



VESSEL HIRE

NOVEMBER - MARCH

FRIDAY, SATURDAY & SUNDAY	\$600 per hour
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MONDAY - THURSDAY	\$550 per hour
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APRIL - OCTOBER

MONDAY - SUNDAY	\$550 per hour
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SPECIAL EVENTS

NEW YEARS EVE 2026	\$18,500
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- 5.30pm – 12.30am
- Includes Wharf Fee, BYO Fee and Ice

VIVID SYDNEY	\$1,500
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- 2-hour booking
- Please check in for schedule

AUSTRALIA DAY	\$720 per hour
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BOXING DAY	\$720 per hour
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CHRISTMAS DAY	\$850 per hour
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ALL OTHER PUBLIC HOLIDAYS	\$700 per hour
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BUCKS PARTY	\$300
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- No later than 2:00pm start
- Additional staff crew member must be booked

ADDITIONAL DAY PRICING

PRE ACCESS (30 MINS)	\$185
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ICE	\$9 per bag
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PUBLIC HOLIDAY SURCHARGE	20% CATERING
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AMENITIES FEE	\$150
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- Eskies, Cool storage, Plates, cutlery, rubbish removal, cups, napkins, and lily pad

WHARF FEES	\$50 per touch
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BBQ MENU

Catering Delivery Fee – \$40 (Except Sausage Sizzle Menus)
Minimum order of \$200 applies

BBQ MENU \$92 PER PERSON

Serves 2 - 8 people

Celebrate Grazing – Charcuterie / Antipasto Platter Australian cheese, dried fruit, house made chutney, water crackers. A selection of cured meats, grilled veggies, olives, labneh, humus, pickles, and grilled sumac flat bread
Peppered Rump Steak – mustard on the side
Smoked Salmon – Crackers / Lemon / Capers / Pickled Red Onion / Dill / Horseradish CreamLemon Chicken – Parsley / Minted Yoghurt
Classic Potato Salad – Potato / Parsley / Dill Pickles / Egg Mustard Mayonnaise / Spring Onion
Quinoa Salad – Rainbow quinoa, avocado, shaved fennel, Persian fetta, fresh chervil salad
Crusty French Baguette
Chocolate Brownie Platter – 8 pieces
Cheese Platter – small platter

CLASSIC BBQ MENU \$59 PER PERSON

Minimum 10 pax

Celebrate Grazing – Charcuterie / Antipasto Platter Australian cheese, dried fruit, house made chutney, water crackers. A selection of cured meats, grilled veggies, olives, labneh, humus, pickles, and grilled sumac flat bread
Classic pork or beef sausages
Chicken skewers / cracked pepper
Greek Salad - Tomato / red peppers / onion / fetta / olives / cucumber
Classic Potato Salad – Potato / Parsley / Dill Pickles / Egg Mustard Mayonnaise / Spring Onion Bread roll and butter

SEAFOOD BBQ BUFFET \$90 PER PERSON

Minimum 10 pax

Grilled garlic prawns
Chargrill salmon fillets
Sydney Rock Oysters
Classic Potato Salad – Potato / Parsley / Dill Pickles / Egg Mustard Mayonnaise / Spring Onion
Quinoa Salad – Rainbow quinoa, avocado, shaved fennel, Persian fetta, fresh chervil salad
Crusty French Baguette
Chocolate Brownie Platter – 8 pieces
Cheese Platter – Small Platter

SAUSAGE SIZZLE MENU

Gourmet sausage sizzle with rolls/green salad/chips and dips – \$23 per person.

Basic sausage sizzle with sausages, rolls and condiments – \$15.50 per person

ALL DIETARY REQUIREMENTS CAN BE CATERED FOR WITH ADVANCE NOTICE





CANAPE MENU

SMALL NUMBER CANAPE MENU \$50 PER PERSON

Minimum 4 pax

- Smoked Salmon Tartlet – Puff Pastry / Shallots / Dill
- Moroccan Vegan Cocktail Pie
- Grilled chicken skewers, chermoula, lime topping
- Cucumber Tzatziki (Halal) (GF)
- Sugar Cane Prawns – Coconut Dust / Lime Sauce
- Arancini X 2 Roasted Pumpkin & Sage Truffle Mayo (V)
- Sweetcorn fritters – Avocado salsa
- Baked Bites Platter | \$152.00 (28 pieces in total – 4 of each)
- Spinach ricotta Roll (GF)
- Petite Chicken & Leek Pie
- Mini Steak Pies
- Chicken Empanada
- Moroccan Vegan Cocktail Pies
- Smoked Salmon Tartlet
- Arancini – Roasted Pumpkin & sage

