



VESSEL HIRE

4 hours minimum

APRIL - OCTOBER

UP TO 30 GUESTS \$600 per hour

31-43 GUESTS \$700 per hour

3 HRS ON APPROVAL:

UP TO 30 GUESTS \$650 per hour

31-43 GUESTS \$750 per hour

NOVEMBER - MARCH | SATURDAY AND ALL OF DECEMBER

UP TO 30 GUESTS \$650 per hour

31-43 GUESTS \$750 per hour

NOVEMBER - MARCH | SUNDAY TO FRIDAY(EXCEPT DECEMBER)

UP TO 30 GUESTS \$600 per hour

31-43 GUESTS \$700 per hour

PUBLIC HOLIDAYS

UP TO 30 GUESTS \$800 per hour

31-43 GUESTS \$900 per hour

NEW YEAR'S EVE

- Up to 35 guests
- 6pm - 1am

\$24,000

**BUCKS PARTIES – MAX 25 GUESTS, DAYTIME CHARTERS ONLY
SUBJECT TO APPROVAL**

ADDITIONAL PRICING

AMENITIES FEE

Includes quality, environmentally friendly eating and drinkware, eskies, BBQ optional, and rubbish removal. The crew will cook the BBQ when vessel is stationary

BYO FEE \$150

DJ \$150

Includes 240v power

WATER TOYS \$150

- Lily Pad
- Noodles:
- 2x Paddle Boards

BYO DRINKS PRE-DELIVERY \$220

service fee order Dan Murphys or predeliver to our Gladesville office

BYO FOOD DELIVERY FEE \$80

BOAT PRE-ACCESS \$350

45 minutes prior at Yeend St wharf Balmain to CBD (on approval only)

WHARF FEE \$50/ visit

BOAT MOORING LOCATION

- Bartleys Marina
- 5a Phoebe St
- Balmain

WHARF LOCATIONS

- King St, Darling Harbour
- Casino Wharf
- Pier 9, Walsh Bay, Towns Place, Hickson Rd
- Elizabeth Macarthur Pontoon, Pyrmont
- Lavender Bay
- Mosman Bay Ferry wharf
- Hayes St Neutral Bay
- Balmain – Thames St, Yeende St and Elliot St
- Birkenhead Point, Drummoyne
- Rose Bay wharf
- Double Bay
- Yarranabbe Wharf (near CYC Rushcutters Bay)

IMPORTANT: Due to growing concerns about excessive alcohol consumption, Substantial Food must be brought on board with alcohol. The captain reserves the right to refuse boarding if insufficient food is provided.





BBQ MENUS

\$80 delivery fee applies
Minimum of 8 passengers

SAUSAGE SIZZLE - \$20 PER PERSON

- Assorted Chips
- Gourmet Sausages
- Fresh Bread rolls
- Condiments

BASIC BBQ - \$32 PER PERSON

- Assorted Chips
- Selection of dips with crackers & vegetable crudites
- Beef Chipolatta Sausages
- Gourmet Chicken Skewers (gf)
- Rocket and Parmesan with caramelised balsamic dressing (v)
- Condiments
- Fresh bread

TRADITIONAL BBQ - \$42 PER PERSON

- Assorted Chips
- Cheese and fruit grazing platter (v)
- Gourmet sausages(gf) with bbq onions, Soft Bread Rolls and condiments
- Lemon Oregano Chicken tenders with Minted Yoghurt (gf)
- Roast Vegetable Frittata (gf) (v)
- Quinoa Salad with cranberries, almonds, red bell peppers, mint with orange vinaigrette (gf) (v) (vegan)
- Chocolate fudge brownies

GOURMET BBQ - \$55 PER PERSON

- Nibblies
- Whole Fresh Prawns with Dill Aioli (gf)
- Eye Fillet Steaks with Condiments (gf)
- Lemon Oregano Chicken with Minted Yoghurt (gf)
- Roasted Baby Potatoes, with garlic and rosemary (gf) (v) (vegan)
- Cauliflower rice salad with cashews, sunflower seeds, capsicum, soy and lemon dressing (v)(vegan)
- Assorted fresh bread
- Lemon Citrus Tarts with seasonal berries

OPTIONAL EXTRAS:

Platter of whole king prawns with aioli (Market price on request)

