



VESSEL HIRE

FEBRUARY - APRIL

4 HOUR CHARTER	\$4,000
Additional hours: \$1,000 per hour	

MAY - OCTOBER

4 HOUR CHARTER	\$3,600
Additional hours: \$900 per hour	

NOVEMBER - JANUARY

4 HOUR CHARTER	\$4,400
Additional hours: \$1,100 per hour <i>Minimum of 35 pax for all Friday/Saturday charters in December</i>	

PUBLIC HOLIDAY

NEW YEARS EVE	\$60,000
<i>7pm – 1am 50 Maximum pax Inclusive of deluxe beverage package and this canape menu, prepared by our on-board chef and served by our waitstaff</i>	

ADDITIONAL PRICING

WAIT STAFF FEE <i>\$57 per hour</i>	\$228 <i>(4 hour)</i>
BYO POLICY <i>NO BYO Fridays & Saturdays In December</i> <i>Please note, no use of the galley for cooking or food preparation. All food must be pre-cooked and plattered.</i>	
BYO FOOD <i>Pre-cooked & Pre-plattered food</i>	\$10PP
BYO BEVERAGES <i>Includes eskies, ice, glassware & amenity fees</i>	\$20 PP
BYO DJ	\$250
PUBLIC HOLIDAY SURCHARGE	\$30%
WEDDING SURCHARGE	\$30%

WHARF FEES <i>Extra travel time may apply for pick up and drop off at some wharves.</i>	\$50 per visit
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DROP OFF MENU FEE	\$135
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STAFF FEE	
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WAITSTAFF	\$300
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STAFF-TO-GUEST-RATIO	1:10
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CHEF FEE	
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CHEF	\$430 (4 hours)
<i>Additional hour: \$100</i>	





NEW YEARS EVE CHARTER

NYE PACKAGE \$55,000

6-Hour Vessel Hire (7pm - 1am)

Up to 50 Passengers

Captain, Staff, and Marine Crew

Gourmet Canapés and Deluxe Beverages Package

NEW YEARS EVE MENU

CANAPE

king prawn salad with shallot and dill on edible spoon (gf)

corn and zucchini fritter with avocado, tomato and eschalot salsa (ve, gf)

peking duck pancake with spring onion, cucumber and hoisin

torched salmon fillet on pan fried rice cake with wasabi mayonnaise and sweet soy (gf)

thai chicken globe with miso butter and crisp shallots (gf)

polenta and truffle chips with shaved parmesan and chives (v, gf)

fresh pacific or sydney rock oysters with shallot and citrus dressing (ve, gf)

ocean cooked king prawns cracked pepper and lemon (gf)

spring pea, thyme and manchego risotto ball with olive mousse (v, gf)

teriyaki chicken and pickled slaw slider with siracha mayo

SERVED IN A SMALL BOWL OR NOODLE BOX

mini poke bowls with salmon or tuna, pickled carrot, crisp raddish and edamame (gf, v-option)

butter chicken curry with steamed basmati rice and crisp shallots (gf)

sri lankan eggplant and potato curry with fragrant rice and fresh coconut sambal (ve, gf)

SWEET CANAPÉ

mini pavlova with fresh cream and summer berries (v, gf)

chocolate brownie bites (v, gf)

fresh fruit brochettes (ve, gf)

SUPPER

whole guinness and honey baked ham with condiments and boutique bread rolls

selection of three cheeses, fresh and dried fruits, quince paste and assorted crackers

[including gf options]





CANAPE MENU

CANAPÉ MENU ONE \$ 49.00 PER PERSON

Recommended for 2 hour charters only.

king prawn salad with shallot and dill on edible spoon (gf)
corn and zucchini fritter with avocado, tomato and eschalot salsa (ve, gf)
peking duck pancake with spring onion, cucumber and hoisin

torched salmon fillet on pan fried rice cake with wasabi mayonnaise and sweet soy (gf)
thai chicken globe with miso butter and crisp shallots (gf)
polenta and truffle chips with shaved parmesan and chives (v, gf)

