



## VESSEL HIRE

### APRIL - SEPTEMBER

3 HOUR CHARTER (MONDAY - THURSDAY)	\$2,175
4 HOUR CHARTER (MONDAY - SUNDAY)	\$2,720
ADDITIONAL HOURS	\$680 per hour

### OCTOBER - MARCH

3 HOUR CHARTER (MONDAY - WEDNESDAY)	\$2,175
4 HOUR CHARTER (MONDAY - SUNDAY)	\$2,900
ADDITIONAL HOURS	\$725 per hour

### NEW YEARS EVE

NYE PRIVATE CHARTER PACKAGE	\$18,000
-----------------------------	----------

- 7:00 PM - 1:00 AM
- 6 hour cruise
- BYO food and drinks
- Up to 30 passengers
- Wharf fees included

**BOAT HIRE INCLUDES SKIPPER AND CREW**

## TERM CHARTER

Not applicable on Public Holidays or Saturdays

### APRIL - SEPTEMBER

OVERNIGHT CHARTER	\$1,995 per couple
-------------------	--------------------

### OCTOBER - MARCH

OVERNIGHT CHARTER	\$2,395 per couple
-------------------	--------------------

- \$500 extra each additional guest
- Guests: 6 max

**VESSEL HIRE**  
**2 HOUR PRE-DINNER SKIPPED SAIL**  
**AM SKIPPED SAIL BACK TO THE MARINA**  
**ALL LINEN, BEDDING, TOWELS, CROCKERY AND CUTLERY.**  
**BYO FOOD & BEVERAGES**

## ADDITIONAL PRICING

<b>AMENITIES FEE</b> <i>Includes crockery, cutlery, cups, utensils, serving equipment and eskies.</i> <i>BYO Ice (boat can not supply)</i>	\$150	<b>LILYPAD</b>	\$100
<b>PUBLIC HOLIDAY SURCHARGE</b> <i>Public Holidays and special harbour events alternative pricing applicable</i>	25%	<b>WHARF FEES</b>	\$50 per touch
		<b>PREFERRED WHARVES</b> <ul style="list-style-type: none"><li>• King Street Wharf</li><li>• Darling Harbour</li><li>• Rozelle Bay Pontoon</li></ul>	<b>ADDITIONAL FEE:</b> <ul style="list-style-type: none"><li>• Watsons Bay Ferry Wharf, Watsons Bay (Full Capacity, extra 30mins charged)</li><li>• Manly Wharf, Manly (12pax only, extra hour charged)</li></ul>





## BBQ MENU

Minimum 10 guests

### BBQ PACKAGE 1:

#### SNAGS & SKEWERS – \$45 PER PERSON

- Local pork sausages (GF) with condiments
- Free-range chicken skewers (GF)
- Vego/Vegan Option: Beetroot burger patty with buckwheat, legumes, herbs, and spices
- Roasted chat potato salad with lemon & dill aioli (V)
- Summer salad greens with fresh peas, feta, and balsamic dressing (V, GF)
- Soft rolls with butter (V)

### BBQ PACKAGE 3:

#### STEAK & PRAWNS – \$70 PER PERSON

- Beef sirloin steaks with smoked paprika rub (GF)
- Green prawns with garlic and chili (GF)
- Vego/Vegan Option: Beetroot burger patty with buckwheat, legumes, herbs, and spices
- Roasted chat potato salad with lemon & dill aioli (V)
- Summer salad greens with fresh peas, feta, and balsamic dressing (V, GF)
- Sourdough rolls with butter (V)

### BBQ PACKAGE 2:

#### BEEF & CHICKEN BURGERS – \$45PER PERSON

- Beef burger patties (50%)
- Five-spice rubbed chicken fillets (50%) (GF)
- Vego/Vegan Option: Beetroot burger patty with buckwheat, legumes, herbs, and spices
- Lettuce, tomato slices, burger cheese, and pickles
- Sweet 'n' spicy slaw (V)
- Roasted chat potato salad with lemon & dill aioli (V)
- Burger rolls, sauces, and condiments

## LUNCH SPREAD MENU

### LUNCH SPREAD 1 CHICKEN + SALAD \$65 PER PERSON

- Lemon + thyme roasted free-range chicken (gf)
- Spinach & cherry tomato frittata w/smoky relish (v)
- Roasted chat potato salad with lemon & dill aioli (v)
- Summer salad greens, fresh peas, feta + balsamic (v, gf)
- Sourdough rolls + butter (v)

### LUNCH SPREAD 2 CHICKEN + PRAWNS \$78 PER PERSON

- Lemon + thyme roasted free-range chicken (gf)
- Fresh, market best tiger or king prawns w/ bloody mary dipping sauce (gf)
- Spinach & cherry tomato frittata w/smoky relish (v)
- Roasted chat potato salad with lemon & dill aioli (v)
- Summer salad greens, fresh peas, feta + balsamic (v, gf)
- Sourdough rolls + butter (v)





## GRAZING BOX MENU

### GRAZING BOX 1: DIPS, OLIVES + NUTS - \$115 PER BOX

- Beetroot & feta hummus
- Smoky eggplant dip & dukkha
- House marinated olives
- Mixed spice roasted nuts
- Crudites + Grissini

### GRAZING BOX 2 : CHEESE, MEATS, DIP + OLIVES - \$170

- Coal River triple cream brie
- Prosciutto
- Sopressa Salami
- Beetroot + feta hummus
- House marinated olives
- Crackers, wafers + grissini

### GRAZING BOX 3: THREE CHEESES - \$210 PER BOX

- Coal River triple cream brie
- Gorgonzola dolce
- Vintage cheddar
- Paired with seasonal accompaniments
- Crackers, wafers + grissini

## SEAFOOD BOXES MENU

*All seafood is packed with temperature-controlled gel-ice packs.  
Note: Prawns are NOT peeled.*

### PRAWN BOX - \$240

- 2kg x fresh, market best tiger or king prawns (unpeeled)
- Lemon + lime wedges
- Bloody Mary (seafood) dipping sauce

### OYSTER BOX - \$158

- 2 doz x market best Sydney rock oysters
- Lemon + lime wedges

## EXTRAS & SIDES BBQ SIDES

- Sliced halloumi with lemon wedges - \$10 per piece
- Corn on the cob with parmesan butter - \$10 per piece
- Beetroot burger pattie w/ buckwheat, legumes, herbs & spices - \$11 per piece

## SOMETHING SWEET

*(Each box serves 10 guests)*

### BROWNIE BOX - \$95 PER BOX

- Flourless double choc brownies + fresh strawberries & clotted cream

### FRESH FRUIT BOX - \$110 PER BOX

- Best fruits of the season sliced & diced

