



## **DAY CHARTER RATES**

OCTOBER - DECEMBER (3 hours minimum)	\$990
JANUARY - MARCH (3 hours minimum)	\$750
APRIL - SEPTEMBER (3 hours minimum)	\$700
WATER TRANSFERS up to 1.5 hours Wharf fee and staff included BYO fees apply	\$3,000

SATURDAY & PUBLIC HOLIDAYS 4 HOUR MINIMUM

#### **ADDITIONAL DAY PRICING**

STAFF S75 / staff per additional hour	\$300 (4 hours)	PUBLIC HOLIDAY SURCHARGE	20%
STAFF-TO-GUEST RATIO		PRE ACCESS	\$200
0 - 49 pax       1 x Staff         50 - 89 pax       2 x Staff         90 - 150 pax       3 x Staff         151 - 220 pax       4 x Staff    *Staff required on all charters	VESSEL INSPECTION	\$250	
	FULL BYO (up to 100 pax)	\$15pp	
SECURITY 18 & 21st Birthdays and bucks party	\$300 (4 hours)	FOOD / DRINKS (Ice, Cups, Plates & Cutlery included)	\$7.5pp
*Recommended but not mandatory		CASH BAR / BEV PACKAGES	over 100 pax
WHARF FEES  Outer Harbour Extra \$150 fee (example: Watsons Bay, Manly, etc)	\$85 (per wharf)	POST CHARTER ALCOHOL PICK UP FEE	\$200
		BOND	\$200









#### **BBQ MENU**

#### \$37PP

up to 100 pax

Chicken and Beef Skewers Gourmet beef sausages Lamb Kofta Coleslaw Garden Salad Pasta Salad Fresh Pita bread and Bread rolls Tzatziki, tomato, BBQ & Mustard sauce salad dressing

#### **BUFFET MENU**

#### \$65PP

50 pax minimum

Butter chicken and rice Beef Bourguignon and rice Peri peri chicken Vegetarian Lasagna Chicken Caesar Salad Greek salad Tabouli Potato Salad Vegetarian Curry Puffs











# PLATTERS & GRAZING TABLE

## PLATTER # 1 CHEESE | \$175 PP

Arrangement of Gourmet Italian Cheeses Served w/ Crackers

#### **PLATTER # 2 MEAT | \$175 PP**

Arrangement of Gourmet Italian and Local smoked meats, salami and dry aged meats

## PLATTER # 3 ANTIPASTO | \$190 PP

Arrangement of Gourmet Italian and Local smoked meats, salami and dry aged meats. Served with pickled &

Dried fruits and vegetables, crackers and bred sticks.

### PLATTER # 4 VEGGIES | \$150 PP

Arrangement of Fresh Veggies & Assorted Dips

#### PLATTER # 5 FRUIT | \$150 PP

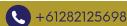
Arrangement of seasonal fruits

**ONE PLATTER SERVES APPROX. 8 GUESTS** 

# **GRAZING TABLE | \$1,000 ( up to 50 pax)**

Includes a mixture of each platter











## **BEVERAGE PACKAGES**

# **BASIC PACKAGE (4 HOURS) | \$60PP**

Wine, Sparkling and beer & Soft drinks

## **BUBBLES PACKAGE (4 HOURS) | \$70PP**

French Champagne and Soft drinks only

# SPIRITS PACKAGE (4 HOURS) | \$99PP

Spirits, Wine and beer & soft drinks

**CASH BAR - NO UP FRONT COST** 





