



VESSEL HIRE

4 hours minimum

NOV-DEC (MON TO THURS)	\$700 per hour
NOV-DEC (FRI TO SUN)	\$800 per hour
JAN TO APRIL & SEPT TO OCT	\$700 per hour
MAY TO AUGUST (SAT & SUN)	\$650 per hour

Day Charters:

Must start no later than 12:30 PM if they last 4 hours.

Evening Charters:

Can start as early as 6:00 PM. However, if a day charter extends beyond 4 hours and runs late, evening charters may need to start later than 6:00 PM.

ADDITIONAL FEES

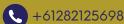
BYO FOOD SURCHARGE	\$200	WHARF FEE	\$50/ visit
BYO BEVERAGES SURCHARGE	\$200	EXTENDED TRAVEL FEE for wharves which require more than 45 mins travel time -	\$100
RETURN COLLECTION FEE guests are required to remove all leftover beverages, catering supplies or decorations at the end of the charter unless	\$250	Anything west of Cabarita up the Paramatta River and anything north-west of Watsons Bay, ie. Manly Wharf. This is charged in addition to the wharf fees – to cover additional staff costs and fuel	
otherwise arranged with the operator. The fee is applicable if they wish to leave it and collect it within the following days		OPTIONAL STAFF	\$350
PRE-ACCESS FEE Pre-access 30min-45mins before charter to deliver drinks and	\$150	An additional crew member to serve food and beverages is optional and available for guests who prefer not to serve themselves	\$75 per hour thereafte
Pre-access 30min-45mins perore charter to deliver arinks and catering, set up decorations, DJ to set up etc. *Up to 4 guests are welcome to stay on board from the pre-access location		EXTRAS & ACTIVITIES	
BYO DJ SURCHARGE	\$100	WATER ACTIVITIES: SUBJECT TO AVAILABILITY	
includes 30-45mins pre-access) *Waived if already paying for pre-access *Power will be provided. DJs are required to provide all equipment including decks, small trestle table and a speaker and any cords/extension leads they might require		INFLATABLE RAFT (4-6 PERSON)	\$150
DEPOSIT	\$1,000	DJ & LIGHTING	\$850 4 hour hire
BOND	\$2,000	PUBLIC HOLIDAYS SURCHARGE 20% Plus additional crew surcharge of \$500 Including New Year's Day, Australia Day, Harbour Life, Boxing Day, Easter weekend. Christmas Day POA	
TRANSFER RATES	POA		

CONDITIONS OF BYO

 ${\it Please \ refer \ to \ our \ BYO \ Terms \ \& \ Conditions \ Agreement \ Document}$

We have a BYO Terms & Conditions Agreement which is required to be sent to each client when provided with a BYO quote. The organiser is required to read and sign this agreement and it is to be sent back to us along with the booking form to secure the booking.











WHARFS

Walsh Bay

Abbotsford Wharf

Cabarita Wharf

Chiswick Wharf

Drummoyne Wharf

Huntleys Point Wharf

Putney Wharf

Kissing Point Wharf

Rozelle Bay Pontoon

Ives Steps

Harbour Master Steps

King St (3, 6, 7, 8, 9) - Darling Harbour

Man o'War Steps (West and East)

Pirrama Park (Pyrmont)

Pyrmont Bay Wharf

Casino Wharf

Mosman Ferry Wharf

Neutral Bay Wharf

North Sydney Wharf

Taronga Zoo Wharf

Balmain Wharf

Birchgrove Wharf

Cockatoo Island Wharf

Greenwich Point Wharf

Northwood Wharf

Woolwich Wharf

Aquarium Wharf (Darling Harbour)

Balmain East Wharf

Campbell's Cove

Commissioners Steps

Kurraba Point Wharf

Lavender Bay Wharf

McMahons Point Wharf

Manly Wharf

Cremorne Point Wharf

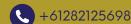
Watsons Bay Wharf

Rose Bay Wharf

Double Bay Wharf

Darling Point Wharf











CATERING MENU

Min for all catering orders is \$1000 + \$35 delivery fee

EXPRESS BUFFET \$35 PER PERSON

Minimum of 15 guests

Choose 1 hot and 2 cold option for a personalised feast.