CANAPE MENU 1 (12 PCS) \$79 PER PERSON

Minimum 10 pax

- Moroccan Cocktail Pie (Vegan)
- Arancini X 2 – Roasted Pumpkin & Sage/Truffle Mayo (V) (GF)
- Petite Chicken & Leek Pie – Celery / Spring Onions
- Tiger prawn & green mango rice paper rolls (GF)- Mint / Coriander / Chili Sauce X 2(GF)
- Best Market Oysters (orders x 12) – Lime Emulsion X 2(GF)
- Sugar Cane Prawns – Coconut Dust / Lime Sauce
- Tartlet of wild mushrooms, slow cooked garlic
- Charred salmon, sweet soy, and fresh basil (GF)
- Skewered Chicken X 2 – Cucumber Tzatziki

CANAPE MENU 2 (14 PCS) \$79 PER PERSON

Minimum 10 pax

- Moroccan Cocktail Pie (Vegan)
- Arancini – 4 cheese – truffle dipping sauce (V)
- Tiger prawn & green mango rice paper rolls (GF)- Mint / Coriander / Chili Sauce X 2 (GF)
- Satay Chicken Peanut Coconut Sambal – Coriander / Dry Fried Onion (Halal) X 2 (GF)
- Best Market Oysters (ordered x 12) – Lime Emulsion X 2(GF)
- Sugar Cane Prawns – Coconut Dust / Lime Sauce X 2
- Assorted Fresh Rice Paper Rolls – Tofu / Prawn / Chicken / Veg
- Smoked Salmon Tartlet – Puff Pastry / Shallots / Dill X 2
- Steak Green Peppercorn Pie

LIGHT CANAPE MENU 1 (6 PCS) \$49 PER PERSON

Minimum 10 pax

- Smoked Salmon Tartlet – Puff Pastry / Shallots / Dill
- Moroccan Cocktail Pie (V)
- Grilled chicken skewers, chermoula, lime topping – Cucumber Tzatziki (Halal) (GF)
- Spicy Chicken Empanada
- Tiger Prawn & green mango rice paper rolls (GF)
- Roasted Pumpkin & Sage Arancini Mint / Coriander / Chili Sauce (V) (GF)

LIGHT CANAPE MENU 2 (7 PCS) \$49 PER PERSON

Minimum 10 pax

- Mini caramelised tomato and feta tarts
- Moroccan Cocktail Pie (Vegan)
- Smoked Salmon Tartlet – Puff Pastry / Shallots / Dill
- Arancini X 2 – Roasted Pumpkin & Sage/Truffle Mayo (V) (Gf)
- Slow Cooked Lamb pie – Slow cooked lamb shoulder, rich vine ripened tomato
- Chicken Rice Paper Roll – Steamed chicken, shiso cress, rice paper rolls (GF, DF)
- Skewered Chicken X 2 – Cucumber Tzatziki

ALL DIETARY REQUIREMENTS CAN BE CATERED FOR WITH ADVANCE NOTICE



CANAPE MENU

Our Buffets are served at a preferred time during the charter. The menus provide multiple food options. If you have selected a buffet menu, please nominate your preferred dining time to either your booking agent, or the crew on the day.

BUFFET MENU 1 \$62 PER PERSON

Minimum 10 pax

- Celebrate Grazing – Charcuterie / Antipasto Platter
- Australian cheese, dried fruit, house made chutney, water crackers. A selection of cured meats, grilled veggies, olives, labneh, humus, pickles, and grilled sumac flat bread
- Thai beef salad – Thai Beef Salad with Coriander, Mint and Lime on Noodles with Sesame Soya Dressing (GF)
- Lemon thyme roast chicken – Charred Lemon / Rosemary / Thyme
- Quinoa Salad – Quinoa, chickpeas, carrots, shallots, parsley, Moroccan spice, preserved lemon, vinaigrette
- Mixed Vegetable Salad – Classic mixed roasted vegetables, pumpkin, carrots, beetroot, red peppers, semidried tomatoes, tarragon salad
- Crusty French Baguette

BUFFET MENU 2 (Asian Theme) \$90 PER PERSON

Minimum 15 pax

- Satay Chicken Peanut Coconut Sambal – Coriander / Dry Fried Onion (Halal)
- Peking Duck Spring Roll – Hoisin Plum Dipping Sauce
- Tofu & Black Mushrooms – Julianne Carrots / Chili Sesame Oil Dressing
- Braised King Prawns – Broccolini / Garlic / Chili
- BBQ Pork Noodles – BBQ Pork / Curried Singapore Noodles / Shallot / Carrots
- Fresh Fruit Platter – Seasonal Best / Sliced / Skin Off
- Steamed Jasmine Rice
- Custard Tart

