



VESSEL HIRE

CATERED CHARTER RATES

food and beverages must be included

JANUARY - OCTOBER

3 HOUR CHARTER	\$2,100
4 HOUR CHARTER	\$2,700
ADDITIONAL HOUR	\$675 per hour

NOVEMBER - DECEMBER

Christmas Package applies on Fri/Sat nights end NOV & Dec

3 HOUR CHARTER	\$2,300
4 HOUR CHARTER	\$3,000
ADDITIONAL HOUR	\$750 per hour

Minimum 30 passengers (excluding Fri/Sat night in December)

WATER TRANSFER

1 HOUR	\$2,000
2 HOUR	\$2,400
RETURN TRANSFER	\$3,000

these transfers must take place within the 1hr each way or additional fees will apply

CHIRSTMAS PACKAGE

**Menu & Beverage upgrades available*

RUSHCUTTERS BAY BUFFET \$159 per person

CLIFTON GARDENS COCKTAIL MENU \$149 per person

- Friday and Saturday Nights (End November & December)
- Minimum 60 Guests
- Vessel Hire – 4 hours
- Rushcutters Bay Buffet or Clifton Gardens Cocktail Menu
- Diamond Beverage Package*
- Use of Bluetooth onboard sound system
- Includes wharf fees for city wharves only

BYO CHARTER RATES

3 HOUR CHARTER	\$2,900
4 HOUR CHARTER	\$3,400

BYO PACKAGE INCLUDES

- 4 hours vessel hire
- BYO Food and Drinks
- Captain and Deckhand
- Maximum 50 guests
- Wharf fees x 2 (CBD)
- **Crew fees** - 2 x staff at \$350 per staff

** Not applicable Friday & Saturdays (Last week of Nov and all December)

****BUCKS & ALL MALE CRUISES MAX 3 HOURS****

ADDITIONAL PRICING

SECURITY	\$350
<ul style="list-style-type: none"> • Requirement: For all birthday parties with guests aged 24 years or younger. • Guard Ratio: 1 security guard per 80 guests. 	
PUBLIC HOLIDAY SURVCHARGE	10%
BYO CORKAGE	\$15pp
<i>includes alcohol and/or food</i>	

WHARF FEES (NSW MARITIME)

- CBD Wharves \$150
- Manly Wharf \$750
- Convention Wharf: \$220 (pick up and drop off)
- Cabarita Wharf \$750

PRE ACCESS \$250

*Surcharge for early access pre-deliveries. BYO DJ
30-60 minute prior to start time*

Additional Information

- BYO: Guests that BYO food and beverages must bring their own disposable plates, cutlery, cups and ice
- Eskies: Clients may byo their own, the boat will provide 2 large eskie buckets for clients to use
- Boarding: All guests must meet at the departure wharf with their byo F&B, no prior boarding is permitted.
- Galley: There is no use of the galley nor fridges on-board. No cooking facilities available.
- Pre-access: or deliveries \$250 (30-60 minutes prior to charter start time) Only a maximum of two guests can pre access.
- Music: You may connect your phone to the boat sound system via Bluetooth for background music or organise a DJ. PHC can book a DJ for you or you can use your own. Prior access fees apply to set up. DJs must supply their own equipment, the boat ONLY supplies a table, tablecloth, and power. If you arrange your own DJ, please ensure they contact our office to confirm a boarding time and Cruise details.
- Swimming No Swimming permitted on Sydney Pearl.





BUFFET MENU

FRESHWATER BBQ BUFFET

\$30 PER PERSON

Gourmet Sausages (gf)
Bush finger lime infused chicken (gf)
Mushroom Ratatouille (gf, v, ve)
Garlic & Herb Roasted Baby Chats (gf, v, ve)
Antipasto (v)

SALADS

Roasted Root Vegetable Salad (gf, v, ve)
Rainbow Apple Slaw with minted creamy mayo (gf, v, ve)
Freshly tossed garden salad with ocean blues house dressing (gf, v, ve)

Fresh bread rolls
Assorted condiments

ROSE BAY BUFFET

\$48 PER PERSON

ON ARRIVAL

Assorted Mini Quiche

BUFFET

Citrus baked whole salmon, with dili crème - GF
Double cooked roast beef - with red wine thyme jus - GF
Boneless baked chicken with feta & sundried tomato cream sauce - GF
Vegetarian Lasagne - V
Lyonnais potato gratin - GF V
Roasted root vegetable salad - GF VG V
Fresh Garden Salad - GF VG V

SIDES & DESSERT

Antipasto
Oven baked bread rolls
Chef's selection of decadent cakes
Fresh fruit platter

