



VESSEL HIRE

JANUARY - NOVEMBER

4 HOUR CHARTER (SUNDAY -FRIDAY)	\$1,400
ADDITIONAL HOURS	\$350 per hour
4 HOUR CHARTER (SATURDAY)	\$1,500
ADDITIONAL HOURS	\$375 per hour

DECEMBER

4 HOUR CHARTER	\$1,500
ADDITIONAL HOURS	\$375 per hour

PUBLIC HOLIDAYS

4 HOUR CHARTER	\$2,100
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ALL CHARTERS INCLUDE A SKIPPER ONLY

ADDITIONAL PRICING

BYO CHARTER FEE	\$150	2 X SUP BOARD	\$50
<ul style="list-style-type: none"> Includes use of all onboard facilities, including plates, glasses, cutlery, BBQ, utensils, condiments & garbage disposal 		LILY PAD	\$50
ICE	\$6/ 5kg bag	PRIOR ACCESS	\$100
WHARF FEES	\$50 per touch	<i>Subject to availability and approval, we can arrange for you to access the boat to drop off Dry food, drinks and decorations at Clontarf Marina either the day prior to the charter or the morning of the charter</i>	
		DRINKS COLLECTION SERVICE	\$100
		<i>offered from Dan Murphy's Manly Vale store for pre-ordered drinks plus ice</i>	

Pick up locations

City, Darling Harbour, Casino, Pyrmont, Towns Place), Eastern Suburbs (Rose Bay, Double Bay, Watsons Bay, Rushcutters Bay Yarranabee Pontoon), Lavender Bay, Mosman, Manly, Middle Harbour Yacht Club, Balmoral, Clontarf Marina. *please note we do not pick up from Campbells Cove, Man o' War steps, Eastern Pontoon or West of the Gladesville Bridge onboard Woorabinda*

Attire

Guests are advised to wear non-marking rubber-soled shoes. No wedges or stilettos. Once aboard, barefoot is welcomed! Please bring adequate sun protection, plenty of sunscreens and a towel if you wish to swim.





SANDWICH MENU

SANDWICHES – \$12.00 EACH (MIN ORDER 8)

BAGUETTE/WRAP – \$15.00 EACH (MIN ORDER 8)

Sandwich fillings include:

Double smoked ham, Swiss cheese, tomato, mixed leaves & mayonnaise.

Poached Chicken Breast, avocado, mayonnaise and mixed leaves.

Smoked Salmon, cream cheese, avocado, capers, Spanish onion.

Chargrilled vegetables, pesto, ricotta and baby spinach

Corned Beef, tomato pickles, tasty cheese and mayonnaise

Portuguese chicken Breast, mayonnaise, chilli jam & mixed leaves

Tuna, lemon mayo, cucumber, pickled onion and mixed leaves

Salad sandwich with avocado, tomato, cucumber, carrot, onion, & Swiss cheese

Sandwiches are made on wholewheat & quinoa & soy organic sourdough

Baguettes are made on white crispy fresh baked bread.

Sandwiches, Baguettes & Wraps are cut into ¼'s

The sandwiches and baguettes/ wraps are presented in quality craft window boxes.

SALAD MENU

SALAD MENU \$85 PER SALAD

serves at least 25 people (half size platters available on request \$50.00 each)

Wild Rice Salad - brown and wild rice with sultanas, almonds, toasted coconut and lemon honey mustard dressing.

Wild Rocket, Roasted Pumpkin & Pine nut Salad - with cherry tomatoes, goats cheese served with balsamic dressing.

Israeli Couscous Salad -w/fresh herbs, cherry tomato & chilli with a lemon & garlic dressing.

Quinoa & Roasted cauliflower salad - with cashews, currants, roast cauliflower & chickpea.





