



TERM CHARTER RATES

JANUARY - DECEMBER	
1 NIGHT	\$16,600
2 NIGHTS	\$33,200
3 NIGHTS	\$47,600
4 NIGHTS	\$57,600
5 NIGHTS	\$70,900
6 NIGHTS	\$77,600
7 NIGHTS	85,400

- Charter rates are per 24 hour period, from 11am arrival 11am departure the following day
- Capacity up to 8 guests | 4 Luxurious Cabin
- The rate is based on 4 guests
- For additional guest the extra cost is \$300 per person, per night
- · ALL INCLUSIVE (NO APA)
- Rate includes vessel hire, 4 crew (Captain, Chef, Stewardess & Deckhand
- Up to 4 hours cruising per day (additional cost for over 4 hours cruising)

DAY CHARTER RATES

HOURLY RATE	\$2,200
4 HOURS	\$8,800
6 HOURS	\$13,200
8 HOURS	\$15,000

- Minimum hire of 4 hours
- Maximum of 33 guests
- Rates include vessel hire, marine crew and fuel and use of water toys (at the discretion of the captain depending on weather). Request upon booking
- Access to one cabin only for bas and change room

RELOCATION FEE

PITTWATER RELOCATION FEE \$1,000

ADDITIONAL PRICING

WHARF FEE	\$55 per touch	STAFF + \$88 each per additional hour	\$450 4 hour hire
BYO CATERING	\$22 per person	STAFF-TO-GUEST RATIO	1:10
BYO BEVERAGES	\$20 per person	CHEF	\$700
BYO CATERING & BEVERAGES	\$35 per person	+ \$100 each per additional hour SURCHAR	4 hour hire

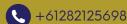
SURCHARGE

The surcharge will apply to all special events and public holidays. Excluding New Years Eve. Price is POA:

- Vessel Hire 25%
- Food & Beverage Packages 25%
- Wait Staff & Chef Fees 100%



quest for seated dining





Please note that there are 3 dining areas, each with maximum of 8-10





CANAPE PACKAGES

SILVER | \$110PP 4 Cold, 4 Warm 1 Substantial, 1 Dessert

GOLD | \$125PP 5 Cold, 5 Warm 2 Substantial, 2 Dessert

PLATINUM | \$140PP Grazing Platter, 5 Cold, 5 Warm 2 Substantial, 2 Dessert

COLD CANAPÉS

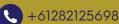
- Wild Mushroom Tartlet (V) Mushroom Duxelles . Butter Puff . Pecorino. Truffle Oil
- Snapper Ceviche (GF) Lime cured fresh Snapper. Eschallot. Watermelon. Coriander. Avocado. Tostada
- Sydney Rock Oyster (GF) Smoked Mignonette | Finger Lime Caviar
- Mini Leek & gruyere Tart (V) Shortcrust pastry . Egg . Leek . Gruyère. Onion Jam
- Caprese Skewer (V)(GF) Cherry Tomato. Bocconcini . Basil . Balsamic Reduction
- Tuna Tartare Tart (GF) Charcoal Tartlet . Raw Yellowfin Tuna . Avocado . Jalapeño . Coriander . Lime

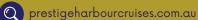
ADD ON + \$22 per person

New England Lobster Rolls Lobster . Brioche . Mayo . Smoked Paprika

WARM CANAPÉS

- Vietnamese Pork Skewer (GF) Pork . Herbs . Caramelised Palm Sugar Dressing
- Peking Duck Pancakes Shredded Peking Duck. Cucumber. Shallot. Hoisin
- Thai Chicken Curry Puff Pastry .Chicken . Potato . Curry . Nước Chấm Dipping Sauce
- Chicken Satay Sticks(GF) Marinated Chicken . Satay Sauce . Coriander
- Cocktail Pie Curried Beef Pie . Raita . Mango Chutney
- Lamb Skewer Lamb Backstrap . Tzatziki . Micro herbs
- Thai Fish Cake Fish Cake . Pickled Cucumber . Herbs . Nuoc Cham
- Arancini (V) 3 Cheese, Spinach & Porcini









