

## VESSEL HIRE

PEAK   NOVEMBER – FEBRUARY <i>(Minimum 4 hours)</i>	\$1,550 per hour
OFF-PEAK   MARCH – OCTOBER <i>(Minimum 3 hours)</i>	\$1,350 per hour
TRANSFER RATE <i>(Minimum 2 hours)</i>	\$4,500 (2 Hours) <i>(Off-Peak season only)</i>
OVERNIGHT RATE <i>(Set times of 12:00pm - 10:00am)</i>	\$15,000 <i>(+25% APA)</i>
PUBLIC HOLIDAY RATE <i>Minimum 5 hour charter. No BYO Excluding NYE and Christmas Day</i>	\$2,000 per hour <i>(+ surcharges)</i>

Rates include vessel hire, marine crew and fuel & GST  
Excludes catering, beverages, wait staff, chef fees and wharf fees

## ADDITIONAL PRICING

WAIT STAFF <i>(Additional staff \$75 PP/ PH)</i>	\$350 <i>(4 hours)</i>
STAFF-TO-GUEST RATIO	
1 -15 guest	1 x Staff
16 - 30 guest	2 x Staff
31 - 47 guest	3 x Staff
WHARF FEES	\$60 <i>(per wharf)</i>

BYO FEE	
BYO FOOD	\$250 Off-peak \$350 Peak
BYO DRINKS <i>(Minimum \$500)</i>	\$25 PP
SURCHARGE	
FOOD & BEVERAGE PACKAGES	25%
WAIT STAFF & CHEF FEES	100%

The surcharge will apply to all special events and public holidays.  
New Years Eve and Christmas Day not included. These prices are POA



## CHEFS MENU

*Minimum spend of \$1,500  
Minimum of 20 pax for Chefs Menu 3  
Chef Charge of \$350 applies*

### CHEFS MENU N°1 | \$75PP

6 Classic,  
1 Substantial, 1 Dessert

### CHEFS MENU N°2 | \$92PP

8 Classic,  
2 Substantial, 1 Dessert

### CHEFS MENU N°3 | \$116PP

Grazing Antipasto Platter, 8 Classic,  
1 Signature, 1 Substantial, 1 Dessert

## CLASSIC CANAPÉ MENU

### COLD CANAPÉS | \$10PP PER ITEM

Huon smoked salmon blini, chive, dill, crème fraiche  
Bbq duck pancake rolls, shallot, hoisin  
Crab, fennel, lemonchello, raddish  
Asparagas, proscuito, parmesan aioli - GF  
Beetroot Gin Cured Ocean Trout, smoked yogurt, cucumber relish - GF  
Smoked sweet potato hummus, pita chips, brown butter - V  
Elderflower cured kingfish sashimi spoons, pineapple chili salsa - GF  
Thai Chicken larb salad, nam jim, toasted peanuts, baby gems - GF  
Snapper sashimi, ponzu, cucumber - GF  
Eggplant, tarragon, garlic confit, crostini - V  
Nori squares, avocado, ginger, shallot, wasabi - V  
Haloumi, cherry tomato, basil leaves, balsamic - V  
Pea, Mint, Feta, crostini - V  
Roast beef, béarnaise, potato rosti,  
Beetroot, zucchini, quinoa fritters, yogurt mint sumac  
Parmesan polenta basil bites - V

*ADDITIONAL CANAPES, DISHES, OR PLATTERS CAN BE PURCHASED*





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## CLASSIC CANAPÉ MENU

### WARM CANAPÉS | \$10PP PER ITEM

Corn fritters, spicy tomato relish, avo smash - V  
Mexican chicken mole tostada, gauc, pico de gallo  
Chorizo, whipped feta, brioche toast  
Karage chicken, green onion, nori  
Golden crunchy new potatoes, curry salt, aioli - V  
Wild mushroom duxelles tarts, truffle oil, pecorino - V  
Prawn lollipops kaffir lime butter  
Scallop in half shell, cauliflower puree, herb crumb  
Teriyaki beef, lemongrass, sesame bamboo skewers  
Pulled chicken, crisp curry leaves, wonton crisp  
Pork Belly, cauliflower, pommegranite  
Chickpea fritters, tatziki, chili jam - V  
Crispy brussel sprouts, vincotto - V  
Lamb kofta, yogurt mint, dukha salt N  
Cauliflower, parmesan, cheddar, thyme arancini  
Pork, fennel, house made sausage rolls, tomato jam  
Chicken Corn, house made sausage rolls, tomato jam

