



VESSEL HIRE

(Minimum 3 hours)

YEAR ROUND	\$850 per hour
DECEMBER FRIDAY & SATURDAY	\$995 per hour

WATER TRANSFER | SIGHTSEEING

+ wharf and staff fees applicable. Consumption bar or \$25pp for standard drinks package

1 HOUR	\$1,500
1.5 HOURS	\$1,800
2 HOURS	\$2,000

Transfers are subject to availability and are not guaranteed to be available. Timings are subject to availability and are only available on dates where multiple bookings take place. Otherwise, the 3-hour minimum boat hire takes precedence.

ADDITIONAL DAY PRICING

STAFF	\$300
\$65 per hour thereafter	up to 4 hours

STAFF-TO-GUEST RATIO

UP TO 24 GUEST	1 STAFF
25 - 40 GUEST	2 STAFF
An additional 1 waitstaff available on request (max 3 waitstaff)	

PUBLIC HOLIDAY SURCHARGE

BOAT HIRE	20%
FOOD & BEVERAGES	20%
WHARVES	20%
CREW CHARGES	100%

NYE, NYD, Christmas Day P.O.A.

WHARF FEE

List of wharves Silver Spirit can visit (limited due to draft and exposure to wash):

WEST OF HARBOUR BRIDGE \$50 PER VISIT

King Street Wharf
Casino
Pirrama Park
Abbotsford
Balmain (Thames St)
Cabarita
Chiswick
Drummoyne
Greenwich
Kissing Point
Meadowbank
Northwood
Ryde
Sydney Olympic Park
Woolwich

WEST OF HARBOUR BRIDGE \$150 PER VISIT

Clifton Gardens
Double Bay
Kurrawa Point
Mosman Bay
Mosman South
Neutral Bay
Old Cremorne
Taronga Zoo
Watsons Bay

AQUA GOLF	\$1,250
LASER SHOOTING	\$1,750
INFLATABLE POOL	\$1,000
BALLOON BACKDROPS	FROM \$300

Additional Information

- Min 3 hours - ideal timings for 3 hrs 11.30-2.30, 3-6, 6.30-9.30. Half hour turn around for city locations. Need to allow for travel time if further afield.
- No bucks, strippers/female topless/lingerie waitresses. No 18th's/21st/25th's unless we've specifically approved. No DJs or dance parties.
- Beverages will be served and monitored by RSA certified staff members on board. RSA laws will still be enforced to align with our Liquor License, including a strict 'no shots policy.
- No BYO - additional items may be added to bar/catering on request only.
- Footwear: Flat soft sole shoes ideal. Strictly no stiletto heels.



PLATTERS

Each platter serves 10 people or is charged per person with a minimum of 10 persons

THE GRAZING TABLE \$550 OR \$55PP

Beautifully presented creating that wow factor, sure to impress. A range of international cheeses, cured meats, fresh seasonal fruit, nuts, crackers, chocolates, including a selection of dips, bread and sweet treats. Has [GF] [V] [VGN] items

THE SUBSTANTIAL GRAZING TABLE \$900 OR \$90PP

As above but with additional substantial items such as; cheeseburger sliders, gourmet sandwiches and wraps, kebabs and skewers. Can be tailored to suit time of day; brunch, lunch, dinner and dietary requirements. Contains [GF] [V] [VGN] items.

ANTIPASTO \$350 OR \$35PP

Brimming with traditional delights and modern favourites. Our antipasto platter includes; stuffed olives, chargrilled and roast vegetables, assorted sourdough breads, cured meat, brie along with crackers, nuts and dried fruit, breadsticks, fresh hummus and dips.

VEGAN \$250 OR \$25PP [GF] [V] [VGN]

Seasonal fresh vegetables, fruit and nuts. Wafers, crusty bread and crackers along with homemade raw hummus and vegan dips.

FRUIT \$250 OR \$25PP [GF] [V] [VGN]

Fresh in-season fruits with tropical additions. Add to menus for a refreshing dessert or nibbles to start.

SWEET \$350 OR \$35PP [V]

Assorted sweet desserts; macarons, profiteroles, vanilla slices, Spanish churros, cakes.

CHEESE BOARD \$350 OR \$35PP [V]

Classic selection of blue cheese, aged cheddar, triple cream brie, manchego, goats cheeses garnished with crackers, wafers, nuts, grapes and dried fruit.

