



### VESSEL HIRE

#### JANUARY - NOVEMBER (EXCEPT SATURDAY)

##### FOR UP TO 30 PEOPLE

3 HOUR CHARTER	\$1,800
4 HOUR CHARTER	\$2,400
ADITIONAL HOURS	\$600 per hour

##### 31 - 43 PEOPLE

3 HOUR CHARTER	\$2,100
4 HOUR CHARTER	\$2,800
ADITIONAL HOURS	\$700 per hour

#### SATURDAYS & ALL DECEMBER

##### FOR UP TO 30 PEOPLE

4 HOUR CHARTER	\$2,600
ADITIONAL HOURS	\$650 per hour

##### 31 - 43 PEOPLE

4 HOUR CHARTER	\$3,000
ADITIONAL HOURS	\$750 per hour

### PUBLIC HOLIDAY

##### FOR UP TO 30 PEOPLE

4 HOUR CHARTER	\$3,420
ADITIONAL HOURS	\$780 per hour

##### 31 - 43 PEOPLE

4 HOUR CHARTER	\$3,900
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### WHALE WATCHING

JUNE TO AUGUST	\$900
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##### Inclusions:

- 3 hour charter
- Pick up Manly ferry wharf or Rose bay
- Complementary soft drinks and water provided
- Up to 12 passengers
- Wharf fees

### ADDITIONAL PRICING

#### BYO CHARTER FEE

*Includes use of all onboard equipment, BBQ, eskies, disposable eating and drinkware, rubbish removal*

\$150

#### ICE

\$6/ 5kg bag

#### WHarf FEES

\$50 per touch

##### PICK UP LOCATIONS:

City (Woolloomooloo, Darling Harbour, Casino, Pyrmont, Towns Place), Eastern Suburbs (Rose Bay, Double Bay, Watsons Bay, Rushcutters Bay Yarranabee Pontoon), Lavender Bay,

Mosman, Manly, Middle Harbour Yacht Club, Balmoral, Clontarf Marina.  
\*please note we do not pick up West of the Gladesville Bridge onboard AliB\*

#### GENERATOR HIRE

KVA Honda Generator for DJ equipment

\$100

#### LILY PAD

\$50

#### DRINKS COLLECTION SERVICE

*Offered from Dan Murphy's Manly Vale store for pre-ordered drinks plus ice*

\$100

#### PRIOR ACCESS

*Subject to availability and approval, we can arrange for you to access the boat to drop off dry food, drinks and decorations at Clontarf Marina either the day prior to the charter or the morning of the charter*

\$100

#### BAR STAFF FEE

*For drinks packages & cash/consumption bar or 18<sup>th</sup> birthday events*

\$250

4 hour hire





### COCKTAIL CATERING

#### SANDWICHES – \$10.00 EACH (MIN ORDER 8)

#### BAGUETTE/WRAP – \$12.00 EACH (MIN ORDER 8)

Double Smoked Ham, swiss cheese, tomato, pear and apple chutney

Poached Chicken Breast, avocado, mayo and toasted almonds

Smoked Salmon, cream cheese, avocado, capers and Spanish onion

Chargrilled Vegetables, pesto, ricotta and baby spinach

Corned Beef, tomato pickles, tasty cheese and mayo

Portuguese Chicken Breast, mayo, chilli jam, mixed leaves

Tuna, lemon mayo, nectarine and corn relish, cucumber and pickled onion

Salad Sandwich with avocado, tomato, cucumber, carrot, capsicum, ricotta

Sandwiches are made on wholewheat & quinoa & soy organic sourdough

Baguettes are made on white crispy fresh baked bread.

Sandwiches, Baguettes & Wraps are cut into 1/4's

The sandwiches and baguettes/ wraps are presented in quality craft window boxes.

#### SALAD MENU \$75 PER SALAD

Serves at least 20 people (half size platters available on request \$40.00 each )

Wild Rice Salad – brown and wild rice with sultanas, almonds, toasted coconut and lemon honey mustard dressing.

