



VESSEL HIRE

PEAK NOVEMBER - MARCH (Minimum 4 hours)	\$1,450 per hour
OFF-PEAK APRIL - OCTOBER (Minimum 3 hours)	\$1,200 per hour
TRANSFER RATE (Minimum 2 hours)	\$1,500 per hour
OVERNIGHT RATE <small>Includes captain and a deck/stew If a chef is required, an additional fee of \$650 per day + applicable tender fees applies</small>	\$15,000 (+25% APA)
PUBLIC HOLIDAY RATE <small>Minimum 5 hour charter. No BYO</small>	\$1,800 per hour
NEW YEARS EVE <ul style="list-style-type: none">• 7 hours, All inclusive (Diamond drinks + buffet)• Max 30 guests• Additional guests \$950 each	\$55,000

ADDITIONAL PRICING

WAIT STAFF <small>\$75 each per hour thereafter</small>	\$350 (4 hours)
STAFF-TO-GUEST RATIO	
1 - 10 guest	1 x Staff
11 - 20 guest	2 x Staff
21 - 35 guest	3 x Staff
CHEF FEE <small>\$75 each per hour thereafter</small>	\$350 (4 hours)
WHARF FEES	\$50 (per wharf)
INFLATABLE SLIDE HIRE <small>Min 5-hour charter (This fee is commissionable)</small>	\$3,300
LILYPAD	FOC

- Shower use Not permitted on day charters (\$150 penalty fee apply)
- Guests must BYO towels

BYO FEE	
BYO FOOD	\$200
BYO FOOD <small>With full kitchen use</small>	\$500
BBQ USE <small>For max 15pax</small>	POA
BYO DRINKS <small>Minimum \$500 NO BYO Thursday – Sunday through November and December BYO fee includes supply of ice, glassware and filtered tap water</small>	\$20 PP
SURCHARGE <small>The surcharge will apply to all special events and public holidays.</small>	
FOOD & BEVERAGE PACKAGES	25%
WAIT STAFF & CHEF FEES	100%
SECURITY DEPOSIT	\$2,000





CHEFS MENU

Minimum spend of \$1,500
Minimum of 20 pax for Chefs Menu 3
Chef Charge of \$350 applies

CHEFS MENU N°1 | \$75PP

6 Classic,
1 Substantial, 1 Dessert

CHEFS MENU N°2 | \$92PP

8 Classic,
2 Substantial, 1 Dessert

CHEFS MENU N°3 | \$116PP

Grazing Antipasto Platter, 8 Classic,
1 Signature, 1 Substantial, 1 Dessert

CLASSIC CANAPÉ MENU

COLD CANAPÉS | \$10PP PER ITEM

Huon smoked salmon blini, chive, dill, crème fraiche

Bbq duck pancake rolls, shallot, hoisin

Crab, fennel, lemonchello, raddish

Asparagus, prosciutto, parmesan aioli - GF

Beetroot Gin Cured Ocean Trout, smoked yogurt, cucumber relish - GF

Smoked sweet potato hummus, pita chips, brown butter - V

Elderflower cured kingfish sashimi spoons, pineapple chili salsa - GF

Thai Chicken larb salad, nam jim, toasted peanuts, baby gems - GF

Snapper sashimi, ponzu, cucumber - GF

Eggplant, tarragon, garlic confit, crostini - V

Nori squares, avocado, ginger, shallot, wasabi - V

Haloumi, cherry tomato, basil leaves, balsamic – V

Pea, Mint, Feta, crostini – V

Roast beef, béarnaise, potato rosti,

Beetroot, zucchini, quinoa fritters, yogurt mint sumac

Parmesan polenta basil bites – V

ADDITIONAL CANAPES, DISHES, OR PLATTERS CAN BE PURCHASED





CHEFS MENU

Minimum spend of \$1,500
Minimum of 20 pax for Chefs Menu 3
Chef Charge of \$350 applies

