



DAY CHARTER RATES

NOVEMBER - MAY

UP TO 20 GUESTS	\$6,000 per hour
21 - 40 GUESTS	\$8,000 per hour
41 - 110 GUESTS	\$10,500 per hour
111 - 150 GUESTS	\$15,500 per hour
151 - 180 GUESTS	\$20,500 per hour

NYE 2026

\$275,000 ALL INCLUSIVE (50 pax)
\$150 per person (up to 180 pax)

TERM CHARTER RATES

NOVEMBER - MAY

OVERNIGHT	AUD \$66,000 + 25% APA
WEEKLY	AUD \$396,000 + 25% APA

MONDAY - WEDNESDAY 20% OFF THE CHARTER RATE
(INCLUDES OVERNIGHTS)

ADDITIONAL PRICING

STAFF	\$90 per hour <small>4-hour minimum</small>	WHARF FEES	N/A
STAFF-TO-GUEST RATIO	1:10	PUBLIC HOLIDAY SURCHARGE	<ul style="list-style-type: none"> 25% on yacht hire, catering & beverage 100% on staff
CHEF <small>(required on all catered charters)</small>	\$165 per hour <small>4-hour minimum</small>	ON CONSUMPTION BEVERAGES <small>(charged via credit card at the conclusion of charter)</small>	
STAFF-TO-GUEST RATIO	1:50	FURNITURE REMOVAL	On Request
BYO FOOD	not permitted		
BYO BEVERAGE <small>(includes ice & glassware only)</small>	\$35 per person		





Additional Information

- **Same Day Bookings:** Same day bookings accepted
- **Anchorage:** Rose Bay, Athol Bay, Chinamans or Farm Cove
- **Pick up and drop off:** Pickup & Drop off is via water transfer (Included) 60pax+ is to/from Man O'War Steps only. For events over 80 we advise a staggered arrival time from 30 minutes before.
- **Vessel Access Day Charter:** No access to lower deck or any cabins unless arranged prior to the charter. Inspection of cabins can be requested during the charter.
- **Shoes & Bags:** There is a strict no shoe policy onboard. Shoes will be safely stowed on board during charter using a secure number system. There is no bag storage so please only bring a handbag you can carry.
- **DJ's:** DJ's are allowed on charter but must bring their own equipment.
- **Water Toys:** Please note that water toys are available upon prior request only.
- **Tender:** \$550 Per hour to add a tender
- **Smoking:** Smoking is allowed when vessel is at anchor and only on the swim platform with crew member in accompaniment.
- **Alcohol:** RSA laws will be strictly adhered to. Management reserves the right to cease service to any guests according. For all charters with beverages on consumption, we kindly require a credit card to be provided on the day and left at the bar, with full payment to be settled upon disembarkation
- **Swimming:** A maximum of 20 guests can be swimming at any one time.
- **Inflatable Pool:**
 - For groups over 20 pax there is a minimum charter time of 6 hours to use the inflatable pool- please note the actual pool use time will be circa 4 hours to allow for setup (1 hr) and pack down (1hr). Pool setup starts once all guests are onboard.
 - For groups under 20 pax the pool can be used during a 4 hour charter - please note the actual pool use time will be circa 2 hours to allow for setup (1 hr) and pack down (1hr). Pool setup starts once all guests are onboard. For pool to be setup prior to arrival the fee is from \$1500.
- **Any charter with the inflatable pool** in use will not be able to cruise and will be at anchor for the whole charter period.





CANAPE MENU

SILVER CANAPE | \$99 PP

Approx 10 canapes per guest in total

SMALL CANAPE

Handmade Sushi

A variety of sushi styles and flavours. (V, GF, DF/VE option)

Hiramasa Kingfish Ceviche

Sweet corn, micro coriander, tortilla crisp. (GF)

Prosciutto di Parma on Rye Toast

Prosciutto di Parma, whipped parmesan, and rosemary on a crisp rye base. (GF optional)

Saffron, Caramelised Leek and Smoked Fior di Latte Arancini

Crispy risotto balls with AAA-grade saffron, served with creamy truffle aioli and parmesan. (V)