CANAPE PACKAGES

SILVER | \$110PP 4 Cold, 4 Warm 1 Substantial, 1 Dessert

GOLD | \$125PP 5 Cold, 5 Warm 2 Substantial, 2 Dessert

PLATINUM | \$140PP Grazing Platter, 5 Cold, 5 Warm 2 Substantial, 2 Dessert

SUBSTANTIAL CANAPÉS

- 12 Hour Pulled Pork Slider Texan Spiced Pork. Apple And Cabbage Slaw . Chipotle
- Portuguese Chicken Slider Marinated Chicken . Mayo . Lettuce . Cheese
- Felafel Slider(V) Falafel . Baba Ghanoush . Tabouli
- Mini Bánh Mì' Grilled Lemongrass Chicken . Pickled Daikon . Coriander . Whole Egg Mayonnaise . Soy
- Thai Beef Salad (GF) Sliced Rare Beef . Herb Salad . Peanut . Lime . Fish Sauce
- Salad Nicoise (GF) Smoked Trout . Egg . Green Bean . Kipfler . Tomato . Olive
- Satay Chicken (GF) Satay Chicken Skewer. Noodles. Cucumber. Coriander
- Lemongrass Pork (GF) Slow Cooked Sticky Pork Neck . Coconut Rice . Cucumber Pickle

DESSERT CANAPÉS

- Dark Chocolate & Hazelnut Mousse Cake
- Chocolate & Salted Caramel Tart
- Vegan Chocolate Orange Cake (VG)
- Chocolate & Raspberry Brownies (GF)
- Passion Fruit Polenta Baby Cakes (GF)
- Russian Honey Cakes
- White Chocolate and Macadamia Brownies
- Lemon Meringue Tarts
- Carrot & Pecan Petites
- Nutella Brownies
- Rainbow Choc Mud Cupcakes
- Passionfruit Curd Tart

GRAZING PLATTERS

- Cheese Platter Selection of Local & Imported Cheeses, Crackers & Lavosh,
- Selection of Fresh & Dried Fruit, Quince Paste
- Charcuterie Platter Salami & Prosciutto, Selection of Local & Imported
- Cheeses, Crackers
- & Lavosh, Selection of Dips
- Seasonal Fruit Platter Selection of Seasonal Fruit with Chocolate Dipping sauce

\$40 per person if requesting these grazing platters only











KIDS MENU

KIDS MENU | \$49.50 PER PERSON

Pasta dish of the day

Selection of mini sliders

Nuggets or fish and chips

Chocolate cake or macarons and ice cream with fresh seasonal fruit









CANAPÉS

8 PERSON MINIMUM \$99 PER PERSON - SELECTION OF EACH CANAPÉ

Lamb Backstrap Skewers

Lamb backstrap. Tzatziki

Wild Mushroom Tartlet (V)

Mushroom Duxelles . Butter Puff . Pecorino . Truffle Oil

Chicken Satay Sticks(GF)

Marinated Chicken . Satay Sauce . Coriander

Peking Duck Pancakes

Shredded Peking Duck. Cucumber. Shallot. Hoisin

Sydney Rock Oysters (GF)

Smoked Mignonette | Finger Lime Caviar

Mini Leek & Gruyere Tarts (V)

Shortcrust pastry . Egg . Leek . Gruyere . Onion Jam

Mini Prawn Bánh Mì'

Grilled Lemongrass Prawns . Pickled Daikon . Coriander . Whole Egg Mayonnaise . Soy

Portuguese Chicken Slider

Marinated Chicken . Whole Egg Mayonnaise . Lettuce . American Cheese

ADD ON + \$22 per person

New England Lobster Rolls

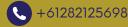
Lobster . Brioche . Mayo . Smoked Paprika

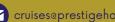
or

Blinis & Caviar

Black Russian Caviar . Buckwheat Blini . Pepe Saya Creme Fraiche











BANQUET MENU

Banquet Package - Minimum 12 Guests

SILVER | \$130PP

2 x Canapés on arrival 2 x Entree Platters 2 x Main Platters & Sides 1 x Dessert canapé

GOLD | \$150PP

3 x Canapés on arrival 3 x Entree Platters 2 x Main Platters 2 x Dessert canapés

PLATINUM | \$170PP

3 x Canapés on arrival 1 x Seafood Platter 3 x Entree Platters 2 x Main Platters 2 x Dessert canapés 1 x Gourmet Cheese Platter

2 COURSES \$99 PER PERSON

Choose 2 Entree & 2 Main

ENTRÉE

- Chargrilled Octopus On a bed of smokey eggplant purée with pickled baby onions
- Spring Bruschetta Toasted baguette slice, topped with smashed asparagus, ricotta, basil and parmesan
- Salmon Crudo Finely sliced raw salmon with fennel, pickled apple and lemon oil
- Lamb Kofta Served with tahini sauce, pine nuts and micro herb salad
- Gin and Tonic Prawn Cocktail Salad Crystal Bay prawns, Cos, Avocado & Spanish Onion with Gin Marie Rose

