



## **VESSEL HIRE**

4 hours minimum

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APRIL - OCTOBER	
SUNDAY - FRIDAY	\$350 per hour
SATURDAY	\$375 per hour
NOVEMBER - MARCH	
SUNDAY - FRIDAY	\$375 per hour
SATURDAY	\$400 per hour
PUBLIC HOLIDAYS	
PUBLIC HOLIDAYS	\$550 per hour

BUCKS PARTIES - MAX 16 GUESTS, SUBJECT TO APPROVAL

## **ADDITIONAL PRICING**

AMENITIES FEE Includes quality, environmentally friendly eating and drinkware, eskies, BBQ optional, and rubbish removal. The crew will cook the BBQ when vessel is stationary		
BYO FEE	\$150	
STAFF (OPTIONAL) to assist with food service while anchored and cleanup	\$150	
PLAY PACK  • Paddle Board • Ith Deck	\$100	

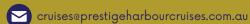
BYO DRINKS PRE-DELIVE service fee order Dan Murphys or predeliver	···
BOAT PRE-ACCESS \$300 45 minutes prior at Yeend St wharf Balmain to CBD (on approval only)	
WHARF FEE	\$50/ visit
BOAT MOORING LOCATION	WHARF LOCATIONS

- Bartleys Marina
- 5a Phoebe St Balmain
- King St, Darling Harbour
- Casino Wharf
- Pier 9, Walsh Bay, Towns Place, Hickson Rd
- Elizabeth Macarthur Pontoon, Pyrmont
- Lavender Bay
- Mosman Bay Ferry wharf
- Hayes St Neutral Bay
- Balmain Thames St, Yeende St and Elliot St
- Birkenhead Point, Drummoyne
- Rose Bay wharf
- Double Bay
- Yarranabbe Wharf (near CYC Rushcutters Bay)

NO RED WINE PERMITTED ONBOARD AS THEY STAIN THE DECKS











## **BBQ MENUS**

### \$80 delivery fee applies Minimum of 8 passengers

### **SAUSAGE SIZZLE - \$20 PER PERSON**

- Assorted Chips
- Gourmet Sausages
- Fresh Bread rolls
- Condiments

### TRADITIONAL BBQ - \$42 PER PERSON

- Assorted Chips
- Cheese and fruit grazing platter (v)
- Gourmet sausages(gf) with bbq onions, Soft Bread Rolls and
- condiments
- Lemon Oregano Chicken tenders with Minted Yoghurt (gf)
- Roast Vegetable Frittata (gf) (v)
- Quinoa Salad with cranberries, almonds, red bell peppers, mint with orange vinaigrette (gf) (v) (vegan)
- · Chocolate fudge brownies

## **OPTIONAL EXTRAS:**

Platter of whole king prawns with aioli (Market price on request)

### **SUSHI PLATTER**

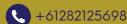
**MEDIUM: 10 PEOPLE \$110.00** LARGE: 15 PEOPLE \$130.00

### **BASIC BBQ - \$32 PER PERSON**

- Assorted Chips
- Selection of dips with crackers & vegetable crudites
- Beef Chipolatta Sausages
- Gourmet Chicken Skewers (gf)
- Rocket and Parmesan with caramelised balsamic dressing (v)
- Condiments
- Fresh bread

### **GOURMET BBQ - \$55 PER PERSON**

- Nibblies
- Whole Fresh Prawns with Dill Aioli (gf)
- Eye Fillet Steaks with Condiments (gf)
- Lemon Oregano Chicken with Minted Yoghurt (gf)
- Roasted Baby Potatoes, with garlic and rosemary (gf) (v) (vegan)
- Cauliflower rice salad with cashews, sunflower seeds, capsicum, soy and lemon dressing (v)(vegan)
- · Assorted fresh bread
- Lemon Citrus Tarts with seasonal berries









# **PLATTER MENUS**

### \$80 delivery fee applies Minimum of 8 passengers

#### PARTY FINGER FOOD MENU - \$32 PER PERSON

- Selection of dips with crudités & crackers (v)
- Chicken, Mayo, Rocket and Celery Ribbon Sandwiches
- Peking Duck Pancakes
- Vegetarian Rice Paper Rolls (gf)(v) (vegan)
- Mushroom and Spinach Arancini balls with Aioli (v)
- Roasted Vegetable Frittata (gf) (v)