CHEFS MENU N°1 | \$75PP

6 Classic,
1 Substantial, 1 Dessert

CHEFS MENU N°2 | \$92PP

8 Classic,
2 Substantial, 1 Dessert

CHEFS MENU N°3 | \$116PP

Grazing Antipasto Platter, 8 Classic,
1 Signature, 1 Substantial, 1 Dessert

CLASSIC CANAPÉ MENU

WARM CANAPÉS | \$10PP PER ITEM

Corn fritters, spicy tomato relish, avo smash - V

Mexican chicken mole tostada, gauc, pico de gallo

Chorizo, whipped feta, brioche toast

Karage chicken, green onion, nori

Golden crunchy new potatoes, curry salt, aioli - V

Wild mushroom duxelles tarts, truffle oil, pecorino - V

Prawn lollipops kaffir lime butter

Scallop in half shell, cauliflower puree, herb crumb

Teriyaki beef, lemongrass, sesame bamboo skewers

Pulled chicken, crisp curry leaves, wonton crisp

Pork Belly, cauliflower, pommegranite

Chickpea fritters, tatziki, chili jam - V

Crispy brussel sprouts, vincotto - V

Lamb kofta, yogurt mint, dukha salt N

Cauliflower, parmesan, cheddar, thyme arancini

Pork, fennel, house made sausage rolls, tomato jam

Chicken Corn, house made sausage rolls, tomato jam

ADDITIONAL CANAPES, DISHES, OR PLATTERS CAN BE PURCHASED





CHEFS MENU

Minimum spend of \$1,500
Minimum of 20 pax for Chefs Menu 3
Chef Charge of \$350 applies

CHEFS MENU N°1 | \$75PP

6 Classic,
1 Substantial, 1 Dessert

CHEFS MENU N°2 | \$92PP

8 Classic,
2 Substantial, 1 Dessert

CHEFS MENU N°3 | \$116PP

Grazing Antipasto Platter, 8 Classic,
1 Signature, 1 Substantial, 1 Dessert

SIGNATURE CANAPÉ MENU | \$18PP PER ITEM

Mini Lobster Brioche rolls, creamy slaw, celery, pickles and potato crisps
Mini Prawn Baguette Rolls, Bloody Mary sauce, Iceburg lettuce
Sticky Pork, betel leaves, mango, crispy shallot, palm sugar, chili
Tuna Tartare, avocado, wasabi, baby gem lettuce cups or tapioca
squid ink crisp GF
Fijian coconut ceviche, lime, coriander, chili, papaya GF
Oysters x 3pp, 2 styles: Shallot red wine vinegar, Or Nori ponzu

SUBSTANTIAL CANAPÉ MENU | \$16PP PER ITEM

Braised lamb shoulder, quinoa, chickpea, pomegranate molasses & parsley
Wild mushroom truffle risotto, parmesan, rocket - V
Haloumi Burger, rocket, relish, aioli - V
Pork sliders, green apple ranch slaw, smoky bbq sauce
Fish tacos, baja sauce, slaw
Moroccan spice eggplant, tomato, cous cous, preserved lemon - V
Risoni pasta, zucchini, olives, fetta, chili, herbs - V
Grilled market fish, papaya, coconut lime chili - GF
Beef sliders, American cheese, pickles
Wagyu mini beef burger, cheese, house pickles, milk buns
Bbq Chicken, smoked tomato tarragon vinaigrette - GF
Lamb skewers, chimichurri sauce - GF
Miso salmon, pickled ginger, sesame, cucumber - GF
Chicken Schnitzel petite rolls, lettuce, aioli
*Grilled lobster tails, café de paris butter (market price, please enquire) - GF

ADDITIONAL CANAPES, DISHES, OR PLATTERS CAN BE PURCHASED





CHEFS MENU

Minimum spend of \$1,500
Minimum of 20 pax for Chefs Menu 3
Chef Charge of \$350 applies

CHEFS MENU N°1 | \$75PP

6 Classic,
1 Substantial, 1 Dessert

CHEFS MENU N°2 | \$92PP

8 Classic,
2 Substantial, 1 Dessert

CHEFS MENU N°3 | \$116PP

Grazing Antipasto Platter, 8 Classic,
1 Signature, 1 Substantial, 1 Dessert

DESSERT CANAPÉ MENU | \$9PP PER ITEM

Salted chocolate pistachio brownie - N

Spiced orange polenta cake

Lemon lime tarts

Baked ricotta, cinnamon, tarts

Chia, coconut, passionfruit, spoons – DF VE GF

Avocado Cacao mousse - DF VE GF

ADDITIONAL CANAPES, DISHES, OR PLATTERS CAN BE PURCHASED





GRAZING PLATTERS

*Grazing platters serve approximately 10 people
For Deliveries: Min Spend \$1000 + \$60 Delivery fee*

QLD TIGER PRAWNS, TAIL ON, HARISSA AIOLI, LEMON GF | \$300

OYSTERS, WAKAMI SEAWEED, PICKLED GINGER, PONZU SAUCE, LEMON \$290

MEZZE PLATTER | \$235

Spiced olives, smoky eggplant, hummus, tapenades, marinated feta, Fattoush salad, pita chips – V