Substantials

Honey-Garlic and Lemon Chicken Skewers

With spring onion and sesame seeds. (GF, DF)

Short Rib and Brisket Sliders

With pickles, cheese, and signature burger sauce. (GF, V, DF available on request)

Dessert

Mini Gelato Cones

A selection of chocolate, vanilla, hazelnut, mint, raspberry, mango (GF & DF available on request)

GOLD CANAPE | \$125 PP

Approx 12 canapes per guest in total

SMALL CANAPÉS

Handmade Sushi

A variety of sushi styles and flavours. (V, GF, DF, VE option)

Hiramasa Kingfish Ceviche

Sweet corn, micro coriander, tortilla crisp. (GF)

Prosciutto di Parma on Rye Toast

Prosciutto di Parma, whipped parmesan, and rosemary on a crisp rye base. (GF optional)

Bamboo Shoot and Mixed Mushroom Dumpling

Handmade dumplings filled with sautéed mushrooms and garlic chives, served with a chilli and fresh lime dipping sauce. (DF, GF optional)

Saffron, Caramelised Leek and Smoked Fior di Latte Arancini

Crispy risotto balls with AAA-grade saffron, served with creamy truffle aioli and parmesan. (V)

SUBSTANTIALS

Honey-Garlic and Lemon Chicken Skewers

With spring onion and sesame seeds. (GF, DF)

Battered Rock Flathead Fillets

Deep-fried flathead fillets in crisp, light batter, served with lilliput caper tartare and fennel fronds.

Short Rib and Brisket Sliders

With pickles, cheese, and signature burger sauce. (GF, V, DF available on request)

DESSERT

Mini Gelato Cones

A selection of chocolate, vanilla, hazelnut, mint, raspberry, mango (GF & DF available on request)

PREMIUM CANAPE | \$140 PP

Approx 14 canapes per guest in total

SMALL CANAPÉS

Handmade Sushi

A variety of sushi styles and flavours. (V, GF, DF, VE option)

Hiramasa Kingfish Ceviche

Sweet corn, micro coriander, tortilla crisp. (GF)

Prosciutto di Parma on Rye Toast

Prosciutto di Parma, whipped parmesan, and rosemary on a crisp rye base. (GF optional)

Bamboo Shoot and Mixed Mushroom Dumpling

Handmade dumplings filled with sautéed mushrooms and garlic chives, served with a chilli and fresh lime dipping sauce. (DF, GF optional)

Saffron, Caramelised Leek and Smoked Fior di Latte Arancini

Crispy risotto balls with AAA-grade saffron, served with creamy truffle aioli and parmesan. (V)

SUBSTANTIALS

Honey-Garlic and Lemon Chicken Skewers

With spring onion and sesame seeds. (GF, DF)

Battered Rock Flathead Fillets

Deep-fried flathead fillets in crisp, light batter, served with lilliput caper tartare and fennel fronds.

Pumpkin Raviolo

Pumpkin-filled pasta with brown butter, sage, pine nuts, and fresh arugula. (V)

Short Rib and Brisket Sliders

With pickles, cheese, and signature burger sauce. (GF, V, DF available on request)

BBQ'd Prawn Tacos

Fresh tortillas, pineapple salsa, crunchy slaw, chipotle aioli. (GF, V, DF available on request)

DESSERT

Mini Gelato Cones

A selection of chocolate, vanilla, hazelnut, mint, raspberry, mango (GF & DF available on request)

VE = VEGETARIAN, VEG = VEGAN GF = GLUTEN FREE, DF = DAIRY FREE





BUFFET MENU

SILVER BUFFET | \$145 PP

PROTEINS

Slow-Roasted Petunia Ocean Trout

With fennel and Meyer lemon. (DF, GF)

Free-Range Chicken Breast

With torched baby corn, sage, and garlic.