CANAPÉ MENU 2 -\$ 72.00 PER PERSON

recommended for 3 – 4 hours charters

fresh tuna tartare on edible spoon with lime and caper
steamed pork gyoza pot sticker dumpling

bengal spiced cauliflower fritti with lemon dip (ve, gf)
fragrant lamb kofta w sumac & honey yoghurt (gf)

porcini mushroom arancini ball with basil mayo (v, gf)
classic beef and potato pie

served in a small bowl or noodle box
butter chicken curry with steamed basmati rice and crisp shallots (gf)
mini poke bowls with salmon or tuna, pickled carrot, crisp raddish and edamame (gf,v-option)

Sweet Canapé
mini pavlova with fresh cream and summer berries (v, gf)

GF – GLUTEN-FREE, V – VEGETARIAN, VE – VEGAN





CANAPE MENU

CANAPÉ MENU THREE - \$ 85.00 PER PERSON

Recommended for 4 hour charters only.

Canapé

kingfish ceviche served on an edible spoon

peking duck pancakes with spring onion, cucumber and hoisin sauce
corn and zucchini fritter with avocado, lime and coriander salsa (ve, gf)

tempura prawn skewer with ponzo dip and green shallots

aloo bonda indian potato fritters with green chilli yoghurt (ve, gf)

karaage chicken with kewpie mayonnaise and togarashi

spring pea, thyme and manchego risotto ball with olive mousse (v, gf)

teriyaki chicken and pickled slaw slider with siracha mayo

Served in a small bowl or noodle box

slow roast 12 hour lamb shoulder with creamy mash and sautéed mushrooms jus (gf)

fillet of rock ling with ginger and shallots in master stock and steamed rice

Sweet Canapé

chefs selection of summer desserts (v)

Additional Items

\$ 12.00 per item, per person, including GST.

Served in a small bowl or noodle box.

mini poke bowls with salmon or tuna, pickled carrot, crisp raddish and edamame (gf,v-option)

beer battered flathead gougons with tartare sauce and chips

thai green chicken curry with fragrant rice and crisp shallots (gf)

butter chicken curry with steamed basmati rice and crisp shallots (gf)

slow cooked pork ragout with wild mushrooms, garlic mash, gremolata (gf)

sri lankan eggplant and potato curry with fragrant rice and fresh coconut sambal (ve, gf)

braised beef bourguignon with root vegetables and parisienne mash (gf)

thai red salmon curry with jasmine rice and lychee, kaffir lime and chilli salsa (gf)

fillet of rock ling with ginger and shallots in 8 hour master stock and steamed rice

char sui pork with vegan fried rice and fried eschallots

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PLATTER

OYSTER PLATTER

\$175.00 PER HAM RECOMMENDED FOR 10 PEOPLE

24 x fresh pacific or sydney rock oysters with shallot and citrus dressing (ve, gf)

PRAWN PLATTER

\$200.00 PER HAM RECOMMENDED FOR 10 PEOPLE

30 x ocean cooked king prawns cracked pepper and lemon (gf)

PRAWN AND OYSTER PLATTER

\$400.00 RECOMMENDED FOR 10 PEOPLE

24 x fresh pacific oysters or sydney rock oysters (ve, gf)

30 x ocean cooked king prawns peeled (gf)

300g seaweed salad with miso dressing (ve, gf)
with fresh lemon and lime wedges selection of sauces

SEAFOOD PLATTER

\$660.00 MINIMUM 10 PEOPLE (CAN BE ORDERED IN MULTIPLES OF 10 ONLY)

24 x ocean cooked king prawns | 24 x fresh pacific oysters,

2 x blue swimmer crab | 5 x balmain bugs ½ cut,

250g smoked salmon with shaved spanish onions, capers, fresh lemon and lime
wedges selection of sauces

HAM BUFFET

\$475.00 PER HAM, INCLUDING GST

whole Guinness and honey-baked ham with condiments and boutique bread rolls

ANTIPASTO PLATTER

\$200.00 MINIMUM 10 PEOPLE (CAN BE ORDERED IN MULTIPLES OF 10 ONLY)

rustic italian breads, grissini and flatbreads [including gf options]

oven baked semi dried tomatoes, marinated green olives,

grilled eggplant and zucchini, dolmades, cornichons, marinated artichokes, persian feta,
hot sopressa salami and san danielle prosciutto, shaved bone ham

