



VESSEL HIRE

JANUARY - NOVEMBER (EXCEPT SATURDAY)

FOR UP TO 30 PEOPLE

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

31 - 43 PEOPLE

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

SATURDAYS & ALL DECEMBER

FOR UP TO 30 PEOPLE

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

31 - 43 PEOPLE

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

PUBLIC HOLIDAY

FOR UP TO 30 PEOPLE

4 HOUR CHARTER	\$3,420
ADDITIONAL 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 <i>Includes use of all onboard equipment, BBQ, eskies, disposable eating and drinkware, rubbish removal</i>	\$150	GENERATOR HIRE <i>KVA Honda Generator for DJ equipment</i>	\$100
ICE	\$6/ 5kg bag	LILY PAD	\$50
WHARF FEES	\$50 per touch	DRINKS COLLECTION SERVICE <i>offered from Dan Murphy's Manly Vale store for pre-ordered drinks plus ice</i>	\$100
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*	PRIOR ACCESS <i>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</i>	\$100
		BAR STAFF FEE <i>For drinks packages & cash/consumption bar or 18th birthday events</i>	\$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 ¼'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 × 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 ¼'s

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





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

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)

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

ANTIPASTO PLATTER – \$150

Serves 20 people

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

Served with crackers.

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

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

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

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

NON ALCOHOLIC PACKAGE – \$5.00 PP PER HOUR

A range of soft drinks, juices and sparkling water

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.

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

FRENCH CHAMPAGNE UPGRADE \$30.00 PER PERSON PER HOUR

Upgrade to Veuve Clicquot/Moët/Mumm NV Brut



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