



## VESSEL HIRE

### FEBRUARY - SEPTEMBER | 30 PAX MIN

3 HOUR CHARTER	\$3,000
4 HOUR CHARTER	\$4,000
ADDITIONAL HOURS	\$1,000 per hour

### OCTOBER - JANUARY

4 HOUR CHARTER	\$5,200
ADDITIONAL HOURS	\$1,300 per hour

- Minimum of 30pax required Sunday-Wednesday
- Minimum of 50pax required Thursday-Saturday

## ADDITIONAL PRICING

WHARF FEE	\$50 per visit
-----------	----------------

DJ	\$750
----	-------

RED CARPET	\$200
------------	-------

CHAIR COVERS & SASH	\$8.50 each
---------------------	-------------

BALLOON DECORATIONS	from \$200
---------------------	------------

KARAOKE	\$500
---------	-------

*Huge songbook, large plasma screen, two cordless microphones, effect lighting and smoke machine.  
BYO playlist, connect to our 4 Bluetooth disco*

SPEAKER	\$550
---------	-------



## CANAPE MENU

CHOOSE YOUR OWN COCKTAIL MENU

WE RECOMMEND A MINIMUM SELECTION OF THREE ITEMS FOR EACH HOUR OF CRUISING

### CHEF'S SPECIAL — \$55 PER PERSON

- BBQ Chicken skewers marinated in satay sauce
- Mini spring rolls with sweet chili
- Cajun spiced calamari with lime and chili aioli
- Tandoori chicken pizzette with cucumber and mint yogurt
- Assorted sushi and sashimi
- Mini bacon, spinach and smoked salmon quiches
- Breaded chicken pieces with garlic aioli
- Lentil and vegetable cocktail samosas with mango chutney
- Tomato and basil bruschetta

### GROUP B — \$6 PER PERSON PER ITEM

- Thai green chicken curry puffs with sweet chutney
- Mini bacon, spinach and smoked salmon quiches
- Tandoori chicken pizzette with cucumber and mint yogurt
- Mini tart cases with smoked salmon, avocado and crème fraiche
- BBQ Chicken skewers marinated in satay sauce
- Mediterranean vegetable tarts with Greek feta
- Cajun spiced calamari with lime and chili aioli
- Lamb kofta meatballs with yogurt dressing
- Breaded chicken pieces with Garlic aioli
- Mexican enchilada bites with guacamole sauce
- Gluten free Margherita pizzette

### GROUP A — \$5 PER PERSON PER ITEM

- Mini spring rolls with sweet chili
- Lentil and vegetable cocktail samosas with mango chutney
- Roma tomato salsa tart with baby bocconcini
- Thai style vegetarian curry puffs
- Thai fish cakes with sweet chilli
- BBQ spicy beef chipolatas
- Assorted petite pies
- Tomato and basil bruschetta

### GROUP C — \$7 PER PERSON PER ITEM

- Assorted sushi and sashimi
- BBQ octopus in Asian spices
- Smoked salmon and avocado pillows with fresh dill
- Salmon skewers marinated in lemongrass and basil
- Individual Lemon chicken risotto
- Thai beef salad served with coriander and bean shoots
- Bamboo skewered prawns with lemongrass and lime leaves
- Peking wraps with cucumber, shallots and hoisin sauce
- Seared scallops served in spoon with butter & herb sauce
- Freshly shucked rock oysters with lemon & lime wedges
- Tempura Prawns with sweet chili mayonnaise
- Fisherman's basket and chips served in mini tucker boxes
- Individual mushroom risotto
- Beef or chicken sliders with melted brie & tomato relish
- Mini smoked salmon bagels with cream cheese & dill

## BUFFET MENU

ALL MENUS CAN BE TAILORED TO YOUR SPECIFIC REQUIREMENTS

### SPINNAKER BUFFET – \$110 PER PERSON

#### CANAPÉS

Chef's selection of 2 canapés

#### MAIN

Whole double smoked leg ham, carved from the bone and served with mustard selection  
Beef striploin served with béarnaise  
Chicken fillet pieces marinated in lemongrass and lime leaves on vermicelli noodles  
Wild mushroom, spinach and lemon risotto  
Salad of mixed leaves with roasted sweet potato, semi-sun dried tomatoes, olives & shaved parmesan  
Whole roasted baby new potatoes, tossed with rocket and served with garlic & chive sour cream  
Selection of fresh breads

#### TO FINISH

A selection of individual gourmet desserts with coffee and assorted teas

### QUAYSIDE BUFFET – \$180 PER PERSON

#### CANAPÉS

Mediterranean vegetable tarts with Greek feta  
Assorted sushi and sashimi  
Smoked salmon tartlets

#### MAINS

Platters of king prawns and Sydney rock oysters with lemon and seafood sauce  
Lamb racks roasted in maple and rosemary  
630g lobster with tarragon butter and lemon  
Chicken breast fillet with asparagus and seeded mustard cream sauce  
Sides of Tasmanian smoked salmon with capers and dill mayonnaise  
Wild mushroom, spinach and lemon risotto  
Salad of mixed leaves with roasted sweet potato, semi-sun dried tomatoes, olives & shaved parmesan  
Whole roasted baby new potatoes, tossed with rocket and served with garlic & chive sour cream  
Selection of fresh breads