### TRADEWINDS MENU - \$42 PER PERSON

- Selection of dips with crudites, cheese and crackers (v)
- Fresh mixed Sushi rolls (af)
- Assorted Gourmet Sandwiches
- Peking Duck Pancakes
- Vegetarian Rice Paper Rolls(gf)(v)
- Quinoa Salad with cranberries, almonds, red bell peppers, mint with orange vinaigrette (gf) (v) (vegan)
- Lemon citrus tarts & seasonal berries

### **CRUISING MENU - \$65 PER PERSON**

- Cheese and fruit grazing platter (v)
- Whole King prawns with Citrus Aioli (3pp)
- BBQ Lamb Cutlets with Tahini yoghurt dressing (2pp)(gf)
- Lemon oregano Chicken tenders with minted yoghurt (gf)
- Cauliflower rice salad with cashews, sunflower seeds, capsicum, soy and lemon dressing (v) (vegan)
- Rocket and Parmesan salad with caramelised balsamic dressing (v) )vegan)
- · Selection of breads
- Chocolate fudge brownies & seasonal berries

### **GOURMET BBQ - \$55 PER PERSON**

- Nibblies
- Whole Fresh Prawns with Dill Aioli (gf)
- Eye Fillet Steaks with Condiments (gf)
- Lemon Oregano Chicken with Minted Yoghurt (gf)
- Roasted Baby Potatoes, with garlic and rosemary (gf) (v) (vegan)
- · Cauliflower rice salad with cashews, sunflower seeds, capsicum, soy and lemon dressing (v)(vegan)
- · Assorted fresh bread
- · Lemon Citrus Tarts with seasonal berries

## **OPTIONAL EXTRAS:**

Platter of whole king prawns with aioli (Market price on request)

### **SUSHI PLATTER**

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# **GRAZING BOX**

### \$80 delivery fee applies Each platter serves approx 10-12 guests

### **CHARCUTERIE BOX \$250 OR \$25PP**

A selection of cured meats, bocconcini, feta, olives and pate, semi dried tomatoes, crackers and fresh bread.

### **GOURMET CHEESE AND FRUIT BOX \$250 OR \$25PP**

A selection of quality Australian and International cheeses, seasonal fruit, nuts and dried fruit selection and assorted crackers

## **VEGETARIAN BOX \$150 OR \$15PP**

Seasonal fresh vegetable crudités, a trio of gourmet dips - hommus & red pepper dip served with olives, crackers & fresh bread - perfect for dipping!

## **SEASONAL FRUIT BOX \$110 OR \$10PP**

Fresh in season fruits

## **DESSERT BOX \$150 OR 15PP**

Petit fours

Selection of slices, cakes & tarts

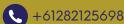
### **OPTIONAL EXTRAS:**

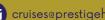
Platter of whole king prawns with aioli (Market price on request)

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# **LUNCH BOX MENU**

### \$80 delivery fee applies Suitable for sailing regattas (min 10 guests)

### **REGATTA MENU - \$32 PER PERSON**

Soft damper roll with Cajun chicken, aioli, avocado & greens Tortilla wrap with rare roast beef, roast capsicum, grainy mustard & salad Spinach & ricotta filo pie (v) Chocolate fudge brownie

### **MARINER MENU - \$40 PER PERSON**

Bakery

Chicken, mayo, rocket and celery ribbon sandwiches Lamb fillet with minted yoghurt, tomato, fetta and leaves on wraps Select max 2 Salad boxes: (will supply half half selection) Quinoa Salad with cranberries, almonds, red bell peppers, mint with orange vinaigrette (gf) (v) (vegan) Cauliflower rice salad with cashews, sunflower seeds, capsicum with a soy and lemon dressing (v) (vegan)

Thai beef with vermicelli, tomato, cucumber, mint, Thai basil and capsicum (gf) Portuguese custard tart

### **OPTIONAL EXTRAS:**

Platter of whole king prawns with aioli (Market price on request)

## **SUSHI PLATTER**

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