



## VESSEL HIRE

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

## ADDITIONAL PRICING

STAFF FEE <small>\$75 per staff per additional hour</small>	\$300 <small>(4 hours)</small>	PRIOR ACCESS FEE <small>At Kissing Point</small>	\$150
STAFF/CREW RATIO		POST CHARTER FEE <small>Alcohol Pick Up</small>	\$150
up to 49 guest	2 Crew	LILY PAD <small>(upon request)</small>	FREE
50 - 99 guest	3 Crew	FULL BYO FEE	\$15pp
100 - 150 guest	4 Crew	SECURITY BOND	\$2,000
151 - 193 guest	5 Crew	VESSEL INSPECTION <small>credited to the final invoice</small>	\$250
<b>CHEF FEE</b> <small>Chef charge applicable to all menus</small>		CBD WHARF FEE <small>Outer harbour additional fees apply Manly &amp; Watsons Bay Add <b>\$150 Fee</b></small>	\$80 <small>per booking</small>
MONDAY - SATURDAY	\$100 per hour	PUBLIC HOLIDAY SURCHARGE	20%
SUNDAY <small>Min 4 hour charge Fri-Sun Min 3 hour charge Mon-Thurs)</small>	\$150 per hour		
SECURITY	\$300		
<small>18 &amp; 21<sup>st</sup> Birthdays - require 2 Security Staff</small>			
SECURITY RATIO			
up to 30 guest	1 Security		
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  
Crostoni - Baguette bites, roast beef with horseradish cream, micro greens  
Crostoni- Baguette bites, cranberry jam , brie cheese, micro greens (V)  
Crostoni - Mediterranean sun dried tomatoes, charred 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 lollipop - 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 (V)  
Sliders - Pulled pork, apple ranch slaw, smoky bbq sauce  
Sliders - Antipasto, chilli jam, pitted kalamata olives, caramelised onions, vegan cheese, roasted red capsicum. (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 chips  
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

*4-hour*

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

#### CLASSIC COCKTAILS

Old Fashioned	\$24
Mojito	\$19
Espresso Martini	\$24
Margarita	\$22

#### SOUR COCKTAILS

Whisky Sour	\$19
Ameretto Sour	\$24
Aperol Sour	\$22

#### SPRITZ COCKTAILS

Elderflower Gin Spritz	\$22
Aperol Spritz	\$22

### BAR MENU

#### BEER

Great Northern Super Crisp	\$12
Carlton Dry	\$11.50
XXX Gold	\$11
Tooheys New	\$11
Corona	\$12.50
Coopers Pale Ale	\$11
Peroni	\$12.50

#### WINE

Sauvignon Blanc	\$11
Chardonnay	\$11
Rosé	\$11
Shiraz	\$12
Sparkling	\$12

#### SPIRITS

House Vodka	\$12
Grey Goose Vodka	\$14
House Gin	\$12
Hendricks Gin	\$18
House Tequila	\$18
Patron Silver	\$14
Johnny Walker Red	\$18
Jim Beam	\$14
Jack Daniels	\$14
Makers Mark Bourbon	\$14
Glenfiddich 12 yr	\$15
Captain Morgans Spiced Rum	\$18
Kraken Rum	\$14
Malibu	\$14
Fireball	\$16