



VESSEL HIRE

JANUARY – APRIL & SEPTEMBER – NOVEMBER

WEEKDAYS \$690 per hour

3 hours minimum

WEEKEND \$690 per hour

4 hours minimum

MAY – AUGUST

WEEKDAYS \$590 per hour

3 hours minimum

WEEKEND \$590 per hour

4 hours minimum

DECEMBER

EVERYDAY \$750 per hour

4 hours minimum

PUBLIC HOLIDAYS

PUBLIC HOLIDAYS | 4 HOURS MIN

Australia Day, Good Friday, Holy Saturday, Easter Sunday, Easter Monday, ANZAC Day, Queen's Birthday, Labour Day, Christmas Day, Boxing Day

\$900 per hour

NYE CHARTER

- 7 hour charter
- 6pm to 1am
- Skipper and crew
- 20 pax
- BYO food and beverages only

\$23,000

BUCKS PARTIES & 18-21S BIRTHDAYS

Maximum 20 Guests

Additional 1 waitstaff is needed – \$300 / 4 Hours

ADDITIONAL PRICING

BYO FEE \$15 per person

Includes all crockery, cutlery, cups, condiments, microwave, fridges, wash up & ice.

BYO Food & Drinks delivery on the day to the marina – free of charge (subject to approval)

WHARF FEE

\$50/ visit

Wharf Reminders:

for Double Bay, Rose Bay, Mosman Bay, Lavender Bay – ferries are a priority so guests may need to wait to embark and disembark and no make-up time will be offered due to such delay.

CANNOT USE

- Balmoral
- Balmain Yeend St Pontoon
- Birkenhead
- Campbells Cove
- Eastern Pontoon
- Homebush Bay
- Watson Bay

POST CHARTER ALCOHOL COLLECTION \$200

PUBLIC HOLIDAYS SURCHARGE

20%

PRE ACCESS \$150

for set up, decoration, etc. 30 mins before the event at pick up wharf





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 Plater
Spring roll with chilli mayo
Fresh Fruit Platter
Dessert Platter





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

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

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

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





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

SOFT DRINKS AND JUICE PACKAGE – \$5PP PER HOUR

- Coke
- Coke Zero
- Fanta
- Sprite
- Juice
- Still & Sparkling Water