CHEESE PLATTER

\$200.00 MINIMUM 10 PEOPLE (CAN BE ORDERED IN MULTIPLES OF 10 ONLY)

selection of three cheeses, fresh and dried fruits, quince paste and assorted crackers

Please note: When ordering platters only, a \$130.00 drop off fee will apply.
All charters will attract a chef charge of \$430 for a 4 hours charter. Each additional hour

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BUFFET MENU

BUFFET MENU ONE \$120 PER PERSON

Served as a side or table buffet

Canapé

peking duck pancake with spring onion, cucumber and hoisin sauce
corn and zucchini fritter with avocado, tomato and eschalot salsa (ve, gf)
spring pea, thyme and manchego risotto ball with olive mousse (v, gf)

Buffet

assorted boutique bread rolls with butter (v)
chilled pacific oysters with shallot and citrus dressing [2 per person] (gf)
fresh king prawns dill and lime aioli [3 per person] (gf)

chermoula brushed barramundi lemongrass butter sauce (gf)

greek roasted chicken pieces with lemon oragano dressing (gf)

slow roast 12 hour lamb shoulder with caramelised shallots and button mushrooms, jus (gf)

sides

insalata of finely shaved cabbage, italian parsley, pine nut and raisin with grated pecorino (v, gf)
crisp broccolini salad with chilli and baby capers (ve, gf)
cocktail potato salad with and grain mustard and herb vinaigrette (ve, gf)

Dessert

chefs selection of summer desserts (v, ve, gf)

BUFFET MENU TWO \$ 145.00 PER PERSON

Served as a side or table buffet

Canapé

fresh tuna tartare on edible spoon with lime and caper
peking duck pancake with spring onion, cucumber and hoisin sauce
bengal spiced cauliflower fritti with lemon dip (ve, gf)

Buffet

assorted boutique bread rolls with butter (v)
ocean cooked king prawns with dill aioli [3 per person] (gf)
fresh pacific oysters with shallot and finger lime dressing [2 per person] (ve, gf)
smoked tasmanian salmon with fine eschallots, chives, lemon and baby capers (gf)
bbq salmon fillets with fresh rocket and salsa verdi (gf)
pan fried chicken supreme marinated in sage, lemon zest and chilli (gf)
whole roasted beef fillet with red wine and rosemary jus (gf)

sides

rocket, pear and parmesan salad with balsamic glaze and extra virgin olive oil (v, gf, ve)
cauliflower steaks with pomegranate, fetta and fresh chimichurri dressing (v)
kipfler potato salad with fresh herbs and crisp shallots and light mustard dressing (v, gf, ve)

Dessert

chefs selection of summer desserts (v, ve, gf)

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BEVERAGE PACKAGES

DELUXE BEVERAGE PACKAGE | \$14.50PP P/H

\$24.50 PER PERSON, PER HOUR FOR DELUXE PACKAGE PLUS ALL HOUSE SPIRITS.

BEER

Corona Extra
Peroni Nastro Azzuro (imported)
Cascade Premium Light

WHITE WINE

Jules Taylor Sauvignon Blanc, Marlborough NZ
Kim Crawford Pinot Gris, Hawkes Bay NZ

RED WINE

Gilardi 'Ravelet' Rose French
Barossa valley Wine Company Gravel Track Shiraz, SA
Stoneleigh Pinot Noir, NZ

SPARKLING

Petaluma Croser NV

Selection of soft drinks, juices, mineral water, tea and coffee.
Alternative quality beers and wines will be served if the selection is unavailable

EXCLUSIVE BEVERAGE PACKAGE | \$30.00PP P/H

Beer

Corona
Peroni
Cascade Premium Light

White Wine

Coldstream Hills Chardonnay
Banjo's Run Sauvignon Blanc
Kim Crawford Pinot Gris, Hawkes Bay NZ

Red Wine

Banjo's Run Pinot Noir
St Hallett The Reward Cabernet Sauvignon
Banjo's Run Merlot

Champagne

Veuve Clicquot Yellow Label Brut

Spirits

Includes all house spirits

Selection of soft drinks, juices, mineral water, tea and coffee.
Alternative quality beers and wines will be served if the selection is unavailable

