



VESSEL HIRE

(Minimum 4 hours)

GUEST	PEAK NOV - MAR	OFF PEAK APR - OCT
1 - 50 GUESTS	\$3,000 per hour	\$2,800 per hour
51 - 70 GUESTS	\$3,200 per hour	\$3,000 per hour
71 - 90 GUESTS	\$3,400 per hour	\$3,400 per hour

[•] Rates include vessel hire, marine crew & fuel.

DAY RATE

8 HOUR CHARTER \$15,000 \$18,000 Up to 20 Guests Up to 40 Guests

TERM CHARTER

OVERNIGHT 12:00PM - 10:00AM	\$22,000 + 25% APA
CONSECUTIVE NIGHTS*	\$20,000 + 25% APA
WEEKLY CHARTER RATE Includes vessel hire and marine crew for up to 8 guests.	\$105,000 + 25% APA

Please Note:

- Sydney Harbour Only
- Fuel consumption for a maximum of 4 hours cruising per day
- No 24hr charters allowed during Nov-Dec, Thurs Sun
- Excludes public holidays. POA for term charters during these periods

BEVERAGES

All drinks listed on the Luxury & Diamond packages, as well as spirits and cocktails will be available. Special requests may incur a charge and will be POA.

CATERING

Menus will be customised with all dietary requirements considered. Please ensure all preference sheets are submitted no later than 14 days prior to the charter commencement date.

NEW YEARS EVE | 6:00PM - 1:00AM

NYE ALL INCLUSIVE (UP TO 50 GUEST)

+\$850 for any additional guests

\$100,000











ADDITIONAL PRICING

PUBLIC HOLIDAY (WEEKEND RATE)

VESSEL HIRE 25% FOOD & BEVERAGE PACKAGES 25% WAIT STAFF & CHEF FEES 100%

- 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.

STAFF

WAIT STAFF \$400 \$75pp/ph each additional hour 4-hour hire

STAFF-TO-GUEST RATIO

1 - 10 GUEST 1 STAFF

SECURITY \$450 \$85pp/ph each additional hour 4-hour hire Compulsory Security for 60pax+

CHEF

CANAPES & BUFFET MENUS

1 CHEF \$450 \$85pp/ph each additional hour 4-hour hire

CHEF-TO-GUEST RATIO

1 - 50 GUEST 1 CHEF 51 - 90 GUEST 2 CHEF

FORMAL DINING

1 CHEF \$500 \$85pp/ph each additional hour 4-hour hire

CHEF-TO-GUEST RATIO

1 - 10 GUEST 1 CHEF UP TO 20 PAX POA

WHARF FEE

ALL SYDNEY WHARVES

\$50 (per wharf)

Available Sydney wharves

- Mosman Bay Ferry Wharf
- Casino
- Rose Bay King Street
- Aquarium
- Point Piper
- Towns Place
- Eastern Pontoon

FURNITURE REMOVAL

REMOVAL OF TOP DECK FURNITURE \$500

*On Enquiry Only

 $1\,x\,VIP$ Cabin will be open for use during day charter.

Additionally:

MASTER CABIN \$500 TWIN ROOM \$250

EVENT FEES

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

- \$5,000 event fee
- Up to 50 guests
- 4 hours maximum

SHOWER

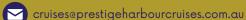
USE OF GUEST CABIN SHOWERS

\$200 each

- On Enquiry Only
- BYO Towels











CATERING MENU

CHEFS MENU #1 | \$85 PER PERSON

6 CLASSIC, 2 SUBSTANTIAL, 1 DESSERT

CLASSIC CANAPES

Misto olive, capers, pecorino, crostini V (VE no cheese) Haloumi, bush honey, sesame, lemon myrtle V, GF Portobello Truffle Mushroom, parmesan tarts – V, (VE no parmesan) Karaage Chicken, Japanese aioli, sesame seeds - GF, DF Smoked Beef, aioli, prawn, tomato dressing GF, DF Ceviche, coconut, lime, coriander, chili DF GF

SUBSTANTIAL CANAPES - CHOOSE TWO

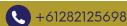
Wagyu beef slider, cheese pickle, milk bun Haloumi slider, rocket, house relish (VE, GF option available) Pulled Chicken or Mushroom Taco, charred corn, chipotle, tomato chili, avocado, (VEGAN is Mushroom No Chicken please request, GF option available)

