



## VESSEL HIRE

### OFF PEAK | APRIL - SEPTEMBER

3 hour minimum hire

\$400 per hour

### PEAK | OCTOBER - MARCH | 4 HOUR MIN HIRE

SUNDAY - FRIDAY

\$450 per hour

SATURDAY

\$500 per hour

**Note:** Bucks Parties (max 25 guests only)

### PUBLIC HOLIDAY | 4 HOUR CHARTER

CHRISTMAS DAY, BOXING DAY, NEW YEAR'S DAY & AUSTRALIA DAY

\$3,000

## ADDITIONAL PRICING

### WHARF FEES

*Manly Wharf (weather dependant) - \$100 travel fee applies (per way)*

\$50 per touch

### PUBLIC HOLIDAY SURCHARGE

20%

### BYO AMENITIES FEE

*includes disposable crockery, cutlery, cups & napkins & rubbish removal. BYO ice.*

\$150

### PRIOR ACCESS FEE

*to drop off BYO supplies or decorate the boat prior to your charter (subject to availability)*

\$100





### GRAZING PLATTERS

GRAZING PLATTERS INCUR A \$100 DELIVERY FEE

#### GRAZING PLATTERS \$290 EACH

(serves 15-20 guests)

##### ANTIPASTO PLATTER

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

Prosciutto, salami, smoked ham, braciola, cornichon, slow cooked olives, tomato relish, baba ghanoush, hummus, crackers and French baguette).

##### CHEESE PLATTER

Cheese Platter - cheddar, French cream brie, blue cheese, quince, grapes & berries, dried fruits, crackers and nuts).

##### FRESH FRUIT PLATTER

Selection of fresh seasonal fruits

##### MEZZE VEGETARIAN PLATTER

Grilled vegetables, marinated feta, bocconcini, veggies crudité, dolmades, slow cooked olives, filled baby bell peppers, baba ghanoush, hummus, beetroot hummus, tzatziki, pita bread, sourdough crostini, grissini and lavosh).

##### SEAFOOD PLATTER (SERVES 6)

##### \$355 PER PLATTER

Peeled prawns (2pp), Pacific oysters (2pp), salmon sashimi (2pp), lemon wedges, mignonette and seafood sauce)

