



VESSEL HIRE

OFF PEAK | APRIL - SEPTEMBER

2-HOUR HIRE	\$1,575
3-HOUR HIRE	\$2,190
4+ HOUR WEEKDAY	\$555 per hour
4+ HOUR WEEKEND	\$630 per hour
DAY HIRE (11AM-5PM)	\$3,150

SHOULDER | OCTOBER, NOVEMBER, JANUARY - MARCH

2-HOUR HIRE	\$1,775
3-HOUR HIRE	\$2,480
4+ HOUR WEEKDAY	\$665 per hour
4+ HOUR WEEKEND	\$710 per hour
DAY HIRE (11AM-5PM)	\$3,550

PEAK | DECEMBER

Note: Day Hire Special not available Saturday in December.

2-HOUR HIRE	\$1,900
3-HOUR HIRE	\$2,660
4+ HOUR WEEKDAY	\$710 per hour
4+ HOUR WEEKEND	\$760 per hour
DAY HIRE (11AM-5PM)	\$3,800

PUBLIC HOLIDAY RATE

NEW YEARS DAY	\$5,250
12 noon - 5pm - After 5pm (20% public holiday surcharge applies – weekend rate)	
BOXING DAY	\$5,750
12 noon - 5pm - After 5pm (20% public holiday surcharge applies – weekend rate)	
AUSTRALIA DAY	\$5,250
12 noon - 5pm - up to 36 passengers - After 5pm (20% public holiday surcharge applies – weekend rate)	

CHRISTMAS DAY

- 20% public holiday surcharge applies – weekend rate

SPECIAL HARBOUR EVENTS

- 20% public holiday surcharge applies – weekend rate

NEW YEARS EVE	\$23,000
5pm - 1am	

ADDITIONAL PRICING

WAITSTAFF 4 hours minimum	\$75 per staff, per hour
INFLATABLE POOL <i>pre-booked</i>	\$200

WHARF FEE	\$50 per visit
AMENITIES	\$15 per person





CANAPE MENU

Catering Delivery Fee Applies: \$50

CANAPE 1 (6 PIECES) | \$34PP (MIN 10 PAX)

- Smoked Salmon Tartlet
- Moroccan Cocktail Pie (Vegan)
- Cumin Spiced Lamb Kofta (GF)
- Spicy Chicken Empanada
- Prawn rice paper parcels (GF)
- Arancini –(V) (GF)

CANAPE 2 (12 PIECES) | \$60PP (MIN 10 PAX)

- Moroccan Cocktail Pie (Vegan)
- Arancini – X 2 Mushroom/Parmesan/Truffle Mayo (V) (GF)
- Petite Chicken & Leek Pie -Celery / Spring Onions
- Prawn rice paper parcels – Mint / Coriander / Chili Sauce X 2(GF)
- Best Market Oysters – Lime Emulsion X 2(GF)
- Sugar Cane Prawns – Coconut Dusting / Lime Sauce
- Pumpkin Goats Cheese Tartlet – Caramelised Onion / Pine-nut
- Smoked Salmon Tartlet – Puff Pastry / Shallots / Dill
- Skewered Lamb Kofta X 2 -Cumin Spiced / Cucumber Tzatziki

CANAPE 3 (14 PIECES) | \$70PP (MIN 10 PAX)

- Moroccan Cocktail Pie (Vegan)
- Arancini – Blue Cheese / Caramelised Onion (V) (GF)
- Prawn rice paper parcels – Mint / Coriander / Chili Sauce (GF)
- Mexican chicken empanada – Light Garlic Lime Dip
- Satay Peanut Coconut Sambal – Coriander / Dry Fried Onion (Halal) (GF)
- Mini Peking duck pancakes – Hoisin Sauce, Cucumber and Shallot
- Best Market Oysters – Lime Emulsion (GF)
- Sugar Cane Prawns – Coconut Dusting / Lime Sauce
- Assorted Nori – Fish / Prawn / Chicken / Veg / Egg
- Smoked Salmon Tartlet – Puff Pastry / Shallots / Dill
- Steak Green Peppercorn Pie – Tomato Sauce
- Charred Salmon, Sweet Soy and Fresh Basil (GF)
- Poached Coffs Harbour Prawns, Harrisia Aioli (GF)
- Steamed chicken, shiso cress, rice paper rolls (GF, DF)





BBQ MENU

Catering Delivery Fee Applies: \$50

THREE COURSE PREMIUM BBQ MENU \$78PP (MAX 8 PASSENGERS)

CHARCUTERIE / ANTIPASTO

Bresaola / Prosciutto / Salami / Eggplant ~ Chickpea ~ Tzatziki Dip /Vege Crudités / Olives / Feta/
Bread / Crackers