BREAKFAST PLATTER \$400 + \$40PP

Freshly baked croissants, danishes, fresh fruit, yogurt and muesli pots.

SANDWICHES PLATTERS \$500 + \$50PP

Selection of gourmet sandwiches in crusty French bread.

BUFFET MENU

OPTION 1: 3X SALADS/SIDES + 2X SUBSTANTIAL | \$70 PER PERSON

OPTION 2: 3X SALADS/SIDES + 1X SUBSTANTIAL + 1X PREMIUM + 1X DESSERT | \$85 PER PERSON

OPTION 3: 3X SALADS/SIDES + 2X SUBSTANTIAL + 1X PREMIUM | \$90 PER PERSON

OPTION 4: 3X SALADS/SIDES + 2X SUBSTANTIAL + 1X PREMIUM + 1X DESSERT | \$100 PER PERSON

OPTION 5: 3X SALADS/SIDES + 2X SUBSTANTIAL + 2X PREMIUM | \$110 PER PERSON

BUILD YOUR OWN MENU:

The minimum order is 10 people; otherwise a \$275 chef fee/delivery applies.

SALADS/SIDES \$12 PER PERSON

SUBSTANTIAL \$22 PER PERSON

PREMIUM \$27 PER PERSON

CHEESEBOARD/DESSERT \$17 PER PERSON

SALADS AND SIDE DISHES

- Kale & quinoa with fresh vegetables in a delicious tahini dressing. [GF] [VGN]
- Roast pumpkin, spinach and pine nut salad with vinaigrette [GF] [VGN]
- Caesar Salad, Crisp Cos lettuce, shaved parmesan, bacon & croutons
- Creamy whole egg smashed potato salad [V] [GF]
- Homemade coleslaw with red cabbage and carrots [V]
- Traditional Greek salad with olives and feta [V] [GF]
- Basil pesto pasta salad and sun-dried tomatoes [V]
- Seasonal roast vegetables [V] [GF] [VGN]
- Tabouli; Continental parsley with fresh crisp vegetables & burghul with a lemon citrus dressing [V] [VGN]
- Golden Quinoa with Roasted Vegetables [V] [GF]
- Rocket Apple & Parmesan [V]
- Roast vegetable couscous with sweet potato, onion, capsicum and a herby dressing. [VGN]
- Lentils, couscous, chickpeas, fresh crisp vegetables & herbs in a citrus dressing. [GF]
- Italian Penne pasta, roasted eggplant, sun-dried tomatoes, shallots & feta cheese in a red pesto dressing. [V]
- Potato salad with bacon, egg, fresh vegetables & herbs in a full egg mayonnaise [GF]
- Black Rice, Beetroot with Walnut & Feta [V] [GF]
- Saffron basmati rice, lentils, spice roasted cauliflower florets, sultanas, parsley with tomato kasoundi
- pickle dressing. [GF] [VGN]
- Waldorf Salad, Apples, celery, nuts & sultanas in a creamy mayonnaise dressing. [V]

SUBSTANTIAL DISHES

- Orange and marmalade glazed leg of ham [GF]
- Charcoal roast chicken pieces
- Peri Peri chicken tenderloins [GF]
- Barramundi [GF]
- Vegan stuffed capsicums with quinoa and black beans [V] [VGN] [GF]
- Lamb kofta with minted yogurt
- Grilled Halloumi [V]
- Honey soy chicken skewers

PREMIUM DISHES

- Peeled king prawns with seafood sauce [S] [GF]
- Smoked salmon with lemon wedges and capers [S] [GF]
- Salmon fillets [S]
- Moroccan lamb cutlets (2pp)
- Sirloin steaks
- Grilled Greek chicken breast with lemon

DESSERTS

- Selection of mini deserts; filled and dipped profiteroles, vanilla slices and mini-filled eclairs
- Cheese board, selection of cheese, crackers and nuts
- Individual triple chocolate cakes
- Seasonal fruit platter



BBQ MENU

BUILD YOUR OWN GOURMET BURGER | \$45 PER PERSON

Beef patty (x2pp) [V patties available]
Brioche buns
Fillings; Jalapeños, onion, pickles, beetroot, pineapple, tomato, cheese, guacamole, lettuce
Sauces; garlic mayo, peri peri sauce, tomato, BBQ, mustards, aioli
Sides; coleslaw, potato salad