Stuffed Portobello Mushroom

With sundried tomato, baby spinach and goat cheese (V, GF & DF available)

SIDES

Roasted Dutch Carrots

With wild rocket leaves, blue cheese, and nuts. (V, GF)

Crispy Duck Fat Potatoes

With herbs, salt, and vinegar. (GF, DF)

Large Garden Leaf Salad

With blackened onion, walnut, and chilli dressing. (V, GF, DF)

Bread Rolls

With Pepe Saya butter and flaky salt. (V)

DESSERT

Mini Pavlovas

Meringue, cream, and seasonal fruits. (V, GF, DF available)

GOLD BUFFET | \$185 PP

PROTEINS

Slow-Roasted Petunia Ocean Trout

With fennel and Meyer lemon. (DF, GF)

Free-Range Chicken Breast

With torched baby corn, sage, and garlic.

Medium-Rare Roasted Eye Fillet

With confit garlic and Madeira sauce. (GF)

SIDES

Roasted Dutch Carrots

With wild rocket leaves, blue cheese, and nuts. (V, GF)

Crispy Duck Fat Potatoes

With herbs, salt, and vinegar. (GF, DF)

Large Garden Leaf Salad

With blackened onion, walnut, and chilli dressing. (V, GF, DF)

Stuffed Portobello Mushroom

With sundried tomato, baby spinach, and goat cheese. (V, GF & DF available)

Bread Rolls

With Pepe Saya butter and flaky salt. (V)

DESSERT

Chocolate and Crushed Pistachio Tarts (V)

Small chocolate ganache tarts with sea salt and Iranian green pistachios (V)

Mini Pavlovas

Meringue, cream, and seasonal fruits. (V, GF, DF available)

PREMIUM BUFFET | \$230 PP

PROTEINS

Slow-Roasted Petunia Ocean Trout

With fennel and Meyer lemon. (DF, GF)

Free-Range Chicken Breast

With torched baby corn, sage, and garlic.

Medium-Rare Roasted Eye Fillet

With confit garlic and Madeira sauce. (GF)

King Leader Prawns

With bisque butter, eschalot, kaffir lime, and lemongrass. (GF, DF available)

SIDES

Roasted Dutch Carrots

With wild rocket leaves, blue cheese, and nuts. (V, GF)

Crispy Duck Fat Potatoes

With herbs, salt, and vinegar. (GF, DF)

Large Garden Leaf Salad

With blackened onion, walnut, and chilli dressing. (V, GF, DF)

Stuffed Portobello Mushroom

With sundried tomato, baby spinach, and goat cheese. (V, GF & DF available)

Bread Rolls

With Pepe Saya butter and flaky salt. (V)

DESSERT

Chocolate and Crushed Pistachio Tarts (V)

Small chocolate ganache tarts with sea salt and Iranian green pistachios (V)

Mini Pavlovas

Meringue, cream, and seasonal fruits. (V, GF, DF available)

ADD-ON CANAPES | \$37.50 PP

Pick any 3 canapes to start your charter off with.

VE = VEGETARIAN, VEG = VEGAN GF = GLUTEN FREE, DF = DAIRY FREE





BBQ MENU

SILVER BBQ | \$130 PP

PROTEINS

Free-range Pork & Fennel Sausages

Free-range Pork Sausages

Middle Eastern Spiced Spatchcocks No.5

With torn herbs and harissa yoghurts (GF)

SIDES

BBQ Butter Corn

With umami butter, smoked paprika, and flaky pink salt. (V, GF)

Crispy Duck Fat Potatoes

With herbs, salt, and vinegar. (GF, DF)

Large Garden Leaf Arugula Salad

With blackened onion, walnut, and chilli dressing. (GF, DF)

House-Made Condiments & BBQ Sauces

An assortment of house-made accompaniments.

DESSERT

Mini Pavlovas

Meringue, cream, and seasonal fruits. (V, GF, DF available)

GOLD BBQ | \$185 PP

PROTEINS

Middle Eastern Spiced Spatchcocks No.5

With torn herbs and harissa yoghurts (GF)

BBQ Pork Ribs

With Ginger and smoked soy glaze

King Leader Prawns

Marinated with eschalot, kaffir lime, and lemongrass. (GF)

SIDES

BBQ Butter Corn

With umami butter, smoked paprika, and flaky pink salt. (V, GF)

Crispy Duck Fat Potatoes

With herbs, salt, and vinegar. (GF, DF)

Large Garden Leaf Arugula Salad

With blackened onion, walnut, and chilli dressing. (GF, DF)

Freshly Baked Bread Rolls

Served with Pepe Saya butter and flaky salt.