RUSHCUTTERS BAY BUFFET

\$40 PER PERSON

ON ARRIVAL

Assorted Mini Quiche

FROM THE BUFFET

Moroccan infused chicken gf
Beechworth honey & whisky glazed ham gf
Slow-roasted Australian beef, bush pepper & mustard crust gf
Smashed baked potatoes, lemon myrtle & garlic gf v
Bay leaf mushroom ratatouille gf v
Melody of steamed greens
Rocket, pear & parmesan salad, white balsamic dressing
Rainbow slaw, strawberry gum eucalyptus & honey dressing
Crusty sourdough rolls

CHEESE

Chef's selection of Australian cheese gf v
Salad of dried fruit, quince paste & crackers

Tea & Coffee available on request





FORMAL MENU

DOUBLE BAY FORMAL MENU \$77 PER PERSON

Canapés on Arrival + 3 Course Plated Menu

ENTREE

Please select two, served alternate

Baked pumpkin, quinoa, semi dried tomato & fetta salad gf v
Hanging Rock smoked trout, horseradish vinaigrette, watercress and cucumber salad gf v
King mushroom, goat's cheese & spinach, rocket salad & pomegranate glaze gf v

MAINS

Please select two, served alternate

Aubergine parmigiana, heirloom tomatoes & basil v
Grass fed beef fillet (M), pontiac mash, café de Paris butter gf
Roast chicken supreme, ricotta & semi dried tomato, quince glaze gf
For the table
Crusty sourdough dinner rolls

DESSERT

Choice of two, served alternate

Chocolate Mousse Delight
Mango & Passionfruit and White Chocolate Slice
Shared Cheese boards for the tables





COCKTAIL MENU

12 MINIMUM GUESTS

PIZZA PARTY – \$18 PER PERSON

CLIFTON GARDENS COCKTAIL

\$30 PER PERSON

ROAMING CANAPÉS

- mini chicken skewers gf
- salt n pepper calamari v
- beef sliders, gruyere & tomato jam
- assorted arancini balls v
- downtown new york mini hot dogs, ketchup relish
- Chef's selection of gourmet pies
- Thai chicken
- Beef & thyme
- Lamb & rosemary
- Trio of quiche
- Lorraine
- Sundried tomato & feta v
- Spinach & ricotta v

DESSERT

- Chef's selection of assorted cakes

POINT PIPER DELUXE COCKTAIL

\$48 PER PERSON

ROAMING CANAPÉS

- Pan Seared Japanese Scallop with wasabi mayo & seaweed salad - GF
- Tomato & Basil Bruschetta on Sour Dough with Balsamic glaze - V GG
- Prosciutto Wrapped Bocconcini - GF
- America Street Hotdogs with tomato sauce, American mustard & onion jam
- Marinated Cheese & Kalamata Olives - V VG
- Italian Arancini with garlic & lemon mayo- V VG

SUBSTANTIAL NOODLE BOX

choice of one

- Thai Green Vegetable Curry with herb steamed rice GF VG
- Pain Seared Lamb Cutlet with vegetable ratatouille & salsa verdi - GF
- Thai Beef Salad with sweet potato crisp & Nam Jim dressing - GF

DESSERT

- Chef's selection of assorted cakes
- Tea and coffee available on request





PLATTER & BUFFET

PLATTER

Please note, below items are in addition to a menu selection

OCEAN FRESH PRAWNS \$15 PER PERSON

SYDNEY OYSTERS \$15 PER PERSON

DESSERT PLATTER – ASSORTED CAKES \$15 PER PERSON

CHEESE PLATTER (MIN 10) \$10 PER PERSON





BEVERAGE PACKAGES

DIAMOND BEVERAGE PACKAGE

4-HOUR CHARTER: \$46 PER PERSON

BEER

- Carlton Dry
- Lashes
- Peroni Red
- Corona
- Light Beer

WINE

- Pinot Grigio
- Sauvignon Blanc
- Moscato
- Cabernet Sauvignon
- Shiraz
- Bubbles
- Rose

- **Juice**
- **Soft Drinks** (does not include Red Bull)

SOFT DRINKS PACKAGE

4-HOUR CHARTER: \$20 PER PERSON

Juice, Soft Drinks (does not include Red Bull)

PLATINUM BEVERAGE PACKAGE

4-HOUR CHARTER: \$56 PER PERSON

BEER

- Carlton Dry
- Lashes
- Peroni Red
- Corona
- Light Beer

WINE

- Pinot Grigio
- Sauvignon Blanc
- Moscato
- Cabernet Sauvignon
- Shiraz
- Bubbles
- Rose

HOUSE SPIRITS

- Jim Beam
- Bundaberg Rum
- Vodka
- Scotch
- Bacardi
- Gin

- **Juice**
- **Soft Drinks** (does not include Red Bull)

BEVERAGE PRICE LIST (ON REQUEST)

COCKTAILS AVAILABLE ON REQUEST
BEVERAGES SUBJECT TO CHANGE DUE TO AVAILABILITY.

CASH/CONSUMPTION BAR ONLY FOR 18-21ST BIRTHDAYS

