



VESSEL HIRE

4 HOURS MINIMUM HIRE

FEBRAURY - NOVEMBER	\$3,000 per hour
DECEMBER - JANUARY	\$3,300 per hour
FULL DAY RATE 8-HOUR HURE	\$22,000
OVERNIGHT RATE 24-HOUR HIRE 24-hour use for up to 8 guests Additional Function Fee applies (4hrs) during overnight charter (POA)	\$24,000
WEEKLY RATE 7 CONSECUTIVE DAYS 7 Nights hire for up to 8 guests	\$125,000 + 25% APA

ADDITIONAL PRICING

WHARF FEES <i>CBD wharves</i>	\$50 per touch	WAIT STAFF FEE <i>Staff-to-guest ratio 1:10</i>	\$115 per hour
PUBLIC HOLIDAY SURCHARGE		CHEF FEE	\$140 per hour
Total charter fee	20%		
Chef & Wait staff	100%		

Additional Info

- Project Zodiac Tender and water sports equipment for guests use – Pittwater only
- Choice of menu options with onboard chef.
- Shoes & stiletto heels not permitted on board the vessel.
- Boat inspections are welcome by appointment





CANAPE MENU

CATERING DELIVERY FEE: \$35

MIN SPEND \$275

DIETARY CHANGES WILL INCUR A NEW \$7.50 FEE.

GOLD \$70 PER HEAD

3 Cold, 3 Warm, 1 Substantial, 1 Dessert

PLATINUM \$90 PER HEAD

4 Cold, 4 Warm, 2 Substantial, 2 Dessert

ELITE \$110 PER HEAD

4 Cold, 5 Warm, 2 Substantial, 2 Dessert Plus
a choice of one of the below stations Glazed
Ham Station, Charcuterie & Cheese

MIN 30 PAX

COLD (CAN BE MADE GF)

- Freshly shucked Sydney Rock oysters with apple cider, cucumber vinaigrette (GF)
- Spiced butternut pumpkin, pistachio nut, caramelised onion, ricotta mini puff pastry tart
- Chilled Queensland king prawns with citrus aioli dipping sauce (GF)
- Smoked free range chicken, roasted sweet corn, streaky bacon, Sriracha mayo on spoon
- Sugar cured King salmon, horseradish cream cheese, baby capers, shaved radish on black pepper crisp
- Spicy Yellow fin tuna Tartare, Sesame Miso aioli on Wong tong
- Crostini, Prime New York Steak, Horseradish, aioli Shiitake Mushrooms
- Alaskan King crab, baby pea crush, spiced organic seeds and grains, shaved kale, dry chilli aioli on shortcrust tart

SUBSTANTIALS

- Southern Fried buttermilk chicken, fine slaw, jalapeño, soft milk bun
- Roasted Black Angus beef sirloin, Thai salad, rice noodles, mint, lemon grass, beansprouts
- Chicken and chorizo Quesadilla, smoked sweet corn, spiced avocado aioli
- Seared King Tasmanian salmon, Japanese pickles, fine cut baby bok choy, rice and nori salad, edamame, coriander
- Tikka Masala spiced chicken, organic brown rice, coriander in bowl
- Slow cooked grass-fed sumac lamb shoulder with gnocchi, rainbow chard and cucumber yoghurt bowl
- Poached tiger prawn roll, pickled radish, iceberg lettuce, cocktail aioli
- Moroccan spiced butter nut pumpkin, slow roasted vegetables, chickpea stew, sumac, cucumber yoghurt
- Crispy pork belly roll, pickled carrot, cucumber, coriander, light chilli, Vietnamese soy

WARM

- Herbed green pea, baby spinach, buffalo mozzarella risotto balls with smoked paprika aioli, (v)
- Dukkah spiced lamb fillet, feta, Heirloom cherry tomatoes, black olive on spoon
- Chipotle spiced pork belly, avocado smash, black bean cherry tomato on quesadilla
- Seared Atlantic scallops, smoked bacon, fine cut celeriac, caper thyme mayonnaise, lemon
- Duck Potstickers, shallots, crispy onion Ponzu dressing in spoon
- Popcorn cauliflower and chickpeas, roasted naan bread Rita
- Chicken and leek handmade pie, smoked chilli tomato relish