Bread rolls included.

Hot:

- Portuguese baked chicken
- Roast Chicken with Safe & Paprika
- Roast honey & Mustard Glazed Ham
- Housemade Beef Lasagne
- Housemade Vegetarian Lasagne

- Green Garden Salad
- Coleslaw Salad
- Classic Potato Salad
- Pasta Salad Mozarella, tomato pesto, fresh basil
- Chunky Pumpkin, Honey roasted carrot, rocket, zucchini, fetta, flaked almonds

TACO STATION \$35 PER PERSON

Minimum of 20 guests

- 3 tacos per person
- Seasoned chicken, cucumber, coriander, iceberg lettuce, sour cream, tomatoes, salsa, avocado
- Classic Beans mix vegetarian & vegan!
- 3 hard shell gluten free tacos per person

PLATTERS

We recommend 8 pieces for a 3-4 hr charter.

FINGERS SANDWICHES PLATTER \$110

30 pieces

VIETNAMESE RICE PAPER ROLLS \$160

30 pieces

Experience the epitome of freshness and flavour with our Chicken or Avocado & Silken Tofu Vietnamese Rice Paper Rolls. These beauties redefine perfection, offering a delightful blend of vibrant ingredients that elevate your taste buds.

GOURMET MIXED PIES & SAUSAGE ROLLS \$160

30 pieces

Savour handcrafted puff pastry, slow braised fillings, and Heinz ketchup in four distinct flavours.

Accompanied by our delicious pork and fennel sausage rolls. Perfect bites, perfected.

MINI CARAMELISED TOMATO AND FETTA TARTS \$125

30 pieces

These bite sized delights feature sweet carameliesd tomatoes harmonising with creamy fetta, creating a perfect balance of savoury and sweet in every tart.

Perfect for indulging in gourmet goodness.

ASSORTED QUICHE PLATTER (COLD) \$160

30 pieces

Indulge in a tempting variety of quiches, where both vegetarians & non vegetarians alike can relish delightful flavors.

CAPRESE SKEWERS - BOCCONCINI, CHERRY TOMATOES, BASIL, BALSAMIC GLAZE \$125

Enjoy the freshness of our Caprese Skewers, featuring a delicious combination of bocconcini, juicy cherry tomatoes, and fragrant basil, all elegantly drizzled with balsamic glaze.

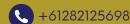
A perfect harmony of flavours in every bite.

ADDITIONAL SALADS \$100 EACH

(serves 20-30 as a side portion)

- Penne, olives, tomatoes, tomato ragout, onions, shallots, vinaigrette, basil, pine nuts, salt and pepper salad platter
- Chunky pumpkin, honey roasted carrots, rocket, zucchini, fetta, flaked almonds salad platter
- Roasted beetroot, shaved zucchini, fennel, watercress, feta, radicchio, mint salad platter
- Classic Caesar, soft boiled eggs, croutons, crisp bacon, parmesan, whole egg mayo, salad platter
- Classic Greek salad, tomatoes, cucumber, capsicum, olives, oregano, Feta salad platter
- Mixed leaf salad, grated carrots, cherry tomato, Spanish onion, cucumber vinaigrette dressing
- Vegetable Salad Mushroom, capsicum, eggplant, zucchini, carrots, pesto, Spanish onion, garlic, fresh herbs salad platter











CATERING MENU

Minimum of 10 passengers

GRAZING PLATTERS

(Serves 7-10)

Seasonal Fruit Platter - \$95 **Charcuterie Antipasto & Crudites Platter - \$100 Australian and Continental Cheese - \$95** Antipasto - \$95

MORNING/AFTERNOON TEA - \$20PP (3 PIECES)

Select 3:

Mini muffins

Mini fruit skewers

Assorted danishes

Fruit bread

Carrot cake slice

Fluffy lamingtons

Lemon drizzle tea cake

Freshly made frittata