COCKTAIL CATERING

HOT/COLD FINGER FOOD

(Minimum 12 per item)

- Roast pumpkin, goat's cheese & tomato frittata- \$4.00
- Cocktail Spanakopita (feta & spinach filo triangles) \$4.00
- Cocktail Smoked salmon & dill quiche \$4.00

GOURMET SLIDERS MADE ON MINI MILK BUN

- Slow cooked beef brisket (minimum 24 per order) \$5.50 each
- Chicken schnitzel (minimum 12 per order) \$5.50 each
- Roast vegetable & goat's curd (minimum 12 per order) \$5.50 each
- Smoked salmon & cream cheese (minimum 12 per order) \$5.50 each

BUFFET MEATS

- Free range marinated & roasted chicken cut into 1/8's (served cold) \$27.00 ea (min order 2)
- Rare roast beef served with horseradish & mustards (served cold) \$80 p/kg (min 2 kg)
- Apple cider & maple glazed free range ham w/ apple pear & ginger chutney (served cold) \$60 p/kg (min 2 kg)

ADD ON FRESH BREAD ROLLS @ \$1.50 PER PERSON

ON THE BBQ

Your choice of meat, freshly cooked on the BBQ & served with rocket & parmesan salad and fresh bread rolls

GOURMET SAUSAGES FRESHLY COOKED ON THE BBQ \$15 PER PERSON

Vegetarian/Vegan/GF option available

HOMEMADE WAGYU BEEF BURGERS COOKED ON THE BBQ, SERVED WITH CHEESE SLICES – \$20 PER PERSON

Chicken/Vegetarian/ Vegan/GF option available

MIXTURE OF BURGERS AND SAUSAGES FOR \$25 PER PERSON





BUFFET MENU

BUFFET OPTION 1 - \$50 PER PERSON

- Cheese Platter
- Platter of Fresh Prawns
- Leg of Ham (sliced and served chilled)
- Barbeque Chicken
- Creamy Potato Salad
- Rocket and parmesan salad
- Bread Rolls
- Fresh Fruit Platter

BBQ BUFFET OPTION 2 - \$60 PER PERSON

- Cheese Platter
- Selection of Gourmet Sausages
- Chicken Skewers
- Lamb kofta
- Creamy Potato Salad
- Rocket and parmesan Salad
- Fresh Bread Rolls
- Fresh Fruit Platter
- *Add prawn platter for an additional \$10.00 per person, served with seafood sauce, lemon wedges*

PLATTER BUFFET OPTION 3 - \$45 PER PERSON

- Cheese Platter
- Antipasto Platter
- Assorted Wrap Platter
- Fresh Fruit Platter
- Fresh Bread Rolls
- *Add prawn platter for an additional \$10.00 per person, served with seafood sauce, lemon wedges*





PLATTERS

SUSHI PLATTERS | SERVES 20 PEOPLE

A variety of bite size Sushi Rolls Platter **\$70.00**

A variety of cooked and fresh Salmon Platter **\$85.00**

ANTIPASTO PLATTER – \$150

Serves 20 people

Cold meats, marinated olives, cheeses, homemade dips, pate.
Served with crackers.

CHEESE PLATTER

Serves 20 people

A range of Australian & European cheeses served with crackers.

- \$110.00 (4/5 cheeses)
- \$140.00 (5/6 cheeses)
- \$170.00 (7/8 cheeses)

FRUIT PLATTER – \$60

AA variety of Strawberries, Blueberries, Pineapple, Rock Melon,
Watermelon, Kiwi Fruit, Grapes.

(fruits will depend on season and market availability)

- Small: \$90.00 (serves 12-15)
- Medium: \$120.00 (serves 15-25)
- Large: \$150.00 (serves 25+)

SMOKED SALMON GRAVLAX PLATTER – \$140

Serves 20 people

Full side Salmon, smoked and sliced with capers, dill, & served
with sides of wasabi cream & pickled onion

CAKE MENU

WHOLE TRAY CAKES \$160.00

(30 x 40cm) Portioned

Orange & Almond cake (GF, DF)
Flourless chocolate & raspberry cake (GF)
Chocolate & walnut brownie (GF)
Blueberry & lime baked cheese cake
Apple & rhubarb crumble
Carrot & walnut cake