DESSERT CANAPES

Salted chocolate pistachio brownie - N

MINIMUM 20 PAX **CHEF CHARGE OF \$450 EACH** TWO CHEFS REQUIRED FOR CHARTERS OF OVER 51PAX











CATERING MENU

CHEFS MENU #2 | \$100 PER PERSON

7 CLASSIC, 1 SIGNATURE, 1 SUBSTANTIAL, 1 DESSERT + GRAZING BOARD

GRAZING BOARD

Antipasto, dips, Australian cheeses, cured meats, breads, crackers & fruits

CLASSIC CANAPES

Burrata, burnt fig, balsamic, basil GF Mushroom tart, parmesan, truffle V OR VE No cheese Karaage Chicken, Japanese aioli, sesame seeds - GF, DF Lamb kofta, yogurt mint, dukkha salt N GF Elderflower cured Kingf ish sashimi spoons, pineapple chili salsa GF, DF Ceviche, coconut, lime, coriander, chili DF GF Scallop shells, cauliflower, butter crumb

SIGNATURE CANAPES - CHOOSE ONE

Sticky pork, betel leaves, crispy shallot, palm sugar, chilli Prawn baguette rolls, Bloody Mary sauce, iceberg lettuce Crispy duck char sui, bao buns, pickled cucumber carrot Conf it Fennel salmon, baby cos, pickled red onion, horseradish, potato hash

SUBSTANTIAL CANAPES - CHOOSE ONE

Paella pans, choice of chicken & chorizo OR prawns & scallops, peas - GF Miso salmon, pickled ginger, sesame, cucumber - GF Wild mushroom truffle risotto, parmesan, rocket – V, GF Pulled Chicken or Mushroom, Taco, charred corn, chipotle, tomato chili, avocado, (VEGAN is Mushroom No Chicken please request, GF option available)

DESSERT CANAPE - CHOOSE ONE

Chia coconut, passion fruit, almond - GF, VE, DF Salted chocolate pistachio brownie – N Lemon lime tarts

MINIMUM 20 PAX **CHEF CHARGE OF \$450 EACH** TWO CHEFS REQUIRED FOR CHARTERS OF OVER 51PAX











CATERING MENU

CHEFS MENU #3 | \$135 PER PERSON

8 CLASSIC, 2 SIGNATURE, 1 SUBSTANTIAL, 2 DESSERT, GRAZING BOARD

GRAZING BOARD

Antipasto, dips, Australian cheeses, cured meats, breads, crackers & fruits

CLASSIC CANAPES

Burrata, burnt fig, balsamic, basil GF Haloumi, heirloom tomato, basil, balsamic V, GF Lamb kofta, yogurt mint, dukkha salt N, GF Karaage Chicken, Japanese aioli, sesame seeds - GF, DF Elderflower cured Kingf ish sashimi spoons, pineapple chili salsa GF, DF Ceviche, coconut, lime, coriander, chili, DF, GF Scallop shells, cauliflower, butter crumb Duck, rhubarb, pistachio N, GF, DF

SIGNATURE CANAPES - CHOOSE TWO

Miso salmon, pickled ginger, sesame, cucumber GF, DF Wild mushroom truffle risotto, parmesan, rocket - V, GF Mini Lobster Brioche rolls, creamy slaw, celery, potato crisps Conf it Fennel Salmon, baby cos, pickled onion, horseradish creme, potato hash, GF Tuna Tataré, avocado, wasabi, baby lettuce cups or tapioca squid ink crisp GF, DF Oysters N.S.W lakes x 3pp, 2 styles GF, DF - Shallot red wine vinegar Or yuzu ponzu Wagyu beef, brioche, truffle jus +\$3 pp Potato hash, sour cream, caviar, chives +\$3 pp Qld spanner crab, endive, lemon pearls, crème fraiche +\$3 pp

SUBSTANTIAL CANAPES - CHOOSE ONE

Paella pan, Chicken, chorizo, or prawns, scallops, peas GF Miso Salmon, pickled ginger, sesame, cucumber GF, DF Wild mushroom truffle risotto, parmesan, rocket – V, GF Bbq Chicken, smoked tomato tarragon vinaigrette GF, DF Braised Lamb, quinoa, chickpea, pomegranate & parsley GF, DF Grilled market Fish, papaya, coconut lime chili, GF, DF Pulled Chicken or Mushroom, Taco, charred corn, chipotle, tomato chili, avocado, (VEGAN is Mushroom No Chicken please request, GF option available)