DESSERT

- Passion fruit curd and fresh strawberry crushed coconut meringue tart
- Sea-salt caramel and brownie crumble tart
- Valrhona Dark chocolate espresso mousse, chocolate crumble
- Prosecco rosewater marinated strawberries, watermelon, mint, meringue
- Whipped vanilla bean raspberry cheesecake, black sesame seed, short bread crumble
- Triple cream brie, sour cherry and baby basil tart

STATIONS CAN BE ADDED TO ANY CANAPE OR BUFFET – REFER STATIONS MENU





FOOD STATIONS

SASHIMI STATION \$27 PER PERSON

Kingfish, tuna and fresh seasonal seafood served raw and carved to order

DUMPLING BAR \$25 PER PERSON

Selection of steamed seafood, meat and vegetarian dumplings served with a variety of dipping sauces

OYSTER TASTING STATION \$30 PER PERSON

Showcasing freshly shucked regional oysters from around Australia – Sydney Rock, Pacific's and Flats

LIVE OYSTER SHUCKING \$POA

Shucked to order Sydney Rock, Pacific and Flats by chef on board

GLAZED HAM STATION \$23 PER PERSON

Served warm and carved to order served with mustards, pickles and soft rolls

CAVIAR STATION \$POA

Selection of caviars, ice bowl, complete with hostess to guide through the caviars

CHARCUTERIE & CHEESE \$24 PER PERSON

Selection of cured and smoked meats, cheeses, pickles and house-made chutneys

JUST CHEESE \$22 PER PERSON

Wide selection of both local and imported cheeses with various breads and classic accompaniments





BUFFET MENU

GOLD BUFFET PACKAGE \$110 PER HEAD

2 x canapés on arrival – refer to canape menu, 2 cold platters, 2 warm platters, 1 dessert platter

PLATINUM BUFFET PACKAGE \$130 PER HEAD

3 x canapés on arrival – refer to canape menu, 3 cold, 3 warm platters, 2 dessert canapes

Cold Platters

Black Angus beef tataki with spring onion, king brown mushrooms, aged soy
House-smoked Petuna ocean trout with pickled red onion, capers and horseradish cream fraiche (GF)
Salumi selection with pickles, olives and grilled veg
Heirloom tomato medley with torn buffalo mozzarella, hand-made basil pesto (GF)
Poached Yamba prawns, chilled and served with shaved fennel, watercress and ruby grapefruit salad

Warm Platters

Grilled Tasmanian King salmon with celeriac remoulade, wild rocket and shaved radish
8 hour slow-cooked S.A lamb shoulder with pomegranate molasses, kale and warm Israeli couscous
Roasted (med-rare) pepper-crust Black Angus sirloin with local mushrooms and chimichurri (GF)
Free-range de-boned chicken with sumac, blackened corn, red pepper, rainbow chard and harissa-spiked yogurt
Crispy-skinned W.A Cone Bay barramundi with sautéed wombok, pickled ginger, aged soy and wild mushrooms

Dessert Platters

Valrhona Dark chocolate pave candy peanuts shortbread crumble vanilla ice cream
Strawberry cheesecake coconut crumble strawberry ice cream
Handmade Pavlova nests mango passionfruit curd Raspberry sorbet (GF)
Local and Imported cheese served with spiced apple chutney, marinated figs and flatbread

Share Platter option includes complimentary platters of

Green micro salad with shaved radish, red onion and cold-pressed dressing
Fresh baked bread rolls and Pepe Saya butter
Steamed baby potatoes with parsley butter and lemon





BUFFET MENU

SEAFOOD BUFFET MENU \$180 PER PERSON

Canapés

Miniature shortcrust tart with hummus and spiced butternut pumpkin (v)
Seared Atlantic scallops with scorched sweet corn, chorizo, wild mushroom tart (can be GF)
Chili lime free range chicken, baby greens, cucumber, nam jim dressing, wonton