House-Made Condiments & BBQ Sauces

An assortment of house-made accompaniments.

DESSERT

Mini Pavlovas

Meringue, cream, and seasonal fruits. (V, GF, DF available)

Mini Gelato Cones

A selection of chocolate, vanilla, hazelnut, mint, raspberry, mango (GF & DF available on request)

PREMIUM BBQ | \$230 PP

PROTEINS

Arrachera Flank Steak

With chimichurri.

King Leader Prawns

Marinated with eschalot, kaffir lime, and lemongrass. (GF)

Mustard-Marinated Lamb Rump

With rosemary butter and blistered tomato.

SIDES

BBQ Butter Corn

With umami butter, smoked paprika, and flaky pink salt. (V, GF)

Crispy Duck Fat Potatoes

With herbs, salt, and vinegar. (GF, DF)

Large Garden Leaf Arugula Salad

With blackened onion, walnut, and chilli dressing. (GF, DF)

Grilled Seasonal Mushrooms

With sesame, garlic, soy, and green onion. (GF, VE, DF)

Freshly Baked Bread Rolls

Served with Pepe Saya butter and flaky salt.

House-Made Condiments & BBQ Sauces

An assortment of house-made accompaniments.

DESSERT

Mini Pavlovas

Meringue, cream, and seasonal fruits. (V, GF, DF available)

Mini Gelato Cones

A selection of chocolate, vanilla, hazelnut, mint, raspberry, mango (GF & DF available on request)

CHARGRILL CHICKEN | \$65 PP

PROTEINS

Chicken with specialty sauces

SIDES

An assortment of salads/ vegetables Dinner rolls

GF & DF available on prior request

24 hours notice is required for this menu

ADD-ON CANAPES | \$37.50 PP

Pick any 3 canapes to start your charter off with.

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GRAZING PLATTERS

CHARCUTERIE, CHEESE & FRUIT BOARD

Regular (up to 12 Pax): \$450

Large (up to 24 Pax): \$800

Australian brie, Manchego, Camembert, Prosciutto, Mortadella, mild salami, berries, grapes, fresh bread slices, grissini & crackers, fruit paste, two dips.

CRUDITES PLATTER

Regular (up to 12 Pax): \$230

Freshly cut seasonal vegetables, an assortment of dips and relishes. (VE, GF)

PREMIUM GRAZING STATION

Large (50 Pax): \$2,700

Large grazing table setup with extra premium cheeses, charcuterie and fruits such as King Island smoked cheddar and blue cheese, accompanied by pickled veg, olives, dips, fruit pastes, crackers, crostini's and fresh bread.

SEAFOOD PLATTERS

SASHIMI PLATTER

Regular (up to 12 persons): \$385

Large (up to 24 persons): \$615

A variety of HUON sashimi salmon, Hiramasa Kingfish and Yellowfin tuna accompanied by soy, wasabi and pickled ginger. (GF, DF)

PRAWNS & OYSTERS PLATTER

Regular (up to 12 persons): \$365

Large (up to 24 persons): \$695

A variety of peeled, cooked king prawns and Sydney rock oysters accompanied with signature cocktail sauce and classic mignonette. (GF, DF)

SUSHI NIGIRI PLATTER

Regular (up to 12 persons): \$335

Large (up to 24 persons): \$650

A variety of mixed nigiri with prawn, salmon and avocado. (GF) (VE & DF available on request)

SEAFOOD GRAZING STATION

Large (50+ pax): \$3800

Large grazing table set up with variety of seafood – Nigiri style sushi, cooked and peeled king prawns, oysters and sashimi with all condiments and sides. (GF) (DF available on request)

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FOOD STATION

LIVE PASTA STATION

Regular 20–60 Pax: \$180 pp
Large 60+ Pax: \$150 pp

Live pasta station prepared in large, aged Parmigiano cheese wheel. (GF available)

Sauces

Cheese wheel
Pesto & fresh basil (GF)
Heirloom tomato & vodka sauce (V, GF, DF)

Garnishes

Extra virgin olive oil
Pine nuts
Fresh grated parmesan

Optional Add-on | \$20 PP

Add fresh baked pizzas to the station baked in front of you and guests.