Asian Coleslaw – red & Chinese cabbage with shallots, coriander, mint, sesame seeds, pepitas and a sweet chilli and lime dressing.

Wild Rocket, Roasted Pumpkin & Pine nut Salad – with cherry tomatoes, goats cheese served with balsamic dressing.

Israeli Couscous Salad -w/fresh herbs, cherry tomato & chilli with a lemon & garlic dressing.

Quinoa & Roasted cauliflower salad – with cashews, currants, roast cauliflower & chickpea.

*Seasonal Roast Vegetables – \$85.00*

#### WHOLE TRAY CAKES \$145.00

(30 x 40cm) 24 to 32 portions

Orange & Almond cake (GF, DF)

Flourless chocolate & raspberry cake (GF)

Chocolate & walnut brownie (GF)

Blueberry & lime baked cheese cake

Apple & rhubarb crumble

Carrot & walnut cake

Sandwiches are made on wholewheat & quinoa & soy organic sourdough

Baguettes are made on white crispy fresh baked bread.

Sandwiches, Baguettes & Wraps are cut into 1/4's

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### BBQ MENU

#### ON THE BBQ

Your choice of meat, freshly cooked on the BBQ & served with rocket & parmesan salad and fresh bread rolls

#### GOURMET SAUSAGES FRESHLY COOKED ON THE BBQ \$15 PER PERSON

Vegetarian/Vegan/GF option available

#### HOMEMADE WAGYU BEEF BURGERS COOKED ON THE BBQ, SERVED WITH CHEESE SLICES – \$20 PER PERSON

Chicken/Vegetarian/Vegan/GF option available

#### MIXTURE OF BURGERS AND SAUSAGES FOR \$25 PER PERSON

#### MIXED KEBAB \$25 PER PERSON

Choice of Honey soy chicken, Moroccan lamb, Smokey BBQ beef, Rosemary lamb, Korean Pork

### BUFFET MENU

#### BUFFET OPTION 1 – \$45 PER PERSON

Cheese Platter  
Platter of Fresh Prawns  
Leg of Ham (sliced and served chilled)  
Barbeque Chicken  
Creamy Potato Salad  
Rocket and parmesan salad  
Bread Rolls  
Fresh Fruit Platter

#### BBQ BUFFET OPTION 2 – \$50 PER PERSON

Cheese Platter  
Selection of Gourmet Sausages  
Chicken Skewers  
Premium Steaks  
Creamy Potato Salad  
Rocket and parmesan Salad  
Fresh Bread Rolls  
Fresh Fruit Platter

#### PLATTER BUFFET OPTION 3 – \$40 PER PERSON

Cheese Platter  
Antipasto Platter  
Assorted Wrap Platter  
Fresh Fruit Platter  
Fresh Bread Rolls

*Add prawn's platter for an additional \$10.00 per person  
served with seafood sauce, lemon wedges*





### COCKTAIL CATERING

#### HOT/COLD FINGER FOOD

(Minimum 12 per item)

Roast pumpkin, goat's cheese & tomato frittata- \$3.40 each

Cocktail pork & fennel rolls – \$3.50 each

Cocktail Spanakopita (feta & spinach filo triangles) \$3.40 each

Cocktail sausage rolls – \$3.40 each

Cocktail Smoked salmon & dill quiche \$3.60 each

#### GOURMET SLIDERS MADE ON MINI MILK BUN

Slow cooked beef brisket (minimum 24 per order) \$3.90 each

Chicken schnitzel (minimum 12 per order) \$3.90 each

Roast vegetable & goat's curd (minimum 12 per order) \$3.90 each

Smoked salmon & cream cheese (minimum 12 per order) \$3.90 each

#### BUFFET MEATS

Free range marinated & roasted chicken cut into 1/8's (served cold) \$25.00 ea

Rare roast beef served with horseradish & mustards (served cold) \$75 p/kg

Apple cider & maple glazed free range ham w/ apple pear & ginger chutney (served cold) \$50 p/kg





### PLATTERS

#### SUSHI PLATTERS | SERVES 20 PEOPLE

A variety of bite size Sushi Rolls Platter \$60.00

A variety of cooked and fresh Salmon Platter \$70.00

#### ANTIPASTO PLATTER – \$150

Serves 20 people

Cold meats, marinated olives, cheeses, homemade dips, pate.

