



\$475 per hour

VESSEL HIRE

LOW SEASON | APRIL - OCTOBER

(4 hours minimum)

HIGH SEASON | NOVEMBER - MARCH

FRIDAY - SATURDAY \$450 per hour SUNDAY - THURSDAY \$425 per hour

MONDAY - SUNDAY | 3-HOUR \$525 per hour

MONDAY - SUNDAY | 4-HOUR

EVENTS & PUBLIC HOLIDAY

Christmas Day	\$825 per hour
Boxing Day, Australia Day, Harbor Life, NYD	\$625 per hour
All other public holidays not listed	\$625 per hour
NYE (BYO 6pm-lam)	\$17,500 All Inclusive

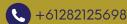
SPECIAL RATES

Transfers or 1-2-hour charters	Call to discuss pricing
Manly or Balmoral touring/pick up (Max 10Pax)	\$150 each way
West of Gladesville Bridge	\$150 each way

ADDITIONAL DAY PRICING

ВУО		CATERING		
BYO FOOD	\$10pp	Drinks/Catering (Collection Rose Bay Pontoon)	\$10pp	
BYO DRINKS	\$15pp	Catering Packages (we recommend 'Vanilla Blue' Catering company)		
BYO Fee includes crockery, cutlery, cups, utensils, serving equipment, BBQ use, Eskies, garbage disposal. Ice not included. WHARF FEES		LILY-PAD	Free	
		STAND-UP PADDLE BOARDS	\$50	
		DRINKS DELIVERY COLLECTION	\$100	
Standard Wharfs	\$50	DINIVIO DELIVERTI COLLEGIIOTI	Ψ100	
(other than Rose bay)	(per wharf)	PRE-LOADING/POST LOADING/EARLY ACCESS	\$150	
Rose bay Pontoon	Free	LOADING/EARLY ACCESS		







ICE (per bag)

\$12





BUFFET BBQ MENU

BBQ STAPLES | \$30PP

Plain beef sausages, Plain beef Patties Buns, onion, cheese & sauces

BBQ SPREAD 1 | \$60PP

Mix of gourmet sausages Marinated garlic teriyaki chicken thighs Gourmet garden salad Creamy potato salad Bread rolls, spreads & sauces

BBQ SPREAD 2 | \$85PP

Local rump steak with post marinade Rosemary lamb / Angus beef / Italian pork sausages Garlic teriyaki chicken thighs Avocado mixed gourmet garden salad Creamy classic home-made potato salad Bread rolls, spreads & sauces

PUBLIC HOLIDAY SURCHARGE OF 20% APPLIES ON ALL CATERING ORDERS.













REG ~10PAX / LARGE ~18PAX

Cheese Platter | \$160 / \$285

A selection of gourmet cheeses, fig-nut crackers, water crackers, walnuts, blueberries, strawberries, and dried apricots

Cheese & Charcuterie Platter | \$255 / \$435

An assortment of Australian cheeses, creamy hummus dip, beetroot dip, tahini dip Selection of cured and deli meats, fig-nut crackers, water crackers Selection of fresh & dried fruit and walnuts

Fruit Platter | \$125 / \$220

A combination of the freshest in season fruits sourced locally

Sweet Treat Platter | \$105 / \$185

An assortment of muffins, brownies and gourmet indulgent bars

Mixed Seafood Platter | \$245 / \$425

Peeled prawns (15/30|pieces) Sydney rock oysters (12/24peices) Smoked salmon Cocktail sauce, garnish & lemons

Prawn Platter | \$170 / \$280

Tiger prawns farmed fresh off the Queensland coast, cooked perfect to peel & eat Cocktail sauce, garnish & lemons

> PLATTERS ORDERED WITHOUT A BBQ MENU REQUIRE A MINIMUM SPEND OF \$400 AND INCUR A DELIVERY FEE OF **\$70** PUBLIC HOLIDAY SURCHARGE OF 20% APPLIES ON ALL CATERING ORDERS.





