

**VESSEL HIRE**

(Minimum 4 hours)

GUEST	PEAK NOV - MAR	OFF PEAK APR - OCT
1 - 50 GUESTS	\$3,000 per hour	\$2,800 per hour
51 - 70 GUESTS	\$3,200 per hour	\$3,000 per hour
71 - 90 GUESTS	\$3,400 per hour	\$3,400 per hour

- Rates include vessel hire, marine crew & fuel.

DAY RATE

8 HOUR CHARTER	\$15,000 Up to 20 Guests	\$18,000 Up to 40 Guests
----------------	-----------------------------	-----------------------------

TERM CHARTER

OVERNIGHT 12:00PM - 10:00AM	\$22,000 + 25% APA
CONSECUTIVE NIGHTS*	\$20,000 + 25% APA
WEEKLY CHARTER RATE <i>Includes vessel hire and marine crew for up to 8 guests.</i>	\$105,000 + 25% APA

Please Note:

- Sydney Harbour Only
- Fuel consumption for a maximum of 4 hours cruising per day
- No 24hr charters allowed during Nov-Dec, Thurs – Sun
- Excludes public holidays. POA for term charters during these periods

BEVERAGES

All drinks listed on the Luxury & Diamond packages, as well as spirits and cocktails will be available. Special requests may incur a charge and will be POA.

CATERING

Menus will be customised with all dietary requirements considered. Please ensure all preference sheets are submitted no later than 14 days prior to the charter commencement date.

NEW YEARS EVE | 6:00PM – 1:00AM

NYE ALL INCLUSIVE (UP TO 50 GUEST) +\$950 for any additional guests Diamond drinks + buffet included	\$120,000
---	-----------





ADDITIONAL PRICING

PUBLIC HOLIDAY (WEEKEND RATE)

VESSEL HIRE	25%
FOOD & BEVERAGE PACKAGES	25%
WAIT STAFF & CHEF FEES	100%

- The surcharge will apply to all special events and public holidays.
- Excluding New Years Eve, New Years Day, Christmas Day, Boxing Day, Australia Day. These Prices are POA.

STAFF

WAIT STAFF	\$400
\$75pp/ph each additional hour	4-hour hire

STAFF-TO-GUEST RATIO

1 - 10 GUEST	1 STAFF
--------------	---------

SECURITY	\$450
\$85pp/ph each additional hour Compulsory Security for 60pax+	4-hour hire

CHEF

CANAPES & BUFFET MENUS

1 CHEF	\$450
\$85pp/ph each additional hour	4-hour hire

CHEF-TO-GUEST RATIO

1 - 50 GUEST	1 CHEF
51 - 90 GUEST	2 CHEF

FORMAL DINING

1 CHEF	\$500
\$85pp/ph each additional hour	4-hour hire

CHEF-TO-GUEST RATIO

1 - 10 GUEST UP TO 20 PAX	1 CHEF POA
------------------------------	---------------

WHARF FEE

ALL SYDNEY WHARVES	\$50 (per wharf)
--------------------	---------------------

Available Sydney wharves

- Mosman Bay Ferry Wharf
- Casino
- Aquarium
- Towns Place
- Rose Bay
- King Street
- Point Piper
- Eastern Pontoon

FURNITURE REMOVAL

REMOVAL OF TOP DECK FURNITURE	\$500
*On Enquiry Only	

1 x VIP Cabin will be open for use during day charter.

Additionally:

MASTER CABIN \$500
TWIN ROOM \$250

EVENT FEES

All events that occur onboard during a 24hr+ term charter is subject to:

- \$5,000 event fee
- Up to 50 guests
- 4 hours maximum

SHOWER

USE OF GUEST CABIN SHOWERS	\$200 each
<ul style="list-style-type: none">• On Enquiry Only• BYO Towels	





CATERING MENU

CHEFS MENU #1 | \$85 PER PERSON

6 CLASSIC, 2 SUBSTANTIAL, 1 DESSERT

CLASSIC CANAPES

Misto olive, capers, pecorino, crostini V (VE no cheese)

Haloumi, bush honey, sesame, lemon myrtle V, GF

Portobello Truffle Mushroom, parmesan tarts – V, (VE no parmesan)

