



## **VESSEL HIRE**

JANUARY - MARCH & OCTOBER	\$750 per hour
NOVEMBER & DECEMBER	\$990 per hour
SATURDAYS & PUBLIC HOLIDAYS	4-Hour Min Hire
WATER TRANSFERS Up to 1.5 hours Not included Staff Fee, BYO Fee & wharf Fee	\$3,500

## **ADDITIONAL PRICING**

STAFF FEE \$75 per staff per additional hour	\$300 (4 hours)	PRIOR ACCESS FEE  At Kissing Point	\$150
STAFF/CREW RATIO		POST CHARTER FEE  Alcohol Pick Up	\$150
up to 49 guest 50 - 99 guest 100 - 150 guest	2 Crew 3 Crew 4 Crew	LILY PAD (upon request)	FREE
151 - 193 guest	5 Crew	FULL BYO FEE	\$15pp
CHEF FEE  Chef charge applicable to all menus  MONDAY – SATURDAY \$100 per hour		SECURITY BOND	\$2,000
SUNDAY Min 4 hour charge Fri-Sun Min 3 hour charge Mon-Thurs)	\$150 per hour	VESSEL INSPECTION credited to the final invoice	\$250
SECURITY 18 & 21 <sup>st</sup> Birthdays - require 2 Security Staff	\$300	CBD WHARF FEE  Outer harbour additional fees apply  Manly & Watsons Bay Add \$150 Fee	\$80 per booking
SECURITY RATIO			
up to 30 guest	1 Security	PUBLIC HOLIDAY SURCHARGE	20%
31 - 60 guest	2 Security		
Groups over 61 guests	3 Security		









# **PIZZA PACKAGES**

Minimum spend of \$2,500 applies

## \$50PP UP TO 50 PAX | \$40PP OVER 51 PAX

Every menu item included in service

#### **MENU**

### Margherita(V)

tomato base, mozzarella, fior di late, basil

#### **Meat Lover**

tomato base, pepperoni, bacon pieces, Mozzarella

### Veggie Lover(V)

tomato base, charred capsicum, mushrooms, black olives, Mozzarella

#### Supreme

tomato base, hot salami, charred capsicum, black olives, mushrooms, Mozzarella

#### Truffle Mushroom (V)

white base, mixed mushrooms, fior di late, mozzarella truffle oil

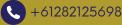
## Nutella(N)

Nutella, Fresh slices strawberrie, Icing sugar

Vegan Cheese available on request extra \$15- Flat Gluten Free available on request extra \$15 - Flat

ALL DIETARY RESTRICTIONS NEED TO BE KNOWN 14 DAYS PRIOR TO CRUISE DATE. WE UNFORTUNATELY CANNOT CATER TO CELIAC OR HALAL V = VEGETARIAN, VE= VEGAN, GF= GLUTEN FREE, N = NUTS











## CANAPE MENU

#### SILVER | \$49PP

Selection of 5 Classic Canapés

#### GOLD | \$69PP

Selection of 5 Classic Canapés 1 Substantial. 1 Dessert

#### DIAMOND | \$79P

Selection of 7 Classic Canapés 1 Substantial, 1 Dessert

#### PLATINUM | \$89PP

Selection of 7 Classic Canapés 2 Substantial, 2 Dessert

### **CLASSIC CANAPÉS**

Arancini Balls - Vegetarian (Parmesan)

Arancini Balls -Bolognese

Truffle Fritz - Hot chips, fresh Parmesan shavings and truffle oil drizzle (V)(GF)

Tartlet - Smoked Salmon, crème fraîche, chives

Tartlet - Roasted pumpkin with whipped ricotta & pumpkin seeds (V)

Tartlet - Fresh Fig, creamy Goats cheese, micro greens (V)

Tartlet - Prawn cocktail, micro greens, crunchy cracker

Crostini - Baguette bites, roast beef with horseradish cream, micro greens

Crostini- Baguette bites, cranberry jam, brie cheese, micro greens (V)

Crostini - Mediterranean sun dried tomatos, chared red capsicum, olives and fresh herbs (VE

Chicory Boats- Red chicory leaves, tomato salsa (VE) (GF)

Chicory Boats - Red chicory leaves, blue cheese, walnuts,

honey drizzles (V) (N) (GF)

Caprese - Fresh tomato, mozzarella, fresh basil, balsamic drizzle, cracker (V)(GF)

Falafel - with hummus, dukkha (VE,) (N)

