



## VESSEL HIRE

### ALL YEAR LONG

2-HOUR CHARTER	\$1,490
3-HOUR CHARTER	\$2,085
4-HOUR CHARTER	\$2,490
6-HOUR CHARTER	\$3,590
8-HOUR CHARTER	\$4,490

### PUBLIC HOLIDAY

2-HOUR CHARTER	\$1,790
3-HOUR CHARTER	\$2,490
4-HOUR CHARTER	\$2,990
8-HOUR CHARTER	\$5,490
NYE	\$15,000

## SELF DRIVE (BOAT LICENCE REQUIRED)

2-HOUR CHARTER	\$1,290
3-HOUR CHARTER	\$1,785
4-HOUR CHARTER	\$1,990
8-HOUR CHARTER	\$3,490
OVERNIGHT (24 HOURS)	\$4,990
WEEKEND (48 HOURS)	\$7,990





## CATERING MENU

### GRAZING PACKAGE – \$50 PER PERSON

*Light, fresh & elegant – perfect for daytime cruising*

#### Cold Grazing

- Mediterranean olive cups
- Smoked salmon & dill cream cheese mini wraps
- Roasted veggie mini wraps
- Fruit skewers
- Trio dips to share, grissini & crackers with whipped hummus, taramasalata & tzatziki
- Sweet mix of finger size muffins, Nutella fingers & banana bread

### DELUXE PACKAGE – \$80 PER PERSON

*Premium, indulgent & refined – perfect for lunch or dine-in sunset cruises*

#### Cold Grazing

- Mediterranean antipasto platter to share (marinated olives, cheese selection, eggplants & artichokes in oil, salami, mortadella, leg ham)
- Freshly made crab salad cups (avocado, lime, coriander, corns, Lebanese cucumber)
- Prosciutto, melon skewers
- Assorted artisan breads, grissini & crackers with whipped hummus, taramasalata & tzatziki dips

#### Hot Canapés

- Crispy bolognese arancini with lemon aioli
- Garlic prawns skewers (mini-size)

#### Sweet Finish

- Mini patisserie desserts (3 x per persons): strawberry tarts, lemon meringue, raspberries tarts

*Pick up days: Friday, Saturday & Sunday  
Pick up times: 11:30am, 12pm, 5:30pm, 6pm  
Pre-order and pay available: 24 hours prior to pick up time*





## PLATTER MENU

### SWEET MIX CATERING BOX

#### \$95 PER BOX

30 x finger size pieces

Feeds 10 people (Assorted Muffins/Banana Bread/Finger Nutella/Cherry Amaretti)

### DELUXE HOMEMADE MINI PATISSERIES

#### \$80 PER BOX

15 x finger size pieces

Assorted mix with Nutella tarts/ strawberry tarts / lemon meringue / raspberry tarts

### HOMEMADE MINI CANNOLI – \$55 PER BOX

12 x bite-size pieces

12 x pieces (Vanilla / chocolate / ricotta)

### FINGER SANDWICHES MIX CATERING BOX

#### \$100 PER BOX

20 x pieces

Mix of Ham and Cheese & Cucumber and cream cheese

### MINI BAGUETTE SANDWICHES MIX CATERING BOX

#### – \$100 PER BOX

18 x pieces

Mix of Ham and Cheese / Tuna & Cucumber

### MINI WRAPS MIX CATERING BOX - \$100 PER BOX

20 x pieces

Mix of Chicken & Cucumber and Bacon and Egg

### FRUIT SKEWERS MIX CATERING BOX – \$170 PER BOX

20 pieces

### ARANCINI CATERING BOX – \$100 PER BOX

20 x pieces

Mini crispy bolognese arancini with aioli sauce (Hot)

### LEMON PEPPER CALAMARI CATERING BOX - \$100 PER BOX

20 x pieces

Crispy lemon pepper calamari with aioli sauce & lemon (Hot)

### GARLIC PRAWNS' SKEWERS – \$165 PER BOX

20 pieces

Served with chilli mayonnaise sauce (Hot/cold)

### GREEK SALAD TO SHARE – \$85 PER PLATTER

Feeds 10 people

### CHICKEN PESTO SALAD TO SHARE – \$105 PER PLATTER

Feeds 10 people

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