



TERM CHARTER RATES

JANUARY - DECEMBER

OVERNIGHT \$24,000 + GST + 20% APA

WEEKLY \$140,000 + GST + 20% APA

All Inclusive Option

3 NIGHTS \$94,000 7 NIGHTS \$190,000

DAY CHARTER RATES

JAN - DEC \$3,600 per hour

NYE RATE

NEW YEARS EVE

\$130,000

- All-inclusive for up to 30 guests from 6pm-lam.
- Includes 2024 Technohull (47ft) for guest transfers throughout

ADDITIONAL PRICING

STAFF 4 hour minimum	\$100 per hour
STAFF-TO-GUEST RATIO	1:10
CHEF & ASSISTANT 4 hours minimum A Chef is required on all charters for over 30 pax an additional Chef is required	\$100 per hour
CATERING	\$1500 minimum spend

PUBLIC HOLIDAY SURCHARGE

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

BYO FOOD	\$15 per person
BYO BEVERAGE (Includes Ice and glassware only)	\$25 per person
WHARF FEES	\$50 per touch
TENDER Technohull Omega (47ft, 2024 Build) *included for term charters	\$500 per hour (for day charters only)

PUBLIC HOLIDAY SURCHARGE

(Round Trip)

- Airlie Beach: Home Berth
- Hamilton Island: \$5,500
- Hayman Island: \$4,000











CANAPE MENU

SILVER | \$75PP 8 Canape

GOLD | \$90PP 6 Canape & 2 Substantial

PREMIUM | \$105PP 8 Canape & 2 Substantial

VEGETARIAN

Tempura zucchini flowers, soy mirin dipping sauce df Avocado maki sushi, fresh wasabi, soy mayo df, gf Taro and wood ear mushroom spring rolls with sweet chilli dipping sauce gf,df Truffled pea croquette with truffle mayonnaise Marinated tofu satay skewers with crushed peanuts and coriander gf,df Mini hashbrown, chilli jam, cashew cream and fine herbs gf,df Curried potato samosas with raita Jalapeno poppers with chèvre and lime

SEAFOOD

Salmon caviar, crème fraiche and chive blinis Snapper ceviche and avocado tostada gf,df Poached tiger prawns, fermented chilli mary rose gf,df King prawn toast with sweet and sour sauce df Sydney rock oysters, ponzu mignonette gf,df Grilled pacific oysters with miso hollandaise gf,df Prawn dumplings steamed with black vinegar and chilli oil df Panko crumbed ling fillet with yuzu mayonnaise df Crab and prawn spring rolls with nuoc cham gf Ocean trout sashimi, wasabi mayo, trout roe tartlet df Blue fin tuna tartar, crostini, egg yolk df











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6 Canape & 2 Substantial

PREMIUM | \$105PP

8 Canape & 2 Substantial

MEAT

Spicy Korean fried chicken

Chicken yakitori with teriyaki and shiso

Crispy pork belly, blood plum sauce gf,df

Pork gyoza with chilli oil vinegar

Pork, lemongrass and tumeric sausage rolls with

tamarind

ketchup

Lamb manoush with aleppo pepper and labna

Lamb and cumin crispy dumplings

Black angus beef mussaman pies

Wagyu beef and Japanese curry rice croquette with

kewpie mayo

A5 wagyu beef teriyaki skewer with fresh tasmanian

wasabi (+\$5)