CURED MEATS | \$275

Salami, proscuitto, smoked ham, spiced olives, grilled chorizo, pickled onions, grilled sourdough

FROMAGE PLATE | \$275

Australian cheese selection, tropical fruits, bread basket, quince paste, lavosh

DESSERT PLATTER | \$185

Chocolate pistachio brownie, Berry polenta cake, Fig friands, sweet slices

FRUIT PLATTER | \$165

Selection of in season fresh fruit





GRAZING PLATTERS - SUBSTANTIAL

*Grazing platters serve approximately 10 people
For Deliveries: Min Spend \$1000 + \$60 Delivery fee*

PROTEINS

SMOKED CHICKEN | \$250

Spinach, chickpeas, smoked paprika yoghurt, lemon thyme - GF

ROAST BEEF | \$295

Rocket, grana Padano, cherry tomato, truffle aioli - GF

MISO SALMON | \$265

Soba noodles, sesame, pickled ginger, Asian herbs GF, DF

PULLED LAMB | \$265

Feta, couscous, currants, toasted almond - N

VEGETARIAN

FRITTATA | \$165

Pea, mint, feta, spinach - V, GF

HALOUMI, LEMON, CAPER, CHILI (MILD), PARSLEY SALAD - V, GF | \$165

SALADS

CHARRED TURMERIC CAULIFLOWER | \$165

Kale slaw, curry leaves, pomegranate, nuts and seeds, tahini yoghurt dressing - N, V, GF

QUINOA | \$165

Mint, tomato, lemon oil, tabouli - VE, GF

CHERMOULA POTATO SALAD | \$175

with crispy chorizo, sweet corn, olives

SUPER GREENS | \$165

Tamari, sesame seeds, broccolini, Asian greens, ponzu dressing - VE, GF

BASIL ROCKET PESTO | \$165

Penne, tomato confit, parmesan - V

ROAST BEETROOT | \$165

Cumin, balsamic, lentil, parsley, pomegranate - VE





BUFFET MENU

125PP - Served in Platters

2 Canapes (Chef's selection), 2 Protein, 2 Veg/Salad, 1
Fruit Platter or Dessert, Breadbasket

PROTEIN

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

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 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 VE GF
Basil Rocket Pesto, penne, tomato confit, parmesan V
Roast Beetroot, cumin, balsamic, lentil, parsley, pomegranite VE

DESSERT PLATTER

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

MINIMUM SPEND OF \$1,500
CHEF CHARGE OF \$350 EACH





FORMAL SIT DOWN

\$150 PP

2 Chefs selection Canapes, 1 Entrée, 1 Main, 1 Dessert, Sides of greens and breadbasket

ENTREE

Prawn, nam jim, paw paw, peanuts, Asian herb

Seared scallop, cauliflower, herb crumb

Beetroot, zucchini, quinoa fritters, yogurt mint summac V

Sticky Pork, betel leaves, mango, crispy shallot, palm sugar, chili

Smoked oysters, daikon pickle, chili caramel

MAINS

Cornfed Chicken, parmesan polenta, smoked tomato tarragon

Truffle mushroom risotto, pecorino cheese V

Barramundi pan roasted, peas, proscuitto, saffron potato

Crispy pork belly, spiced plum, orange, fennel

Beef fillet, porchini jus, potato hash, beetroot glaze

DESSERTS

Warm Salted chocolate pistachio brownie N

Vanilla yogurt pannacotta, poached rhubarb

Australian cheese plate, tropical fruit, quince, lavosh

Polenta berry cake, crème friache

MINIMUM SPEND OF \$1,500
CHEF CHARGE OF \$350 EACH





CHILDRENS MENU

\$39 PP

1 x main, 1 x dessert, 1 x fruit plate

MAIN

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

Chocolate cookies with cream

Banana pudding with berry jam

FRUIT PLATE

Selection of fresh seasonal fruit – Vegan





BEVERAGE PACKAGES

LUXURY DRINKS | \$18PP/HR

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

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 | \$30PP/HR

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 Series
Shiraz, Australia

BEER

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 BAR

ONLY AVAILABLE IN LOW SEASON

SPARKLING

Maschio Prosecco, Italy - \$26
G.H.Mumm Cordon Rouge NV,
France - \$110
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

No minimum order

May choose 2-3 cocktails to be made onboard fresh

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

