



DAY VESSEL HIRE RATE

NOVEMBER - FEBRUARY \$3,000 per hour
4 hours minimum

MARCH - OCTOBER \$2,800 per hour
3 hours minimum

TERM CHARTER RATE

1 NIGHT \$19,000 + 10% GST + 30% APA

2 NIGHTS \$40,000 + 10% GST + 30% APA

3 NIGHTS \$55,000 + 10% GST + 30% APA

4 NIGHTS \$70,000 + 10% GST + 30% APA

5 NIGHTS \$80,000 + 10% GST + 30% APA

6 NIGHTS \$90,000 + 10% GST + 30% APA

7 NIGHTS \$100,000 + 10% GST + 30% APA

APA covers:

- All provisions provided based on client preference sheets
- All beverages and alcohol provided based on client preference sheets
- Fuel consumed during duration of charter as specified on charter agreement
- Some itineraries may incur a relocation fee and will be POA
- All shore-based activities
- Special requests made by the charterer which are not supplied by the yacht as per the charter agreement
- Additional guests for day or evening events
- Speciality water sports not provided by yacht

ADDITIONAL PRICING

WAITSTAFF \$400
\$120 per hour per staff thereafter 4-hour hire

CHEF FEE \$500
\$120 per hour per staff thereafter 4-hour hire

LIFEGUARD FEE \$450
\$100 per hour per staff thereafter 4-hour hire

PUBLIC HOLIDAY SURCHARGE

Australia Day, Boxing Day, Christmas Day, New Years Eve and New Years Day.
All prices for special events are POA

VESSEL HIRE 20%

CHEF & WAITSTAFF 100%

- Nudity, strippers and topless waiters are not permitted as part of any charter onboard.
- A strict no shoe policy applies on board.

WATER TOY FEES

LILYPAD & 2 SUP'S FOC
Included in 4 hour hire

AQUABANA OCEAN POOL \$1,000
Minimum 4 hour charter

WHARF FEE \$50 per wharf

Available wharfs:

Casino Wharf	Eastern Pontoon
King Street	Double Bay Ferry Wharf
Aquarium	Rose Bay Public Wharf
Campbells Cove	Mosman Bay Ferry Wharf
Eastern Pontoon	Pymont Bay (End of Harris St)

Swimming:

All in-water activities require a lifeguard to be employed for safety at the charterers expense.

Anyone who wishes to participate in any water activities will not be permitted to consume any alcohol. BYO Towels please.



CANAPE MENU

SILVER CANAPÉ PACKAGE \$88 PER PERSON

Includes 8 canapés, 1 substantial dish, and 1 dessert

CANAPE'S

Chorizo & Charred Sweet Corn Tartlet with corn puree
 Arancini with saffron & mozzarella, chive aioli (v)
 Vegetable Spring Rolls with sweet soy dipping sauce and sliced shallots (v)
 Sumac-Crusted Angus Beef on sourdough crouton with horseradish cream
 Tasmanian Salmon Tartare with compressed cucumber and lime crème fraîche (gf)
 Handmade Pork & Prawn Dim Sim with chili, lime & coriander dipping sauce
 Japanese-Style Karaage Chicken with togarashi aioli
 Beef Slider with smoked aioli, aged cheddar, and burger pickle

SUBSTANTIAL

Ricotta, Fetta & Spinach Ravioli with roasted tomato sauce and fresh parmesan

DESSERT

Gelato Selection, dipped in chocolate and served in a mini cone (v)

GOLD CANAPÉ PACKAGE \$108 PER PERSON

Includes 10 canapés, 1 substantial dish, and 1 dessert

CANAPE'S

Oregano-Crumbed Chicken Goujons with herbed aioli
 Beechwood Smoked Salmon Blini with dill crème fraîche and salmon roe
 Tartlet of Spring Peas with whipped honey ricotta, preserved lemon, and hazelnuts (v)
 Grilled Thyme Field Mushroom with caraway croute and parmesan whip (v)
 NSW South Coast Oysters with mignonette dressing and lemon (gf)
 Arancini with saffron & mozzarella, chive aioli (v)
 Riverina Beef Sausage Roll with spiced chutney
 Seared Salmon Tataki with ruby grapefruit and pepper caramel (gf)
 Beef Slider with smoked aioli, aged cheddar, and burger pickle
 Grilled Chicken Satay Skewers with satay sauce and fresh coriander (gf)

SUBSTANTIAL

Beer Battered Flathead with chips, herbed tartare sauce, and lemon

DESSERT

Chocolate Fudge Brownie with caramel

PLATINUM CANAPÉ PACKAGE \$130 PER PERSON

Includes Antipasto Grazing Station, 9 Canapés, 1 Substantial Dish, and 2 Desserts

