

**VESSEL HIRE***(Minimum 3 hours)*

SEPTEMBER - APRIL	\$2,200 per hour
MAY - AUGUST	\$1,800 per hour
OVERNIGHT	\$18,000 + 30% APA

ADDITIONAL PRICING**WAIT STAFF FEE**

FIRST 4 HOURS	\$400 each
<i>\$75pp/hr Additional hour thereafter</i>	
STAFF-TO-GUEST RATIO	1:10

CHEF FEE

FIRST 4 HOURS	\$500 each
<i>\$85pp/hr Additional hour thereafter</i>	
1 - 50 GUEST	1 x Chef
51 - 70 GUEST	2 x Chef

WHARF FEE

WHARF FEE	\$75 per touch
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BYO

BYO DRINKS	\$25 per person
BYO FOOD	\$250
<i>Includes utensils and cleaning</i>	

PUBLIC HOLIDAY SURCHARGE

VESSEL HIRE, FOOD & BEVERAGES	25%
ALL STAFF	100%

Excluding New Years Eve, New Years Day, Christmas Day, Boxing Day, Australia Day. These Prices are POA

TENDER	\$1,000 per cruise
DJ	from \$150 p/h
DJ HIRE EQUIPMENT	\$600





CANAPE MENU

MENU 1 | \$75PP

3 Cold, 3 Warm, 1 Substantial,
1 Dessert

MENU 2 | \$95PP

4 Cold, 4 Warm, 2 Substantial,
1 Dessert

MENU 3 | \$115PP

4 Cold, 4 Warm, 2 Substantial,
1 Dessert + 1 Food Station

COLD CANAPÉS

- Freshly shucked Sydney Rock oysters with, raspberry minognette (gf)
- Cherry truss tomatoes, roasted sweetcorn, black bean, crunchy tostada (gf, df)
- Chilled Queensland king prawns with yuzu aioli (gf, df)
- Soy Poached Free Range chicken, toasted organic coconut, sweet chilli, lemon grass, crispy wong tong (gf, df)
- King salmon ceviche, coriander, avocado, flatbread, lime cream (df)
- Mini steak sambo, caramelised onion jam, aged cheddar, sourdough
- King crab, kohlrabi eemoulade, baby basil, dry chili, sesame seed crisp (gf, df)
- Smoked Hunter Valley glazed duck, sour cherry, sweet potato chips (gf, df)

HOT CANAPÉS

- Fresh herb and green pea, baby spinach, buffalo mozzarella, risotto balls with smoked paprika aioli (v)
- Tiger prawn toast, kewpie mayonnaise, nori, sesame (df)
- Buttermilk free range chicken bites, smoked paprika, bacon salt (gf)
- Sumac eggplant chutney, falafel, sesame, hummus crispy shallots (v, vg, gf, df)
- Pulled spicy chicken, grilled eggplant, quesadilla, avocado cream
- Grilled lamb Shawarma, hummus, cherry tomato fattoush, flatbread (df)
- Seared Atlantic scallops, chorizo, chimichurri, on spoon (gf, df)
- Grass fed beef handmade pie, smoked tomato relish
- Spiced chickpea pie, saffron tomatoes chutney (v)

Additional canapés \$10 per person

Please note that we are unable to guarantee no cross-contamination for guests with allergies.
Menu items may change due to produce availability

V = VEGETARIAN, VG = VEGAN, GF = GLUTEN FREE, DF = DAIRY FREE





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SUBSTANTIAL CANAPES

- Miso chicken poke sushi rice, edamame beans, pickled ginger, kale, wasabi dressing (gf, df)
- Veggie burger, halloumi, grilled eggplant, blackened peppers, salsa verde, wild rocket (v)
- Grilled Rodriguez Chorizo soft taco, cherry tomato, roasted corn, red cabbage, whipped sour cream
- Pork and fennel sausage risoni pasta, broccoli, dried chilli, cherry tomato, pangrattato
- Slow cooked grass-fed sumac lamb shoulder gnocchi, shaved zucchini, kale, pecorino bowl
- Roasted soy eggplant, kimchi, rice noodles, baby greens bowl (gf, df, vg)
- Southern fried chicken, crunchy slaw, peri peri mayo, milk bun
- Barbecue slow cooked brisket, hot slaw, garlic aioli, slider

DESSERT

- Passionfruit curd and fresh strawberry tart
- Sea-salt caramel and brownie crumble tart
- Valrhona Dark chocolate mousse, raspberry, coco pop crunch
- Prosecco marinated strawberries, watermelon, mint, meringue (df)
- Whipped vanilla bean cheesecake with honeycomb crumble (on spoon)
- Triple cream brie, sour cherry and baby basil tart

**Additional fries with Substantial \$5.50 per head*

Additional substantial \$15 per person

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BEVERAGE PACKAGES

SILVER WINE PACKAGE | \$20 PP/ HR

White

Black Pearl Sémillon, Sauvignon Blanc 25

Red

King Roar Cabernet Sauvignon 25

Sparkling

Tarot Prosecco NV

Rose

Black Pearl 24

Beers

Corona, Peroni

Soft drinks, juice & mineral water

GOLD PACKAGE | \$35 PP/ HR

White

Cloudy bay Sauvignon Blanc, Cloudy Bay Chardonnay

Red

Torbreck Woodcutters Shiraz, St Hugo Cabernet Sauvignon

Sparkling

Mumm Cordon Rouge NV, Champagne

Rose

Esclans Whispering Angels Rose

Beers

Corona, Peroni

Soft drinks, juice & mineral water

SOFT DRINKS PACKAGE | \$10 PP/ HR

Coke, Coke Zero, Lemonade, Water, Soda

Water & Tonic Water

SPIRITS ADD-ON | \$15 PP/HR