SUBSTANTIAL

Truffled kimchi and gruyere sourdough toasties

Fish katsu sando

Pork belly mini bahn mi

Black angus cheeseburger

Kara-age chicken burger

Crispy fish and chipotle crema tacos gf

Yellow curry of pumpkin, Thai basil, coconut rice gf,df,v

Shiitake and King brown mushroom risotto with smoked

soy sauce v

Salmon sashimi and avocado rice bowl gf,df

Red curry of duck, fragrant jasmine rice gf,df

Chicken tikka masala with garlic naan bread and jeera rice

DESSERT

Chocolate dipped black sesame ice cream cones

Chuross with dark chocolate and chilli

Yuzu meringue pies

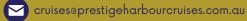
Mini banoffee pies with miso caramel

Dark chocolate and sea salt truffles gf

Mini matcha creme brulee gf











BUFFET MENU

SILVER | \$135PP 2 Mains + 3 Sides + 1 Dessert

GOLD | \$165PP 3 Mains + 3 Sides + 1 Dessert

MAINS

Yellow curry of cauliflower, roasted pumpkin and Thai basil Salt and pepper southern calamari, nuoc cham dipping sauce Barbecued octopus with lemongrass, kaffir lime and ginger Butterflied jumbo tiger prawns with garlic, lime and chilli butter Panko crumbed pink ling with hibachi grilled red pepper relish Ora King salmon whole fillet, with green papaya, peanuts, tomatoes and snake beans

Organic chicken kara-age with yuzu mayonaise Bannockburn barbecued whole chicken, yakitori tare, pickled daikon Duck breast, blood plum sauce, charred leeks Crisp bangalow pork belly, beetroot teriyaki, shichimi togarashi Black angus sirloin, Asian chimmichurri, sautéed kale Slow cooked lamb shoulder with black vinegar, scallions and sansho pepper

SEAFOOD

Sweet and sour eggplant with peanuts, tomatoes and Thai basil

Rocket, watercress, red onion and coriander with aged rice vinegar and white soy vinaigrette Chopped salad of spinach, bacon, walnuts and confit garlic-mustard shoyu dressing Burrata with chilli jam and Thai basil oil Stir fried mustard greens and king brown mushrooms with tea smoked mushroom sauce Steamed brocollini and with chilli jam and cashew cream House made sourdough with miso butter Tumeric rice pilaf, peas and mint Crispy roasted potatoes, umami salt







Claypot fragrant jasmine rice





BUFFET MENU

SILVER | \$135PP 2 Mains + 3 Sides + 1 Dessert

GOLD | \$165PP 3 Mains + 3 Sides + 1 Dessert

DESSERT

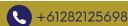
Premium seasonal fruit platter Matcha roll cake with black sesame ice cream and strawberries Bannofee pie, miso dulce de leche, kinako and whipped cream Pavlova in a glass, with pandanus meringue, fresh mango, passionfruit and kiwi fruit Chuross with dark chocolate and chilli dipping sauce

BUFFET ADD ON

SASHIMI RAW BAR | \$52.50PP

Ora king salmon, Hiramasa kingfish, blue fin tuna, Kombu cured snapper, Sydney rock oyster, Poached tiger prawns, Organic shoyu, Fresh Tasmanian wasabi, House pickled ginger











SIT DOWN MEAL

FORMAL SIT DOWN | \$195PP

2 Canape + 3-Course Meal + 1 Side

ENTREE

Tempura zucchini flower with whipped sesame and crispy chilli oil df V

Bluefin tuna tartar, black sesame crostini, quail egg yolk df

Citrus cured salmon, pickled baby beetroots, ponzu and avocado

Paradise prawn wonton, tom yum sauce, thai basil oil gf

Hokkaido sea scallops, tamari butter sauce, cauliflower silk, pepita praline gf

Crisp pork belly, blood plum sauce, coriander, shallots and pickled chilli

MAINS

Pumpkin rotolo with yellow curry sauce, pickled mustard

greens and kaffir lime v

Steamed murray cod, yuzu beurre blanc, crispy

lotus root gf

Market best white fish, shiso pesto, potato onigiri df Organic chicken roulade, yuzu kosho sauce, mizuna gf,df

Duck breast with beetroot teriyaki, Japanese

turnips and

sautéed spinach df

Magra lamb rack, black vinegar jus, leek puree gf Rangers valley eye fillet, shoyu butter king brown mushroom

and wasabi mustard gf

SIDES

Crisp roasted potatoes with aioli Baby leaf salad with ponzu and sesame dressing Steamed brocollini with garlic, chilli and lime butter

DESSERTS

Watermelon jelly, kaffir lime, lychees and

frozen yoghurt gf

Almond milk chai panna cotta with

pistachio praline V gf, df

Plum semifreddo, sansho pepper

meringue and plum consomme gf

Mango tart, passionfruit curd, young

coconut sorbet

Sesame pudding, Okinawan black rock

sugar syrup, kinako tiulle

White chocolate and yoghurt ganache,





