

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.

Important Note: Prams and strollers are not permitted onboard Liberty for any charter.

ADDITIONAL FEES

BYO FOOD SURCHARGE	\$200
--------------------	-------

BYO BEVERAGES SURCHARGE	\$200
-------------------------	-------

RETURN COLLECTION FEE	\$250
-----------------------	-------

guests are required to remove all leftover beverages, catering supplies or decorations at the end of the charter unless otherwise arranged with the operator. The fee is applicable if they wish to leave it and collect it within the following days

PRE-ACCESS FEE	\$150
----------------	-------

Pre-access 30min-45mins before charter to deliver drinks 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

BYO DJ SURCHARGE	\$100
------------------	-------

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

DEPOSIT	\$1,000
---------	---------

BOND	\$2,000
------	---------

TRANSFER RATES	POA
----------------	-----

WHARF FEE	\$50/ visit
-----------	-------------

EXTENDED TRAVEL FEE	\$100
---------------------	-------

for wharves which require more than 45 mins travel time - 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

OPTIONAL STAFF	\$350
----------------	-------

An additional crew member to serve food and beverages is optional and available for guests who prefer not to serve themselves

3-4 hour charter
\$75 per hour thereafter

EXTRAS & ACTIVITIES

WATER ACTIVITIES: SUBJECT TO AVAILABILITY

INFLATABLE RAFT (4-6 PERSON)	\$150
------------------------------	-------

DJ & LIGHTING	\$850 4 hour hire
---------------	----------------------

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

CONDITIONS OF BYO

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

Cold:

- Green Garden Salad
- Coleslaw Salad
- Classic Potato Salad
- Pasta Salad – Mozzarella, 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 caramelised 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

30 pieces

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

