





# **VESSEL HIRE**

NOVEMBER & JANUARY - MARCH	
MONDAY-THURSDAY: 4 HOUR CHARTER Additional hours: \$1,050 per hour	\$4,200
FRIDAY-SUNDAY - 4 HOUR CHARTER Additional hours: \$1,250 per hour	\$5,000
DECEMBER	
4 HOUR CHARTER Additional hours: \$1,350 per hour	\$5,400
APRIL - OCTOBER	
MONDAY-THURSDAY - 4 HOUR CHARTER Additional hours: \$950 per hour	\$3,800
FRIDAY-SUNDAY - 4 HOUR CHARTER Additional hours: \$995 per hour	\$3,980

# **ADDITIONAL PRICING**

WHARF FEES	\$50 per touch	BYO FOOD Amenities on-board plates, cutlery, glasses, platters and Ice	\$200
WAITSTAFF	\$250 per staff	BYO DRINKS	\$15 PP
STAFF-TO-GUEST-RATIO		BYO DRINKS - PRE DELIVERY FEE  1 hour window will be allocated for deliver to the vessel berth	\$100
1 - 10 GUEST 11 - 20 GUEST 21+ GUEST	1 STAFF 2 STAFF 3 STAFF	LILYPAD & INFLATABLES	\$100
MIXOLOGIST \$360		PRE ACCESS (30 minutes) DI's, caterers, decorators not permitted to travel from pre-access location to pick up	300
BYO your own mixologist	4-110UI	PUBLIC HOLIDAY SURCHARGE	20%

Note: Bucks parties are not allowed on Sunseeker.











# **GRAZING PLATTERS**

Please note that a minimum order of \$500 is required and a \$30 delivery fee applies to all orders.

#### **ANTIPASTO**

Small - \$95 (for 1-2 people) Medium - \$165 (for 4-8 people) Large - \$250 (for 9-15 people)

**GRAZING BOARDS** XL - \$350 (for 15-20 people) XXL - \$585 (for 20-25 people) Mega - \$780 (for 25-30 people)

farmhouse cheeses, artisan cured meats, fresh seasonal fruits, Australian nuts

# FINGER SANDWICHES - \$95/24 PCS PER PLATTER

Grilled vegetable, ricotta & smoky relish Chicken, walnut, pesto Double smoked ham & Swiss cheese, Dijonnaise Smoked Salmon, pickled ginger, cream cheese, herbs Salad, alfalfa, piccalilli

# GOURMET WRAPS - \$105/12 PCS

6 large wraps cut in half - 2 options per dozen

Peking chicken, cucumber, shallot, hoisin Falafel, beetroot hummus, pickles & tomato Roast beef, truffle mayo, onion jam, rocket

# SLIDERS - \$99 / DOZEN

(1 option per dozen)

Wagyu cheeseburger Poached chicken, feta, cucumber Bocconcini, capsicum pesto, caper

# **ARANCINI -WOODLAND MUSHROOM ARANCINI - 18 PC - \$95**

served with truffle mayo & pecorino cheese

### MINI QUICHES - \$75/12 PCS

Prosciutto, leek, gruyere Chorizo & semi dried tomato Roast capsicum & olive











# **PLATTER MENU**

Please note that a minimum order of \$500 is required and a \$30 delivery fee applies to all orders.

#### **LARGE TIGER PRAWN PLATTER \$285**

Large Tiger Prawn Platter w. dipping sauce (peeled to the tail) - 75 pieces

### **SYDNEY ROCK OYSTERS PLATTER \$260**

Sydney rock oysters Platter w. dipping sauce and lemons - 4 dozen

### **MIXED PRAWNS AND OYSTER PLATTER \$285**

50 large cooked tiger prawns 1 dozen Large Sydney rock oysters

### BITES - \$110 / 16 PCS

Goats curd, honey & thyme Smoked salmon & cream cheese Avocado & Pico de Gallo Tomato, ricotta & pesto

### FAR EAST BITES - \$75/24 PCS

Samosa, spring roll & moneybags - sweet chilli

### **SKEWERS - \$85/12 PC**

Turmeric Garlic Chicken Traditional Lamb Kofta Roast Mediterranean Vegetable w. yoghurt, pita bread and mezze

