



VESSEL HIRE

JANUARY – NOVEMBER

WEEKDAYS \$465 per hour

WEEKEND \$495 per hour

DECEMBER

EVERYDAY \$495 per hour

PUBLIC HOLIDAYS

PUBLIC HOLIDAYS | 4 HOURS MIN \$650 per hour

Australia Day, Good Friday, Easter Saturday, Easter Monday, ANZAC Day, Labour Day, Boxing Day & New Years Day

CHRISTMAS DAY & EASTER SUNDAY \$700 per hour

3-hours minimum

NYE CHARTER \$18,000

- 7 hour charter
- 6pm to 1am
- Skipper and crew
- Fuel included
- 20 pax
- BYO food and beverages only
- Includes ice, crockery, cutlery, cups, serving equipment, fridge use, BBQ usage/cleaning, BBQ utensils, garbage disposal. Crew to assist with BBQ cooking when vessel is stationary.

ADDITIONAL PRICING

BYO FOOD \$100

Inclusive of crockery, cutlery, cups and serving equipment. Also includes BBQ usage/cleaning, BBQ utensils and garbage disposal.

The crew will cook the BBQ when vessel is stationary. It is a requirement of self-catered charters that a substantial amount of food is to be brought on board. BYO external commercial chefs or caterers available on application only as vessel facilities are limited. `

BYO DRINKS \$100

Inclusive of ice and cups. Also includes use of eskies, fridges, cleaning and garbage disposal.

PRIOR ACCESS

By appointment only and subject to availability. No surcharge but clients must drop off supplies at Woolwich Marina – 2C Margaret St. Woolwich

WHARF FEE \$50/ visit

Wharf Reminders :

One pick up and one drop off to a central harbour location. Locations available will vary according to vessel selection. An extra hour is charged for locations west of Gladesville Bridge, Manly and Balmoral.

PUBLIC HOLIDAYS SURCHARGE 20%

STAFF SURCHARGE \$300

(applicable for 18th to 21st Birthday Parties and Buck's Parties only)

FLOATING WATER MAT \$100/ charter





CANAPE MENU

Minimum of 10 passengers

CHEF'S CANAPE MENU \$60PP

Mini wagyu burger in brioche bun with tomato and cheddar
Italian Caprese skewer – heirloom tomato, bocconcini with
balsamic glaze
Chicken Skewers with onion and shallot
Chef selection of sushi
Spinach ricotta turnovers
Mini fruit cup with seasonal melons and berries

SILVER CANAPE MENU \$65PP

Assorted Wrap Platter
Mini wagyu burger in brioche bun with tomato and
cheddar
Chef selection sushi
Spring roll with chilli mayo
Chicken skewers with crispy onion
Antipasto Platter
Fresh Fruit Platter
Dessert Platter

GOLD CANAPE MENU: \$75PP

Mini wagyu burger in brioche bun with tomato and cheddar
Italian Caprese skewer – heirloom tomato, bocconcini with
balsamic glaze
Platter of Seafood
Antipasto Platter
Chef selection of sushi
Cheese Platter
Spring roll with chilli mayo
Fresh Fruit Platter
Dessert Platter

The following selection of menus have been specially created for our boat to cater for all occasions and tastes. If there is something special you need, please ask – our caterers are very flexible and happy to accommodate most dietary requirements.





BUFFET MENU

Minimum of 10 passengers

CALM WATER BUFFET \$50PP

- Cheese Platter
- Platter of Fresh Prawns
- Leg of Ham (served chilled)
- Barbeque Chicken
- Creamy Potato Salad
- Greek Salad
- Bread Rolls
- Fresh Fruit Platter

GOLD YACHT BUFFET \$65/PP

- Chef selection sushi
- Cheese Platter
- Platter of Fresh Prawns
- Antipasto Platter
- Italian caprese skewer
- Rocket Salad
- Fresh Bread Rolls
- Fresh Fruit Platter
- Dessert Platter

BBQ MENU

Minimum of 10 passengers

BASIC BLUE BBQ \$30PP

- Party Snacks
- Traditional Beef Sausages
- Chicken Skewers
- Sliced Onions
- Tossed Garden Salad
- Fresh Bread Rolls

CAPTAIN'S BURGERS \$40PP

- Mini Beef burger in brioche bun with tomato and cheddar
- Chicken Skewers,
- Sliced Onions,
- Tossed Garden Salad
- Party Snacks
- Fresh Bread Rolls

GOLD BBQ \$55PP

- Gourmet Beef Sausages,
- Slow Cooked Lamb Shoulder served with tzatziki
- Coleslaw Pesto pasta salad
- Rocket, pear & parmesan salad with balsamic dressing.
- Bread & Butter
- Sweets for desserts

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PLATTERS MENU

\$160 per Platters (1 platter serves 10 passengers)

SEAFOOD PLATTER

Queensland Tiger prawns with sauce
Selection of oysters, natural, lemon
Assorted Sushi Patter
Grilled salmon, avocado, teriyaki chicken, tempura prawn
cucumber, tofu and tuna on assorted nori

CHEESE PLATTER

Mature Cheddar /Blue
Vein Cheese/ Creamy Brie served with crackers, lavash, nuts and dried fruits

ANTIPASTO PLATTER

Sliced meats, ham, salami, prosciutto and marinated olives

FRUIT PLATTER

Fresh Seasonal fruits with watermelon, rock melons, pineapple
fresh berries and strawberries

DESSERT BOX

Selection of individual desserts

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BEVERAGE PACKAGES

DRINKS PACKAGE 1

\$13.50 PER PERSON PER HOUR

- Beer – Peroni & Pure Blonde
- Light Beer – Coopers Light
- White Wine – Sauvignon Blanc & Pinot Grigio
- Red Wine – Shiraz & Cabernet Sauvignon
- Sparkling Wine
- Soft Drink (no energy drinks), juice & water

DRINKS PACKAGE 2

\$17.00 PER PERSON PER HOUR

- Beer – Corona, Peroni & Pure Blonde
- Light Beer – Coopers Light
- Cider
- White Wine – Sauvignon Blanc & Pinot Grigio
- Red Wine – Shiraz & Cabernet Sauvignon
- Sparkling Wine
- House Spirits – Scotch, Bourbon, Vodka & Gin
- Soft Drink (no energy drinks), juice & water

NON-ALCOHOLIC DRINKS PACKAGE

\$4.00 PER PERSON PER HOUR

A selection of soft drinks (no energy drinks), juice and water

BEVERAGES ON CONSUMPTION, BAR TAB OR CASH BAR

Your choice of 1 white wine, 1 red wine, 2 beers, soft drinks and spirits (if required). Beverages can be purchased on a cash basis or you can run a bar tab to be settled by credit card at the end of the charter.

For all cash and consumption bar options a charge for waitstaff will apply:

Bar Wait Staff

\$300 per wait staff

1 x wait staff required

BAR PRICE LIST

- White, Red & Sparkling Wine Per Glass – \$8 per glass each
- Sauvignon Blanc
- Pinot Gris
- Wines Shiraz
- Pinot Noir
- Sparkling Wine
- Beer and Cider
- Corona \$10
- Peroni \$10
- Pure Blonde \$8
- Light Beer \$8
- Cider \$10
- Spirits
- Scotch \$10
- Bourbon \$10
- Vodka \$10
- Gin \$10

Variations to beverage selections may occur from time to time due to availability.
Special requests can be accommodated and will be quoted on a case-by-case basis.

**A 20% surcharge is applicable to all food and beverage options on public holidays and special events.
Alcoholic beverage packages cannot be provided on Enigma X for Buck's/Hen's cruises.**