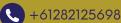
MAIN

- Slow roasted Greek Lamb Shoulder Served on a bed of herbed cous cous, with pomegranate and micro herb salad
- Braised Chicken Served with Prosecco, peas, asparagus and new potatoes
- Roasted Salmon Served on a bed of Moroccan brown rice salad, with herbed aioli
- Baked Baramundi Fillets Cooked in Prosecco, tomato and Sicilian olive sugo
- Beef Cheek Bourguignon Slow Braised with gremolata

SIDES

- Garlic & Rosemary Chat Potatoes
- Steamed Greenbeans with Tamari Almonds & Crusty Bread

NOTE - CHEF REQUIRED FOR THIS MENU









GRAZING PLATTER

8 person minimum for each selection

CLASSIC ANTIPASTO (\$38 PER PERSON)

Selection of Cheeses . Cured meats . Dips . Crackers . Dried Fruit

DELUXE ANTIPASTO (\$40 PER PERSON)

Selection of Cheeses . Cured meats . Olives . Dips . Nuts . Crackers . Fresh & Dried Fruit .

PLOUGHMAN'S (\$45 PER PERSON)

Smoked Ham . Pork Pies . Cheeses . Pickles . Chutney . Dips . Bread

SEASONAL FRUIT (\$35 PER PERSON)

A styled selection of Seasonal Fruit

MIXED BAGUETTE (CHOICE OF...) (\$45 PER PERSON)

Turkey . Cranberry . Brie

Triple Smoked Ham . Vintage cheddar . Chutney

Prosecco Braised Chicken . Celery . Mayo

Smoked Salmon . Cream Cheese . Spanish Onion . Cucumber

Pastrami . Sauerkraut . Swiss cheese . Thousand Island

Mixed leaves. Tomato. Cucumber. Carrot. Sprouts. Grainy Mustard

Felafel . Hummus . Tomato . Cucumber . Rocket











SALADS

SMALL (5-7 PAX.) \$55 | MEDIUM (12-15 PAX) \$85 | LARGE (20-25 PAX.) \$120

Heirloom Tomato Salad (GF, V)

Heirloom tomatoes . Basil . Buffalo mozzarella . Vincotto vinaigrette.

Nan's Coleslaw (GF, V)

Cabbage . Carrot . Shallot . Roasted hazelnut . Creamy dressing

Creamy Potato Salad (GF)

Potato . Bacon . Shallot . Wholegrain mustard dressing

Green Salad (GF, V, VG)

Cos . Cucumber . Green capsicum . Avocado . Red wine vinaigrette

Garden Salad (GF, V, VG)

Mixed leaves . Tomato . Cucumber . Carrot . Balsamic vinaigrette

Potato salad (GF, V, VG)

Potato . Herbs . Chive vinaigrette

Asian Slaw (GF, V, VG)

Cabbage . Pickled carrot . Shallots . Coriander . Peanuts . Sweet and sour vinaigrette.

Gourmet Greek Salad (GF, V, VG)

Cos. Tomato. Cucumber. Capsicum. Feta. Olives. Lemon oregano vinaigrette











SEAFOOD

8 person minimum for each selection.

COLD SEAFOOD \$55 PER PERSON

Peeled Prawns . Oysters . Smoked Salmon . Bread roll . Lemon . Condiments

DELUXE COLD SEAFOOD \$65 PER PERSON

Peeled Prawns . Oysters . Smoked Salmon . Moreton Bay Bugs Bread roll . Lemon . Condiments +ADD Lobster \$30 per person

SUSHI AND SASHIMI

SMALL \$90 | MEDIUM \$130 | LARGE \$185

Selection of Sushi and Sashimi . Lemon . Soy . Ginger . Wasabi

FINE DINING

Fine dining (\$170 per person) for up to 8 guests

3 Course menu tailored to your preference - Chef required

Chef \$700 based on a minimum 4 hour charter. Additional hours are \$100 per hour











DESSERT PLATTER

8 person minimum for each selection.

