



VESSEL HIRE

JANUARY – MARCH & SEPTEMBER – NOVEMBER

SUNDAY – FRIDAY \$750 per hour
3 hours minimum

SATURDAY \$750 per hour
4 hours minimum

APRIL – AUGUST

SUNDAY – FRIDAY \$650 per hour
3 hours minimum

SATURDAY \$650 per hour
4 hours minimum

DECEMBER

SUNDAY – FRIDAY \$795 per hour
3 hours minimum

SATURDAY \$795 per hour
4 hours minimum

WATER TRANSFER

BYO Food and Beverage Surcharge \$200 per transfer

Includes all ice x 3 Bags, crockery, cutlery, cups, condiments, serving equipment, fridge and cleaning.

60 MINUTES \$1,000

90 MINUTES \$1,400

120 MINUTES \$1,800

PUBLIC HOLIDAY

NYE CHARTER \$24,000

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

Please note:

- The above pricing does not apply for the following: Australia Day, Boxing Day, Christmas Day. Please contact us for pricing for these special events on the harbour.
- Bucks party, 18th-21st Birthday party is subject to approval
- Shoe policy: Soft soled shoes preferred.

ADDITIONAL PRICING

BYO FEE \$15

Minimum \$150 per charter

Includes plates, cutlery, cups, condiments, microwave, electric cooktop, fridges, wash up and ice (3 bags).

ADDITIONAL STAFF \$300
4-hour charter

POST CHARTER ALCOHOL COLLECTION \$200

PRE ACCESS \$150

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

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.

Mosman Spit \$150 per visit (max 12 pax)

CANNOT USE

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

LILYPAD \$100

PUBLIC HOLIDAYS SURCHARGE 20%





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

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