BUFFET MENU 3 \$29 PER PERSON

Minimum 20 pax

- Portuguese baked chicken
- Green Garden Salad
- Coleslaw Salad – white and red cabbage, carrots, apple, capsicum, shallots, toasted pine nuts, dill, whole egg mayonnaise salad
- Bread Rolls

BUFFET MENU 4 \$55 PER PERSON

Minimum 15 pax

- Portuguese-Baked Chicken w/ Preserved Lemon and Parsley [GF]
- Slow cooked beef cheeks, master stock, mushrooms
- Mexican Charred Corn Salad, Radish, Mint, Fennel, Chilli Lime Dressing (GF, V, DF)
- Caprese Salad, Baby Mozzarella, Tomatoes, Basil (GF, V)
- Greek Salad, Tomatoes, Cucumber, Mixed Olives, Peppers, Feta, Red Onion, Oregano (V, GF)
- Bread Rolls

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PLATTERS MENU

CELEBRATE GRAZING – CHARCUTERIE / ANTIPASTO PLATTER \$185

Serves 8 - 10 people

Australian cheese, dried fruit, house made chutney, water crackers. A selection of cured meats, grilled veggies, olives, labneh, humus, pickles, and grilled sumac flat bread

CELEBRATE AT WORK \$258

Serves 8 - 10 people

20 x Gourmet mixed pies, homemade puff pastry, slow braised fillings & Heinz ketchup
20 x Gourmet sausage rolls, pork & fennel seed, rolled in our homemade pastry, seasoned and served with Heinz ketchup
20 x Quiche, delicious assortment of vegetarian quiche, semi-dried tomato & feta and cheddar & onion jam

CHEESE PLATTER \$145

Serves 8 - 10 people

Premium Australian and continental cheese, (3) cheeses, fresh and dried fruit, chutney, and water crackers
Celebrate Vegetarian Grazing -Vegetarian Antipasto

MEZZE PLATTER \$135

Serves 8 - 10 people

A celebration of fresh and delicious vegetables with the always amazing ricotta. This is a perfect addition to any celebration. A selection of crunchy vegetables, ricotta, 3 x dips, gluten free crackers and bread

OYSTER, PRAWN, SALMON PLATTER \$169

Oysters – (12), King Prawns – (12) Smoked Salmon (12 Slices) Baguette, Lemons, and dips

SMOKED SALMON PLATTER \$145

Serves 8 - 10 people

Crusty Baguette, Grilled Lemon Capers, Pickled Red Onion, Dill & Horseradish Cream

RICE PAPER ROLL PLATTER \$126

10 Rolls in Total / Cut in Half

Prawn – Tiger prawn & green mango rice paper rolls (GF)
Vegetarian – Tempura tofu and banana flower salad (GF) (V)
Vegetarian – Rainbow rice paper rolls, beetroot, red and yellow capsicum carrots, mint, coriander, ginger peanut sauce (GF, (V)
Chicken – Steamed chicken, shiso cress, green papaya (GF)
Varied sauces

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PLATTERS MENU

POINT SANDWICH PLATTER \$126

10 Sandwiches in Total

Chicken – Chopped Breast / Italian Parsley / Mayonnaise
Rare Roast Beef – Smoked / Cheese / Mustard / Pickles / Lettuce
Salad – Avocado / Tomato / Cucumber / Lettuce / Vegan
Ham – Cheddar / Roma Tomato / House Mayo / baby Spinach
Egg – Chopped Egg / Mayo / Chives / Lettuce / Diverse Bread

WRAPS PLATTER \$81

12 Pieces in Total

Falafel – Cucumber / Lettuce / Red Onion / Tomato / Minted Yoghurt
Chili Smoked Salmon – Crème Cheese / Pickled Onion / Capers
Spinach Chicken Caesar Schnitzel – Cos Lettuce, Parmesan, Bacon, Dressing
Shaved Ham – Cheddar / Roma Tomato / Mayo / Baby Spinach

GOURMET MIXED PIES & SAUSAGE ROLLS \$69

15 Pieces in Total

Delicious House made puff pastry, slow braised fillings, and Heinz ketchup

FRESH FRUIT PLATTER \$89

Seasonal Best/ Sliced / Skin Off

SWEET TREATS PLATTER \$89

3x Double Chocolate Brownie Square
3 x Blueberry Almond Frangipane (GF)
3 x French Macaroons (GF)

CELEBRATE DESSERT \$140

20 Pieces in Total

5 x Mini macaroons
5 x Lemon tart, smashed meringue, fresh mint
5 x Chocolate tart, white chocolate ganache
5 x Mini Pavlovas, passion fruit curd, fresh mint

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