LIVE PAELLA STATION

Regular (20 - 25 Pax): \$1,350
Large (25 - 40 Pax): \$1,750
Extra Large: (50 - 60 Pax): \$2,100

Watch as our chefs prepare an authentic paella in a large, traditional paella pan in front of guests. Perfect for events ranging from 20 to 100+ guests. One flavour below must be selected in advance.

Choose Between:

Seafood Paella

A medley of fresh seafood, perfectly cooked with fragrant spices and aromatic rice. (GF) (DF)

Chicken & Chorizo Paella

A blend of tender chicken, smoky chorizo, and saffron-infused rice. (GF) (DF)

Vegetarian Paella

A flavourful dish featuring market-fresh vegetables and fragrant herbs. (V) (GF) (DF)

LIVE PIZZA STATION

Regular (20 - 39 Pax): \$65 pp
Large (40+ Pax): \$55 pp
Gluten Free: +\$7.50 pp

Watch as our chefs prepare and cook hand stretched pizzas in front of guests. Perfect for events ranging from 20 to 180 guests. All three of the flavours below will be available for guests to choose between.

Pizza Margherita

Tomato base, mozzarella, basil and parmesan cheese

Pepperoni

Tomato base, spicy pepperoni, mozzarella cheese

Vegetarian

Tomato base, seasonal vegetables such as pumpkin, rocket and goats' cheese.

Optional Add-on | \$20 PP

Add fresh baked pizzas to the station baked in front of you and guests.

LIVE PAVLOVA STATION

Regular (20 - 59 Pax): \$75 pp
Large (61+ Pax): \$55 pp

Guests can customise their pavlova just the way they like it, choosing from a selection of fruits, toppings, and sauces for a deliciously personalised dessert experience. (V) (GF)

Crisp meringue bases ready to be topped with a large variety of seasonal fruits and other items.

Toppings:

Whipped chantilly cream
Seasonal fresh fruits
Chocolate shavings
Toasted coconut
Crushed nuts
Lemon/passionfruit curd

ALL STATIONS ARE MINIMUM 20 GUEST
ALL STATIONS REQUIRE AN ADDITIONAL CHEF AT \$165 PER HOUR





KIDS MENU

KIDS MENU | \$45 PER CHILD

Choose one main and one dessert.

MAINS

Kids Spaghetti Bolognese

Fresh cooked spaghetti with a rich beef Bolognese sauce and parmesan cheese. (GF & DF available on request).

Kids chicken and chips

Crumbed chicken with chips and sauce. (GF & DF available on request)

Kids pizza Hawaii or margherita

10" kids pizza with choice between Hawaii or Margarita. (GF & DF available on request)

DESSERT

Ice Cream

Vanilla Ice Cream or Chocolate Ice Cream

Sorbet

Seasonal Fruit Sorbet (GF, DF)

VE = VEGETARIAN, VEG = VEGAN GF = GLUTEN FREE, DF = DAIRY FREE





BEVERAGE PACKAGES

SILVER | \$28PP/HR

Champagne

Veuve Ambal Vin Mosseux Blanc de Blancs –
Burgundy, France

Rosé

Petit D'amour Rose – IGP Méditerranéen, France

White

Mojo Pinot Grigio – South Australia
First Creek Regions Chardonnay – Hunter Valley,
NSW

Red

Sticks Pinot Noir - Yarra Valley, VIC
First Creek Regions Shiraz - Hunter Valley, NSW

Beer

Choice of Beer (see consumption menu for
options)

GOLD | \$38PP/HR

Champagne

Taittinger Cuveé Prestige Nv - Champagne, France+

Rosé

Rameau D'Or - Côte de Provence, France

White

Catalina Sounds Pinot Gris – Marlborough, New
Zealand
Amelia Park Chardonnay - Margaret River, WA

Red

Giant Steps Pinot Noir - Yarra Valley, VIC
Two Hands 'Gnarly Dudes' Shiraz - Barossa Valley,
VIC