Cold

Seafood platter with a selection of oysters, tiger prawns, Balmain bugs, chilled mussels,
caper mayonnaise, citrus aioli
Yellow fin tuna spring onion, king brown mushrooms, aged soy
Qld spanner crab (de-shelled) heirloom tomato medley, avocado, radish, cucumber, light chili
(lobster on request, price depends on market value)

Warm

Roasted (med-rare) pepper-crusted Black Angus sirloin with local mushrooms and chimichurri (GF)
Large king prawns with butternut pumpkin, Persian fetta and Harissa (GF)
Crispy-skinned WA Cone Bay barramundi with sautéed wombok, pickled ginger, aged soy and wild mushrooms

Buffet Includes

Steamed new potatoes
Wild rocket, shaved pear, pecorino, aged balsamic dressing
Spiced cauliflower, chickpeas, raita salad
Handmade bread rolls, cultured butter

Dessert

Handmade Pavlova nests with mango passionfruit curd and raspberry sorbet (GF)
Local and Imported cheese served with spiced apple chutney, marinated figs and flatbread





FORMAL DINING

PLATED 3 COURSE MENU \$145.00 PER PERSON

Entree

Pan seared prawns, celeriac remoulade, red vein sorrel, and lemon dressing
Zucchini quinoa fritters, pea mint cream, Hunter Valley goat's cheese, watercress
De-boned baby chicken prosciutto, fetta, chestnut mushroom, broad beans, broth
Seared scallops, Jerusalem artichoke, crisp pancetta, baby herbs
Cured kingfish, pickled baby beetroots, horseradish cream fraiche, roe
Wagyu carpaccio, capers, truffle mayonnaise, wild rocket, pecorino, grissini
Grilled Rare yellow fin tuna, shaved fennel, orange, aioli
Confit WA octopus, baby octopus, red pepper, olive, chilli aioli

Mains

Mains

Baby snapper, mussels, confit fennel, zucchini flower, bisque
Peppered lamb loin, slow cooked shoulder, globe artichoke, broad beans, peas, jus
De-boned corn-fed chicken, sweet corn, red pepper, baby leeks, pearl barley
Hapuka Fillet, squid, chorizo, nettle butter, lemon
Grass fed beef tenderloin, ox tail cigar, King Brown mushroom, jus
Berkshire pork loin, prosciutto, crispy pave, Morcilla, apple, jus
Twice-cooked duck leg, duck breast, gnocchi, kale, fig, orange glaze

Desserts

Dark chocolate pave, poached strawberry, cream fraiche, strawberry ice cream
Salt caramel, chocolate slice, banana fritters, peanuts, chocolate ice cream
Coconut panna-cotta, mango, crumble, coconut sorbet
Vanilla cheesecake, mixed berries, orange cardamom ice cream
Local and imported cheeses, fig loaf, flat bread, apple cherry chutney

KIDS MENU \$43.00 PER PERSON

Margarita pizza bites
Free range chicken strips, chips mayo
Penne bolognese and parmesan (plain if need)
Vanilla ice cream strawberries, crushed meringue



BEVERAGE PACKAGES

GOLD BEVERAGE PACKAGE

\$25 PER PERSON PER HOUR

Champagne

Chandon NV

White Wine

Kindred Spirit Sauvignon Blanc

Scarborough Chardonnay Yellow Label

Red Wine

Little Yering Pinot Noir

Rose

Pink Flamingo

Beer

Corona

Peroni

Cascade Premium Light

Soft drinks, juice and water included

PLATINUM BEVERAGE PACKAGE

\$40 PER PERSON PER HOUR

Champagne

Pommery NV French Champagne

White Wine

Dog Point Sauvignon Blanc

Shaw & Smith M3 Chardonnay

Red Wine

Massale Pinot Noir

Penfolds Bin 28

Rose

Miravale Rose

Beer

Corona

Peroni

Cascade Premium Light

Soft drinks, juice and water included

CONSUMPTION BAR TAB

Minimum spend of \$1,000 applies