

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

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)

BOAT HIRE RATES

Shoulder

January to March & September to October
\$950 per hour
4 hour minimum on Friday & Saturday

Low Season

April to August
\$750 per hour
Friday/ Saturday minimum 4 hours

Peak Season

November & December
\$1120 per hour
4 hour minimum & min 35 guests Thurs to Sat

**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*

TRANSFER RATES

POA for up to 2 hours

PUBLIC HOLIDAYS/SPECIAL EVENTS (except NYD & Christmas Day - POA)

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



Karisma

Day Charter Rates



ADDITIONAL CHARGES

BYO charters

BYO Food Surcharge Flat Rate - \$200 (**Not available Thurs-Sat in December**)

BYO Beverages Surcharge Flat Rate - \$200

Amenities Package - \$200 – Includes use of vessels cups, plates, napkins, cutlery, platters, etc as required (not ice)

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:

\$350 per staff member for 3-4 hour charter (\$75 per hour thereafter)

1 – 20 guests = 1 x wait staff

21 – 50 guests = 2 x wait staff

51 – 65 guests = 3x wait staff

Cash (PAYG)/ Consumption Bar (Tab) - Min spend \$1500 (Sun-Thurs) & \$2000 Fri-Sat

***1 additional bar tender may be required at \$350.*

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 Rose Bay, Double Bay, Mosman, Watsons Bay 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

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 – a \$250 collection fee is applicable if they wish to leave it to be stored and collected on another day



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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) – soft drinks event only and must be accompanied by a specific number of adults according to children (ratio of 1 adult per 5 children)
- Charter bond - \$2000

EXTRAS & ACTIVITIES

- DJ & lighting - \$195 per hour - Min 3 hr charge (Sat & Sun + after 5pm Mon to Fri incurs a 4hr min charge)
- Wedding DJ - \$1200 for 4 hours (\$220 per hour thereafter) – add MC for \$300
- BYO DJs/musicians/bands - \$100 surcharge
- First inspection FOC - Secondary/subsequent venue inspections: \$150
- Wedding ceremony setup: \$500 (includes signing table with white linen tablecloth, 3 chairs, ceremony seating on upper deck).

Water Activities: *Subject to availability

Lily Pad - \$150

Floating Dock - \$150

Island Raft - \$150

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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BUDGET-FRIENDLY DROP OFF MENU

***Min spend \$30per person (min 25 pax) + \$50 delivery fee applies to all orders - min 7 days notice**

Our Budget-Friendly Catering Menus are designed to be a pocket-friendly option, dropped off and ready for service soon after you board for your charter. A great option for groups that don't want the upgraded experience of our on-board chef but also don't want the hassle of BYO catering

PLATTERS/BOXES FEED APROX 15-20 PEOPLE

Focaccias

\$230 per box (27 pieces)

Wraps

\$230 per box (30 pieces)

Fillings (please select max 3 options per box):

- Grilled Chicken
- Fried Chicken
- Gourmet Vegetarian
- Ham
- Roast Beef
- Portobello Mushroom
- Haloumi
- Falafel

Mixed Focaccias & Wraps

\$230 per box (27-30 pieces)

A mix of grilled chicken, fried chicken, gourmet vegetarian, ham, roast Beef, portobello mushroom, haloumi, falafel

Fruit Platter

\$140

Cheese, Cold Meats & Dip Platter

\$170

Kids

Chips & Nuggets
\$70 (includes tomato & BBQ sauce)

Assorted Mini Cakes and Pastries

\$190 (50 pieces – including GF options)

Assorted Sliders Platter

\$200 (20 pieces)

- Beef cheeseburgers
- Beef, lettuce, onion jam, prego sauce
- Southern fried chicken & slaw
- Grilled haloumi, rocket, beetroot sauce

Hot Food Platter

\$220 (70 pieces)

Includes:

Mini pies, sausage rolls, quiches, pastizzi & spring rolls

Fried Chicken Platter

\$180

Includes: Buffalo wings, southern fried chicken tenders +

Lemon & herb sauce and chilli mayo

Penne Pasta

\$150

Choices:

- Creamy chicken pesto
- Creamy mustard seed, Crispy chicken
- Eggplant parmigiana w/red sauce
- Spicy puttanesca w/ red sauce

Salads

\$120

Choices:

- Pesto pasta salad with antipasto
- Mediterranean salad
- Fatoush salad
- Sweet chilli, lime coriander ravioli salad
- Pearl couscous and walnut salad
- Falafel and Quinoa salad





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BBQ 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

Minimum spend of \$2200 applies Sat-Sun & in December (not available Mon-Tues in December)

Gold BBQ - \$51pp

local cheese, fruit, olives, nuts and bread

2 x items from our silver range

1x Main dishes from the gold range

1x salad from our salads range

1x salad from our salads plus range

Diamond BBQ Menu \$65pp

A selection of cheeses, olives, fruit, nuts and bread

A choice of:

1 x items from our silver range

2x Main dishes from the gold range

2x Salads from our salads plus range

Freshly baked bread rolls and condiments

Tea and coffee station (at request)

