



Ocean Blue

Riviera Platinum 40 with an overall length of 46 feet

16

Passengers

\$475

Minimum Hourly Rate

Sydney

Location

Ocean Blue is a Riviera Platinum 40 with an overall length of 46 feet for up to 16 passengers.

Ocean Blue boasts an immaculate condition. There are 2 accommodation cabins for overnight stays, bathroom, BBQ, galley, flybridge with seating, main saloon with dining table and leather lounges, sound system with Bluetooth connectivity, swim platform with ladder for easy swimming access. A range of menu and beverage package options available, BBQ, finger food, platters and icy cold drinks make for a great day or night on the harbour.

Ideal for private function or corporate occasions. Ocean Blue is licensed for 16 guests maximum for inshore harbour use or 10 guests maximum for offshore trips like whale watching.

Cocktail Capacity – 16 passengers

Offshore Capacity – 10 passengers

Special Features

- Main saloon with dining table
- Leather lounges
- Sound System with Bluetooth connectivity
- Swim platform with ladder for swimming access



Ocean Blue

Charter Rate



January to December

Minimum of 3 hours vessel hire

3-hour charter \$1,425

4-hour charter \$1,900

Additional hours: \$475 per hour

Note: Public Holidays incur a 10% surcharge on the total charter fee

BYO Charters – \$350 surcharge applies

Includes all crockery, cutlery, cups, utensils, serving equipment and eskies

BYO Drinks requires BYO ice

Wharf Fees

Maritime Wharves \$50 each way

Cockle bay wharves \$60 each

Eastern Suburbs \$100 each way

Manly Wharf \$200 each way

WATER TRANSFERS

(maximum 16 pax)

Within the hour onboard \$1500.00

Return transfer \$2000:00 (within the hr each way)

Plus wharf fees apply.

Travel west of Huntleys Point Ferry Wharf (Gladesville) Additional \$100.00

Travel to Watsons Bay, Manly or Spit additional \$475

Transfer Food & Beverages

Transfer Diamond beverage package – \$25pp

Nibbles – Antipasto platter \$120 (10pax) or Cheese Platter – \$100 (10pax) per platter



Ocean Blue

Catering Menu



Freshwater Buffet – \$30 per person

Minimum 10 guests (or \$400 chef fee applies)

Antipasto (v)

Gourmet Sausages (gf)
Bush finger lime infused chicken (gf)
Mushroom Ratatouille (gf, v, ve)
Garlic & Herb Roasted Baby Chats (gf, v, ve)

Salads

Roasted Root Vegetable Salad (gf, v, ve)
Rainbow Apple Slaw with minted creamy mayo (gf, v, ve)
Freshly tossed garden salad with ocean blues house dressing (gf, v, ve)

Fresh bread rolls
Assorted condiments

Informal Buffet Menu – \$56 per person

Minimum 10 guests (or \$400 chef fee applies)

Antipasto Platter
Cold meats, pickled vegetables, dips

Salads

Rocket, pear & parmesan salad (v, gf)
Roasted Root Vegetable Salad (gf, v, ve)
Freshly tossed garden salad with ocean blues house dressing (gf, v, ve)

Proteins (choice of 2).

Teriyaki Fish of the day skewers
Marinated Beef & Vegetable Skewers with compound butter
Pan Seared Lamb Cutlets
Lemon, Lime & Sweet Chili Chicken Skewers

Fresh bread rolls
Assorted condiments





Ocean Blue

Beverage Package

Silver Bar Package - \$5pp per person per hour
includes soft drinks and juice (no red bull)

Diamond Beverage Package– \$12.50 per person per hour
\$50 per person (4 hours)

Beer

Carlton Dry
Lashes
Peroni Red
Corona
Light Beer

Wine

Pinot Grigio
Sauvignon Blanc
Moscato
Cabernet Sauvignon
Shiraz
Bubbles
Rosé

Juice & Soft Drinks
(does not include Red Bull)

House Spirit Upgrade
\$11pp per person per hour

Jim Beam
Bundaberg Rum
Vodka
Scotch
Bacardi
Gin

Beverages on Consumption

Cash Bar, Bar Tab & Consumption Bar
Bar staff fees of \$350 apply for 4 hour period

Cocktails available on request
Beverages subject to change due to availability.