#### TO FINISH

A selection of individual gourmet desserts with coffee and assorted teas  
Platter of mixed cheese, nuts & dried fruit with lavosh  
All menus can be tailored to your specific requirements

### PORT JACKSON BUFFET – \$150 PER PERSON

#### CANAPÉS

Chef's selection of 3 canapés

#### MAINS

Platters of king prawns and Sydney rock oysters with lemon and seafood sauce  
Whole double smoked leg ham, carved from the bone and served with mustard selection  
Beef striploin served with béarnaise  
Green lip mussels with angel hair in chef's own tomato and white wine sauce  
Sides of smoked salmon with capers, Spanish onion and lemon dill dressing  
Salad of mixed leaves with roasted sweet potato, semi-sun dried tomatoes, olives & shaved parmesan  
Whole baby new potatoes and watercress served with garlic & chive sour cream  
Selection of fresh breads

#### TO FINISH

A selection of individual gourmet desserts with coffee and assorted teas  
Platter of mixed cheese, nuts & dried fruit with lavosh

## FORMAL MENU

### FORMAL MENU – \$130 PER PERSON

#### ENTRÉE

*Please select one item*

Seafood antipasto plate of king prawns, smoked salmon and pacific oysters  
Thai beef salad with coriander and bean shoots  
Honey peppered prawns with mustard rocket  
Assorted sushi and sashimi  
Antipasto plate of cured meats, sundried tomatoes and mixed olives  
Deconstructed bruschetta with tomato and basil and a balsamic dipping sauce

#### MAINS

*Please select two items to be served alternately*

Green lip mussels with angel hair in a fresh tomato, white wine and herb sauce  
Roast beef fillet on potato mash  
Salmon fillets with a lemon and dill dressing served on smashed potatoes  
Marinated spatchcock on vegetable ratatouille  
Herb crusted lamb rack on tomato couscous  
Chicken breast fillet in a seeded mustard cream sauce with hand cut potatoes and asparagus

*All mains served with a selection of seasonal vegetables and fresh breads*

#### TO FINISH

Served on the buffet  
Coffee and assorted teas with a selection of individual gourmet desserts

*All menus can be tailored to your specific requirements*



## BEVERAGE PACKAGES

### STANDARD BAR PACKAGE

**\$15 PP PER HOUR (MIN 3)**

McWilliam's Select Series Sauvignon Blanc  
McWilliam's Select Series Cabernet Merlot  
McWilliam's Select Series Brut Reserve (sparkling)  
Steam Rail Pale Ale  
Cascade Premium Light  
Soft drinks  
Orange juice  
Mineral water

### PREMIUM PACKAGE

**\$17 PP PER HOUR (MIN 3)**

White (choose 1)  
Evans & Tate 'The Go-Between' Sauvignon Blanc  
Evans & Tate 'The Go-Between' Chardonnay  
Red (choose 1)  
Evans & Tate 'The Go-Between' Shiraz  
Evans & Tate Breathing Space Cabernet Sauvignon  
Sparkling: McWilliam's Selection Series Brut Reserve  
Beers: Steam Rail Pale Ale & Cascade Premium Light  
Soft drinks  
Orange juice  
Mineral water

### BAR WAITSTAFF

For all cash and consumption bar options a charge for waitstaff will apply at a cost of \$300 per staff – 1 staff for every 15 passengers

### DELUXE PACKAGE

**\$19 PP PER HOUR (MIN 3)**

White (choose 1)  
McWilliam's High Altitude Sauvignon Blanc  
Under & Over Pinot Gris  
Mount Pleasant Singing in the Rain Chardonnay  
Red (choose 1)  
Chant du Midi Rosé  
McWilliam's Appellation Pinot Noir  
Under & Over Shiraz  
Sparkling (choose 1)  
Henkell Trocken Dry Sec  
Chant du Midi Blanc de Blancs Brut  
Serafini & Vidotto Bollicine di Prosecco DOC  
Beers: Steam Rail Pale Ale & Cascade Premium Light  
Soft drinks  
Orange juice  
Mineral water

### ADD HOUSE SPIRITS

**\$7 PER PERSON PER HOUR**

Scotch, Bourbon, Rum, Gin, Vodka

### ADD HOUSE SPIRITS AND LIQUEURS

**\$10 PER PERSON PER HOUR**

Scotch, Bourbon, Rum, Gin, Vodka, Kahlua, Tia Maria, Baileys

### CASH OR CONSUMPTION BAR

Beverages on Consumption, Bar Tab or Cash Bar  
Your choice of 1 white wine, 1 red wine, 2 beers, soft drinks and spirits (if required).  
Beverages can be purchased on a cash basis or you can run a bar tab to be settled by credit card at the end of the charter.

