



VESSEL HIRE

JANUARY - MARCH & OCTOBER

MONDAY - THURSDAY 3HR MIN	\$1,650 per hour
FRI - SUNDAY 4HR MIN	\$1,650 per hour

APRIL - SEPTEMBER

MONDAY - SUNDAY 4HR MIN	\$1,650 per hour
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NOVEMBER - DECEMBER

MONDAY - SUNDAY 4HR MIN	\$1,850 per hour
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- **No BYO Thurs – Sun in Nov/Dec**
- **Overnight charter rate: POA**
- **No shoes; disposable slippers on request. Bring your own towels for swimming.**

ADDITIONAL PRICING

WHARF INFORMATION

WHARF FEE	\$75 per touch
ICC	\$250 per touch

STAFFING FEE

BAR STAFF	\$400 <i>4-hour hire</i>
WAIT STAFF	\$400 <i>4-hour hire</i>
ADDITIONAL STAFF <i>(pro-rata)</i>	\$100 <i>per hour</i>
STAFF-TO-GUEST RATIO <i>2 wait staff minimum</i>	1:10

CHEF FEE

CHEF	\$500 <i>4-hour hire</i>
ADDITIONAL HOUR	\$125 <i>per hour</i>

**Required on all buffet & 3 course menus*

PRIOR ACCESS	FOC
Drop-off of BYO supplies, DJ setup, or decorations allowed 1.5 hours prior; additional time may incur charges.	

GALLERY MANAGER FEE

Required for BYO Charters if using the gallery

GALLERY MANAGER	\$650 4-hour + 1,000 bond
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ADDITIONAL HOUR	\$162.50 <i>per hour</i>
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BYO CHARTERS (On Request)

BYO FOOD	\$25PP
BYO DRINK <i>(includes eskies & ice)</i>	\$25PP
CULTRY & COCKERY	\$5PP

- All crockery, cutlery, and glassware must be provided by the client. Using the vessel's glassware incurs a \$5 per person surcharge.
- **BYO Policy:** Permitted Mon–Fri (Jan–Oct) and Mon–Wed (Nov–Dec). BYO not allowed Thu–Sun in Nov–Dec, or Fri–Sat in Jan–Feb.

ADD-ON WATER TOYS <i>Includes Lilypad, 2 x Inflatable paddle boards</i>	\$550
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TENDER HIRE <i>Includes Captain & Tender user for the duration of the cruise</i>	\$1,000
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PROFESSIONAL DJ	\$750
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PUBLIC HOLIDAY SURCHARGE	25%
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CHEF'S SHARED PLATTERS

UP TO 10 PASSENGERS

SHARED PLATTER (2 PAX) | \$300

Additional passengers - \$100pp

INCLUDES

Lemon and herb crusted salmon fillet served with a hollandaise sauce and grilled asparagus

Platters of fresh Tiger prawns accompanied with seafood aioli (GF)

Sydney Rock Oysters with champagne and vinaigrette and pearls of the sea (2 per person)

Dill, red onion and caper berry potato salad (V)

Rocket, Pear and Parmesan salad dressed in a balsamic reduction (V)

A selection of boutique rolls with butter portions

CHOICE OF (ONE OF THE FOLLOWING)

Rib eye fillet with duxelles field mushrooms, confit tomato and red wine jus with roasted chat potatoes

Succulent oven baked chicken marinated with Cajun and lemon juice, served with a parsley garnish (GF)

TO FINISH

A selection of fine Australian cheese served with fresh and dried fruit with deli style crackers Tea, herbal teas and coffee





CANAPE MENU

MENU A | \$79PP

3 Cold Canapés, 3 Hot Canapés,
1 Substantial, 1 Dessert

MENU B | \$95PP

4 Cold Canapés, 4 Hot Canapés,
1 Substantial, 1 Dessert

MENU C | \$110PP

4 Cold Canapés, 4 Hot Canapés,
2 Substantial, 1 Dessert

COLD CANAPÉS

Freshly made Vegetarian Vietnamese *Rice Paper Rolls with Crispy Tofu and Egg served with a Peanut and Tamarind Sauce (V) (GF)*

Mini Tomato Bruschetta with Fresh Basil and Oregano on Ciabatta Bread (V)

Pork & Shitake Mushroom San Choy Bow served in Baby Cos Lettuce Cups and Crispy Wonton (GF)

Chilled Yamba King Prawns served with Marie Rose Sauce (GF)

Sydney Rock Oysters served with a Champagne Vinegar and Cucumber Mignonette and Pearls of the Sea (GF)