Served with crackers.

#### CHEESE PLATTER

Serves 20 people

A range of Australian & European cheeses served with crackers.

- \$100.00 (4/5 cheeses)
- \$130.00 (5/6 cheeses)
- \$160.00 (7/8 cheeses)

#### PRAWN PLATTER

Tiger Prawns served with lemons and seafood sauce

- Small (serves 12 – 15) \$120.00
- Medium (serves 15 – 25): \$170.00
- Large (serves 25 +) \$220.00

#### SMOKED SALMON GRAVLAX PLATTER – \$130

Serves 20 people

Full side Salmon, smoked and sliced with capers, dill, & served with sides of wasabi cream & pickled onion

#### FRUIT PLATTER – \$60

A variety of Strawberries, Blueberries, Pineapple, Rock Melon, Watermelon, Kiwi Fruit, Grapes.

(fruits will depend on season and market availability)

- Small: \$60.00 (serves 12-15)
- Medium: \$90.00 (serves 15-25)
- Large: \$110.00 (serves 25+)





### BEVERAGE PACKAGES

#### PACKAGE 1 – \$15 PP PER HOUR

2 x premium beers – Peroni & James Boags  
Light Beer  
Bottled wines :  
Sparkling  
Sauvignon Blanc & Pinot Grigio  
Cabernet Sauvignon & Shiraz  
Soft drinks

#### ADD-ONS AND UPGRADES

##### ADD COCKTAILS TO ANY PACKAGE

**\$30.00 PER PERSON PER CHARTER**

*Maximum 2 cocktails per person per charter*

Choice of Pina Colada, Margarita, Cosmopolitan or Espresso martini. We use Sophisticated Cocktail Co ready to drink cocktails – created with premium spirits and ingredients, shaken, stirred and ready to drink, freshly poured and served onboard on ice.

#### PACKAGE 2: \$18.00PP PER HOUR

2 x premium beers – Peroni & James Boags  
Light Beer  
Bottled wines :  
Sparkling  
Sauvignon Blanc & Pinot Grigio  
Cabernet Sauvignon & Shiraz  
House Spirits: vodka, gin, rum, whiskey  
Soft drinks

#### ADDITIONAL BEER OR CIDER

**\$3.00 PER PERSON PER HOUR**

Add an additional beer (choose from Corona, 150 lashes, Coopers Pale Ale, Pure Blonde, Great Northern) or cider (choose from Somersbys Apple or pear cider) to any package

#### PACKAGE 3: \$22.00 PP PER HOUR

2 x premium beers – Peroni & James Boags  
Light Beer  
Premix gin & soda  
Premix alcoholic seltzers  
Bottled wines :  
Sparkling  
Sauvignon Blanc & Pinot Grigio  
Cabernet Sauvignon & Shiraz  
House Spirits: vodka, gin, rum, whiskey  
Soft drinks

#### FRENCH CHAMPAGNE UPGRADE

**\$30.00 PER PERSON PER HOUR**

Upgrade to Veuve Clicquot/Moet/Mumm NV Brut

#### NON ALCOHOLIC PACKAGE – \$5.00 PP PER HOUR

A range of soft drinks, juices and sparkling water





## CASH BAR PRICING

### BEER

Corona \$10.00

Peroni \$10.00

Light Beer \$8.00

Cider \$10.00

### WINE

*Per glass*

Sauvignon Blanc \$8.00

Pinot Grigio \$8.00

Chardonnay \$8.00

Cabernet Sauvignon \$8.00

Shiraz \$8.00

Sparkling \$8.00

### SPIRITS

*Per Glass (with mixer)*

Scotch \$10.00

Bourbon \$10.00

Vodka \$10.00

Gin \$10.00

### SOFT DRINKS/JUICE/WATER

\$4.00 each

