

# Spectre 2.0



## Charter Rates

### STANDARD BOAT HIRE

2 HOURS (AFTER 5PM ONLY)	\$1,300
3 HOURS	\$1,950
4 HOURS	\$2,600
ADDITIONAL HOUR	\$650 per hour

### OPTIONAL EXTRA

PUBLIC HOLIDAY SURCHARGE <i>on total charter fee</i>	25%
BYO SURCHARGE <i>Includes plates, glasses/cups and cutlery. BYO Ice.</i>	\$100
WHARF FEE	\$50 per visit





## GRAZING PLATTER MENU

\$55 DELIVERY FEE APPLIES

### CHEESE PLATTER

**SMALL (1 TO 6 PAX) \$120 MEDIUM (7 TO 12 PAX) \$190**

*cheddar, French cream brie, blue cheese, quince, grapes & berries, dried fruits, crackers and nuts*

### ANTIPASTO PLATTER

**SMALL (1 TO 6 PAX) \$120 MEDIUM (7 TO 12 PAX) \$190**

*prosciutto, salami, smoked ham, cheddar, French cream brie, cornichon, slow cooked olives, tomato relish, baba ghanoush, hummus, grapes & berries, sourdough crostini, grissini, and crackers*

### CHARCUTERIE PLATTER

**SMALL (1 TO 6 PAX) \$120 MEDIUM (7 TO 12 PAX) \$190**

*prosciutto, salami, smoked ham, braciola, cornichon, slow cooked olives, tomato relish, baba ghanoush, hummus, crackers, and French baguette*

### MEZZE VEGETARIAN PLATTER

**SMALL (1 TO 6 PAX) \$120 MEDIUM (7 TO 12 PAX) \$190**

*grilled vegetables, marinated feta, bocconcini, veggies crudité, dolmades, slow cooked olives, filled baby bell peppers, sundried tomatoes, baba ghanoush, hummus, beetroot hummus, tzatziki, pita bread, and lavosh*

### SEAFOOD PLATTER

**MEDIUM (7 TO 10 PAX) \$190**

*peeled prawns, Pacific oysters, smoked salmon, lemon wedges, mignonette, and seafood sauce*

### FRESH FRUIT PLATTER

**SMALL (1 TO 7) \$85/ MEDIUM (8 TO 12 PAX) \$120**

*selection of fresh seasonal fruits*

## PICNIC LUNCH W/ DRINKS

\$55 DELIVERY FEE APPLIES

**\$165 PER PERSON (MIN 2)**

Selection of market fresh seafood, Gourmet Sandwiches, & Salad Local beers, Australian Wines & Soft Drinks

*\*\* Dietaries catered for on request.*