Karaage Chicken, Japanese aioli, sesame seeds – GF, DF

Smoked Beef, aioli, prawn, tomato dressing GF, DF

Ceviche, coconut, lime, coriander, chili DF GF

SUBSTANTIAL CANAPES – CHOOSE TWO

Wagyu beef slider, cheese pickle, milk bun

Haloumi slider, rocket, house relish (VE, GF option available)

Pulled Chicken or Mushroom Taco, charred corn, chipotle, tomato chili, avocado,

(VEGAN is Mushroom No Chicken please request, GF option available)

DESSERT CANAPES

Salted chocolate pistachio brownie – N

MINIMUM 20 PAX

CHEF CHARGE OF \$450 EACH

TWO CHEFS REQUIRED FOR CHARTERS OF OVER 51PAX





CATERING MENU

CHEFS MENU #2 | \$100 PER PERSON

7 CLASSIC, 1 SIGNATURE, 1 SUBSTANTIAL, 1 DESSERT + GRAZING BOARD

GRAZING BOARD

Antipasto, dips, Australian cheeses, cured meats, breads, crackers & fruits

CLASSIC CANAPES

Burrata, burnt fig, balsamic, basil GF

Mushroom tart, parmesan, truffle V OR VE No cheese

Karaage Chicken, Japanese aioli, sesame seeds – GF, DF

Lamb kofta, yogurt mint, dukkha salt N GF

Elderflower cured Kingfish sashimi spoons, pineapple chili salsa GF, DF

Ceviche, coconut, lime, coriander, chili DF GF

Scallop shells, cauliflower, butter crumb

SIGNATURE CANAPES – CHOOSE ONE

Sticky pork, betel leaves, crispy shallot, palm sugar, chilli

Prawn baguette rolls, Bloody Mary sauce, iceberg lettuce

Crispy duck char sui, bao buns, pickled cucumber carrot

Confit Fennel salmon, baby cos, pickled red onion, horseradish, potato hash

SUBSTANTIAL CANAPES – CHOOSE ONE

Paella pans, choice of chicken & chorizo OR prawns & scallops, peas – GF

Miso salmon, pickled ginger, sesame, cucumber – GF

Wild mushroom truffle risotto, parmesan, rocket – V, GF

Pulled Chicken or Mushroom, Taco, charred corn, chipotle, tomato chili, avocado,

(VEGAN is Mushroom No Chicken please request, GF option available)

DESSERT CANAPE – CHOOSE ONE

Chia coconut, passion fruit, almond – GF, VE, DF

Salted chocolate pistachio brownie – N

Lemon lime tarts

MINIMUM 20 PAX

CHEF CHARGE OF \$450 EACH

TWO CHEFS REQUIRED FOR CHARTERS OF OVER 51PAX



CATERING MENU

CHEFS MENU #3 | \$135 PER PERSON

8 CLASSIC, 2 SIGNATURE, 1 SUBSTANTIAL, 2 DESSERT, GRAZING BOARD

GRAZING BOARD

Antipasto, dips, Australian cheeses, cured meats, breads, crackers & fruits

CLASSIC CANAPES

Burrata, burnt fig, balsamic, basil GF
 Haloumi, heirloom tomato, basil, balsamic V, GF
 Lamb kofta, yogurt mint, dukkha salt N, GF
 Karaage Chicken, Japanese aioli, sesame seeds – GF, DF
 Elderflower cured Kingfish sashimi spoons, pineapple chili salsa GF, DF
 Ceviche, coconut, lime, coriander, chili, DF, GF
 Scallop shells, cauliflower, butter crumb
 Duck, rhubarb, pistachio N, GF, DF

SIGNATURE CANAPES – CHOOSE TWO

Miso salmon, pickled ginger, sesame, cucumber GF, DF
 Wild mushroom truffle risotto, parmesan, rocket – V, GF
 Mini Lobster Brioche rolls, creamy slaw, celery, potato crisps
 Confit Fennel Salmon, baby cos, pickled onion, horseradish creme, potato hash, GF
 Tuna Tataré, avocado, wasabi, baby lettuce cups or tapioca squid ink crisp GF, DF
 Oysters N.S.W lakes x 3pp, 2 styles GF, DF - Shallot red wine vinegar Or yuzu ponzu
 Wagyu beef, brioche, truffle jus +\$3 pp
 Potato hash, sour cream, caviar, chives +\$3 pp
 Qld spanner crab, endive, lemon pearls, crème fraiche +\$3 pp

