



## VESSEL HIRE

### JANUARY - DECEMBER

3-HOUR CHARTER	\$3,120
4-HOUR CHARTER	\$3,840
5-HOUR CHARTER	\$4,800
6-HOUR CHARTER	\$5,760
7-HOUR CHARTER	\$6,600
8-HOUR CHARTER	\$7,300

## ADDITIONAL PRICING

WHARF FEES	\$60 per touch	BYO FOOD <small>Amenities on-board plates, cutlery, glasses, platters and Ice</small>	\$200
WAITSTAFF	\$90 per staff per hour	BYO DRINKS	\$400

### STAFF-TO-GUEST-RATIO

1 - 10 GUEST	1 STAFF
11 - 20 GUEST	2 STAFF
21 - 49 GUEST	3 STAFF





### CANAPE MENU

MINIMUM 10 PERSON

#### GOURMET CANAPE MENU \$57 PER PERSON

- BBQ pulled pork bao with cucumber, sour reddish and chili mayo
- Spinach Ricotta Turnover (V)
- Calamari bite with aioli
- Pumpkin & goat cheese arancini
- mini fruit cup (V, GF)

#### SILVER CANAPE MENU \$72 PER PERSON

- Garlic prawn skewers (GF)
- 4 cheese arancini (V)
- Lemongrass chicken skewers
- BBQ pulled pork bao with cucumber, sour reddish and chili mayo
- Mini wagyu beef burger in brioche bun with tomato and cheddar
- Mini fruit cup (V, VG, GF)

#### GOLD CANAPE MENU \$90 PER PERSON

- Prawn cocktail tartlets with avocado mousse and fish roe
- Lemongrass Chicken Skewers (GF)
- Teriyaki Scallop
- Cheeseburger Spring Roll with Sweet Chili Sauce
- Jalapeño & Cheese Bite (V)
- Mini wagyu burger in brioche bun with tomato and cheddar
- Mini fruit cup (V, GF)

#### PLATINUM CANAPE MENU \$110 PER PERSON

- Prawn cocktail tartlets with avocado mousse and fish roe
- Smoked salmon rose
- Natural Oyster (GF)
- Teriyaki Scallop
- Peking Duck Spring Roll
- Sweet Chili Chicken Taco
- Calamari Bite with Aioli
- Fruit Platter





## BBQ MENU

MINIMUM 10 PERSON

### SILVER BBQ MENU \$83 PER PERSON

#### APPETIZERS ON ARRIVAL

- Pumpkin & Goat Cheese Arancini (V)
- BBQ pulled pork bao with cucumber, sour reddish and chili mayo

#### PLATTER

Choose 1 from below

- Antipasto with sliced meats, ham, salami, prosciutto and marinated olives
- Vegetarian antipasto with grilled vege, olives, nuts dips and crackers

#### MAIN COURSE

- Angus Beef Patties (GF)
- Lamb & Rosemary Sausages (GF)
- Lemongrass Chicken Skewers (GF)
- Variety Seasonal Fruits Platter (V)(VG)(GF)
- Hot Dog Roll

### GOLD BBQ MENU \$95 PER PERSON

#### APPETIZERS ON ARRIVAL

- Cheeseburger Springroll
- BBQ pulled pork bao with cucumber, sour reddish and chili mayo

#### PLATTER

Choose 1 from below

- Antipasto with sliced meats, ham, salami, prosciutto and marinated olives
- Vegetarian antipasto with grilled vege, olives, nuts dips and crackers

#### MAIN COURSE

- Wagyu Beef Patties (GF)
- Beef Chipolata Sausages (GF)
- Grilled prawns with garlic butter and shallots (GF)
- Sweet Potato salad, cucumber, corn, quinoa, onion and cherry tomato (GF) (V)
- Variety Seasonal Fruits Platter (V)(VG)(GF)
- Hot Dog Roll

### PLATINUM BBQ MENU \$116 PER PERSON

#### APPETIZERS ON ARRIVAL

- Peking duck spring roll
- Teriyaki Scallop

#### PLATTER

Choose 1 from below

- Antipasto with sliced meats, ham, salami, prosciutto and marinated olives
- Vegetarian antipasto with grilled vege, olives, nuts dips and crackers

#### MAIN COURSE

- Wagyu Beef Patties (GF)
- Pork fennel and white wine sausages (GF)
- Grilled prawns with garlic butter and shallots (GF)
- Lemon grass chicken skewers (GF)
- Grilled salmon fillet
- Sweet Potato salad, cucumber, corn, quinoa, onion and cherry tomato (GF) (V)
- Variety Seasonal Fruits Platter (V)(VG)(GF)
- Hot Dog Roll