Jalapeno Poppers - jalapeno peppers, vegan cream

cheese, chives (VE)

Halloumi sticks - Sticky honey grilled halloumi (V)(GF)

Greek Sticks - Fresh tomato, olive, feta cheese, cucumber, oregano (V)(GF)

Chicken Sticks - Honey sesame chicken skewer(GF)

Prawn Iollipop - Prawn on a stick (GF)

#### **SUBSTANTIAL**

Bao Buns - Fresh salad, grated carrots, grilled halloumi (V)

Bao Buns - Pulled Pork, fresh greens, grated carrots

Sliders - Grilled halloumi, rocket, tomato chutney

Sliders - Pulled pork, apple ranch slaw, smoky bbq

Sliders - Antipasto, chilli jam, pitted kalamata olives, caramelised

onions, vegan cheese, roasted red capsiucum. (VE)

Tacos - BBQ Pulled Pork, Creamy Coleslaw,

coriander, fresh lime

Tacos - Prawn cocktail, chives

Tacos - Guacamole, pickled jalapeños, coriander,

Vegan cheese (VE)

#### **DESSERT**

Cannoli - Crisp shell, creamy ricotta, chocolate

Cannoli -Crisp shell, creamy ricotta, pistachio (N)

Cannoli - Crisp shell, creamy ricotta, Nutella (N)

Tarts - Mini fresh fruit tarts, (VE) (GF)

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# **PLATTERS**

One Platter Serves approx 8 Guests

## PLATTER # 1 CHEESE | \$175

Arrangement of Gourmet Italian Cheeses Served w/ Crackers

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

Arrangement of Gourmet Italian and Local smoked meats, salami and dry aged meats, Served w/ crackers and breadsticks

## PLATTER # 3 ANTIPASTO | \$190

Arrangement of Gourmet Italian and Local smoked meats, salami and dry aged meats. Served with pickled & Dried fruits and vegetables, crackers and bread sticks.

## PLATTER # 4 VEGGIES | \$150

Arrangement of Fresh Veggies & Assorted Dips

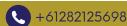
## **PLATTER # 5 FRUIT | \$150**

Arrangement of Fresh Veggies & Assorted Dips

### **GRAZING TABLE | \$1,199**

(serves roughly 50 guests) Includes a mixture of each platter











## **BEVERAGE PACKAGES**

## SILVER | \$5pp/hr

Soft drinks & Juice (No Spirit Add Ons) Kids under 6 Free

Kids 7 to 17 \$5 pp/ph

## **BUBBLES BEVERAGE PACKAGE | \$70pp**

French Champagne and Soft drinks only

## BASIC BEVERAGE PACKAGE | \$60pp

4-hour

Wine, Sparkling and beer & Soft drinks

# PREMIUM SPIRITS WITH COCKTAILS PACKAGE \$140pp (4 hours)

Premium Spirits, Cocktails, Wine, beer & soft drinks

## SPIRITS BEVERAGE PACKAGE | \$99pp

4-hour

Spirits, Wine and beer & soft drinks

## **CASH BAR OR BAR TAB**

Cash or FPOS available. NO BYO Drinks. Bar closes 15 minutes before charter end time. RSA rules apply.











# **CASH BAR MENU**

COCKTAIL MENU		BAR MENU	
CLASSIC COCKTAILS		BEER	
Old Fashioned  Mojito Espresso Martini Margarita  SOUR COCKTAILS	\$24 \$19 \$24 \$22	Great Northern Super Crisp Carlton Dry XXX Gold Tooheys New Corona Coopers Pale Ale Peroni	\$12 \$11.50 \$11 \$11 \$12.50 \$11 \$12.50
Whisky Sour Ameretto Sour Aperol Sour	\$19 \$24 \$22	WINE Sauvignon Blanc Chardonnay Rosé Shiraz Sparkling	\$11 \$11 \$11 \$12 \$12
SPRITZ COCKTAILS  Elderflower Gin Spritz  Aperol Spritz	\$22 \$22	SPIRITS  House Vodka Grey Goose Vodka House Gin Hendricks Gin House Tequila Patron Silver Johnny Walker Red Jim Beam Jack Daniels Makers Mark Bourbon Glenfiddich 12 yr Captain Morgans Spiced Rum Kraken Rum Malibu Fireball	\$12 \$14 \$12 \$18 \$18 \$14 \$18 \$14 \$14 \$15 \$18 \$14 \$16