Beer

Choice of Beer (see consumption menu for options)

PREMIUM | \$55PP/HR

Champagne

Veuve Clicquot NV

Rosé

Rameau D'Or, Côte de Provence, France

White

Domaine Oudin Chablis, Chablis, France; Yabby
Lake Pinot Gris, Mornington Peninsula, VIC

Red

Nanny Goat Pinot Noir, Central Otago, New
Zealand;
Head Old Vine Shiraz, Barossa Valley, SA

Beer

Choice of Beer (see consumption menu for
options)

LUXE | \$155PP/HR

Champagne

Dom Perignon; Ruinart Blanc de Blancs

Rosé

Domaines Ott Clos Mireille Rosé, Côtes de
Provence, France

White

Domaine Jean Dauvissat Père et Fils, Burgundy,
France

Red

Yabby Lake Pinot Noir, Mornington Peninsula, VIC;
Hickinbotham Brooks Road Shiraz, McLaren Vale,
SA

Beer

Pure Blonde, QLD





CONSUMPTION BAR

BEER & SELTZERS

- Pure Blonde or Great Northern on Tap \$1,400 per keg (*Approx 118 Schooners per keg*)
- Pure Blonde (Bottle) \$15
- Corona (Bottle) \$15
- Great Northern (Bottle) \$15
- Fellr Seltzer Various Flavours (Can) \$15

COCKTAILS - Choice of 2

Aperol Spritz \$28 per cocktail or \$250/ Jug

- Margarita
- Mojito
- Espresso Martini
- Amaretto Sour

SPIRITS

- Offshore Premium Alkaline Vodka \$20
- Bombay Sapphire Gin
- El Jimador Tequila
- Johnny Walker Black
- Bacardi White Rum
- Bundaberg Rum
- Jim Bean Bourbon

MOCKTAILS \$15 EA

SOFT DRINKS \$7.50 EA

These beverages will be available at the bar on every charter

FULL WINE LIST

Champagne

- Veuve Ambal Vin Mousseux Blanc de Blancs – Burgundy, France – \$55 ea
- Taittinger Cuvée Prestige NV – Champagne, France – Price on application
- Veuve Clicquot NV – Champagne, France – \$186 ea
- Ruinart Blanc de Blancs – Champagne, France – \$360 ea
- Dom Pérignon – Champagne, France – \$650 ea
- Rosé
- Rameau D'Or – Côtes de Provence, France – \$50 ea
- Domaines Ott Clos Mireille Rosé – Côtes de Provence, France – \$115 ea

White Wine

- Mojo Pinot Grigio – South Australia – \$33 ea
- First Creek Regions Chardonnay – Hunter Valley, NSW – \$45 ea
- Catalina Sounds Pinot Gris – Marlborough, New Zealand – \$58 ea
- Amelia Park Chardonnay – Margaret River, WA – \$50 ea
- Yabby Lake Pinot Gris – Mornington Peninsula, VIC – \$68 ea
- Domaine Oudin Chablis – Chablis, France – \$85 ea
- Domaine Jean Dauvissat Père et Fils – Burgundy, France – Price on application

Red Wine

- Sticks Pinot Noir – Yarra Valley, VIC – \$49 ea
- First Creek Regions Shiraz – Hunter Valley, NSW – \$43 ea
- Two Hands 'Gnarly Dudes' Shiraz – Barossa Valley, SA – \$50 ea
- Giant Steps Pinot Noir – Yarra Valley, VIC – \$60 ea
- Nanny Goat Pinot Noir – Central Otago, New Zealand – \$83 ea
- Head Old Vine Shiraz – Barossa Valley, SA – \$75 ea
- Yabby Lake Pinot Noir – Mornington Peninsula, VIC – \$100 ea
- Hickinbotham Brooks Road Shiraz – McLaren Vale, SA – \$130 ea

FOR ALL CHARTERS WITH BEVERAGES ON CONSUMPTION, WE
KINDLY REQUIRE A CREDIT CARD TO BE PROVIDED ON THE DAY
AND LEFT AT THE BAR, WITH FULL PAYMENT TO BE SETTLED UPON
DISEMBARKATION.