CLASSIC BBQ | \$45 PER PERSON

Beef sausages [GF] **
BBQ chicken skewers (contain gluten)
Soft fresh bread rolls
Traditional green salad with balsamic dressing
Creamy potato salad
Basil Pesto Pasta Salad

PREMIUM BBQ MENU \$75 PER PERSON

Choice of 3 mains:
Sirloin steak [GF]
BBQ chicken skewers
Beef sausages [GF]
Salmon fillets [GF]
Lamb koftas [GF]
Grilled halloumi [V]
Soft fresh bread rolls
Garden salad [V, GF], Pesto pasta salad [V], Creamy potato salad [V, GF], Coleslaw [V, GF]

SURF 'N' TURF \$110 PER PERSON

Eye fillet steak
Peeled king prawns
Selection of sauces; blue cheese, herb butter, pepper Mushrooms sautéed with garlic butter
Soft fresh bread rolls
Garden salad [V, GF], Pesto pasta salad [V], Creamy potato salad [V, GF], Coleslaw [V, GF]
B B Q





CANAPE MENU

Min order 10 people otherwise a \$275 chef fee/delivery applies.

OPTION 1: 4 CANAPÉS + 1 SUBSTANTIAL | \$95 PER PERSON

OPTION 2: 5 CANAPÉS + 2 SUBSTANTIAL | \$105 PER PERSON

OPTION 3: 3 CANAPÉS + 1 SUBSTANTIAL | \$75 PER PERSON SUITABLE FOR 3 HR CRUISES OR LESS

OPTION 4: 2 CANAPÉS + 1 SUBSTANTIAL | \$60 PER PERSON SUITABLE FOR 2 HR CRUISES OR LESS

CANAPÉS - \$20 EACH - SERVED COLD

Freshly shucked Brisbane Water oysters 2pp [S] [GF]
Selection of rice paper rolls [V] [VGN] [GF]
Selection of sushi [V] [S] [VGN] [GF]
Falafel bites [VGN] [V] served with tzatziki dip on side
Sweet potato veggie bites [VGN] [V] with dipping sauce
Caprese skewers; cherry tomatoes, bocconcini & basil with balsamic [V] [GF]
Marinated king prawns [S] [GF]
Smoked salmon, with cream cheese on rye
Peking duck pancakes with hoisin sauce
Mini tarts with caramelised onion and goats cheese [V]
Selection of petite desserts; filled & dipped profiteroles, vanilla slices, eclairs [V]
Lemon curd tarts

CANAPÉS - \$20 EACH - SERVED HOT

Tempura prawns with sweet chilli sauce [S]
Spicy vegetable samosas [VGN] [V]
Vegetable spring rolls with edamame and sweet chilli sauce [VGN] [V]
Greek meatballs with minted yogurt
Moroccan lamb kofta with tzatziki
Chicken and mushroom Vol Au Vent
Petit quiches; spinach & ricotta with sun-dried tomatoes [V] & smoky bacon
Puff pastry pork and fennel sausage rolls
Arancini balls; mix of pesto [V] and beef
Beef and red wine croquettes
Selection of gourmet pies; lamb and rosemary, peppered steak

SUBSTANTIAL CANAPÉS - \$27 EACH

Salt and pepper squid boat with salad, aioli and lemon wedge
Butter chicken curry with rice and naan
Chickpea and spinach Punjabi curry with rice and naan [V]
Mini cheeseburgers with tomato relish
Pulled pork sliders with homemade slaw and relish



ADDITIONAL

HIGH TEA MENU \$45PP

Gourmet finger sandwiches - smoked salmon, cucumber
Individual quiches [V]
Assorted macaroons [V] [GF]
Petite scones [V] [VGN] with cream and jams
Selection of petite desserts; filled & dipped profiteroles, vanilla slices, eclairs[V]
Assorted cupcakes
Carrot cake slices
Selection of teas and coffees

MEXICAN MENU \$75PP

Corn chips with salsa and guacamole dips to start [GF]
Soft tacos and burritos
12 hour slow cooked pulled beef
Salsa bean mix, Salads, Sour cream, avocado spread, cheese and salsa toppings to customise.
Churros and chocolate dipping sauce for dessert.