ANTIPASTO GRAZING STATION

- A quality selection of brie, cheddar, and blue cheese
- Bread sticks, crackers, and quince
- Prosciutto, salami, and double smoked sliced ham with grilled antipasti vegetables and marinated olives

CANAPE'S

- Grilled Field Mushroom with caraway croute and parmesan whip (v)
- Japanese-Style Karaage Chicken with togarashi aioli
- Chorizo & Charred Sweet Corn Tartlet with corn puree
- NSW South Coast Oysters with mignonette vinaigrette and rock salt (gf)
- Remoulade of Salmon & Capers with dill on a corn cracker (gf)
- Arancini with saffron & mozzarella, chive aioli (v)
- Freshly Peeled Market Best Prawns with zested lime aioli and tendrils (gf)
- Beef Slider with smoked aioli, aged cheddar, and burger pickle
- Flathead Goujons with dill tartare sauce

SUBSTANTIAL

- Tasmanian Salmon Fillet with crushed new potatoes, salsa verde, lemon, and parsley (gf)

DESSERTS

- Salted Caramel & Belgian Chocolate Tartlet with powdered raspberries
- Gelato Selection, dipped in chocolate and served in a mini cone (v)

CANAPE MENU

GOLD BUFFET PACKAGE \$128 PER PERSON

2 canapés, 7 mains, 2 desserts

CANAPÉS

Arancini, saffron & mozzarella, chive aioli (v)

Tartlet of Spring Peas, whipped honey ricotta, preserved lemon, and hazelnuts (v)

MAINS

Roasted and Spiced Pumpkin Wedges - mint and Greek yoghurt dressing (v) (gf)

Wild Rocket Salad - shaved pear, Parmigiano-Reggiano, and reduced brown sugar balsamic (v) (gf)

NSW South Coast Oysters - pomegranate vinaigrette and lemon (gf)

Roasted Cauliflower - romesco sauce, pepita seeds, and herb dressing (v) (gf)

Roasted Chicken Thigh - confit garlic and sumac yoghurt (gf)

Baked Tasmanian Salmon - fennel, orange segments, and dill dressing (gf)

Individual Field Mushroom Tart - thyme and shaved parmesan (v)

ACCOMPANIMENTS

Sourdough Bread Rolls with butter

DESSERTS

Boardwalk Chocolate Brownie, salted caramel (v)

Lemon Curd Tartlet, crisp raspberry meringue

PLATINUM BUFFET PACKAGE \$144 PER PERSON

3 canapés, 7 mains, 2 desserts

CANAPÉS

NSW South Coast Oysters, mignonette vinaigrette and rock salt (gf)

Arancini, saffron & mozzarella, chive aioli (v)

Tasmanian Salmon Tartare, compressed cucumber and lime crème fraîche (gf)

MAINS

Tender Stemmed Broccolini Salad -orange, dukkha, and lemon vinaigrette (v) (gf)

Crispy Chat Potatoes -fresh rosemary and confit garlic (v) (gf)

Freshly Peeled Market Best Prawns - classic cocktail sauce (gf)

Heirloom Tomato Salad - chargrilled corn and smoked paprika dressing (v) (gf)

Sous Vide Portuguese-Style Chicken Breast - grilled lime and yoghurt dressing (gf)

Pan-Seared New Zealand Snapper - pine nut pesto and young basil (gf)

Grilled Riverina Beef Flank - lemon chermoula (gf)

ACCOMPANIMENTS

Sourdough Bread Rolls with butter

DESSERTS

Salted Caramel & Belgian Chocolate Tartlet with powdered raspberries

Gelato Selection, dipped in chocolate and served in a mini cone (v)



FINE DINING

FINE DINING \$160 PER PERSON

Minimum 10 guests | Maximum 30 guests 10 + guests surcharge of \$700
surcharge covers the hire of the table, linen, and chairs required.

3 set canapés Choice of 1 entrée, 1 main, 1 dessert

ACCOMPANIMENTS

- Sourdough Bread Rolls with butter

CANAPÉS

- **Arancini**, saffron & mozzarella, chive aioli (v)
- **Freshly Peeled Market Best Prawn**, zested lime aioli and tendril (gf)
- **Grilled Thyme Field Mushroom**, caraway croute and parmesan whip (v)

ENTRÉES

- **Forest Mushroom Tartlet** (v) -cauliflower puree and herb oil
- **Canadian Sea Scallops** (gf) -corn puree, crisp prosciutto, and snow pea tendril
- **Berkshire Pork Belly** (gf) -pickled eschallots, chargrilled peach, and red witlof
- **Prosciutto di Parma** (gf) -fresh figs, chargrilled asparagus, goat curd, and fried rosemary
- **Smoked Kingfish Crudo** (gf) -orange gel, confit fennel, bronze fennel cress, and finger lime dressing
- **Riverina Lamb Back-Strap** -charred leek, celeriac puree, macadamia crumb, and pomegranate
- **Spiced Duck Breast** (gf) -beetroot fluid gel, golden beetroot, new season asparagus, and sorrel
- **Burrata** (v) (gf) -grilled stone fruit, heirloom tomato, vanilla dressing, and cress
- **Moreton Bay Bug** (gf) -pepper caramel, grapefruit, fennel, and chilli salt

