



DAY CHARTER RATES

JANUARY - NOVEMBER 14

3 HOUR CHARTER	\$5,450
4 HOUR CHARTER	\$6,450
ADDITIONAL HOUR (AFTER 4 HOURS)	\$900 per hour

HIGH SEASON | NOVEMBER 15 -DECEMBER 30

3 HOUR CHARTER for up to 70 pax	\$6,450
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ADDITIONAL PRICING

BYO / CATERING FEE <small>BYO Napkins, Plates, Knives & forks</small>	\$300
CONSUMPTION BAR MIN. SPEND	\$500
PUBLIC HOLIDAY SURCHARGE <small>Vessel hire & staff</small>	20%
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PAID WHARVES \$600 PER VISIT	
• Botanic Gardens • New Farm Park • Howard Smith Wharves	

ADDITIONAL STAFF	
SERVICE/ KITCHEN/ BBQ STAFF	\$300 <small>4 hour hire</small>
70 - 90 GUEST	\$300
91 -110 GUEST	\$600
111 - 135 GUEST	\$900
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SECURITY - 18-21 ST BIRTHDAY	\$300 <small>4 hour hire</small>





CLASSIC MENU

CLASSIC BBQ \$39 PER PERSON

MEATS

Gourmet sausages
(chicken, pork & beef)
Meat patties
Steaks
Chicken or lamb kebabs
Marinated Prawn Kebabs
All marinades are gluten-free
Vegan alternatives available by request

SALADS (Choose 3)

Caesar salad
Chinese Noodle Salad
Greek Salad
Potato Salad

CONDIMENTS

Tomato sauce
BBQ sauce
Aioli
Sesame dressing
Greek Dressing

BREADS

Selection of:
white & whole-grain
bread rolls & hamburger rolls
GF rolls available on request

CLASSIC CANAPES \$20 PER PERSON

(Min 30)

Your Choice of 10 Items/Varieties

PARTY FAVES

Sausage Rolls
Party Pies
Swedish meatballs
Karaage Chicken
Mini Dagwood Dogs

SEAFOOD

Salt&Pepper Calamari
Flaming Prawns (spicy)
Sesame Prawn Toastettes
Pork&Prawn gyoza
Whiting Strips

ASIAN BITES

Japanese chicken Meatballs
Mini Chicken dimsim
Steamed SuiMai
Asian Spring Rolls
Prawn Hargow
Mushroom Dumplings (Veg&Vegan)
Ginger Prawn Dumplings

VEGETARIAN

Mac & Cheese Croquettes
Stuffed Jalapenos
Arancini Balls
Mozzerella Sticks
Asian Spring rolls
Camenbert bites
Indian Samosa





PLATTERS MENU

PLATTERS SERVE APPROXIMATELY 20 GUESTS

BAHN MI PLATTER \$290

Mini Bahn Mi rolls with a variety of fillings

PRAWNS PLATTER \$240

Fresh Prawns approx 2 prawns per person (serves 10)

CHEESE & CHARCUTERIE \$175

Including: 4 x cheeses. 4 x dips, seasonal fruits, nuts & olives, crusty French bread, 5 packs crackers, 200g cured salami & 200g smoked ham.

RICE PAPER ROLLS \$270

Mixed variety Vietnamese rice-paper rolls with dipping sauces

CHEESE & FRUIT PLATTER \$150

Including: 4 x cheeses. 4 x dips, seasonal fruit, nuts & olives, 5 packs of crackers

SAVOURY PASTRIES \$80

Mixed finger food pastries served with dipping sauces

DESSERT BOX \$80

Cookies, pretzels, chocolates, slices, lollies, fruit and dipping sauces

SUSHI PLATTER \$95

Bite-sized pieces of mixed sliced sushi with soy and wasabi

MIXED SWEETS \$120

Two-bite pieces of sweet slices (all GF)

MIXED WRAPS \$95

Small rounds of sliced wraps with a variety of fillings





GOUPMET MENU

CANAPES & NOODLES \$46 PER PERSON

Min 50 guests

Choose 10 Canapes Plus 1 Small Box Meal

CANAPES

- Vietnamese rice paper rolls with dipping sauce (veg)
- Thai chicken balls with dipping sauce
- Chicken breast with mango salsa
- Marinated beef kebabs
- Chicken with Thai coconut curry
- King Island beef fillet on baguette slices with mustard
- Baked asparagus with prosciutto
- Blinis with smoked salmon, cream cheese and dill
- Cherry tomato, goat's cheese and basil tartlets
- Zucchini and haloumi fritters
- Spinach, feta, mint in filo pastry
- Crab fritters with lime aioli
- Thai pork balls with sweet Chilli
- Tempura barramundi Fish goujons
- Wild mushroom arancini
- Spinach and three cheese tarts
- Spiced lamb kofta with Minted yoghurt Dressing
- Spiced tempura local king prawns with tartar sauce
- Twice cooked pork belly with fruit chutney (spoon)
- Prawn with lime, cucumber and coriander salsa (spoon)

NOODLE BOXES

(Choose 1)

- Teriyaki Chicken and steamed Rice
- Stir fried pork, vegetables and hokkien noodles
- Butter chicken, rice and pappadums
- Tempura barramundi and chips

