



## VESSEL HIRE

3 hours minimum

DECEMBER \$760 per hour

OCTOBER - NOVEMBER & JANUARY - MARCH \$740 per hour

APRIL - SEPTEMBER \$660 per hour

### PUBLIC HOLIDAYS - 4 HOURS MINIMUM

PUBLIC HOLIDAYS \$950 per hour

*Please note that 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.*

NEW YEARS EVE \$21,000

- 7 hour charter
- 6pm to 1am
- Skipper and crew
- Up to 12 Guests
- BYO food and beverages only
- Choice of locations to embark and disembark

## ADDITIONAL PRICING

### AMENITIES FEE

*Includes 3 bags of ice, bottled water, all crockery, cutlery, glassware, utensils, serving equipment and eskies*

BYO FEE \$20PP

*Minimum fee \$150*

PUBLIC HOLIDAY SURCHARGE 20%

WHARF FEE \$50/visit

### PREFERRED WHARVES

- Casino
- Cockle Bay Wharf
- King Street Wharf
- Rose Bay Ferry Wharf
- Walsh Bay no. 2

### AVOID

- Man O War
- All Circular Quay wharves

### SHOE POLICY

SUMMER: NO SHOES

WINTER: WHITE SOLED SHOES. NO HIGH HEELS



## CATERING MENU

MINIMUM 10 PASSENGERS

### CANAPE MENU

#### CHEF'S GOURMET CANAPE – \$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

### BBQ MENU

#### BASIC BLUE BBQ – \$30 PER PERSON

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

#### CAPTAINS BURGERS – \$40 PER PERSON

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

#### GOLD BBQ – \$55 PER PERSON

- 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

*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.*





## CATERING MENU

MINIMUM 10 PASSENGERS

### BUFFET MENU

#### CALM WATER BUFFET – \$50 PER PERSON

- 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 PER PERSON

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

### PLATTERS MENU

Platters – \$160 per platter (each platters serves 10pax)

#### SEAFOOD PLATTER

- Queensland Tiger prawns with sauce
- Selection of oysters, natural, lemon

#### ASSORTED SUSHI PLATTER

- 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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