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### SIGNATURE CANAPÉ MENU | \$18PP PER ITEM

Mini Lobster Brioche rolls, creamy slaw, celery, pickles and potato crisps

Mini Prawn Bagutte Rolls, Bloody Mary sauce, Iceburg lettuce

Sticky Pork, betel leaves, mango, crispy shallot, palm sugar, chili

Tuna Tartare, avocado, wasabi, baby gem lettuce cups or tapioca

squid ink crisp GF

Fijian coconut ceviche, lime, corriander, chili, papaya GF

Oysters x 3pp, 2 styles: Shallot red wine vinegar, Or Nori ponzu

Additional canape can be added for \$18 per person, per item

### SUBSTANTIAL CANAPÉ MENU | \$16PP PER ITEM

Braised lamb shoulder, quinoa, chickpea, pomegranate molasses & parsley

Wild mushroom truffle risotto, parmesan, rocket - V

Haloumi Burger, rocket, relish, aioli - V

Pork sliders, green apple ranch slaw, smoky bbq sauce

Fish tacos, baja sauce, slaw

Moroccan spice eggplant, tomato, cous cous, preserved lemon - V

Risoni pasta, zucchini, olives, fetta, chili, herbs - V

Grilled market fish, papaya, coconut lime chili - GF

Beef sliders, American cheese, pickles

Wagyu mini beef burger, cheese, house pickles, milk buns

Bbq Chicken, smoked tomato tarragon vinaigrette - GF

Lamb skewers, chimichurri sauce - GF

Miso salmon, pickled ginger, sesame, cucumber - GF

Chicken Schnitzel petite rolls, lettuce, aioli

\*Grilled lobster tails, café de paris butter (market price, please enquire) - GF

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## DESSERT CANAPÉ MENU | \$9PP PER ITEM

Salted chocolate pistachio brownie - N

Spiced orange polenta cake

Lemon lime tarts

Baked ricotta, cinnamon, tarts

Chia, coconut, passionfruit, spoons – DF VE GF

Avocado Cocoa mousse - DF VE GF

ADDITIONAL CANAPES, DISHES, OR PLATTERS CAN BE PURCHASED





## GRAZING PLATTERS

*Grazing platters serve approximately 10 people  
For Deliveries: Min Spend \$1000 + \$60 Delivery fee*

### **OLD TIGER PRAWNS, TAIL ON, HARISSA AIOLI, LEMON GF | \$300**

### **OYSTERS, WAKAMI SEAWEED, PICKLED GINGER, PONZU SAUCE, LEMON \$290**

### **MEZZE PLATTER | \$235**

Spiced olives, smoky eggplant, hummus, tapenades, marinated feta, Fattoush salad, pita chips – V

### **CURED MEATS | \$275**

Salami, prosciutto, smoked ham, spiced olives, grilled chorizo, pickled onions, grilled sourdough