### BUFFET MENU

MINIMUM 10 PERSON

#### SILVER BUFFET MENU \$101 PER PERSON

##### APPETIZERS ON ARRIVAL

- Calamari Bite with aioli
- Homemade mini quiches (V)
- 4 Cheese Arancini (V)

##### PLATTER

*(Choose One from the below)*

- Antipasto with sliced meats, ham, salami, prosciutto and marinated olives
- Vegetarian antipasto with grilled vege, olives, nuts, dips and crackers (V)

##### MAIN COURSE

- Herb roasted whole chicken with hearty oven baked vegetable (GF)
- Homemade cheesy angus beef lasagne
- Sweet potato salad, cucumber, corn, quinoa, onion and cherry tomato (V)(VG)(GF)
- Dessert platter for share (in petit four size) (V)
- Variety seasonal Fruits Platter (V)(VG)(GF)

#### GOLD BUFFET MENU \$113 PER PERSON

##### APPETIZERS ON ARRIVAL

- Garlic Prawn Skewers (GF)
- Pumpkin & Goat Cheese Arancini (V)
- Cheeseburger Spring Roll

##### PLATTER

*(Choose One from the below)*

- Antipasto with sliced meats, ham, salami, prosciutto and marinated olives\*
- Vegetarian antipasto with grilled vege, olives, nuts, dips and crackers (V)\*

##### MAIN COURSE

- Slow Cooked Striploin (GF)
- Homemade cheesy angus beef lasagne
- Sweet potato salad, cucumber, corn, quinoa, onion and cherry tomato (V)(VG)(GF)
- Dessert platter for share (in petit four size) (V)
- Variety seasonal Fruits Platter (V)(VG)(GF)

#### PLATINUM BUFFET MENU \$140 PER PERSON

##### APPETIZERS ON ARRIVAL

- Peking Duck Spring Roll
- BBQ pulled pork bao with cucumber, sour radish and chili mayo
- Sweet Chili Chicken taco

##### PLATTER

*(Choose One from the below)*

- Antipasto with sliced meats, ham, salami, prosciutto and marinated olives\*
- Vegetarian antipasto with grilled vege, olives, nuts, dips and crackers (V)\*

##### MAIN COURSE

- Teriyaki Salmon Fillet
- Slow Cooked Striploin (GF)
- Grilled Prawns with garlic butter and shallots
- Sweet potato salad, cucumber, corn, quinoa, onion and cherry tomato (V)(VG)(GF)
- Dessert platter for share (in petit four size) (V)
- Variety seasonal Fruits Platter (V)(VG)(GF)





## PLATTERS MENU

### CHEESE PLATTER \$160

**Serves up to 10 guest**

Cheese platter of a variety of Australian and European cheeses served with grapes, lavosh and dried fruits.

*Dietary notes:*

This item can be tailored to offer gluten free bread on request, price subject to change dependent on number of serves.

### DIPS PLATTER 1 \$80

**Serves up to 10 guest**

A selection of dips, accompanied by vegetable crudités and crackers.

Avocado, fresh lime & coriander with heirloom tomato dip

Hummus with cream cheese & toasted pinenuts

Labneh with roasted pumpkin & za'atar

### DIPS PLATTER 2 \$80

**Serves up to 10 guest**

A selection of dips, accompanied by vegetable crudités and crackers.

Avocado, fresh lime & coriander with heirloom tomato dip

Beetroot Tzatziki

Baba Ganoush: Roasted eggplant with tahini

### LUNCH SLIDER PACK \$190

**Serves up to 7 guest**

Assorted Sliders (approx 4 slider per person) 32 pieces

*With your choice of 4 fillings:*

- Buffalo mozzarella, tomato, basil & pesto
- Fried chicken, spicy mayo & coss lettuce
- Pastrami, slaw & Russian dressing
- Prosciutto, zucchini, parmesan & aioli
- Hot smoked salmon, cucumber, pickle, dill & lemon aioli
- Roast beef, pickled onions & ranch dressing
- Chicken, avocado, jalapeno, coriander & lime
- Egg mayo with spinach & pesto

### MEGA LUNCH PACK \$265

**Serves up to 16 guest**

*Assorted rolls, sandwiches and wraps (Serving size: 48 pieces – We recommend 2-3 pieces per person)*

- Chicken, papaya and chilli rice paper rolls.
- Crunchy vegetables, peanut and mint rice paper rolls.
- Fresh salmon, lemon and dill mayo on herbed bruschetta.
- Avocado and tomato salad on wholemeal bruschetta.
- Poached chicken baguettes with semi dried tomatoes, olives and roquette.
- Shaved beef sandwiches with slaw, pickles and Russian dressing on rye.
- Heirloom tomato sandwiches with buffalo mozzarella and basil pesto.
- Spicy fried chicken wraps with roquette, tomato and chilli mayo.