Gravlax of New Zealand Ora King Salmon with Dill, Cucumber and Burnt Lemon Crème Fresh on a Sourdough Crouton

Blackened Cajun Spiced Yellow Fin Tuna served with Mango, Paw Paw and Coriander Salsa (GF)

Seared Abrolhos ½ Shell Scallop served on Vermicelli Salad with Ginger, Lime and Lemongrass Dressing (GF)

Petite Short Crust Tart, Confit Heirloom Tomato, Paprika Spiced Pumpkin, Spinach and Ricotta Mousse with a Caramelised Onion Jam. (V)

Fillet of Beef Tartar, Baguette Crouton drizzled with Chervil Infused Olive Oil

DESSERT

Seasonal fresh fruit platters

Chefs Selection of Petit fours

A selection of fine Australian cheese served with dried fruit and deli style crackers

HOT CANAPÉS

Arancini with Roasted Jap Pumpkin, Bocconcini, Baby Spinach and Semi Dried Tomato (V)

Slow Cooked Beef Brisket Stroganoff Pies with Duchess Potato Topping

Snapper & Blue Swimmer Crab Thai Style Fish Cake and Sweet Chili Dipping Sauce (GF)

Indonesian Satay Chicken Skewers with Spicy Peanut and Coconut Sauce (GF)

5 spice Duck Pancakes with Cucumber, Shallot and Hoisin Sauce

Chimichurri King Prawn and Chorizo Skewers (GF)

Mini Beef Wellington with Mushroom Duxelles served in a Fresh Puff Pastry Parcel

Kataifi Wrapped Haloumi Cheese drizzled with Honey and Pistachio Crumble (V)

Harissa Spiced Chickpea Patty served with Coriander Tomato Salsa and Avocado Mouse (GF) (V)

Lamb Kofta with Sumac & Labneh Tzatziki Dressing

SUBSTANTIAL

Southern Fried Chicken Sliders with Coleslaw and Chipotle Aioli

Pulled BBQ Brisket Slider with Coleslaw and Smoked Hickory

Pecorino and Herb Crusted Lamb Cutlets drizzled with a Mint Chimichurri

Authentic Thai Red Curry with Chicken served with Asian Greens & Jasmin Rice

Seared Salmon served with Vermicelli Asian Noodle Salad (V option) (GF)

Chargrilled Vegetable Medley consisting of Eggplant, Zucchini, Peppers and Field Mushroom resting on a Napolitana Sauce (V)

Homemade Roasted Pumpkin & Ricotta Ravioli served on a Sage and Burnt Butter Sauce (V)

Garlic King Prawns sautéed in a Champagne Cream Sauce served on a Bed of Pilaf Rice

We cater for the below listed requirements:

Vegetarian (V), Vegan (VG), Gluten Free, Halal and Lactose Free

Please note we are unable to guarantee no cross contamination for guests with allergies





BUFFET MENU

SUMMER BUFFET | \$80PP

ON ARRIVAL

Assortment of Chef Selection Canapes

STARTERS

Chefs special Antipasto platter of cured meats a selection of cheeses, dips and roasted vegetables
Roast pumpkin, bocconcini and baby spinach arancini (V)

WARM BUFFET

Succulent oven baked chicken marinated with cajun and lemon juice, served with a parsley garnish (GF)
Strip loin duxelles field mushrooms, confit tomato and red wine jus with roasted chat potatoes

SEAFOOD

Lemon and herb crusted salmon fillet served with a hollandaise sauce and grilled asparagus
Platters of fresh Tiger prawns accompanied with seafood aioli (GF)

SALADS

Dill, red onion and caper berry potato salad (V)
Caprese salad of tomato, bocconcini and fresh basil (V)
Rocket, Pear and Parmesan salad dressed in a balsamic reduction (V)
A selection of boutique rolls with butter portions

TO FINISH

Seasonal fresh fruit platters
Chef's selection of house desserts made fresh on board daily
Tea, herbal teas and coffee

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BUFFET MENU

BUFFET MENU 1 | \$110PP

ON ARRIVAL

Assortment of Chef Selection Canapes

STARTERS

Chefs special Antipasto platter of cured meats a selection of cheeses, dips and roasted vegetables

Roast pumpkin, bocconcini and baby spinach arancini (V)

WARM BUFFET

Succulent oven baked chicken marinated with cajun and lemon juice, served with a parsley garnish (GF)

Rib eye fillet with duxelles field mushrooms, confit tomato and red wine jus with roasted chat potatoes

