettuce and dressing
- Rocket, pear and parmesan salad (GF, V)
- Creamy penne pasta with pumpkin and spinach
- Rustic potato salad in whole egg mayo, wholegrain mustard, spring onion and celery
- Tropical creamy QLD coleslaw
- Greek Salad
- Rice Salad
- Herb Chat Potatoes
- Sauteed Greens

Served with a selection of dinner rolls, butter portions and condiments

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Drop the Anchor - \$135pp

(Minimum Spend \$2800 + chef & hostess fees)

On Arrival Grazing Table

Selection of toasted bread, Chef's fresh dips,
Seasonal fruit platter
Selection of cheeses, antipasto, grapes, strawberries, chutney and crackers

Seafood Platters

Platters of Prawns served with thousand islands dressing and lemon wedges
Makers mark Kilpatrick, Natural, Thai style, champagne and black caviar fried oyster

Buffet Main

Bourbon glazed 12-hour slow cooked pork belly with crispy shallot and pork belly crumble
Moreton bay bug with a mango and pineapple salsa
Salmon cooked in Champagne and saffron
Rosemary and thyme lamb skewers served with hummus
Chef's Beef burger with sliced cheese, tomato and relish
Honey and garlic chicken skewers
Selection of Chef's salads
Rocket, pear and feta salad (GF, V)
Roasted sweet potato & cauliflower tossed through cous cous with chickpeas,
dried fruits, & toasted sliced almonds, and Moroccan inspired dressing (DF, V, VG)
Lentils, freekah seeds and raisins with fresh vegetables, herbs and preserved lemon in citrus
dressing (GF,DF,VG,V)
Selection of bread rolls & condiments

Petite Sweets

Chef's selection of petite sweets

Chefs Hot Party Platters

Selection of pies and sausage rolls

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All Day Picnic

\$68 per person (\$110 delivery fee applies)

Morning Tea

Selection of Danish Pastries
Fresh Fruit Platter

Lunch

Selection of cold ham and cured meats
Chef's poached lemon and thyme chicken breast
Chilled Champagne, saffron and lemon salmon
Chef's quiche
Bread rolls & butter portions
3 x Chef's salads (selections subject to change)
Garden Salad
Turmeric cous cous cauliflower & cranberry salad
Tropical creamy coleslaw

Afternoon Tea

Selection of chunky cookies
Petite muffins

Includes - Sturdy bamboo plates, cutlery and lunch napkins

Drop off catering must be ordered a minimum 14 days prior to the charter date
Bamboo plates, napkins & cutlery - included



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High Tea & Sea

\$50 per person (\$110 delivery fee applies)

Morning Tea

Selection of Danish Pastries
Fresh Fruit Platter

Lunch

Selection of cold ham and cured meats
Chef's poached lemon and thyme chicken breast
Chilled Champagne, saffron and lemon salmon
Chef's quiche
Bread rolls & butter portions
3 x Chef's salads (selections subject to change)
Garden Salad
Turmeric cous cous cauliflower & cranberry salad
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Afternoon Tea

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Grazing Platters

Lemon & Thyme Chicken Breast

\$160 per platter (up to 40 passengers)

Applewood smoked ham, pastrami, roast beef

Charcuterie Platter

\$185 per platter (up to 40 passengers)

Applewood smoked ham, pastrami, roast beef

Deluxe Cheese Platter

\$265 per platter (up to 40 passengers)

selection of cheese, antipasto, grapes, strawberries, chutney and crackers

Chef's Dips

\$160 per platter (up to 40 passengers)

chef's dips served with toasted bread

Oysters Natural

\$165 per platter (serves 12 passengers - approx. 3pp)

Oysters Kilpatrick

\$200 per platter (serves 12 passengers - approx. 3pp)

Fresh Prawns

\$225 per platter (serves 12 passengers- approx. 200g pp)

served with thousand island dressing and lemon wedges

Drop off catering must be ordered a minimum 14 days prior to the charter date

Bamboo plates, napkins & cutlery - \$1.65pp



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Grazing Platters .. cont

Cold Canapes

\$435 per platter (up to 30 passengers - 2 pieces pp)

Choose two of the following

Prosciutto and brie encroute with blistered tomato and balsamic reduction

Smoked salmon blini with a dill cream cheese and black caviar

Goat cheese, dukah and aubergine tartlet

Classic & Gourmet Sandwiches

\$325 per platter (up to 40 passengers)

Selection of classic and gourmet sandwich fillings. Approx 2 qtrs per person

Gluten free & vegetarian sandwiches available

Quiche Lorraine Or Vegetarian Quiche

\$195 per platter (up to 40 passengers)

Mixed Sushi

\$150 per platter (up to 40 passengers)

selection of cheese, antipasto, grapes, strawberries, chutney and crackers

Salads

\$130 each (up to 25 passengers)

Turmeric cous cous cauliflower & cranberry

Bean medley (VG, GF)

Chicken basil penne pasta

Creamy penne pesto and spinach

Rustic potato salad (GF)

Cyprus grain salad (GF, VG)

Quinoa Tabouleh (GF, VG)

Coleslaw (GF)

Garden Salad (GF, DF)

Bread Rolls & Butter Portions - \$1.20 per person

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Bamboo plates, napkins & cutlery - \$1.65pp

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Grazing Platters .. cont

Dessert Canapes

\$185 per platter (up to 30 passengers - 1 piece pp)

Selection of boutique petite sweets

** Gluten free option available

Mini Cupcakes

\$185 per platter (up to 35 passengers - 1 piece pp)

Selection of boutique mini cupcakes

Mini Choux Pastries

\$220 per platter (up to 40 passengers - 1 piece pp)

Bite-sized choux pastries filled with creme patissiere and with a variety of classic toppings

Fruit Platter

\$195 per platter (up to 40 passengers)

Freshly sliced seasonal fruit

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Beverages

BAR PACKAGE

\$27.50 per person per hour

Includes Beer, Wine, Sparkling & Soft Drinks

CONSUMPTION/ CASH BAR

Spirits – \$14 (30ml nip with mixer)

Absolute Vodka, Malibu, Canadian Club, Jack Daniels, Jim Beam, Gordons Gin,
Bacardi, Bundaberg Rum, Fireball, Tequila

Beers – \$9/ glass

Corona, Great Northern (on tap), Great Northern Super Crisp (on tab)

Cider – \$9/glass

Somersby Apple

Wine/ Sparkling – \$9/ glass

Squealing Pig Chardonnay

Squealing Pig Sauvignon

Squealing Pig Rose

Chandon Sparkling

Drop off catering must be ordered a minimum 14 days prior to the charter date

