



TERM CHARTER RATES

JANUARY - DECEMBER

24 HOURS	\$20,000 + 25% APA
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48 HOURS	\$35,000 + 25% APA
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7 NIGHTS <i>Feb - Oct</i>	\$88,000 + 25% APA
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7 NIGHTS <i>Nov- Jan</i>	\$110,000 + 25% APA
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- Excludes Public Holidays. POA for term charter during these periods.
- Fuel consumption for a maximum of 4 hours cruising per day

DAY CHARTER RATES

PEAK NOV - JAN	\$2,500 per hour
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OFF PEAK FEB - OCT	\$2,00 per hour
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- Minimum hire of 4 hours
- Rates include vessel hire, marine crew and fuel
- Excludes catering, beverages, wait staff, chef fees and wharf fees

ADDITIONAL PRICING

STAFF 4 hours	\$400 + \$75PP per additional hour
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STAFF-TO-GUEST RATIO	1:10
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ALL SYDNEY WHARVES	\$50 per touch
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Available Sydney Wharves:

- Mosman Bay Ferry Wharf
- Pirrama Park
- Rose Bay

- King Street
- Eastern Pontoon
- Casino

CHEF FEES - CANAPE & BUFFET MENU

1 x CHEF <i>(4 hours required on all menus)</i>	\$450 + \$85PP per additional hour
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CHEF FEES - FORMAL DINING

1 x CHEF <i>(4 hours)</i>	\$500 + \$85PP per additional hour
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EVENT FEES

All events that occur onboard during a 24 hour+ term charter is subject to:

- \$2,000 event fee
- Up to 36 guests
- 4 hours maximum

SURCHARGE

The surcharge will apply to all special events and public holidays.

Excluding New Years Eve, New Years Day, Christmas Day, Boxing Day, Australia Day. These prices are POA:

- Vessel Hire 25%
- Food & Beverage Packages 25%
- Wait Staff & Chef Fees 100%





CHEFS MENU

*Minimum spend of \$1,500
Minimum of 20 pax for Chefs Menu 3
Chef Charge of \$450 applies*

CHEFS MENU N°1 | \$85PP

6 Classic,
1 Substantial, 1 Dessert

CHEFS MENU N°2 | \$100PP

8 Classic,
2 Substantial, 1 Dessert

CHEFS MENU N°3 | \$135PP

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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1 Substantial, 1 Dessert

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8 Classic,
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1 Signature, 1 Substantial, 1 Dessert

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

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

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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1 Substantial, 1 Dessert

CHEFS MENU N°2 | \$100PP

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

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 Cacao 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*

QLD TIGER PRAWNS, TAIL ON, HARISSA AIOLI, LEMON GF | \$300

OYSTERS, WAKAMI SEAWEEED, 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, proscuitto, 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

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

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 \$450 EACH





FORMAL SIT DOWN

FORMAL SIT DOWN | \$170 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, prosciutto, 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 \$450 EACH





CHILDRENS MENU

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