DESSERT CANAPE - CHOOSE TWO

Chia coconut, passionf ruit, almond - GF, VE, DF Salted chocolate pistachio brownie - N Lemon lime tarts

MINIMUM 20 PAX CHEE CHARGE OF \$450 FACH TWO CHEFS REQUIRED FOR CHARTERS OF OVER 51PAX











BUFFET MENU

BUFFET MENU | \$135PP SERVED IN PLATTERS

2 CANAPES WITH A CHOICE OF 2 PROTEIN, 2 SALAD/VEG, 1 FRUIT PLATTER OR DESSERT, BREAD BASKET

CANAPES

Chef's selection of two canapes

PROTEIN - CHOOSE TWO

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 - CHOOSE TWO

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 and 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 VEGF Basil Rocket Pesto, penne, tomato confit, parmesan V Roast Beetroot, cumin, balsamic, lentil, parsley, pomegranate VE

DESSERT PLATTER

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

> MINIMUM 20 PAX MAXIMUM OF 50 PAX CHEF CHARGE OF \$450 EACH TWO CHEFS REQUIRED FOR CHARTERS OF OVER 51PAX











ADD-ON MENU

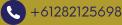
SIGNATURE CANAPE MENU

Signature Canapes can be ordered as an addition to any menu package

- Mini Lobster Brioche rolls, creamy slaw, celery, potato crisps DF \$18
- Crispy duck char sui, boa buns, pickled cucumber carrot DF \$18
- Conf it Fennel Salmon, baby cos, pickled onion, horseradish creme, potato hash GF \$18
- Mini Prawn Baguette Rolls, Bloody Mary sauce, Iceberg lettuce \$18
- Sticky Pork, betel leaves, crispy shallot, palm sugar, chili, GF, DF \$18
- Tuna Tataré, avocado, wasabi, baby gem lettuce cups or tapioca squid ink crisp GF, DF \$18
- Fijian coconut ceviche, lime, coriander, chili, papaya GF, DF \$18
- Oysters N.S.W lakes x 3pp, 2 styles GF, DF Shallot red wine vinegar Or yuzu ponzu \$18
- Wagyu beef, brioche, truffle jus \$21
- Potato hash, sour cream, caviar, chives \$21
- Qld spanner crab, endive, lemon pearls, crème f raiche \$21

GRAZING PLATTERS

- QLD Tiger prawns, tail on, harissa aioli, lemon GF \$300
- Oysters, wakame seaweed, pickled ginger, ponzu sauce, lemon \$290
- Mezze platter: spiced olives, smoky eggplant, hummus, tapenades, marinated fetta, fattoush salad, pita chips V \$235
- · Cured meats: salami, prosciutto, smoked ham, spiced olives, grilled chorizo, pickled onions, grilled sourdough \$275
- Fromage plate: Australian cheese selection, tropical fruits, bread basket, quince paste, lavosh \$275
- Dessert Platter: Chocolate pistachio brownie, Berry polenta cake, Fig friands, sweet slices \$185
- Fruit Platter: Selection of in season fresh fruit \$165









GRAZING PLATTERS SUBSTANTIAL

PROTEINS

- Smoked Chicken: spinach, chickpeas, smoked paprika yoghurt, lemon thyme GF \$ 250
- Roast Beef: rocket, grana padano, cherry tomato, truffle aioli GF \$ 295
- Miso Salmon: soba noodles, sesame, pickled ginger, Asian herbs GF, DF \$ 265
- Pulled Lamb: feta, couscous, currants, toasted almond N \$ 265

VEGETARIAN

- Frittata: pea, mint, feta, spinach V, GF \$165
- Haloumi, lemon, caper, chili (mild), parsley salad V, GF \$165

SALADS

- Charred Turmeric Cauliflower: kale slaw, curry leaves, pomegranate, nuts and seeds, tahini yoghurt dressing - N, V, GF - \$165
- Quinoa: mint, tomato, lemon oil, tabouli VE, GF \$ 165
- Chermoula Potato Salad: with crispy chorizo, sweet corn, olives GF \$ 175
- Super Greens: tamari, sesame seeds, broccolini, Asian greens, ponzu dressing VE, GF \$165
- Basil Rocket Pesto: penne, tomato conf it, parmesan V \$ 165
- Roast Beetroot: cumin, balsamic, lentil, parsley, pomegranate VE \$165