## MINI CROISSANTS - \$60 / 9 PIECES

Double smoked ham, Swiss cheese & mozzarella Spinach, feta & dill Turkey, brie & cranberry

#### **MIXED MINI PASTRIES - 12PC**

Assorted mini-Danishes - \$55 Gf Orange & Almond Cakes - \$75 Friands (flourless) with fresh fruit - \$80 Chocolate Nutella Brownies - \$90 Homemade mini scones, double cream & Beerenberg strawberry jam (fresh berries) - \$90

### SUSHI - \$190/48PC

Teriyaki chicken Katsu prawn Inside out tuna Salmon & prawn nigiri Avocado & cucumber mini rolls

## FALAFEL PLATTER - \$50/12 PCS

w. Turnip, pickles, cucumber, hummus & herbs

# **DIPS, CRUDITIES, NUTS & BERRIES SMALL \$130 / LARGE \$260**

Dill yoghurt, nutty pesto, beetroot hummus Fresh seasonal vegetables, diced feta, mixed nuts & fruit

### MINI PIZZAS - \$ 70 / DOZEN

(1 option per dozen) Meat Lovers Cheesy Garlic Zaatar Vegan Mushroom

# SAUSAGE ROLLS - \$85/15 PCS (PER FLAVOUR)

Wagyu beef & thyme w Smoky Tomato Relish Lamb, mint & burghul w Beetroot Jam Pork & fennel w Piccalilli Relish Spinach, potato, herb & feta w dill yoghurt

# **SALAD BOWLS - MEDIUM - \$105 (8-10)** LARGE - \$195 (15-20)

Caesar Salad (w/chicken option - Small + \$9.95 / Medium + \$19.90 / Large + \$27.95) Greek Salad Rainbow poke bowl House Salad w. green goddess Pesto Pasta, cherry tomato, bocconcini Potato salad, crème fraiche, herbs









# **BEVERAGE PACKAGES**

# SILVER BAR PACKAGE | \$20PP/HR

### **WINES**

Lorimer Sparkling, NV Brut Cuvee, Yarra Valley,Australia Regional Reserve, Chardonnay, Yarra Valley, Australia

3 Tales, Sav Blanc, Marlborough, New Zealand

Rose Rose (Pale & Dry), King Valley, Australia

#### BEER

Corona Extra, Pure Blond, 4 Pines Pale ale,

#### SOFT DRINKS

Coca-Cola, Sprite, Fanta, juices

### PLATINUM BAR PACKAGE | \$35PP/HR

### **WINES**

Lorimer Sparkling, NV Brut Cuvee, Yarra Valley,Australia Regional Reserve, Chardonnay, Yarra Valley, Australia 3 Tales, Sav Blanc, Marlborough, New

Zealand

Rose Rose (Pale & Dry), King Valley, Australia

#### **BEER**

Corona Extra, Pure Blond, 4 Pines Pale ale

#### **CHAMPAGNE**

Moet & Chandon, Brut Imperial, Champagne, France

## **SPIRITS**

Belvedere Vodka Bombay Sapphire Gin Premium Rum Glenmorangie, Single Malt Whiskey or similar Patron Silver Tequila

### **SOFT DRINKS**

Coca-Cola, Sprite, Fanta, juices

# GOLD BAR PACKAGE | \$25PP/HR

#### **WINES**

Lorimer Sparkling, NV Brut Cuvee, Yarra Valley,Australia Regional Reserve, Chardonnay, Yarra Valley, Australia 3 Tales, Sav Blanc, Marlborough, New Zealand

Rose Rose (Pale & Dry), King Valley, Australia

#### **BEER**

Corona Extra, Pure Blond, 4 Pines Pale ale

#### **SPIRITS**

Smirnoff Vodka, Gordons Gin, Bacardi, Jack Daniels, Sierrs

#### **SOFT DRINKS**

Coca-Cola, Sprite, Fanta, juices

# **SOFT DRINKS PACKAGE | \$10PP/HR**

Coca-Cola, Sprite, Fanta, juices



