



TERM CHARTER RATES

JANUARY - DECEMBER

OVERNIGHT \$11,000 + GST + 20% APA

WEEKLY \$62,000 + GST + 20% APA

DAY CHARTER RATES

JANUARY - DECEMBER \$1,500 per hour

NYE

NEW YEARS EVE \$55,000

- 6pm-1am
- All-inclusive:
- Includes: Premium food and BYO beverages for up to 20 guests

ADDITIONAL PRICING

STAFF \$100
4 hour minimum per hour

STAFF-TO-GUEST RATIO 1:10

CHEF & ASSISTANT \$100
*4 hours minimum per hour
A Chef is required on all charters*

BYO FOOD \$15 per person

BYO BEVERAGE \$25 per person
(Includes Ice and glassware only)

WHARF FEES \$50 per touch

PUBLIC HOLIDAY SURCHARGE

- Vessel Hire 25%
- Catering & Beverages 25%
- Staff 100%

Additional Information

- 2-hour turnaround time between each slot
- DJ Allowed: Yes (must bring all equipment including table)
- Toys: On request only
- Same Day Bookings: Accepted (if booked within 24 hours – BYO food only)
- Home Berth: Jones Bay Wharf
- Pickups not permitted here (bump-in and inspections available)
- All on-consumption beverages will be charged via credit card at the conclusion of the charter.





CANAPE MENU

CANAPE 1 | \$55PP

2 regular + 2 premium
(8 pieces pp)

CANAPE 2 | \$66PP

2 regular + 2 premium + 1
dessert (9 pieces pp)

CANAPE 3 | \$85PP

3 Regular + 3 Premium +
1 Dessert (12 pieces pp)

CANAPE 4 | \$96PP

3 Regular + 3 Premium +
2 Dessert (12 pieces pp)

Choice 50/50 hot and cold selections only

COLD REGULAR

- Mushroom mix, sesame seeds and chives in filo pastry
- Pea and ricotta tartlet
- Blue cheese and figs tartlet
- Ratatouille and hummus tartlet
- Grilled zucchini, tomatoes supreme, kimchi mayo, tartlet
- Beetroot and cauliflower tartlet
- Salmon tartare on crispy wonton w horseradish cream and wasabi crumbs
- Beef tataki, ponzu sauce, garlic chips
- Mushrooms tiramisu, funghi powder
- Mini tomatoes bruschetta, fresh basil, dehydrated olives
- Mini prosciutto bruschetta
- Smoked salmon, cream cheese, caviar on blinis
- Balsamic tomato and pea pesto
- Smoked salmon tartlet on a puff pastry
- Smoked zucchini tartlet on a puff pastry

HOT REGULAR

- Crispy halloumi bites, Brazilian baby pepper, sugar cane syrup
- Mushroom Arancini/ truffle mayo
- Mini quiche Lorraine
- Potato cheese and bacon croquettes
- Sous vide pork belly, charred pineapple skewers
- 5 cheese mini arancini with crispy sage
- Mushrooms stuffed with warm hummus and confit tomatoes
- Spicy lamb koftas, tzatziki sauce
- Peking duck wonton
- Mushrooms arancini, truffle mayo
- Sugar cane prawns with lime sauce
- Roasted vegetables in filo pastry
- Kale and pumpkin croquette Ratatouille open pie
- Spicy prawns and zucchini skewers

ADDITIONAL CANAPES

Regular - \$6.50 each (1 per person)

Premium - \$8.50 each (1 per person)

Dessert - \$8.00 each (1 per person)

COLD PREMIUM

- Crème Fraiche, caviar, preserved lemon on blinis
- Mini Brie and prosciutto bruschetta, red wine reduction, arugula
- King crab, cucumber, charcoal sliders
- King fish ceviche
- Fresh oysters, mango vinaigrette
- Palmheart ceviche
- King crab sliders
- Octopus tentacles, Kimchi mayo, cherry tomatoes, puff pastry
- Karaage prawns, wasabi aioli Mushrooms tiramisu, fungi powder

HOT PREMIUM

- Lamb with pistachio and dukka skewers
- Kataifi prawns, spicy coconut sauce
- Duck magret, potato dauphinoise, red wine reduction
- Grilled scallops, smoked chorizo and mint powder
- Full blood wagyu with Emmenthal puree, Australian shiraz reduction and crispy arugula.
- Crispy chicken, corn puree, baby peppers, coriander
- Wagyu mini burger, cheese, pickles, tomatoes
- Grilled vegetables, beetroot & cashew square bites Braised brisket, cassava pure, jus and crispy kale
- Flamed scallops, coconut soup, coriander pearls and dende oil
- Sous vide pork belly, charred pineapple, rum pickled red cabbage and watercress
- Halloumi, sliced tomatoes, pickles, grilled carrots, charcoal slider bun

DESSERT

- Chocolate truffle, dehydrated berries
- Almonds and citrus cake, mascarpone and pistachios
- Capuccino cheese cake
- Mini chocolate brownie, caramelised walnuts
- Single malt chocolate tartlet, gold almonds
- Caramel tartlet with peanut praline and brown coconut





GRAZING BOARD

CHEESE PLATTER - \$100 PER PLATTER (1 PER 7 PASSENGERS)