GRAZING PLATTERS CAN BE ORDERED AS AN ADDITION TO ANY MENU PACKAGE GRAZING PLATTERS SERVE APPROXIMATELY 10 PEOPLE FOR DELIVERIES: MIN SPEND \$1000 + \$60 DELIVERY FEE











FORMAL SIT DOWN

FORMAL SIT DOWN | \$165 PER PERSON

2 CHEFS SELECTION CANAPES, 1 ENTRÉE, 1 MAIN, 1 DESSERT SIDES OF GREENS AND BREADBASKET

ENTRÉE

Tuna tartare cracker, smoked soy dressing, wakame, radish Prawns butterflied, kaffir lime butter Quail fennel dust, roast garlic, tomato tumaca GF, DF Lobster risotto, parmesan crème, chili GF Scallops, seaweed dashi dressing, vermicelli, cucumber, pickle QLD Crab, sticky pork, crackling, mango, palm sugar, lime, chili Burrata caprese, heirloom tomatoes, olive, basil V Smoked oysters, daikon pickle, chili caramel Zucchini flowers, saffron sauce, heirloom tomatoes, herb oil V

MAINS

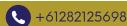
Pork belly, cauliflower, pomegranate, orange caramel GF Squid ink pasta, prawns, scallops, mussels, lemon crumb, saffron butter Beef fillet, brioche, truffle jus, conf it heirloom tomato Snapper, coconut chili sambal, green mango, crispy shallot GF, DF Duck, rhubarb, kale, anise jus, goat cheese emulsion, wattle seed GF Cornfed chicken, sage stuffing, conf it leeks, jus Lamb, salt bush, prosciutto, potato gratin, mint pesto, jus GF N Mushroom risotto, truffle oil, parmesan, crispy herbs, V, GF

DESSERTS

Chocolate brownie, pistachio, vanilla cream N V Panna-cotta yogurt vanilla, rhubarb, raspberry V Chia, coconut, passion fruit, almond VE N Cheese board, quince, lavosh, nuts, fruits V Polenta berry cake, crème friache

> MINIMUM SPEND OF \$1500 NO ALTERNATE DROP UNLESS MIN 20 PAX CHEF CHARGE OF \$450 EACH











CHILDREN'S MENU

CHILDREN'S MENU | \$49 PER PERSON

1 X MAIN, 1 X DESSERT, 1 X F RUIT PLATE

MAIN - CHOOSE X 1

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 - CHOOSE X 1

Chocolate cookies with cream Banana pudding with berry jam

FRUIT PLATE

Selection of fresh seasonal fruit - Vegan













BEVERAGE PACKAGE

LUXURY DRINKS MENU \$18 PER PERSON, PER HOUR

SPARKLING

Maschio Prosecco, Italy

WHITE

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

ROSE

Cupio Pinot Noir Dry Rose, Australia

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

BEER & SPIRITS

Corona & Peroni

Additional Spirits On Consumption \$12 each

Vodka, Gin, Scotch, Tequila, Whisky Soft drinks, juice, water, tea and coffee

NON ALCOHOLIC

Peroni 0% & Zero Alcohol Prosecco (available on request)

DIAMOND DRINKS MENU

\$25 PER PERSON, PER HOUR

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 Seeries Shiraz, Australia

BEER & SPIRITS

Corona & Peroni

Additional Spirits On Consumption \$12 each

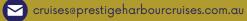
Vodka, Gin, Scotch, Tequila, Whisky Soft drinks, juice, water, tea and coffee

NON ALCOHOLIC

Peroni 0% & Zero Alcohol Prosecco (available on request)













CONSUMPTION

CONSUMPTION DRINKS MENU

AVAILABLE IN LOW SEASON

SPARKLING

Maschio Prosecco, Italy - \$26 G.H.Mumm Cordon Rouge NV, France - \$120 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 each

No minimum order

May choose 2-3 cocktails to be made onboard f resh

FROZEN COCKTAILS

\$15 each

Minimum order of 25 drinks

Please enquire for different flavours

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, Espre sso Martini, Manhattan, Old Fashioned, Boulevardier, Piña Colada, Mango Daiquiri Minimum order of 40 cocktails

Must be ordered minimum 7 days prior to charter