Seafood BBQ Menu \$78pp

A selection of cheeses, olives, fruit, nuts and bread

A choice of 1 x item from our silver range

OR A choice of 1 x main dish from our gold range

2x Seafood items from our BBQ seafood range

2x salads from our salads plus range

Freshly baked bread rolls and condiments

Market Fresh Chef's Selection Dessert

Tea and coffee station with petit fours





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BBQ ITEMS

*Chef charge applicable to all menus

MIN 25 GUESTS

Minimum spend of \$2200 applies Sat-Sun & in December (not available Mon-Tues in December)

Silver Range Menu-

Loaded hotdogs – (1 per guest)

-Worcestershire and cracked pepper sausages, chilli jam, crispy onions on brioche roll

-Wagyu beef sausages, caramelised onion, cheddar, mustard aioli on brioche roll

-Rustic Italian sausage, tarragon, dill and parsley aioli, slaw

Smokey, Peri Peri chicken fillet w/ Mexican corn salsa

Lamb kofta with charred pita bread, fresh onion, parsley and sumac salad with confit garlic hummus (1 per guest)

Charred beef burger, brioche bun, cheddar, tomato, caramelised onion (1 per guest)

Cheeseburgers with American mustard aioli, fried onions and housemade pickle (1 per guest)

Gold Range Menu-

Charred beef rump, South American chimmi churri, roasted carrots

Smokey beef and bacon burger w/ cheddar, café de paris aioli on milk bun (1 per guest)

Native pepperberry beef rump skewers, w roasted onions, horseradish cream

Lamb souvlaki skewers, cucumber and dill salsa, lemon yogurt and pita bread (1 per guest)

Charred chicken thigh, lemon, confit garlic, parsley and chickpea salad

Harissa chargrilled baby eggplants with roasted onion, cucumber salsa and tahini dressing (GF)

Seafood Range Menu-

Whole king prawns, charred with asian salad (GF)

Charred salmon, creamed leek and salsa verde (GF)

Char grilled Barramundi with Vietnamese noodle salad (GF)

Thai fish cakes, with chilli jam and Asian slaw

Balmain bugs with lemon dressing ****

Salads Range –

Garden salad with French dressing

Wild rocket salad with shaved parmesan, pear and balsamic

Potato salad with crispy bacon and green shallot

Salads Plus Range -

Rocket, grilled pear, crispy bacon, fetta and walnut

Cumin roasted sweet potato, baby spinach, fried chickpeas, chimmi churri

Roasted Pumpkin, watercress, sprouts and marinated fetta cheese and mixed seeds

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

Seasonal garden salad with French dressing

Roasted aioli and herb chat potato salad with crispy pancetta

**** = Attracts extra charge of \$9.50 per person





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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

Minimum spend of \$2200 applies Sat-Sun & in December AND \$1850 all other dates
(not available Mon-Tues in December)

CANAPE MENU

Silver Package - \$55.00 per guest

*Minimum 35 guests for this package

7x Gold Range Canapé's

1x Substantial Canapé

Gold Package - \$63.00 per guest

2x Diamond Range Canapé's

5x Gold Range Canapé's

1x Slider Canapé

1x Substantial Canapé

Diamond Package - \$73.00 per guest

3x Diamond Range Canapé's

2x Gold Range Canapé's

2x Substantial Canapé

1x Slider canapé

Platinum Package - \$88.00 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 - \$7.00

Diamond Range - \$7.50

Platinum Range - \$8.50

Dessert Range - \$7.50

Slider Range - \$8.50

Substantial Range - \$9.50



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CANAPE 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
- Moroccan 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

Savoury Pastries

- 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 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 Canapés 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
- Casseracia pasta with slow braised bolognese and red wine
- Casseracia 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-crusted 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 rocket, 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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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 sporks

Mini Buffet Package 1 - \$25 per guest

2x Hot Buffet mains

A selection of 2 Salads

served with freshly baked bread rolls, butter, and condiments

Mini Buffet Package 2 - \$35 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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PLATTERS

***Can be added to any chef prepared menu (not applicable to Budget Friendly Drop off Menu) and not available Mon-Tues in December)**

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 - \$174.00 per platter

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

Sweet Pastries Platter - \$94.00 per platter

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

Petit Four Sweets Platter - \$144.00 per platter

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

Dip Platter - \$94.00 (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 - \$159.00 per platter (serves 10 - 15 guests)

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

Fruit platters - \$139 per platter (serves 10-15)

Seasonal Fruit Platter

Tropical Fruit Platter - \$159.00 per platter (serves 10 - 15 guests)

A selection of seasonal tropical fruits



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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

Minimum spend of \$2200 applies Sat-Sun & in December AND \$1850 all other dates

(not available Mon-Tues in December)

BUFFET MENUS

Gold Buffet Menu - \$68 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 - \$81 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 - \$103 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 - \$7.00

Diamond Range - \$7.50

Platinum Range - \$8.50

Dessert Range - \$7.50

Slider Range - \$8.50

Substantial Range - \$9.50

Additional Buffet Main - \$14

Additional Buffet Salad - \$8.50





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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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CHILDREN'S MENU

\$25pp

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
(not available Mon-Tues in December)*



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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 Eazy Hazy (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 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
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

