

VESSEL HIRE

NOVEMBER - MARCH

3 HOUR CHARTER	\$2,100
4 HOUR CHARTER	\$2,800
ADDITIONAL HOURS	\$700 per hour

APRIL - OCTOBER

2 HOUR CHARTER	\$1,100
3 HOUR CHARTER	\$1,650
4 HOUR CHARTER	\$2,200
ADDITIONAL HOURS	\$550 per hour

2 hour charter subject for approval

SPECIAL EVENTS

BOXING DAY & NEW YEARS DAY

4 HOUR CHARTER	\$4,000
6 HOUR CHARTER	\$5,500

AUSTRALIA DAY | 6 HOURS (MINIMUM) \$5,500

NEW YEARS EVE | 7 HOURS 19,500

VIVID FESTIVAL

2 HOUR CHARTER	\$4,000
3 HOUR CHARTER	\$5,500

OVERNIGHT PACKAGE

1 COUPLE	\$2,800
2 COUPLES	\$3,500

Time: 6pm - 10 am
Extra hours based on seasonal rates.
4 guest maximum

ADDITIONAL PRICING

BYO DRINKS \$20PP

*Includes all soft non-alcoholic juices and sodas, still and sparkling waters and ice, crockery, cutlery, cups, utensils, serving equipment, eskies and ice.
No BYO charge for under 18's. No charge for BYO food.*

WATER TOYS *Compilmentary*

Foam lilypad, 2 inflatable SUP boards, 3 sets of snorkelling equipment, pool noodles

ONE PICK UP & ONE DROP OFF WHARF FEE *included*

Suitable wharves:

Watson's Bay, Rosebay, Double bay, Rushcutters Bay, Campbells Cove, Walsh Bay 2, Towns Place, King St, Casino, Lavender Bay, Birkenhead Point, Woolwich, Pirrama Park
For Additional Stops, Wharf fees of \$50 per visit apply.
Manly or Balmoral - \$50 each way travel surcharge

PUBLIC HOLIDAY SURCHARGE *25% total charter fee*

Good to Know

- Smoking is not permitted on board.
- Chewing gum is not permitted on board.
- No shoes to be worn on board apart from boat shoes.





CANAPE MENU

FOR ALL PACKAGES, WE INCLUDE COCKTAIL NAPKINS & SKEWERS AS REQUIRED
MINIMUM 8 PEOPLE

LIGHT HOUSE CANAPE PACKAGE \$40 PER PERSON

This package is designed for a 1 to 2 hour event, and is suitable for a swift social

Roasted Kumara Frittata with Parmesan & Pine Nuts (gf/veg)
Summer Rice Paper Rolls with Green Mango & Mint (gf/veg)
Little Chicken Sandwiches with Tarragon & Chives
Tartlets with Goat Curd, Tomato & Basil (veg)
Prawn Zucchini Skewers with Lemon Salt (gf)

PORTHOLE CANAPE PACKAGE \$50 PER PERSON

This package is designed for a 2 to 3 hour event and is suitable for a light lunch

Crostini with Duck Confit & Cornichons
Little Chicken Sandwiches with Tarragon and Chives
Prawn Tartlet with Broadbean Mash, Lemon & Baby Herbs
Bocconcini, Cherry Tomato and Basil Skewers (gf/veg)
Rare Roast Beef Brioche with Horseradish Cream & Cress

-hots-

Asparagus, Pancetta and Haloumi Bundles with Sumac (gf)
Arancini with Pumpkin, Sage and Mozzarella (veg)

ANCHOR CANAPE PACKAGE \$65 PER PERSON

Suitable for a 3 to 4 hour elegant afternoon or evening

Cured Ocean Trout on Potato Roesti with Saffron Aioli (gf)
Juicy Peach Wedges ribboned with Prosciutto & Blue Cheese (gf)
Little Chicken Sandwiches with Tarragon & Chives
Tartlets with Carrot Creme, Marinated Feta & Pomegranate Pearls (veg)
Peking Duck Crepe with Hoisin and Cucumber
Roasted Turkey, Cranberry and Brie Brioche

-

hots-

Syrian Spiced Lamb Kofta with Tahini
Beef & Guinness Pies with Tomato Relish
Grilled King Prawn in Pernod & Garlic Butter (gf)





BBQ MENU

'MATES' BBQ (\$40 PP)

Marinated chicken skewers
A selection of gourmet sausages
A selection of salads

'AUSSIE' BBQ (\$60 PP)

Angus fillet steak
Fresh local prawns
A selection of gourmet sausages
A selection of salads

'SEAFOOD' BBQ (\$60 PP)

Tasmanian salmon steaks
BBQ king prawns
A selection of salads

SALAD SELECTION

For group of up to 6, choose 2 salads

For group of up to 7+, choose 3 salads

Spicy pumpkin and couscous

Beetroot, goats cheese and walnuts

Classic Greek salad

Garden fresh green salad

Creamy aioli potato salad

*(Note** salads can be altered slightly to accommodate allergies; salads are subject to seasonal variations)*





PLATTER MENU

ANTIPASTO NIBBLE PLATTERS – \$25 PER PERSON

(Minimum order for 8 people)

A selection of:
Cured meats
Olives, nuts and dates
Quality Australian soft and hard cheeses
Mozzarella
GF & non GF crackers, Grissini (GF)

SEAFOOD PLATTER

\$100 PER PERSON (MIN 6 PEOPLE)

\$90 PER PERSON FOR MORE THAN 6 PEOPLE

Fresh local prawns
Oysters
Dressed Crab
Half lobster
Smoked salmon, assorted sashimi
Moreton Bay bugs (GF) and caviar

CHEESE BOARD – \$20 PER PERSON

A selection of:
Quality Australian soft and hard cheese
Dips, carrot and cucumber crudités
Dates and nuts
GF & non GF crackers

SEASONAL FRUIT PLATTER - \$15 PER PERSON

A wide selection of sliced seasonal fruit including melon, grapes, berries etc

