



VESSEL HIRE

NOVEMBER - FEBRUARY

4-HOUR CHARTER	\$5,000
ADDITIONAL HOURS	\$1,250 per hour

3 Hour charters & Transfers \$POA (subject to approval)

MARCH - OCTOBER

3-HOUR CHARTER	\$3,150
ADDITIONAL HOURS	\$1,050 per hour

Please note:

- Excluding public holidays, special days and Vivid Cruises
- Overnight: (Price on application)
- Rates are subject to change on public holidays and special events

**Hire cost includes qualified Captain
and Deckhand**

ADDITIONAL PRICING

WHARF FEE	\$50 per visit
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Extended Travel Fee - \$250.00

Applicable for pick ups/drop offs at wharfs outside of CBD/Eastern Suburbs/Lower North Shore

STAFF FEE	\$350
\$50 per hour for any additional hours	4-hour hire

PUBLIC HOLIDAY SURCHARGE	25%
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surcharge will apply to catering and staff fee, no byo catering.

CHRISTMAS DAY, BOXING DAY & NEW YEARS DAY - POA

BYO FOOD	\$250
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Includes use of BBQ and assistance in putting together platters/catering

BYO DRINKS	\$20 PP
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BYO Fee is per person and includes ice, use of glassware, rubbish removal, delivery of drinks to vessel prior to charter and loaded into esky and fridge to ensure they are cold when guests board, crew to pack leftovers back into provided boxes or storage for guests to remove at the end of the charter.

LEFTOVER BEVERAGE PICK-UP	\$250
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This fee only applies if guests wish to leave their belongings on board (i.e leftover beverages and or platters etc) to be picked up at a time no more than 5 days after the charter date.





CATERING MENU

BBQ MENU

SAUSAGE SIZZLE \$10 PER PERSON

Suitable for 10 – 50 guests

Includes sausages, onions, fresh white bread, Tomato & BBQ sauce and mustard

DIY BURGER MENU – \$25 PER PERSON

Suitable for 10 – 50 guests

Includes, burger buns, meat patties, sliced tomato, lettuce, cheese, pineapple rings, mayo, tomato & BBQ sauce, all laid out in a buffet so you can make it the way you like it.

BASIC BBQ – \$40 PER PERSON

Suitable for 10 – 50 guests

Includes scotch fillet steak, sausages, marinated chicken thighs, 2 mixed salads and fresh bread

PREMIUM BBQ – \$50 PER PERSON

Suitable for 10 – 50 guests

Includes your choice of scotch fillet or eye fillet steak, premium sausages, marinated chicken breasts, four salads including 4 beautiful homemade salads including our famous Caesar, Waldorf, Tomato Basil and Burrata & Truffle Potato Salad, and a loaf of crusty sourdough bread

SURF & TURF – \$95 PER PERSON

Suitable for 10 – 50 guests

Includes fresh seasonal Australian Seafood to start such as prawns, oysters, bugs and king crab, hot seafood cooked on the BBQ as well as your choice of scotch fillet or eye fillet steak, premium sausages, marinated chicken breasts, four salads including 4 beautiful home made salads including our famous Caesar, Waldorf, Tomato Basil and Burrata & Truffle Potato Salad, and a loaf of crusty sourdough bread

GRAZING TABLES MENU

PLoughman's Graze – \$40 PER PERSON

Suitable for 20 – 50 guests

This is designed for guests to graze on throughout the charter, and can be ordered on its own as a light meal or in conjunction with our BBQ menu

A variety of Cheese, typically a soft white, blue and a cheddar, a selection of cold meats, olives, fresh tomato, basil & burrata salad, figs with candied walnuts and goats cheese, dips and crackers and fresh artisan bread with olive oil and balsamic.

SEAFOOD GRAZE – \$95 PER PERSON

Suitable for 20 – 50 guests

This is designed for guests as a full meal for either lunch or dinner

Includes a selection of fresh locally sourced cold seafood such as Prawns, Balmain bugs, King Crab, Sydney Rock Oysters, whole smoked salmon, calamari, lobster rolls, 2 salads, fresh bread and a cheese platter

SUBSTANTIAL GRAZE – \$60 PER PERSON

Suitable for 20 – 50 guests

This is designed for guests as a full meal for either lunch or dinner

Including a variety of Cheeses, you will find a few more on this table, a soft white, blue, cheddar, truffle cheddar with honey comb & stringy halloumi are some of my faves. A selection of cold meats such as prosciutto, bresaola, salami, pastrami and leg ham tend to feature, olives, meatballs in a rich tomato and egg plant sauce with crusty sourdough bread to dip in the sauce, home made baguette rolls with either roast beef with horseradish mayo, or a pork and apple sauce with fennel, a tomato basil and burrata salad and figs with candied walnuts and goats cheese





MORNING MENU

MORNING TEA PLATTER – \$22 PER PERSON

Available for 10 – 50 guests

Includes a selection of morning tea delights, such as a variety of sweet and savory croissants, pikelets with jam, muffins & seasonal fruit

BRUNCH GRAZE – \$45 PER PERSON

Suitable for 20 – 50 guests

Set up on the aft deck of the John Oxley, the BRUNCH GRAZE has something to impress all of your guests. With a selection of continental style offerings such as muesli, fresh seasonal fruit and yoghurt, along with a hearty cooked breakfast prepared on board and some delicious sweets to finish (or start... we don't judge)

SHARING PLATTERS MENU

ANTIPASTO PLATTER – \$22 PER PERSON

Available for 10 – 50 guests

A selection of cheeses, cold meats, fresh and pickled vegetables, seasonal fruit, dips, olive oil and balsamic vinegar served with crackers and fresh artisan bread.

VEGAN ANTIPASTO PLATTER – \$27 PER PERSON

Available for 10 – 50 guests

Includes a selection of delicious vegan cheeses, fresh and pickled vegetables, seasonal fruit, crackers, fresh artisan breads, beautiful olive oil with dukka and balsamic vinegar.

FRUIT PLATTER – \$18 PER PERSON

Available for 10 – 50 guests

Includes a selection of fresh seasonal fruit and sweets beautifully presented on a large platter.

PETIT FOUR PLATTER – \$15 PER PERSON

Available for 10 – 50 guests

Includes a variety of cakes, slices and tarts

VEGAN DESSERT PLATTER – \$20 PER PERSON

Available for 10 – 50 guests

Includes a selection of vegan, gluten-free treats such as slices, cakes and doughnuts and fresh seasonal fruit

CHEESE PLATTER – \$15 PER PERSON

Available for 10 – 50 guests

Includes a selection of fresh seasonal fruit and sweets beautifully presented on a large platter.