SUBSTANTIAL CANAPES – CHOOSE ONE

Paella pan, Chicken, chorizo, or prawns, scallops, peas GF
 Miso Salmon, pickled ginger, sesame, cucumber GF, DF
 Wild mushroom truffle risotto, parmesan, rocket – V, GF
 Bbq Chicken, smoked tomato tarragon vinaigrette GF, DF
 Braised Lamb, quinoa, chickpea, pomegranate & parsley GF, DF
 Grilled market Fish, papaya, coconut lime chili, GF, DF
 Pulled Chicken or Mushroom, Taco, charred corn, chipotle, tomato chili, avocado,
 (VEGAN is Mushroom No Chicken please request, GF option available)

DESSERT CANAPE – CHOOSE TWO

Chia coconut, passionfruit, almond – GF, VE, DF
 Salted chocolate pistachio brownie – N
 Lemon lime tarts

MINIMUM 20 PAX
 CHEF CHARGE OF \$450 EACH
 TWO CHEFS REQUIRED FOR CHARTERS OF OVER 51PAX



BUFFET MENU

BUFFET MENU | \$135PP SERVED IN PLATTERS

2 CANAPES WITH A CHOICE OF 2 PROTEIN, 2 SALAD/VEG, 1 FRUIT PLATTER OR DESSERT, BREAD BASKET

CANAPES

Chef 's selection of two canapes

PROTEIN – CHOOSE TWO

Smoked chicken, spinach, chickpeas, smoked paprika yogurt, lemon thyme (GF)

Roast beef, rocket, grana Padano, cherry tomato, truffle aioli GF

Miso salmon, soba noodles, sesame, pickled ginger, Asian herbs GF, DF

Pulled lamb, feta, cous cous, currants, toasted almond N

Frittata, pea, mint, feta, spinach V, GF

Haloumi, lemon, caper, chili (mild), parsley salad V, GF

SALAD AND VEGETARIAN – CHOOSE TWO

Roasted root vege, salsa verde, rocket VE, GF

Frittata, pea, mint, feta, spinach V, GF

Haloumi, lemon, caper, chili (mild), parsley salad V, GF

Charred turmeric cauliflower, kale slaw, curry leaves, pomegranate, nuts and
seeds, tahini yoghurt dressing N V GF

Quinoa, mint, tomato, lemon oil, tabouli VE GF

Chermoula potato salad with crispy chorizo, sweet corn, olives GF

Super greens, tamari sesame seeds; broccolini, Asian greens, ponzu dressing VEGF

Basil Rocket Pesto, penne, tomato conf it, parmesan V

Roast Beetroot, cumin, balsamic, lentil, parsley, pomegranate VE

DESSERT PLATTER

Chocolate pistachio brownie, Berry polenta cake, Fig friands ,
sweet slices GF options available

MINIMUM 20 PAX
MAXIMUM OF 50 PAX
CHEF CHARGE OF \$450 EACH
TWO CHEFS REQUIRED FOR CHARTERS OF OVER 51PAX





ADD-ON MENU

SIGNATURE CANAPE MENU

Signature Canapes can be ordered as an addition to any menu package

- Mini Lobster Brioche rolls, creamy slaw, celery, potato crisps DF \$18
- Crispy duck char sui, boa buns, pickled cucumber carrot DF \$18
- Conf it Fennel Salmon, baby cos, pickled onion, horseradish creme, potato hash GF \$18
- Mini Prawn Baguette Rolls, Bloody Mary sauce, Iceberg lettuce \$18
- Sticky Pork, betel leaves, crispy shallot, palm sugar, chili, GF, DF \$18
- Tuna Tataré, avocado, wasabi, baby gem lettuce cups or tapioca squid ink crisp GF, DF \$18
- Fijian coconut ceviche, lime, coriander, chili, papaya GF, DF \$18
- Oysters N.S.W lakes x 3pp, 2 styles GF, DF Shallot red wine vinegar Or yuzu ponzu \$18
- Wagyu beef, brioche, truffle jus \$21
- Potato hash, sour cream, caviar, chives \$21
- Qld spanner crab, endive, lemon pearls, crème f raiche \$21

