

## VESSEL HIRE

(4 hours minimum)

OFF PEAK | MARCH - MAY

SUNDAY - FRIDAY	\$500 per hour
SATURDAY	\$550 per hour

PEAK | NOVEMBER - FEBRUARY

SUNDAY - FRIDAY	\$550 per hour
SATURDAY	\$600 per hour

PUBLIC HOLIDAY | 5 HOURS MINIMUM | 33 PAX

PUBLIC HOLIDAY	\$725 per hour
20% surcharge for catering	

INCLUDES:  
CAPTAIN/CREW  
NIGHTCLUB AMPLIFIED PA SOUND SYSTEM (BLUETOOTH CONNECTIVITY)

## ADDITIONAL PRICING

AIR LOUNGER ONLY	\$150	BYO FEE	\$100
PRE-ACCESS		WHARF FEE	\$100
STANDARD   45 MINS	\$100	MANLY PICK-UP	\$150
1 HOUR	\$125		
DJ	FOC		





## CATERING MENU

### THE CLASSIC SAUSAGE SIZZLE \$20 PER PERSON

Sometimes simple is the best. Snags, onions, bread rolls & sauces.  
Perfect for a day on the water. (Vegetarian sausages available on request)

### GOURMET BBQ \$32.50 PER PERSON

Gourmet BBQ consisting of Sausages, Fresh Bread Rolls & a variety  
of delicious salads (Vegetarian burgers available on request)

### BBQ CHICKEN LUNCH \$32.50 PER PERSON

Chargrill Charlies BBQ chickens, Fresh Bread Rolls &  
delicious Salads

### DIY BURGERS \$37.50 PER PERSON

Burgers cooked on the BBQ, bread rolls and all the classic  
toppings to construct your own burger. (Vegetarian burgers available on  
request)

### DIY CHICKEN SOUVLAKI KIT \$37.50 PER PERSON

Chicken souvlaki skewers cooked on the BBQ, flat breads,  
Greek salad, hummus, tzatziki

ANTIPASTO & NIBBLES TO START CAN BE ADDED  
TO ANY MENU FOR EXTRA \$5PP

## GOURMET CHRISTMAS PARTY MENU \$65 PER PERSON

Antipasto box

Baked Whole Tasmanian Salmon with Quinoa, Green Peas & Feta  
Crust (GF)

Whole roasted Italian seasoned Rolled Pork Belly (GF)

Pumpkin & Goats cheese Quiche

Variety of salads

Fresh bread rolls

