



VESSEL HIRE

JANUARY - NOVEMBER

4 HOUR CHARTER (SUNDAY -FRIDAY)	\$1,400
ADDITIONAL HOURS	\$350 per hour
4 HOUR CHARTER (SATURDAY)	\$1,500
ADDITIONAL HOURS	\$375 per hour

DECEMBER

4 HOUR CHARTER	\$1,500
ADDITIONAL HOURS	\$375 per hour

PUBLIC HOLIDAYS

4 HOUR CHARTER	\$2,100
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ALL CHARTERS INCLUDE A SKIPPER ONLY

ADDITIONAL PRICING

BYO CHARTER FEE	\$150	2 X SUP BOARD	\$50
<ul style="list-style-type: none"> Includes use of all onboard facilities, including plates, glasses, cutlery, BBQ, utensils, condiments & garbage disposal 		LILY PAD	\$50
ICE	\$6/ 5kg bag	PRIOR ACCESS	\$100
WHARF FEES	\$50 per touch	<i>Subject to availability and approval, we can arrange for you to access the boat to drop off Dry food, drinks and decorations at Clontarf Marina either the day prior to the charter or the morning of the charter</i>	
		DRINKS COLLECTION SERVICE	\$100
		<i>offered from Dan Murphy's Manly Vale store for pre-ordered drinks plus ice</i>	

Pick up locations

City (Woolloomooloo, Darling Harbour, Casino, Pyrmont, Towns Place), Eastern Suburbs (Rose Bay, Double Bay, Watsons Bay, Rushcutters Bay Yarranabe Pontoon), Lavender Bay, Mosman, Manly, Middle Harbour Yacht Club, Balmoral, Clontarf Marina. *Please note we do not pick up from Campbells Cove, Man o' War steps, Eastern Pontoon or West of the Gladesville Bridge onboard Woorabinda*

Attire

Guests are advised to wear non-marking rubber-soled shoes. No wedges or stilettos. Once aboard, barefoot is welcomed! Please bring adequate sun protection, plenty of sunscreens and a towel if you wish to swim.





BBQ MENU

MIXTURE OF BURGERS AND SAUSAGES FOR \$25 PER PERSON

GOURMET SAUSAGES FRESHLY COOKED ON THE BBQ \$15 PER PERSON

Vegetarian/Vegan/GF option available

HOMEMADE WAGYU BEEF BURGERS COOKED ON THE BBQ, SERVED WITH CHEESE SLICES – \$20 PER PERSON

Chicken/Vegetarian/ Vegan/GF option available

MIXED KEBAB \$25 PER PERSON

Choice of Honey soy chicken, Moroccan lamb, Smokey BBQ beef,
Rosemary lamb, Korean Pork

BUFFET MENU

BUFFET OPTION 1 - \$45 PER PERSON

Cheese Platter
Platter of Fresh Prawns
Leg of Ham (sliced and served chilled)
Barbeque Chicken
Creamy Potato Salad
Rocket and parmesan salad
Bread Rolls
Fresh Fruit Platter

BBQ BUFFET OPTION 2 - \$50 PER PERSON

Cheese Platter
Selection of Gourmet Sausages
Chicken Skewers
Premium Steaks
Creamy Potato Salad
Rocket and parmesan Salad
Fresh Bread Rolls
Fresh Fruit Platter

PLATTER BUFFET OPTION 3 - \$40 PER PERSON

Cheese Platter
Antipasto Platter
Assorted Wrap Platter
Fresh Fruit Platter
Fresh Bread Rolls

*Add prawn's platter for an additional \$10.00 per person
served with seafood sauce, lemon wedges*





PLATTERS

SUSHI PLATTERS

A variety of bite size Sushi Rolls Platter \$60.00

A variety of cooked and fresh Salmon Platter \$70.00

ANTIPASTO PLATTER – \$150

Cold meats, marinated olives, cheeses, homemade dips, pate.

Served with crackers.

CHEESE PLATTER – \$100

A range of Australian & European cheeses served with crackers.

PRAWN PLATTER – \$170

Tiger Prawns served with lemons and seafood sauce

SMOKED SALMON GRAVLAX PLATTER – \$130

Full side Salmon, smoked and sliced with capers, dill, & served with sides of wasabi cream & pickled onion

FRUIT PLATTER – \$60

A variety of Strawberries, Blueberries, Pineapple, Rock Melon, Watermelon, Kiwi Fruit, Grapes. (fruits will depend on season and market availability)

FINGERFOOD

COLD FINGER FOOD

(Minimum 12 per item)

Roast pumpkin, goat's cheese & tomato frittata- \$3.40 each

Cocktail pork & fennel rolls – \$3.50 each

Cocktail Spanakopita (feta & spinach filo triangles) \$3.40 each

Cocktail sausage rolls – \$3.40 each

Cocktail Smoked salmon & dill quiche \$3.60 each

GOURMET SLIDERS

MADE ON MINI MILK BUN

Slow cooked beef brisket (minimum 24 per order) \$3.90 each

Chicken schnitzel (minimum 12 per order) \$3.90 each

Roast vegetable & goat's curd (minimum 12 per order) \$3.90 each

Smoked salmon & cream cheese (minimum 12 per order) \$3.90 each





MENU

SANDWICHES – \$10.00 EACH (MIN ORDER 8)

BAGUETTE/WRAP – \$12.00 EACH (MIN ORDER 8)

Double Smoked Ham, swiss cheese, tomato, pear and apple chutney

Poached Chicken Breast, avocado, mayo and toasted almonds

Smoked Salmon, cream cheese, avocado, capers and Spanish onion

Chargrilled Vegetables, pesto, ricotta and baby spinach

Corned Beef, tomato pickles, tasty cheese and mayo

Portuguese Chicken Breast, mayo, chilli jam, mixed leaves

Tuna, lemon mayo, nectarine and corn relish, cucumber and pickled onion

Salad Sandwich with avocado, tomato, cucumber, carrot, capsicum, ricotta

Sandwiches are made on wholewheat & quinoa & soy organic sourdough

Baguettes are made on white crispy fresh baked bread.

Sandwiches, Baguettes & Wraps are cut into ¼'s

The sandwiches and baguettes/ wraps are presented in quality craft window boxes.

SALAD MENU \$75 PER SALAD

Serves at least 20 people (half size platters available on request \$40.00 each)

Wild Rice Salad – brown and wild rice with sultanas, almonds, toasted coconut and lemon honey mustard dressing.

Asian Coleslaw – red & Chinese cabbage with shallots, coriander, mint, sesame seeds, pepitas and a sweet chilli and lime dressing.

Wild Rocket, Roasted Pumpkin & Pine nut Salad – with cherry tomatoes, goats cheese served with balsamic dressing.

Israeli Couscous Salad -w/fresh herbs, cherry tomato & chilli with a lemon & garlic dressing.

Quinoa & Roasted cauliflower salad – with cashews, currants, roast cauliflower & chickpea.

Seasonal Roast Vegetables – \$85.00

WHOLE TRAY CAKES \$145.00

(30 × 40cm) 24 to 32 portions

Orange & Almond cake (GF, DF)

Flourless chocolate & raspberry cake (GF)

Chocolate & walnut brownie (GF)

Blueberry & lime baked cheese cake

Apple & rhubarb crumble

Carrot & walnut cake