MAINS

- **Smoked Mullet** (gf) -champagne sauce, roasted baby carrots, and carrot chips
- **Riverina Beef Eye Fillet** (gf) -potato puree, roasted fennel, chargrilled greens, smoked garlic & thyme butter, and jus.
- **Tasmanian Salmon Fillet** (gf) -walnut crust, sautéed spinach, cauliflower puree, and confit lemon & honey vinaigrette
- **Free Range Chicken Supreme** (gf) -creamy pumpkin mash, roasted vegetables, and seeds
- **Roast Lamb Backstrap** (gf) -onion puree, fried polenta, grilled spring onion, and herb jus.
- **Grilled Flank Steak** (gf) -parsnip cream, honey roasted endives, quinoa, and fried parsley
- **Pan-fried chicken Breast** (gf) - blanched asparagus, cherry truss tomatoes, potato fondant, and grain mustard beurre noisette
- **Grilled Thyme Mushroom** (v) -spiced cauliflower florets, fried saffron croquette, and seasonal greens

DESSERTS

- **Deconstructed Pavlova** (v) (gf) -vanilla cream, summer fruit, and macerated berries
- **Milk Chocolate Tart** (v) -crème Chantilly, strawberry, mint, and raspberry dust
- **Classic Lemon Meringue Tartlet** (v) -shortbread crumble and vanilla cream
- **Local & International Cheese** (v) -crackers and quince
- **Sticky Date Pudding** (v) -gold leaf, butterscotch, and pistachios





KIDS MENU

KIDS MENU \$50 PER CHILD

Ages up to 14

MAINS

Petite Sausage Rolls with BBQ Sauce
Chicken Strips with Tomato Sauce
Mini Ham and Cheese Quiche
Penne Bolognese

DESSERT

Seasonal Fruit Skewers (v) (gf)





FOOD STATIONS

MINIMUM 20 GUESTS, CHEF FEES APPLY

GRAZING ANTIPASTO STATION - \$47.50 PP

- Grilled, marinated vegetables
- Freshly baked crusty bread
- Sliced salami, prosciutto, cured meats, and olives served on quality wooden boards and platters
- Selection of local and international cheeses
- Dried fruits, fruit paste, and assorted crackers

OYSTER SHUCKING STATION - \$30 PP

- Add a live oyster shucker for \$500
- Fresh live assorted Sydney Rock and Pacific oysters shucked to order in front of your guests
- Served with assorted dressings & sauces, fresh lemon and lime wedges

SEAFOOD ICE BAR - \$60.50 PP

- Assorted sushi
- Fresh prawns (2 per person)
- Sydney Rock Oysters (1 per person)
- Pacific Oysters (1 per person)
- Dipping sauces served on crushed ice

WHOLE BAKED HONEY LEG HAM - \$527.50

- Whole honey baked leg ham with various mustards, relishes, and damper-style bread rolls
- Suitable for 50 guests with other food selections

UPGRADED SEAFOOD ICE BAR - \$110 PP

- Assorted sushi
- Moreton Bay Bugs
- Seared scallops
- Cold smoked beechwood salmon
- Fresh prawns (2 per person)
- Sydney Rock Oysters (1 per person)
- Pacific Oysters (1 per person)
- Dipping sauces served on crushed ice

DESSERT STATION - \$42.50 PP

- Seasonal fruit brochettes
- Chocolate & salted caramel tarts
- Lemon curd tarts with crisp meringue
- Boardwalk chocolate brownie with salted caramel





BEVERAGE PACKAGES

GOLD BEVERAGE PACKAGE

\$100 PER PERSON

SPARKLING

Ovata By Oakridge Yarra Valley Sparkling NV,
Australia

ROSE

Gerard Bertrand Cote des Roses Rose 2020,
France

WHITE

Bird in Hand Sauvignon Blanc 2023, Australia
Isabel Estate Pinot Gris 2022, NZ

RED

Cape Mentelle Trindlers Shiraz Cabernet 2018,
Australia

BEERS

Peroni
Corona

PLATINUM BEVERAGE PACKAGE

\$130 PER PERSON

CHAMPAGNE

Louis Roederer Collection 243 NV, France

ROSE

Chateau Miraval Cotes de Provence Rose
2021, France

WHITE

Santa Margherita Pinot Grigio 2021, Italy
Oakridge Willowlake Chardonnay 2020,
Australia

RED

Martinborough Vineyard Pinot Noir, NZ
Kronndorf Old Salem Barossa Shiraz 2020,
Australia

BEERS

Peroni
Corona

