



DAY CHARTER RATES

JULY - OCTOBER

UP TO 20 GUESTS	\$3,600
21 - 50 GUESTS	\$4,000
51 - 70 GUESTS	\$4,200
8 HOUR SPECIAL (MAX 40 PAX)	\$27,000

TERM CHARTER RATES

JULY - OCTOBER

OVERNIGHT	AUD \$25,000 + GST+ 30% APA
WEEKLY	AUD \$125,000 + GST + 30% APA

ADDITIONAL DAY PRICING

PICK-UP RATES

(each way - if there is another charter in the area then will reduce accordingly)

AIRLIE BEACH	NO CHARGE
HAMILTON ISLAND	\$1,500
HAYMAN ISLAND	\$1,500
WHITEHAVEN / PEARL BAY DAYDREAM ISLAND <i>Minimum 6 hours</i>	\$1,500





CANAPE MENU

GOLD | \$85PP

3 Small, 1 Substantial, 1 Dessert

PLATINUM | \$110PP

8 Small, 1 Substantial, 1 Dessert

ELITE | \$150PP

9 Small, 2 Substantial, 2 Dessert
Grazing station

COLD CANAPÉS

- Yellowfin Tuna Tartare with Edamame, Pickled Radish and Ponzu
- Dressing (GF) Scallop Ceviche with Fresh Lemon and Watercress (GF)
- Fresh caught Queensland Tiger Prawns and Seafood sauce (GF)
- Fresh Sydney Rock Oysters with Red Wine Vinaigrette (GF)
- Vegetarian Rice Paper Rolls with Fresh Mint and Coriander (V) (VG) (GF)
- Tomato Bruschetta with Fresh Basil and Crisp Bread (V) (VG)

HOT CANAPÉS

- Green Pea, Buffalo mozzarella Arancini with Aged Reggiano Cheese, lemon aioli (V)
- Quick-fried tiger prawns, capers, radish remoulade, dry chilli on spoon
- Seared Atlantic scallops, pickled mushrooms with sesame dressing
- Sugar cured duck breast, shredded baby greens, crisp glass noodles, aged soy
- Grilled Lamb back strap Kofta spiced with Mint and cucumber Yogurt Dressing (GF)
- 8 Hour Slow Cooked Bangalow Pork with sour cherry and Apple Chutney
- Pumpkin and feta spiced roasted pumpkin empanadas (V)
- Chicken and Leek Petite Pie with smoked tomato chutney

SUBSTANTIAL CANAPES

- Black Angus Beef Slider with cos, caramelised onion jam, cheese, tomato relish and mayo
- Crispy free-range Chicken Slider with smoked Tomato chutney, gem lettuce, aioli
- Salmon Poke Bowl with Brown Rice, Quinoa, Edamame, Cucumber and Radish
- Pulled Pork slider with Cabbage Slaw, Coriander, Kewpie, and Chilli aioli
- Chipotle spiced Chicken Bowl with cherry tomato, corn salsa brown rice, organic kale salad
- Slowed lamb shoulder braise, wild greens, rigatoni, toasted sour dough crumbs, pecorino
- Roasted Mediterranean vegetable burger, halloumi, baby rocket, paprika spiced aioli
- Beef rendang curry, toasted coconut, coriander baby leaves, crispy onion, organic rice

DESSERT

- Deconstructed Vanilla Bean Cheesecake with Fresh Berries Almond biscuit crumble
- Chocolate Mousse with Roasted Pecans and Chocolate honeycomb
- Passionfruit, strawberry, meringue on spoon
- Sea-salt caramel and brownie crumble tart
- Triple cream brie, sour cherry and baby basil crisp

KIDS MENU - \$50 per Child (3-12 years)

- Fish and Chips
- Margarita Pizza Fingers

VE = VEGETARIAN, VEG = VEGAN GF = GLUTEN FREE, DF = DAIRY FREE





BUFFET MENU

MAXIMUM 45 GUEST

GOLD | \$130PP

2 Canapes on arrival,
6 Platters, 1 Dessert Canape

PLATINUM| \$150PP

3 Canapes on arrival,
8 Platters, 2 Dessert Canape

COLD PLATTERS

Black Angus beef tataki with spring onion, king brown mushrooms, aged soy

House-smoked Petuna ocean trout with pickled red onion, capers and horse radish cream fraiche (GF)

