



## VESSEL HIRE

4 hours minimum

### APRIL - OCTOBER

UP TO 30 GUESTS \$600 per hour

31-43 GUESTS \$700 per hour

### 3 HRS ON APPROVAL:

UP TO 30 GUESTS \$650 per hour

31-43 GUESTS \$750 per hour

### NOVEMBER - MARCH | SATURDAY AND ALL OF DECEMBER

UP TO 30 GUESTS \$650 per hour

31-43 GUESTS \$750 per hour

### NOVEMBER - MARCH | SUNDAY TO FRIDAY(EXCEPT DECEMBER)

UP TO 30 GUESTS \$600 per hour

31-43 GUESTS \$700 per hour

### PUBLIC HOLIDAYS

UP TO 30 GUESTS \$800 per hour

31-43 GUESTS \$900 per hour

### NEW YEAR'S EVE

- Up to 35 guests
- 6pm - 1am

\$18,000

**BUCKS PARTIES – MAX 25 GUESTS, DAYTIME CHARTERS ONLY  
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

DJ \$150  
*Includes 240v power*

WATER TOYS \$150  

- Lily Pad
- Noodles:
- 2x Paddle Boards

BYO DRINKS PRE-DELIVERY \$220  
*service fee order Dan Murphys or predeliver to our Gladesville office*

BYO FOOD DELIVERY FEE \$80

BOAT PRE-ACCESS \$350

*45 minutes prior at Yeend St wharf Balmain to CBD (on approval only)*

WHARF FEE \$50/ visit

### BOAT MOORING LOCATION

- Bartleys Marina
- 5a Phoebe St
- Balmain

### WHARF LOCATIONS

- 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)

*IMPORTANT: Due to growing concerns about excessive alcohol consumption, Substantial Food must be brought on board with alcohol. The captain reserves the right to refuse boarding if insufficient food is provided.*





## BBQ MENUS

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

### SAUSAGE SIZZLE - \$20 PER PERSON

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

### 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

### 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

### 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

**MEDIUM: 10 PEOPLE \$110.00**

**LARGE: 15 PEOPLE \$130.00**

*Dietary Requirements : \$10 per person extra for any menu alterations  
(all requirements can be accommodated, must be advised 7 days prior to cruise)  
Gluten Free, Vegetarian, Vegan, Nut Allergies, Lactose Free, Etc*





## 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 (gf)
- 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

- Nibbles
- 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:

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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

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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)*

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