



CHARTER RATES

WEEKDAYS	\$375 per hour
JULY SPECIAL	\$325 per hour
WEEKENDS	\$400 per hour

PUBLIC HOLIDAY

OFF PEAK MARCH - OCTOBER	\$500 per hour
PEAK NOVEMBER - FEBRUARY	\$550 per hour
VIVID SYDNEY Minimum 2 hours • PM only • BYO	\$375 per hour
NEW YEARS EVE 6:00 PM - 1:00 AM • BYO	\$15,000

ADDITIONAL FEES

BYO FEE	\$150
WHARF FEES (pick-up & drop off)	\$100 total

BOOKING & AVAILABILITY

AVAILABLE YEAR-ROUND, INCLUDING PUBLIC HOLIDAYS
CUSTOM ITINERARIES AVAILABLE
REFUNDABLE BOOKING (MIN 28 DAYS NOTICE) OPTIONS OFFERED FOR
UNFORESEEN CIRCUMSTANCES





CATERING FOOD OPTION

STARTERS

MEZZE PLATTER | \$16PP

Substantial cold cut meats, marinated olives, grilled vegetables, feta, hummus, crackers and breads

SNACKS & NIBBLES | \$15PP

Artisan Cheeses, dips, cured meats, veggie sticks, mixed nuts and savoury bites

FRUIT PLATTER | \$10PP

Selection of seasonal cut fruit

TO TIE YOU OVER

FINGER SANDWICHES | \$8PP

A mix of fresh fillings like chicken & avocado, egg & lettuce, ham & cheese, and cucumber & cream cheese

RICE PAPER ROLLS | \$15PP

2 x Fresh rolls filled with crisp vegetables, herbs and a choice of chicken or tofu served with dipping sauce

SALADS: CHOICE OF 1 | \$10PP

- Roast pumpkin, baby spinach, feta and balsamic glaze
- Pesto pasta salad with sundried tomatoes and parmesan
- Classic garden salad with lemon dressing

BBQ

AUSSIE BBQ | \$10PP

Sausages with onions, white bread, mustard, tomato sauce, BBQ Sauce

GOURMET BURGERS | \$20PP

Prepared & cooked fresh on the BBQ, Beef, Chicken or vegetarian patty, with lettuce, tomato, cheese, pickles and slaw. Served with burger rolls, and condiments

PREMIUM BBQ | \$35PP

Steak, Sausages & Skewers with 1 salad (see above) & fresh bread rolls

SEAFOOD

SEAFOOD PLATTER | \$500

Serves 10 people

Fresh Prawns, oysters, smoked salmon, and sashimi. Served with lemon wedges, and cocktail sauce

- Optional Add Ons at Market Price: Balmain Bugs, Lobster and Crab, which can be confirmed based on seasonal availability.

Please note that catered items may vary depending on the season and availability.
All catering orders typically require a minimum turnaround time of 4 days.
We can accommodate all dietary requirements and offer special menus for specific occasions. Additionally, we can provide birthday cakes or cakes for other celebrations upon request.