GOUPMET CANAPES \$36 PER PERSON

Min 50 guests

Choose 10 Canapes

CANAPES

- Roast beef on baguette with mustard
- Vine ripened tomato and basil bruschetta
- Smoked salmon and cream cheese canapes
- Beef dimsims with dipping sauce
- Spinach and ricotta pastries
- Crumbed calamari with lemon tartare
- Satay chicken skewers
- Indian curry samosas
- Mini spring rolls with sweet chilli sauce
- Gourmet sausage rolls with sauce
- Mini wagyu beef pies with tomato sauce
- Lamb kofta with minted yoghurt dressing
- Sun-dried tomato and mozzarella arancini
- Chicken and mushroom dumplings with dipping sauce
- Vegetable dumplings with dipping sauce
- Mini quiche selection
- Pork and chive dumplings with dipping sauce
- Vegetable frittata
- Crumbed barramundi with lemon tartare
- Asparagus rolls





GOUPMET MENU

HALAL CANAPES \$44 PER PERSON

Min 50 guests

Choose 10 Canapes

HALAL CANAPES

- Roast beef on baguette with mustard
- Vine ripened tomato and basil bruschetta
- Smoked salmon and cream cheese canapes
- Beef dimsims with dipping sauce
- Spinach and ricotta pastries
- Crumbed calamari with lemon tartare
- Satay chicken skewers
- Indian curry samosas
- Mini spring rolls with sweet chilli sauce
- Gourmet beef sausage rolls with sauce
- Mini wagyu beef pies with tomato sauce
- Lamb kofta with minted yoghurt dressing
- Sun-dried tomato and mozzarella arancini
- Chicken and mushroom dumplings with dipping sauce
- Vegetable dumplings with dipping sauce
- Mini quiche selection
- Vegetable frittata
- Crumbed barramundi with lemon tartare
- Asparagus rolls

ITALIAN CANAPES \$46 PER PERSON

Min 50 guests

Choose 10 Canapes

ITALIAN CANAPES

- Vine ripened tomato and basil bruschetta
- Italian meatballs with tomato sauce
- Spinach and ricotta pastries
- Crumbed calamari with lemon tartare
- Chicken breast with napoli salsa
- Garlic prawns
- King island beef fillet on baguette slices with olive tapenade
- Baked asparagus with prosciutto
- Blinis with smoked salmon, cream cheese and dill
- Caramelised onion and fetta tartlets
- Cherry tomato, goat's cheese and basil tartlets
- Sun-dried tomato and mozzarella arancini balls
- Crab fritters with lime aioli
- Panko crumbed prawns
- Tempura barramundi fish goujons
- Sweet potato and baby spinach frittata
- Wild mushroom risotto balls
- Mushroom and three cheese tarts
- Carbonara pasta noodle box
- Penne bolognese noodle box





GOURMET MENU

TOP SHELF CANAPES & FOOD BOXES \$59 PER PERSON

Min 40 guests

Choose 10 Canapes Plus 2 Food Boxes

CANAPES

- Prawn rice paper rolls with dipping sauce
- Thai chicken balls with dipping sauce
- Chicken breast with mango salsa
- Marinated beef kebabs
- Garlic prawns
- King island beef fillet on baguette slices with mustard
- Baked asparagus with prosciutto
- Blinis with smoked salmon, cream cheese and dill
- Peking duck pancakes spicy sauce
- Spinach, feta, flavoured with mint and nutmeg in filo pastry
- Crab fritters with lime aioli
- Tempura snapper with lime tartare
- Thai pork balls with sweet chilli
- Wild mushroom risotto balls
- Middle eastern spiced lamb skewer and tzatziki
- Mushroom and three cheese tarts
- Spiced tempura local king prawns with tartare sauce
- Seared scallops with ginger and lime dressing (spoon)
- Prawn with lime, cucumber and coriander salsa (spoon)
- Twice cooked pork belly with fruity chutney (spoon)

FOOD BOXES

(Choose 2)

- Teriyaki chicken and steamed rice
- Stir fried pork, vegetables and hokkien noodles
- Butter chicken, rice and pappadums
- Tempura barramundi and chips





BEVERAGE PACKAGES

STANDARD DRINKS PACKAGE

3 HOURS \$95 PER PERSON
4 HOURS \$125 PER PERSON

Beer, Wine, Spirits

COCKTAILS DRINKS PACKAGE

3 HOURS \$110 PER PERSON
4 HOURS \$140 PER PERSON

Beer, Wine, Spirits & Choice of 5 Cocktails

BAR TAB

MIN SPEND \$1500

Well stocked bar with a selection of beverages to purchase onboard (No BYO)
Each vessel charter package includes pre-allocated credit towards your bar tab

BEERS & CIDERS \$12.00

Great Northern Original , Great Northern Supercrisp , Corona , Asahi, Peroni Legorro, Sommersby Apple Cider, Somersby Pear Cider, James Squire/Motsos Ginger Beer

WINE & SPARKLING \$12.00

Range of red and white wines including Sauvignon blancs, Chardonnays, proseccos and Moscatos.

MIXED SPIRITS \$12.00

All spirits available as a mixed drink with lemonade, coco cola, soda, tonic or ginger ale mixers.

TOP SHELF SPIRITS \$15.00

All spirits have a tap shelf option available on request

COCKTAILS \$18.00

Margarita, Frozen Daiquiri, Pina Colada, Moscow Mule, espresso martini Cosmopolitan, Blue Lagoon

LONG ISLAND ICED TEA \$22.00