### **FROMAGE PLATE | \$275**

Australian cheese selection, tropical fruits, bread basket, quince paste, lavosh

### **DESSERT PLATTER | \$185**

Chocolate pistachio brownie, Berry polenta cake, Fig friands, sweet slices

### **FRUIT PLATTER | \$165**

Selection of in season fresh fruit





## GRAZING PLATTERS - SUBSTANTIAL

### PROTEINS

#### SMOKED CHICKEN | \$250

Spinach, chickpeas, smoked paprika yoghurt,  
lemon thyme - GF

#### ROAST BEEF | \$295

Rocket, grana Padano, cherry tomato, truffle aioli - GF

#### MISO SALMON | \$265

Soba noodles, sesame, pickled ginger, Asian herbs GF, DF

#### PULLED LAMB | \$265

Feta, couscous, currants, toasted almond - N

### VEGETARIAN

#### FRITTATA | \$165

Pea, mint, feta, spinach - V, GF

#### HALOUMI, LEMON, CAPER, CHILI (MILD), PARSLEY SALAD - V, GF | \$165

### SALADS

#### CHARRED TURMERIC CAULIFLOWER | \$165

Kale slaw, curry leaves, pomegranate, nuts and seeds, tahini yoghurt dressing - N, V, GF

#### QUINOA | \$165

Mint, tomato, lemon oil, tabouli - VE, GF

#### CHERMOULA POTATO SALAD | \$175

with crispy chorizo, sweet corn, olives

#### SUPER GREENS | \$165

Tamari, sesame seeds, broccolini, Asian greens, ponzu dressing - VE, GF

#### BASIL ROCKET PESTO | \$165

Penne, tomato confit, parmesan - V

#### ROAST BEETROOT | \$165

Cumin, balsamic, lentil, parsley, pomegranate - VE





## BUFFET MENU

### 125PP - Served in Platters

2 Canapes (Chef 's selection), 2 Protein, 2 Veg/Salad, 1  
Fruit Platter or Dessert, Breadbasket

#### PROTEIN

Smoked chicken, spinach, chickpeas, smoked paprika yogurt, lemon thyme (GF)

Roast beef, rocket, grana padano, cherry tomato, truffle aioli GF

Miso salmon, soba noodles, sesame, pickled ginger, Asian herbs GF, DF

Pulled lamb, feta, cous cous, currants, toasted almond N

Frittata, pea, mint, feta, spinach V, GF

Haloumi, lemon, caper, chili (mild), parsley salad V, GF

#### SALAD AND VEGETARIAN

Roasted root vege, salsa verde, rocket VE, GF

Frittata, pea, mint, feta, spinach V, GF

Haloumi, lemon, caper, chili (mild), parsley salad V, GF

Charred turmeric cauliflower, kale slaw, curry leaves, pomegranate, nuts seeds, tahini yoghurt dressing N V GF

Quinoa, mint, tomato, lemon oil, tabouli VE GF

Chermoula potato salad with crispy chorizo, sweet corn, olives GF

Super greens, tamari sesame seeds; broccolini, asian greens, ponzu dressing VE GF

Basil Rocket Pesto, penne, tomato confit, parmesan V

Roast Beetroot, cumin, balsamic, lentil, parsley, pomegranite VE

#### DESSERT PLATTER

Chocolate pistachio brownie, Berry polenta cake, Fig friands ,  
sweet slices GF options available

