



## 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 <i>BYO Napkins, Plates, Knives &amp; forks</i>	\$300
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CONSUMPTION BAR MIN. SPEND	\$500
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PUBLIC HOLIDAY SURCHARGE <i>Vessel hire &amp; staff</i>	20%
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### WHARF FEE

#### PAID WHARVES \$600 PER VISIT

- Botanic Gardens
- New Farm Park
- Howard Smith Wharves

#### FOC WHARVES

- Murarrie Recreation Hub
- Northshore Hamilton

### ADDITIONAL STAFF

SERVICE/ KITCHEN/ BBQ STAFF	\$300 <i>4 hour hire</i>
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70 - 90 GUEST	\$300
91 -110 GUEST	\$600
111 - 135 GUEST	\$900

SECURITY - 18-21 <sup>ST</sup> BIRTHDAY	\$300 <i>4 hour hire</i>
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### 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 Chickien  
Mini Dagwood Dogs

##### SEAFOOD

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

##### ASIAN BITES

Japaneze 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*





## GOURMET 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

### GOURMET 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 dimsums 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





## GOURMET 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 dumsims 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, Somemrsby Pear Cider, James Squire/Motsos Ginger Beer

### WINE & SPARKLING \$12.00

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

### 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