GRAZING PLATTERS

- QLD Tiger prawns, tail on, harissa aioli, lemon GF \$300
- Oysters, wakame seaweed, pickled ginger, ponzu sauce, lemon \$290
- Mezze platter: spiced olives, smoky eggplant, hummus, tapenades, marinated fetta, fattoush salad, pita chips – V \$235
- Cured meats: salami, prosciutto, smoked ham, spiced olives, grilled chorizo, pickled onions, grilled sourdough \$275
- Fromage plate: Australian cheese selection, tropical fruits, bread basket, quince paste, lavosh \$275
- Dessert Platter: Chocolate pistachio brownie, Berry polenta cake, Fig friands , sweet slices \$185
- Fruit Platter: Selection of in season fresh fruit \$165





GRAZING PLATTERS SUBSTANTIAL

PROTEINS

- Smoked Chicken: spinach, chickpeas, smoked paprika yoghurt, lemon thyme - GF - \$ 250
- Roast Beef: rocket, grana padano, cherry tomato, truffle aioli - GF - \$ 295
- Miso Salmon: soba noodles, sesame, pickled ginger, Asian herbs GF, DF - \$ 265
- Pulled Lamb: feta, couscous, currants, toasted almond - N - \$ 265

VEGETARIAN

- Frittata: pea, mint, feta, spinach - V, GF - \$ 165
- Haloumi, lemon, caper, chili (mild), parsley salad - V, GF - \$ 165

SALADS

- Charred Turmeric Cauliflower: kale slaw, curry leaves, pomegranate, nuts and seeds, tahini yoghurt dressing - N, V, GF - \$ 165
- Quinoa: mint, tomato, lemon oil, tabouli - VE, GF - \$ 165
- Chermoula Potato Salad: with crispy chorizo, sweet corn, olives - GF - \$ 175
- Super Greens: tamari, sesame seeds, broccolini, Asian greens, ponzu dressing - VE, GF - \$ 165
- Basil Rocket Pesto: penne, tomato confit, parmesan - V - \$ 165
- Roast Beetroot: cumin, balsamic, lentil, parsley, pomegranate - VE - \$ 165

GRAZING PLATTERS CAN BE ORDERED AS AN ADDITION TO ANY MENU PACKAGE
GRAZING PLATTERS SERVE APPROXIMATELY 10 PEOPLE
FOR DELIVERIES: MIN SPEND \$1000 + \$60 DELIVERY FEE





FORMAL SIT DOWN

FORMAL SIT DOWN | \$165 PER PERSON

2 CHEFS SELECTION CANAPES, 1 ENTRÉE, 1 MAIN, 1 DESSERT SIDES OF GREENS AND BREADBASKET

ENTRÉE

Tuna tartare cracker, smoked soy dressing, wakame, radish
Prawns butterflied, kaffir lime butter
Quail fennel dust, roast garlic, tomato tumaca GF, DF
Lobster risotto, parmesan crème, chili GF
Scallops, seaweed dashi dressing, vermicelli, cucumber, pickle
QLD Crab, sticky pork, crackling, mango, palm sugar, lime, chili
Burrata caprese, heirloom tomatoes, olive, basil V
Smoked oysters, daikon pickle, chili caramel
Zucchini flowers, saffron sauce, heirloom tomatoes, herb oil V

MAINS

Pork belly, cauliflower, pomegranate, orange caramel GF
Squid ink pasta, prawns, scallops, mussels, lemon crumb, saffron butter
Beef fillet, brioche, truffle jus, conf it heirloom tomato
Snapper, coconut chili sambal, green mango, crispy shallot GF, DF
Duck, rhubarb, kale, anise jus, goat cheese emulsion, wattle seed GF
Cornfed chicken, sage stuffing, conf it leeks, jus
Lamb, salt bush, prosciutto, potato gratin, mint pesto, jus GF N
Mushroom risotto, truffle oil, parmesan, crispy herbs, V, GF

DESSERTS

Chocolate brownie, pistachio, vanilla cream N V
Panna-cotta yogurt vanilla, rhubarb, raspberry V
Chia, coconut, passion fruit, almond VE N
Cheese board, quince, lavosh, nuts, fruits V
Polenta berry cake, crème fraîche