Cheddar, French cream brie, blue cheese, quince, grapes & berries, dried fruits, crackers and nuts

ANTIPASTO PLATTER - \$100 PER PLATTER (1 PER 7 PASSENGERS)

Prosciutto, salami, smoked ham, cheddar, French cream brie, cornichon, slow cooked olives, tomato relish, baba ghanoush, hummus, grapes & berries, sourdough crostini, grissini and crackers

CHARCUTERIE PLATTER - \$100 PER PLATTER (1 PER 7 PASSENGERS)

Prosciutto, salami, smoked ham, braciola, cornichon, slow cooked olives, tomato relish, baba ghanoush, hummus, crackers and French baguette

MEZZE VEGETARIAN PLATTER - \$100 PER PLATTER (1 PER 7 PASSENGERS)

Grilled vegetables, marinated feta, bocconcini, veggies crudité, dolmades, slow cooked olives, filled baby bell peppers, baba ghanoush, hummus, beetroot hummus, tzatziki, pita bread, sourdough crostini, grissini and lavosh

FRESH FRUIT PLATTER - \$100 PER PLATTER (1 PER 10 PASSENGERS)

Selection of fresh seasonal fruits

SEAFOOD PLATTER - \$325 PER PLATTER (1 PER 7 PASSENGERS)

Peeled prawns, Pacific oysters, salmon sashimi, lemon wedges, mignonette and seafood sauce





BEVERAGE PACKAGES

SILVER BEVERAGE PACKAGE

\$25.00 PER PERSON PER HOUR

CHAMPAGNE

Veuve Ambal Vin Mosseux Blanc de Blancs –
Burgundy, France

ROSÉ

Petit D'amour Rose – IGP Méditerranéen, France

WHITE

Mojo Pinot Grigio – South Australia
First Creek Regions Chardonnay – Hunter Valley,
NSW

RED

Sticks Pinot Noir - Yarra Valley, VIC
First Creek Regions Shiraz - Hunter Valley, NSW

BEER

Great Northern, Super Crisp (Tap), QLD

LUXE BEVERAGE PACKAGE

\$150.00 PER PERSON PER HOUR

CHAMPAGNE

Dom Perignon; Ruinart Blanc de Blancs

ROSÉ

Domaines Ott Clos Mireille Rosé, Côtes de
Provence, France

WHITE

Domaine Jean Dauvissat Père et Fils, Burgundy,
France

RED

Yabby Lake Pinot Noir, Mornington Peninsula, VIC;
Hickinbotham Brooks Road Shiraz, McLaren Vale,
SA

BEER

Pure Blonde, QLD

GOLD BEVERAGE PACKAGE

\$35.00 PER PERSON PER HOUR

CHAMPAGNE

Taittinger Cuveé Prestige Nv - Champagne,
France+

ROSÉ

Rameau D'Or - Côte de Provence, France

WHITE

Catalina Sounds Pinot Gris – Marlborough, New
Zealand
Amelia Park Chardonnay - Margaret River, WA

RED

Giant Steps Pinot Noir - Yarra Valley, VIC
Two Hands 'Gnarly Dudes' Shiraz - Barossa Valley,
VIC

BEER

Great Northern, Super Crisp (Tap), QLD

PREMIUM BEVERAGE PACKAGE

\$50.00 PER PERSON PER HOUR

CHAMPAGNE

Veuve Clicquot NV

ROSÉ

Rameau D'Or, Côte de Provence, France

WHITE

Domaine Oudin Chablis, Chablis, France; Yabby
Lake Pinot Gris, Mornington Peninsula, VIC

RED

Nanny Goat Pinot Noir, Central Otago, New
Zealand; Head Old Vine Shiraz, Barossa Valley, SA

BEER

Pure Blonde, QLD





CONSUMPTION BAR

SPARKLING & CHAMPAGNE

- Veuve Ambal Crémant de Bourgogne Brut, Burgundy, France
- Ruinart Blanc de Blanc, Champagne, France
- Dom Perignon, Champagne, France

ROSÉ

- Rameau D'Or, Côte de Provence, France
- Domaines Ott Clos Mireille Rosé, Côte de Provence, France

WHITE

- Amelia Park Chardonnay, Margaret River, Australia
- Domaine Jean Dauvissat Père et Fils, Burgundy, France

RED

- Two Hands 'Gnarly Dudes' Shiraz, Barossa Valley, Australia
- Giant Steps Pinot Noir, Yarra Valley, Australia
- Yabby Lake Pinot Noir, Mornington Peninsula, Australia

BEER

- Pure Blonde on Tap: Approx. 118 Schooners per keg - \$1,200 per keg
- Pure Blonde (Bottle) - \$15/\$50
- Seltzer (Can) - \$15/\$55

COCKTAILS (CHOICE OF 2)

- Aperol Spritz
- Margarita
- Mojito
- Espresso Martini
- Amaretto Sour

SPIRITS

- Belvedere Vodka
- Ahoy Club Gin
- El Jimador Tequila

MOCKTAILS

- \$6.50 each

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NON-ALCOHOLIC BEVERAGES

- \$15

Any other wines, beers, cocktails, or spirits are available upon request.