### MIXED FINGER SANDWICH PLATTER \$125

**Serves up to 9 guest**

*A selection of sandwiches and wraps. Serving size: 36 pieces – We recommend 3-4 pieces per person*

- Poached chicken sandwiches with semi dried tomatoes, olives and roquette
- Shaved beef sandwiches with slaw, pickles and Russian dressing on rye
- Heirloom tomato sandwiches with buffalo mozzarella and basil pesto
- Fresh salmon sandwiches with lemon and dill mayo with cucumber and watercress
- Leg ham sandwiches with cheddar cheese and pickle sauce
- Shredded kale slaw sandwiches with hummus
- Dietary notes: This item includes 20% vegetarian options

### SEASONAL FRUIT PLATTER \$150

**Serves up to 10 guest**

A selection of sliced seasonal fruits & berries

### SELECTION OF SALAD POTS \$140

**Serves up to 10 guest**

- Cauliflower salad with freekeh, chickpea, hummus, halloumi and balsamic
- Poached chicken salad with steamed greens, couscous, basil, pesto and lemon
- Seared beef salad with papaya, chilli, mint, cashews and cucumber
- Roasted pumpkin salad with millet, red onion, spinach, feta and pine nuts
- Smoked salmon salad with watercress, broccoli, peas, shaved zucchini and green lentils.

**Dietary notes:**

This item can be tailored to offer gluten free bread on request, price subject to change dependent on number of serves.





## BEVERAGE PACKAGES

### **GOLD PACKAGE | \$29PP/HR**

#### **SPARKLING**

Svelte Sparkling Brut Nv  
Rose  
Friends of Rufus Rose

#### **WHITE – CHARDONNAY**

Svelte Chardonnay  
White - Sauvignon Blanc  
Svelte Sauvignon Blanc  
Red - Cabernet Sauvignon  
Light of Day Coonawarra  
Red - Shiraz  
Mt Yengo South Australia Shiraz

#### **NON ALCOHOLIC**

Water, Juice & Soft Drinks

### **PLATINUM PACKAGE | \$55PP/HR**

#### **SPARKLING**

Mt Yengo Nv Sparkling Wine

#### **ROSE**

Barristers Block Charlize Rose

#### **WHITE - PINOT NOIR**

Otu Classic

#### **WHITE - SAUVIGNON BLANC**

Otu Marlborough

#### **RED - CABERNET SAUVIGNON**

Audacious Barossa Valley

#### **RED - SHIRAZ**

Mt Yengo South Australia Shiraz

#### **NON ALCOHOLIC**

Water, Juice & Soft Drinks

### **DIAMOND PACKAGE | \$32PP/HR**

#### **SPARKLING**

Svelte Sparkling Brut Nv

#### **ROSE**

Friends of Rufus Rose

#### **WHITE – CHARDONNAY**

Svelte Chardonnay

#### **WHITE - SAUVIGNON BLANC**

Svelte Sauvignon Blanc

#### **RED - CABERNET SAUVIGNON**

Light of Day Coonawarra

#### **RED - SHIRAZ**

Svelte Shiraz

#### **BEER**

(Choice ONE of the below options)  
Tooheys, Stella Artois, Asahi, Heineken, Corona  
Non Alcoholic  
Water, Juice & Soft Drinks





## BEVERAGE PACKAGES

### PENFOLDS DELUXE PACKAGE

**\$125 PER PERSON PER HOUR**

#### SPARKLING

Thiénot Champagne Cuvee Brut NV

#### ROSE

Penfolds Thiénot Champagne Brut Rosé

#### WHITE - CHARDONNAY

2023 Bin 311 Chardonnay

#### WHITE - RIESLING

2024 Bin 51 Eden Valley Riesling

#### RED - CABERNET

2018 Penfolds Bin 8 Cabernet

#### RED - SHIRAZ

2019 Penfolds St Henri Shiraz

#### Non Alcoholic

Water, Juice & Soft Drinks

### PENFOLDS SUPERIOR PACKAGE

**\$151 PER PERSON PER HOUR**

#### SPARKLING

Thiénot Champagne Cuvee Brut NV

#### ROSE

Penfolds Thiénot Champagne Brut Rosé

#### WHITE - CHARDONNAY

2023 Reserve Bin A Chardonnay

#### WHITE - RIESLING

2024 Bin 51 Eden Valley Riesling

#### RED - CABERNET SAUVIGNON

2021 Penfolds Bin 704 Napa Valley Cabernet Sauvignon

#### RED - SHIRAZ

2022 Penfolds RWT Bin 798 Barossa Valley Shiraz

#### NON ALCOHOLIC

Water, Juice & Soft Drinks