MINIMUM SPEND OF \$1500
NO ALTERNATE DROP UNLESS MIN 20 PAX
CHEF CHARGE OF \$450 EACH





CHILDREN'S MENU

CHILDREN'S MENU | \$49 PER PERSON

1 X MAIN, 1 X DESSERT, 1 X FRUIT PLATE

MAIN –CHOOSE X 1

Fish n chips, tartare, lemon – grilled (GF,DF) option available

Chicken crumbed or grilled (GF, DF) sweet potato fries

Sausage roll, tomato sauce

Pasta, tomato, parmesan cheese, pesto – GF option available

Vegetarian flatbread pizza, tomato, cheese, GF option available

DESSERT - CHOOSE X 1

Chocolate cookies with cream

Banana pudding with berry jam

FRUIT PLATE

Selection of fresh seasonal fruit – Vegan





BEVERAGE PACKAGE

LUXURY DRINKS MENU

\$18 PER PERSON, PER HOUR

SPARKLING

Maschio Prosecco, Italy

WHITE

Lobster Reef Sauvignon Blanc, New Zealand
Chapel Hill Parson Chardonnay, Australia

ROSE

Cupio Pinot Noir Dry Rose, Australia

RED

Tyrrell's Old Winery Pinot Noir, Australia
Chapel Hill Parson Shiraz, Australia

BEER & SPIRITS

Corona & Peroni

Additional Spirits On Consumption \$12 each

Vodka, Gin, Scotch, Tequila, Whisky
Soft drinks, juice, water, tea and coffee

NON ALCOHOLIC

Peroni 0% & Zero Alcohol Prosecco
(available on request)

DIAMOND DRINKS MENU

\$25 PER PERSON, PER HOUR

SPARKLING

G.H.Mumm Cordon Rouge NV - France

WHITE

Once And Well Margaret River Chardonnay, Australia
Isabella estate Sauvignon Blanc, New Zealand

ROSE

Studio Miraval Rose, France

RED

Malborough Sounds Pinot Noir, New Zealand
Parker Coonawarra Estate Seeries Shiraz, Australia

BEER & SPIRITS

Corona & Peroni

Additional Spirits On Consumption \$12 each

Vodka, Gin, Scotch, Tequila, Whisky
Soft drinks, juice, water, tea and coffee

NON ALCOHOLIC

Peroni 0% & Zero Alcohol Prosecco
(available on request)





CONSUMPTION

CONSUMPTION DRINKS MENU

AVAILABLE IN LOW SEASON

SPARKLING

Maschio Prosecco, Italy - \$26

G.H.Mumm Cordon Rouge NV, France - \$120

Everything Except Zero Alcohol Prosecco, Australia - \$21

WHITE

Chapel Hill Parson Chardonnay, Australia - \$21

Lobster Reef Sauvignon Blanc, New Zealand - \$31

Isabella estate Sauvignon Blanc, New Zealand - \$43

Once And Well Margaret River Chardonnay, New Zealand - \$39

ROSE

Cupio Pinot Noir Dry Rose, Australia - \$30

Studio Miraval Rose, France - \$49

RED

Tyrrell's Old Winery Pinot Noir, Australia - \$21

Chapel Hill Parson Shiraz, Australia - \$23

Malborough Sounds Pinot Noir, New Zealand - \$27

Parker Coonawarra Estate Seeries Shiraz, Australia - \$35

BEER & SPIRITS

\$12 each

Corona & Peroni

\$12 each

Vodka, Gin, Scotch, Tequila, Whisky





PACKAGE ADDITIONS

CAN BE ORDERED IN ADDITION TO ANY BEVERAGE PACKAGE

ONBOARD MIXOLOGIST

\$450 + \$22 each

No minimum order

May choose 2-3 cocktails to be made onboard fresh

FROZEN COCKTAILS

\$15 each

Minimum order of 25 drinks

Please enquire for different flavours

PRE-MADE COCKTAILS

\$22 each

We offer a range of high-end pre-made cocktails perfect for any event

Options include Vodka Martini, Negroni, Margarita, Espresso Martini, Manhattan, Old Fashioned, Boulevardier, Piña Colada, Mango Daiquiri

Minimum order of 40 cocktails

Must be ordered minimum 7 days prior to charter

