



## 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 <small>• Includes use of all onboard facilities, including plates, glasses, cutlery, BBQ, utensils, condiments &amp; garbage disposal</small>	\$150	2 X SUP BOARD	\$50
ICE	\$6/ 5kg bag	LILY PAD	\$50
WHARF FEES	\$50 per touch	PRIOR ACCESS <small>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</small>	\$100
		DRINKS COLLECTION SERVICE <small>offered from Dan Murphy's Manly Vale store for pre-ordered drinks plus ice</small>	\$100

### Pick up locations

City, Darling Harbour, Casino, Pyrmont, Towns Place), Eastern Suburbs (Rose Bay, Double Bay, Watsons Bay, Rushcutters Bay Yarranabee 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