Salumi selection with pickles, olives and grilled vegetables

Heirloom tomato medley with torn buffalo mozzarella, hand-made basil pesto (GF)

Poached Yamba prawns, chilled and served with shaved fennel, watercress and ruby grapefruit salad

HOT PLATTERS

Grilled Tasmanian King salmon with celeriac remoulade, wild rocket and shaved radish

8 hour slow-cooked S.A lamb shoulder with pomegranate molasses, kale and warm Israeli couscous

Roasted (med-rare) pepper-crusted Black Angus sirloin with local mushrooms and chimichurri (GF)

Free-range de-boned chicken with sumac, blackened corn, red pepper, rainbow chard and harissa-spiked yogurt

Crispy-skinned W.A Cone Bay barramundi with sautéed wombok, pickled ginger, aged soy and wild mushrooms

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FOOD STATION

\$30 PER PERSON PER STATION

COLD PLATTERS

Kingfish tuna and fresh seasonal seafood served and carved to order

LIVE OYSTER SHUCKING

Sucked to order Sydney Rock, Pacific and Flats by chef on board

DUMPLING BAR

Selection of steamed seafood, meat and vegetarian dumplings served with a variety of dipping sauces

GLAZED HAM STATION

Served warm and carved to order served with mustard, pickles and soft rolls

OYSTER TASTING STATION

Showcasing freshly shucked regional oysters from around Australia - Sydney Rock, Pacific's and Flats

CHARCUTERIE & CHEESE

Selection of cured and smoked meats, cheeses pickles and house-made chutneys

CAVIAR STATION | POA

Selection of caviars, ice bowl, complete with hostess to guide through the caviar

JUST CHEESE

Wide selection of both local and imported cheeses with various breads and classic accompaniments





BEVERAGE PACKAGES

GOLD | \$20 PP/ HR

Prosecco

Dal Zotto Pucino, Prosecco King Valley VIC

Rose Sparkling Wine

Le Petite Maison Saint Rose, Languedoc, France

White

Cantina Trevigiana DOC Pinot Grigio, delle Venezie, Italy

Red

The Hedonist Shiraz, McLaren Vale SA

Beer

Corona (Mexico)

Peroni (Italy)

Peroni Leggera (Italy)

Non-Alcoholic

Sparkling San Pellegrino, Still San Pellegrino

Soft Drinks, Juice OJ

INDULGENT | \$70 PP/ HR

Champagne

Taittinger Brut Reserve NV, Reims, France

Rose

Minuty Prestige, Provence, France

White

Domaine Vacheron Sancerre Blanc, Sancerre, France

Domaine

Oudin Chablis, Chablis, France

Red

Amisfield Pinot Noir, Central Otago, NZ

Dalwhinnie Shiraz, Moonambel VIC

Henschke Cabernet Sauvignon, Marble Angel, Barossa Valley SA

Beer

Corona (Mexico)

Peroni (Italy)

Peroni Leggera (Italy)

Non-Alcoholic

Sparkling San Pellegrino, Still San Pellegrino

Soft Drinks, Juice OJ

PLATINUM | \$35 PP/ HR

Champagne

Veuve Clicquot

Sparkling

House of Arras, Blanc de blanc, TAS

Rose

Mazi GSM, McLaren Vale SA

White

Castrolabe Sauvignon Blanc, Awatere Valley,

Malborough NZ Xanadu

Chardonnay, Margaret River WA

Red

Craggy Range pinot Noir, Martinborough NZ John

Duval Shiraz (SGM)

Plexus, Barossa SA

Beer

Corona (Mexico)

Peroni (Italy)

Peroni Leggera (Italy)

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Sparkling San Pellegrino, Still San Pellegrino

Soft Drinks, Juice OJ