SEAFOOD

Lemon and herb crusted salmon fillet served with a hollandaise sauce and grilled asparagus

Platters of fresh Tiger prawns accompanied with seafood aioli (GF)

Sydney Rock Oysters with champagne and vinaigrette and pearls of the sea (2 per person)

SALADS

Dill, red onion and caper berry potato salad (V)

Caprese salad of tomato, bocconcini and fresh basil (V)

Rocket, Pear and Parmesan salad dressed in a balsamic reduction (V)

A selection of boutique rolls with butter portions

TO FINISH

Seasonal fresh fruit platters

A selection of fine Australian cheese served with dried fruit and deli style crackers

Chef's selection of house desserts made fresh on board daily

Tea, herbal teas and coffee

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BUFFET MENU

BUFFET MENU 2 | \$145PP

ON ARRIVAL

Assortment of Chef Selection Canapes

STARTERS

Chefs special Antipasto platter of cured meats a selection of cheeses, dips and roasted vegetables

Roast pumpkin, bocconcini and baby spinach arancini (V)

WARM BUFFET

Succulent oven baked chicken marinated with cajun and lemon juice, served with a parsley garnish(GF)

Rib eye fillet with duxelles field mushrooms, confit tomato and red wine jus with roasted chat potatoes

SEAFOOD

South Australian live mussels with coconut, lemon grass and fresh coriander

Lemon and herb crusted salmon fillet served with a hollandaise sauce and grilled asparagus

Fresh Lobster with garlic lemon and dill butter sauce

Seared Harvey Bay scallop served on a bed of vermicelli salad with ginger and lime dressing

Fresh Tiger Prawns accompanied with herb and lemon aioli

Sydney Rock Oysters with champagne and vinaigrette and pearls of the sea (3 per person)

SALADS

Dill, red onion and caper berry potato salad (V)

Caprese salad of tomato, bocconcini and fresh basil (V)

Rocket, Pear and Parmesan salad dressed in a balsamic reduction (V)

A selection of boutique rolls with butter portions

TO FINISH

Seasonal fresh fruit platters

A selection of fine Australian cheese served with dried fruit and deli style crackers

Chef's selection of house desserts made fresh on board daily

Tea, herbal teas and coffee

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BEVERAGE PACKAGES

SILVER WINE PACKAGE | \$20PP/HR

Sparkling

Chandon NV Sparkling Brut

White Wines

Cape Mentelle Sauvignon Blanc

Oyster Bay Chardonnay

Rose

La Plancheliere Cabernet d'Anjou Rose

Beer

Corona, Asahi + Cascade Premium Light

Red Wines

Terrazas Reserva Malbec, Oyster Bay Merlot

Soft drinks and juice

Pepsi, Pepsi Max, Lemonade, Orange Juice,
Soda Water & Tonic Water

PLATINUM WINE PACKAGE | \$37.50PP/HR

Sparkling

Veuve Clicquot Brut NV

White Wine

Shaw & Smith Sauvignon Blanc

Shaw & Smith M3 Chardonnay

Rose

Aix Rose

Red Wine

Mt Edward Pinot Noir

St Hugo Shiraz

Beers

Corona, Asahi + Cascade Premium Light

SOFT DRINKS PACKAGE | \$8PP/HR

Pepsi, Pepsi Max, Lemonade, Orange Juice,
Soda Water & Tonic Water

GOLD WINE PACKAGE | \$27.50PP/HR

Sparkling

Mumm Cordon Rouge NV Champagne

White Wine

Cloudy Bay Sauvignon Blanc, Cloudy Bay
Chardonnay

Rose

Esclans Whispering Angels Rose

Red Wine

Tor Breck Woodcutters Shiraz, St Hugo
Cabernet Sauvignon

Beers

Corona, Asahi + Cascade Premium Light

PRESTIGE WINE PACKAGE | \$140PP/HR

Sparkling

Dom Perignon

White Wine

Grossit Polish Hill Reisling

Pierro Chardonnay

Rose

Domaine Ott Rose

Red Wine

Cloudy Bay Tew Ahi Central Otago Pinot Noir
Chapel Hill Gorge Block Cabernet Sauvignon

Beers

Corona, Asahi + Cascade Premium Light

SPIRIT UPGRADE | \$10PP/HR

Vodka O, Montego Rum

Old Lions London Dry Gin

Midori, Bacardi, Malibu

Johnny Walker Red Label

Johnny Walker Black Label

Chivas Regal

CONSUMPTION BAR TAB

Payable at end of charter

