



VESSEL HIRE

APRIL - SEPTEMBER	
1 HOUR CRUISE	\$500
OCTOBER - MARCH	
2 HOUR CRUISE (MIN)	\$860
ADDITIONAL HOUR	\$430 per hour

FIXED TWO HOUR SUNSET TIME SLOT ON FRIDAY, SATURDAY AND SUNDAY IN HIGH SEASON 6:00 - 8:00 PM.

ADDITIONAL PRICING

20%

BYO FOOD AND DRINK

BYO is included in the price Includes Cutlery, crockery, and drinkware. Ice is not included on board

ICE \$10

PUBLIC HOLIDAY SURCHARGE

Special pricing applies to Boxing Day, New Year's Eve, New Year's Day and Australia Day. No operations on Christmas Day.

WHARF FEES

Any wharf outside of the CBD is on request only as Aquamajestic usually has a quick turn around, especially on weekends.

CBD WHARF \$50 per touch

WATSONS BAY \$100 per touch

MANLY & MIDDLE HARBOUR \$200 per touch

OPERATING WHARVES

- Darling Harbour Area Convention Jetty
 - Aquarium Wharf

 - King Street
- Pyrmont
 - Casino Wharf Elizabeth Mcarthurt
- Millers Point
- o Towns Place Wharf,
- · North Shore
 - Lavender Bay Jetty
 - Mosman Bay Ferry Wharf
- Eastern Suburbs
 - Woolloomooloo Bay Wharf Yarranabbe Park Pontoon
 - Rose Bay Wharf
- Western Suburbs
 - o Elliot Street Wharf, Balmain
 - o Cabarita Ferry Wharf The Deckhouse Wharf





Aquamajestic





\$50 delivery fee applies

BREAKFAST BOX \$60 PER PERSON

Catering Menu

- A Fantastic Selection of local, all Australian produce
- Mini croissants
- Fruit Danish
- A selection of seasonal- Australian fruits
- Pepe Saya butter, Beerenberg Strawberry jam,
- Local honey
- Selection of sliced meats and cheeses
- Savoury tart of the day
- Pialligo estate smoked salmon
- · Fresh juice

LUNCH BOX \$60 PER PERSON

- A Fantastic Selection of local, all Australian produce
- Savoury sourdough sandwich or wrap
- Savoury tart of the day
- Chef's choice Poke Bowl
- Chefs' homemade desserts of the day
- A selection of seasonal Australian fruits

FOOD PLATTERS

\$50 delivery fee applies

ANTIPASTO

FOR FOUR - \$80 FOR EIGHT - \$150 FOR TWELVE - \$250

A Fantastic Selection of local all Australian produce

SEAFOOD

FOR FOUR - \$200 FOR EIGHT - \$375 FOR TWELVE - \$570

A feast for the senses, featuring an array of delicious Australian seafood

SWEETS

FOR FOUR - \$60 FOR EIGHT - \$85 FOR TWELVE - \$120

Selection of Chefs' homemade desserts of the day

CHEESE

FOR FOUR - \$80 FOR EIGHT - \$150 FOR TWELVE - \$220

Australian Arsan & Farmhouse cheeses used with local

FRESH FRUIT

FOR FOUR - \$60 **FOR EIGHT - \$100** FOR TWELVE - \$150

A selection of seasonal Australian fruits

All prices within this menu are inclusive of GST. We can cater for most food intolerances and preferences Please advise us of your needs upon booking.





