

VESSEL HIRE

MARCH - OCTOBER

3-HOUR CHARTER	\$3,600
4-HOUR CHARTER	\$4,800
ADDITIONAL HOUR	\$1,200 per hour

NOVEMBER - FEBRUARY

4-HOUR CHARTER	\$6,000
ADDITIONAL HOUR	\$1,500 per hour

Captain and Deckhand included in Charter Fee

PUBLIC HOLIDAY

NYE CHARTER	\$24,000
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- 7 hour charter
- 6pm to 1am
- Skipper and crew
- 40 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

Includes plates, drink-ware, serving platters, garbage disposal & cleaning.
We have partnered with a liquor shop that can deliver your order straight to the boat so your drinks are loaded & on ice for your arrival.
Please contact us for details.

BYO FOOD	\$250
BYO DRINKS	\$20PP

WHARF FEE	\$50/ visit
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PUBLIC HOLIDAYS SURCHARGE	20%
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WAITSTAFF	\$300 4-hour charter
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STAFF-TO-GUEST RATIO	1:20
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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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