CUSTOM CAKES

Available on request from \$300



BEVERAGE PACKAGES

Drinks packages are charged per person with a minimum of 3 hours

BASE DRINKS PACKAGE

\$15 PER HOUR PER PERSON

Tooheys New
Pure Blonde
Great Northern Super Crisp
Zilzie Bulloak Sparkling, SA
McGuigan 0% Alcohol Sparkling White, SA
Rock Paper Scissors Sauvignon Blanc, SA
Zilzie Bulloak Shiraz, SA
Zilzie Bulloak Rose, SA
Rock Paper Scissors Moscato, SA

Included within the package:

Juices, soft drinks, sparkling water, water, tea/coffees
(no energy drinks)

SOFTDRINKS PACKAGE

\$7 PER HOUR PER PERSON

Juices, soft drinks (coke, diet coke, lemonade),
sparkling water, water and tea/coffees

COCKTAIL ON ARRIVAL

\$18 PER HOUR PER PERSON

Add a welcome cocktail on arrival for guests to enjoy.
Choose one of the cocktail options.

CONSUMPTION BAR

The consumption bar is available on request and drinks are subject to availability.

A minimum spend will apply according to season/dates.

No consumption bar for Fridays/Saturdays in December. Cocktails are not available on consumption

COCKTAIL PACKAGE

\$35 PER HOUR PER PERSON

Choice of 2 cocktails plus standard package and house spirits.

Mojito

The classic Cuban highball; lime, mint, soda, sugar + white rum

Tom Collins

Bombay Sapphire gin, lemon, soda and sugar

Sea Breeze

Vodka, cranberry juice and grapefruit juice

Captain Morgan Dark 'N' Stormy

Captain Morgan's spiced rum, ginger beer, mint and lime

Aft Deck Gin

St.Germain Elderflower, gin and Prosecco

Raspberry Sorbet Bellini

Sparkling rosé, raspberry sorbet and fresh berries

Tequila Sunrise

Tequila, orange juice and grenadine with classic garnishes

Aperol Spritz

Prosecco, Aperol, soda served with sliced oranges

Ink & Tonic

With Australia's most colourful purple gin and premium tonic with seasonal garnish - citrus and herbs.

Pimms

The classic is packed full of fruity goodness.

Bloody Mary

A brunch favourite with tomato juice, and various spices and garnished with a celery stalk.

Sex on the beach

Vodka with peach schnapps and cranberry juice





ADDITIONAL

Add Additional Beer | \$3pp/hr per beer

Coopers Pale Ale
Mr Finch Apple Cider
Mr Finch Pear Cider
Carlton Draught
Great Northern Original
Tooheys Extra Dry

Add House Spirits | \$5pp/hr

Smirnoff
Gordons Dry Gin
Jim Beam
Johnnie Walker Red Label
Bundaberg Rum

Add Premium Spirits | \$7pp/hr

Smirnoff
Gordons Dry Gin
Jim Beam
Johnnie Walker Red Label
Bundaberg Rum

Add Deluxe Spirits | \$15pp/hr

House and premium spirits plus:
Belvedere
Bombay Sapphire
Makers Mark
Appleton Estate
Chivas Regal 12 Year
Gordons Pink Gin

Add Fine Wine | \$4pp/hr per wine

De Bortoli Prosecco, VIC
Oyster Bay Sauvignon Blanc, Marlborough NZ
Houghton Margaret River Chardonnay, WA
The Peoples Point Gris, Hawks Bay, NZ
Devils Corner Pinot Noir, Tas
Taylors Estate Shiraz, SA
Penfolds Koonunga Hill Cabernet Sauvignon, SA

Add Premium Wines

Sensi Prosecco 18K Gold DOC, Italy **+\$7pp/ph**
Rose D'Amelie, AOC Luberon, FR **+\$7pp/ph**
Chandon Brut, VIC **+\$10pp/ph**
Chandon Brut Rose, VIC **+\$10pp/ph**
Gérard Bertrand Côte des Roses Rosé, FR **+\$10pp/ph**
Moët & Chandon Brut Imperial, FR **+\$40pp/ph**
Veuve Clicquot Brut Yellow Label, FR **+\$45pp/ph**
Mumm Cordon Rouge Brut, FR **+\$40pp/ph**