MIXED BROWNIES \$27.50 PER PERSON

Nutella Fudge . White Choc Macadamia . Caramel Blondie

MIXED PETIT FOURS \$38.50 PER PERSON

Choc Hazelnut Mousse Cake. Passionfruit Polenta Cakes (GF). Raspberry Cheesecake . White Choc and Macadamia Brownie

MIXED CUPCAKES \$22 PER PERSON

Selection of Iced Mini Cupcakes

SEVEN DEADLY SINS \$38.50 PER PERSON

Full of Everything Chocolate!

WILLY WONKA'S GARDEN \$33 PER PERSON

A colourful selection of Sweet Treats, Lollies and Fruit

GIRL'S DAY OUT (\$33 PER PERSON)

Choc dipped strawberries. Mini strawberry Cupcakes. Selection of Pink Sweet Treats.

- Catering delivery fee Monday Friday \$77 / Saturday \$94 / Sunday \$121
- Food and beverage selections are to be made 21 days prior to event.
- Payments and final numbers for food and beverage are due 14 days prior to event.
- Rates are subject to change.
- All dietary requirements can be accommodated with prior notice.











BEVERAGE PACKAGES

GOLD PACKAGE | \$55PP/HR

SPARKLING

Ambal Veuve Ambal Cremant de Bourgogne **Brut France**

PINOT GRIGIO

Le Monde Friuli Italy

CHARDONNAY

Neudorf Tiritiri Nelson New Zealand

ROSE'

Munity M Provence France

BEER

Corona / Peroni

SOFT DRINKS **SPARKLING WATER**

PLATINUM PACKAGE | \$65PP/HR

CHAMPAGNE

Laurent Perrier La Cuvée Champagne France

SAUVIGNON / SEMILLON

Pierro LTC Margaret River Australia

CHARDONNAY

Giant Steps Yarra Valley Yarra Valley Australia

Minuty Prestige Provence France

PINOT NOIR

Amisfield Central Otago New Zealand

SHIRAZ

Torbreck The Struie Barossa Australia

RFFR

Corona / Peroni

SOFT DRINKS

COCKTAILS | \$20 PER COCKTAIL

Maximum of 2 choices of cocktails per event. Advise at the time of booking.

PREMIUM SPIRITS | \$18 PP PER HOUR

Maximum of 2 choices of cocktails per event. Advise at the time of booking.

Please note:

- Consumption Bar must be signed off with the main guest and captain prior to disembarkation and paid within 7 days of receiving invoice.
- Package options may vary subject to availability











BEVERAGE PACKAGES

LADIES PACKAGE | \$40PP/HR

APEROL SPRITZ

Aperol Prosecco

Sparkling water

SPARKLING

Veuve de Paris Blanc de Blanc Bourgogne France

ROSE'

Rameau d'Or Petit Amour Languedoc France

SOFT DRINKS

SPARKLING WATER

GENTLEMAN'S PACKAGE | \$40PP/HR

DARK AND STORMY

Dark rum Ginger beer Lime juice Sugar syrup

CHARDONNAY

Neudorf Tiritiri

Nelson New Zealand

BEER Corona Peroni

SOFT DRINKS

SPARKLING WATER

NON ALCOHOLIC PACKAGE | \$30PP/HR

MOJITO MOCKTAIL

NON ALCOHOLIC PROSECCO

SOFT DRINKS / SPARKLING WATER

JUICE

TEA / COFFEE

Note:

If there are specific beverages you would like onboard we can accommodate requests - Subject to availability.











COCKTAILS

\$20 EACH

APEROL SPRITZ

aperol, prosecco, sparkling water

DARK & STORMY

dark rum, ginger beer, lime juice, sugar syrup

AMERICANO

campari, red vermouth, soda water, orange twist

MIMOSA

prosecco, orange juice

\$25 EACH

MOJITO

bacardi rum, lime juice, sugar syrup, soda, fresh mint

CAPIROSKA

vodka, fresh lime, sugar syrup

MARGARITA

tequila, triple sec, lime juice

DAIQUIRI

white rum, lime juice, sugar syrup

PINA COLADA

white rum, coconut cream, pineapple juice

ESPRESSO MARTINI

vodka, kahlua, espresso coffee

WHISKEY SOUR

bourbon whiskey, dash egg white, lemon juice, sugar syrup

AMARETTO SOUR

amaretto, lemon juice, sugar syrup, egg white

NEGRONI

campari, sweet vermouth, gin

AURORA'S SECRET

kahlua, frangelico, coconut water, lime juice, sugar syrup

AURORA LUX

gin, ginger ale, cranberry juice