MINIMUM SPEND OF \$1,500  
CHEF CHARGE OF \$350 EACH







## FORMAL SIT DOWN

### \$150 PP

2 Chefs selection Canapes, 1 Entrée, 1 Main, 1 Dessert, Sides of greens and breadbasket

### ENTREE

Prawn, nam jim, paw paw, peanuts, Asian herb

Seared scallop, cauliflower, herb crumb

Beetroot, zucchini, quinoa fritters, yogurt mint summac V

Sticky Pork, betel leaves, mango, crispy shallot, palm sugar, chili

Smoked oysters, daikon pickle, chili caramel

### MAINS

Cornfed Chicken, parmesan polenta, smoked tomato tarragon

Truffle mushroom risotto, pecorino cheese V

Barramundi pan roasted, peas, proscuitto, saffron potato

Crispy pork belly, spiced plum, orange, fennel

Beef fillet, porchini jus, potato hash, beetroot glaze

### DESSERTS

Warm Salted chocolate pistachio brownie N

Vanilla yogurt pannacotta, poached rhubarb

Australian cheese plate, tropical fruit, quince, lavosh

Polenta berry cake, crème friache

MINIMUM SPEND OF \$1,500  
CHEF CHARGE OF \$350 EACH





## CHILDRENS MENU

### **\$39 PP**

1 x main, 1 x dessert, 1 x fruit plate

### **MAIN**

Fish n chips, tartare, lemon – grilled (GF,DF) option available

Chicken crumbed or grilled (GF, DF) sweet potato fries

Sausage roll, tomato sauce

Pasta, tomato, parmesan cheese, pesto – GF option available

Vegetarian flatbread pizza, tomato, cheese, GF option available

### **DESSERT**

Chocolate cookies with cream

Banana pudding with berry jam

### **FRUIT PLATE**

Selection of fresh seasonal fruit – Vegan





## BEVERAGE PACKAGES

### LUXURY DRINKS | \$15PP/HR

#### SPARKLING

Maschio Prosecco, Italy

#### WHITE

Lobster Reef Sauvignon Blanc, New Zealand  
Chapel Hill Parson Chardonnay, Australia

#### ROSE

Cupio Pinot Noir Dry Rose, Australia

#### RED

Tyrrell's Old Winery Pinot Noir, Australia  
Chapel Hill Parson Shiraz, Australia

#### BEER

Corona & Peroni

#### NON ALCOHOLIC

Peroni, Prosecco (available on request)  
Soft drinks, juice, water, tea and coffee

### DIAMOND DRINKS | \$20PP/HR

#### SPARKLING

G.H.Mumm Cordon Rouge NV - France

#### WHITE

Once And Well Margaret River Chardonnay, Australia  
Isabella estate Sauvignon Blanc, New Zealand

#### ROSE

Studio Miraval Rose, France

#### RED

Malborough Sounds Pinot Noir, New Zealand  
Parker Coonawarra Estate Series Shiraz, Australia

#### BEER

Corona & Peroni

#### NON ALCOHOLIC

Peroni, Prosecco (available on request)  
Soft drinks, juice, water, tea and coffee

### SPIRITS ADD ON | \$8PP /HR

#### SPIRITS ON CONSUMPTION | \$12 EACH

- Vodka
- Gin
- Scotch
- Tequila
- Whisky





## CONSUMPTION BAR

ONLY AVAILABLE IN LOW SEASON

### SPARKLING

Maschio Prosecco, Italy - \$26  
G.H.Mumm Cordon Rouge NV,  
France - \$110  
Everything Except Zero Alcohol  
Prosecco, Australia - \$21

### WHITE

Chapel Hill Parson Chardonnay,  
Australia - \$21  
Lobster Reef Sauvignon Blanc,  
New Zealand - \$31  
Isabella estate Sauvignon Blanc,  
New Zealand - \$43  
Once And Well Margaret River  
Chardonnay, New Zealand - \$39

### ROSE

Cupio Pinot Noir Dry Rose,  
Australia - \$30  
Studio Miraval Rose, France -  
\$49

### RED

Tyrrell's Old Winery Pinot Noir,  
Australia - \$21  
Chapel Hill Parson Shiraz,  
Australia - \$23  
Malborough Sounds Pinot Noir,  
New Zealand - \$27  
Parker Coonawarra Estate  
Seeries Shiraz, Australia - \$35

### BEER & SPIRITS

\$12 each  
Corona & Peroni  
\$12 each  
Vodka, Gin, Scotch, Tequila,  
Whisky





## PACKAGE ADDITIONS

CAN BE ORDERED IN ADDITION TO ANY BEVERAGE PACKAGE

### ONBOARD MIXOLOGIST | \$450 + 22

No minimum order

May choose 2-3 cocktails to be made onboard fresh

### PRE-MADE COCKTAILS | \$22 EACH

We offer a range of high-end pre-made cocktails perfect for any event

Options include:

Vodka Martini, Negroni, Margarita, Espresso Martini,  
Manhattan, Old Fashioned, Boulevardier, Piña Colada, Mango Daiquiri

Minimum order of 40 cocktails

Must be ordered minimum 7 days prior to charter