MAIN

Peppered Rump Steak
Chimichurri Sauce on the side
Mediterranean Spiced Chicken Tenderloin
Honey Mustard Dressing

QUINOA SALAD

Roast Pumpkin / Coconut / Seeds / Mint

GREEK SALAD

Marinated Feta / Kalamata Olive / Plum Tomato / Cucumber / Red Onion / Crisp Lettuce /
Lemon Oregano Dressing

CLASSIC POTATO SALAD

Potato / Parsley / Dill Pickles / Egg Mustard Mayonnaise / Spring Onion Crusty French Baguette

DESSERT

Chocolate Brownies
Cheese Platte





BUFFET MENU

Catering Delivery Fee Applies: \$50

BUFFET MENU 1 | \$44PP (MINIMUM 10)

- Charcuterie/Antipasto
- Traditional Thai beef salad with Thai basil and Nam Jim dressing
- Lemon thyme roast chicken
- Quinoa Salad
- Kumera Salad
- Crusty French Baguette

BUFFET MENU 2 | \$53PP (MINIMUM 10)

- Charcuterie/Antipasto
- Traditional Thai beef salad with Thai basil and Nam Jim dressing
- Lemon thyme roast chicken
- Smoked Salmon
- Kumera Salad
- Exotic Rice Salad
- Crusty French Baguette
- Caramelised onion pumpkin and pepper Polenta Tart

ASIAN THEME BUFFET MENU | \$67PP (MINIMUM 15)

- Satay Peanut Coconut Sambal – Coriander / Dry Fried Onion (Halal)
- Peking Duck Spring Roll – Hoisin Plum Dipping Sauce
- Dumplings -Prawn w Soy & Hot Chili ~ Pork Dim Sim w Ginger Soy ~ Vegan
- Marinated Ocean Trout – Ginger Soy / Baked / Crispy Skin / Snow Peas
- Tofu & Black Mushrooms – Julianne Carrots / Chili Sesame Oil Dressing
- Drunken Chicken Breast – Szechuan Star Anise Master Stock
- Braised King Prawns – Broccolini / Garlic / Chili
- BBQ Pork Noodles -BBQ Pork / Curried Singapore Noodles / Shallot / Julienne Carrots
- Chinese Greens – Pak Choi or Choy Sum / Oyster Sauce
- Fresh Fruit Platter -Seasonal Best / Sliced / Skin Off
- Steamed Rice
- Custard Tart





PLATTERS MENU

Ideal for small groups as a meal or for snacks for larger groups. Minimum order of 3 platters.

CHARCUTERIE / ANTIPASTO PLATTER | \$120

Bresaola / Prosciutto / Salami / Eggplant ~ Chickpea
~Tzatziki Dip / Vege Crudités / Olives / Feta / Bread / Crackers

SEAFOOD PLATTER | \$137

Oysters (12), King Prawns (12), Smoked Salmon (12 Slices) Accompaniments / Baguette

VEGETARIAN ANTIPASTO & MEZZE PLATTER | \$120

Hummus / Baba Ganoush / Grilled Vegetables / Dolmades / Olives / Bocconcini
Pickled Vegetables / Grissini / Lavosh / Turkish

SUSHI PLATTER – NORI | \$120

Salmon / Tuna / Teriyaki Chicken / California / Tempura Prawn / Tofu / Egg / Cucumber / Avocado

SMOKED SALMON PLATTER | \$120

Crusty Baguette / Grilled Lemon / Capers / Pickled Red Onion / Dill / Horseradish Cream

CHEESE PLATTER | \$120

Australian & Imported / Cheddar / Wash Rind / Blue / Brie / Crackers / Dried Fruits / Nuts

BAKED BITES PLATTER | \$120

(27 Pieces)

RICE PAPER ROLL PLATTER | \$100

(10 Rolls In Total / Cut In Half)

POINT SANDWICH PLATTER | \$100

(10 Sandwiches in Total)

WRAPS PLATTER | \$62

(12 Pieces in Total)

FRESH FRUIT PLATTER | \$69

Seasonal Best / Sliced / Skin Off

SWEET TREATS PLATTER | \$69

Double Chocolate Brownie Square / Passion-Fruit Polenta Cake / French Macaroons





BEVERAGE PACKAGES

NON-ALCOHOLIC BEVERAGE PACKAGE

\$6.25 PER PERSON PER HOUR

Orange Juice
Lemonade
Coke
Still Mineral Water
Sparkling Mineral water
Coffee and Tea
Includes ice

CONSUMPTION BAR

Seaduction Beverages on Consumption

SOFT DRINKS

\$5 PER GLASS

Coke
Lemonade
Sparkling Water
Mineral Water
Orange Juice

