



## **SKIPPERED YACHT CHARTER – UP TO 6 PEOPLE** **\$250 PER HOUR**

Pick-Up Location: Palm Beach Ferry Wharf

Enjoy an exclusive yacht charter for up to six (6) people with an experienced and fully qualified skipper who will guide you through the beautiful waters of Pittwater, NSW.

- Your yacht charter is private and tailored exclusively to your group.
- BYO food and drinks, or we can provide catering as an optional extra.
- We supply beach towels, tea, coffee, milk, sugar, cutlery, glasses, plates, and serving platters.

## **LARGE GROUP SKIPPERED YACHT CHARTER – 6 TO 10 PEOPLE** **\$550 PER HOUR**

Pick-Up Locations: Palm Beach Ferry Wharf, Newport Wharf, Church Point Wharf, or as negotiated.

For larger groups of up to ten (10) people, our bigger Beneteau Oceanis yacht offers a luxurious experience, complete with an experienced skipper and a host to serve food and drinks.

- Your yacht charter is private and exclusive to your group.
- BYO food and drinks, or we can provide catering as an optional extra.
- We supply beach towels, tea, coffee, milk, sugar, cutlery, glasses, plates, and serving platters.

## **ROMANTIC STAY & SAIL** **\$950**

### **Includes:**

- 90 minute skippered sail
- Overnight stay in picturesque Pittwater location
- Linen, pillows, doona, blankets
- Towels & sunscreen
- Snorkelling equipment & fishing rods
- Cheese & Antipasto Platter
- Breakfast Hamper w selection of pastries, yoghurt, fresh fruit & juice

## PLATTER MENU

### SEAFOOD PLATTER – \$120

Prawns, smoked salmon, tuna sushi, two cheeses, fresh seasonal fruit and vegetables, and condiments served with Turkish bread.

### COLD MEATS PLATTER – \$120

A selection of cold deli meats, two cheeses, fresh seasonal fruit and vegetables, and condiments served with Turkish bread.

### VEGETARIAN PLATTER – \$120

Dolmades, falafel, hummus, olives, two cheeses, fresh seasonal fruit and vegetables, and condiments served with Turkish bread.

### CHEESE & ANTIPASTO PLATTER – \$120

A mix of prosciutto, olives, sundried tomatoes, two cheeses, fresh seasonal fruit and vegetables, and condiments served with Turkish bread.

### OYSTER PLATTER – \$35

12 natural oysters served with fresh lemon wedges.

### BREAKFAST PLATTER – \$70

A selection of pastries, yogurt, seasonal fresh fruits, and fruit juice.



## BEVERAGE PACKAGE

### SPARKLING WINE & CHAMPAGNE

*Chilled and on ice for your arrival*

#### JANSZ PREMIUM CUVÉE – \$55

This Tasmanian sparkling wine, crafted from Chardonnay and Pinot Noir, is bright and fresh with aromas of lemon, apple, and pear—perfect to pair with oysters and seafood.

#### MOËT & CHANDON IMPERIAL BRUT CHAMPAGNE – \$90

This Tasmanian sparkling wine, crafted from Chardonnay and Pinot Noir, is bright and fresh with aromas of lemon, apple, and pear—perfect to pair with oysters and seafood.

#### VEUVE CLICQUOT BRUT YELLOW LABEL CHAMPAGNE – \$120

Known for its perfect balance of strength and aromatic intensity, this Champagne offers notes of yellow and white fruits, vanilla, and brioche, with a fresh palate of pear and lemon.

#### BOLLINGER SPECIAL CUVÉE CHAMPAGNE – \$130

A full-bodied and toasty French Champagne, Bollinger is distinctive for its high proportion of Pinot Noir and oak-matured base wine, creating a rich and luxurious flavor.