SUSHI PLATTER

MEDIUM: 10 PEOPLE \$110.00

LARGE: 15 PEOPLE \$130.00

*Dietary Requirements : \$10 per person extra for any menu alterations
(all requirements can be accommodated, must be advised 7 days prior to cruise)
Gluten Free, Vegetarian, Vegan, Nut Allergies, Lactose Free, Etc*





PLATTER MENUS

\$80 delivery fee applies
Minimum of 8 passengers

PARTY FINGER FOOD MENU - \$32 PER PERSON

- Selection of dips with crudités & crackers (v)
- Chicken, Mayo, Rocket and Celery Ribbon Sandwiches
- Peking Duck Pancakes
- Vegetarian Rice Paper Rolls (gf)(v) (vegan)
- Mushroom and Spinach Arancini balls with Aioli (v)
- Roasted Vegetable Frittata (gf) (v)

TRADEWINDS MENU - \$42 PER PERSON

- Selection of dips with crudites, cheese and crackers (v)
- Fresh mixed Sushi rolls (gf)
- Assorted Gourmet Sandwiches
- Peking Duck Pancakes
- Vegetarian Rice Paper Rolls(gf)(v)
- Quinoa Salad with cranberries, almonds, red bell peppers, mint with orange vinaigrette (gf) (v) (vegan)
- Lemon citrus tarts & seasonal berries

CRUISING MENU - \$65 PER PERSON

- Cheese and fruit grazing platter (v)
- Whole King prawns with Citrus Aioli (3pp)
- BBQ Lamb Cutlets with Tahini yoghurt dressing (2pp)(gf)
- Lemon oregano Chicken tenders with minted yoghurt (gf)
- Cauliflower rice salad with cashews, sunflower seeds, capsicum, soy and lemon dressing (v) (vegan)
- Rocket and Parmesan salad with caramelised balsamic dressing (v) (vegan)
- Selection of breads
- Chocolate fudge brownies & seasonal berries

GOURMET BBQ - \$55 PER PERSON

- Nibbles
- Whole Fresh Prawns with Dill Aioli (gf)
- Eye Fillet Steaks with Condiments (gf)
- Lemon Oregano Chicken with Minted Yoghurt (gf)
- Roasted Baby Potatoes, with garlic and rosemary (gf) (v) (vegan)
- Cauliflower rice salad with cashews, sunflower seeds, capsicum, soy and lemon dressing (v)(vegan)
- Assorted fresh bread
- Lemon Citrus Tarts with seasonal berries

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GRAZING BOX

\$80 delivery fee applies
Each platter serves approx 10-12 guests

CHARCUTERIE BOX \$250 OR \$25PP

A selection of cured meats, bocconcini, feta, olives and pate, semi dried tomatoes, crackers and fresh bread.

GOURMET CHEESE AND FRUIT BOX \$250 OR \$25PP

A selection of quality Australian and International cheeses, seasonal fruit, nuts and dried fruit selection and assorted crackers

VEGETARIAN BOX \$150 OR \$15PP

Seasonal fresh vegetable crudités, a trio of gourmet dips – hommus & red pepper dip served with olives, crackers & fresh bread – perfect for dipping!

SEASONAL FRUIT BOX \$110 OR \$10PP

Fresh in season fruits

DESSERT BOX \$150 OR 15PP

Petit fours
Selection of slices, cakes & tarts

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LUNCH BOX MENU

\$80 delivery fee applies
Suitable for sailing regattas (min 10 guests)

REGATTA MENU - \$32 PER PERSON

Soft damper roll with Cajun chicken, aioli, avocado & greens
Tortilla wrap with rare roast beef, roast capsicum, grainy mustard & salad
Spinach & ricotta filo pie (v)
Chocolate fudge brownie

MARINER MENU - \$40 PER PERSON

Bakery
Chicken, mayo, rocket and celery ribbon sandwiches
Lamb fillet with minted yoghurt, tomato, fetta and leaves on wraps
Select max 2 Salad boxes: (will supply half half selection)
Quinoa Salad with cranberries, almonds, red bell peppers, mint with orange vinaigrette (gf) (v)
(vegan)
Cauliflower rice salad with cashews, sunflower seeds, capsicum with a soy and lemon dressing
(v) (vegan)
Thai beef with vermicelli, tomato, cucumber, mint, Thai basil and capsicum (gf)
Portuguese custard tart

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