



VESSEL HIRE

ALL YEAR ROUND	Up to 60 guests: \$3,700 61 - 105 guests: \$4,500
VIVID (MAY 22 - JUNE 13)	Up to 60 guests: \$3,500 61 - 80 guests: \$4,000 81 - 105 guests: \$4,500
NYE 2026/2027 <ul style="list-style-type: none"> All inclusive for up to 20 guests \$650 per person thereafter 	\$130,000

TERM CHARTER

JANUARY - DECEMBER

OVERNIGHT	\$25,000 + GST + APA
WEEKLY	\$150,000 + GST + APA
APA	20%

ADDITIONAL DAY PRICING

STAFF	\$90 per hour <i>4-hour minimum</i>	WHARF FEES	\$50 per touch
STAFF-TO-GUEST RATIO	1:10	PUBLIC HOLIDAY SURCHARGE	25% on yacht hire, catering & beverage 100% on staff
CHEF <i>(required on all catered charters)</i>	\$120 per hour <i>4-hour minimum</i>	ON CONSUMPTION BEVERAGES <i>(charged via credit card at the conclusion of charter)</i>	Choice of 2 cocktails only (No min spend)
CANAPE & BUFFET MENU	1 - 40 pax: 1 Chef 41-105 pax: 2 Chef	ADDITIONAL DECKHAND <i>For swimming charters, and additional deckhand may be required on the presence of children the type of charter, special events</i>	\$125 per hour
BYO FOOD & BEVERAGE	\$25 BYO Food \$25 BYO Drink		



CANAPE MENU

SILVER CANAPE | \$99PP

Approximately 10 canape per guest served in total

Small Canapés

Handmade Sushi

A variety of sushi styles and flavours. (V, GF, DF, VE option)

Hiramasa Kingfish Ceviche

Sweet corn, micro coriander, tortilla crisp. (GF)

Prosciutto di Parma on Rye Toast

Prosciutto di Parma, whipped parmesan, and rosemary on a crisp rye base. (DF optional)

Saffron, Caramelised Leek and Smoked Fior di Latte Arancini

Crispy risotto balls with AAA-grade saffron, served with creamy truffle aioli and parmesan. (V)

Substantials

Honey-Garlic and Lemon Chicken Skewers

With spring onion and sesame seeds. (GF, DF)

Short Rib and Brisket Burger

Pickles, cheese, and signature burger sauce. (GF, V, DF available on request)

Dessert

Mini Gelato Cones

A selection of chocolate, vanilla, hazelnut, mint, raspberry, mango (GF & DF available on request)

GOLD CANAPE | \$125PP

Approximately 12 canape per guest served in total

Small Canapés

Handmade Sushi

A variety of sushi styles and flavours. (V, GF, DF, VE option)

Hiramasa Kingfish Ceviche

Sweet corn, micro coriander, tortilla crisp. (GF)

Prosciutto di Parma on Rye Toast

Prosciutto di Parma, whipped parmesan, and rosemary on a crisp rye base. (GF optional)

Bamboo Shoot and Mixed Mushroom Dumpling

Handmade dumplings filled with sautéed mushrooms and garlic chives, served with a chilli and fresh lime dipping sauce. (DF, GF optional)

Saffron, Caramelised Leek and Smoked Fior di Latte Arancini

Crispy risotto balls with AAA-grade saffron, served with creamy truffle aioli and parmesan. (V)

Substantials

Honey-Garlic and Lemon Chicken Skewers

With spring onion and sesame seeds. (GF, DF)

Battered Rock Flathead Fillets

Deep-fried flathead fillets in crisp, light batter, served with lilliput caper tartare and fennel fronds.

Short Rib and Brisket Sliders

With pickles, cheese, and signature burger sauce. (GF, V, DF available on request)

Dessert

Mini Gelato Cones

A selection of chocolate, vanilla, hazelnut, mint, raspberry, mango (GF & DF available on request)

VE = VEGETARIAN, VEG = VEGAN GF = GLUTEN FREE, DF = DAIRY FREE





CANAPE MENU

PREMIUM CANAPE | \$140PP

Approximately 14 canape per guest served in total

Small Canapés

Handmade Sushi

A variety of sushi styles and flavours. (V, GF, DF, VE option)

Hiramasa Kingfish Ceviche

Sweet corn, micro coriander, tortilla crisp. (GF)

Prosciutto di Parma on Rye Toast

Prosciutto di Parma, whipped parmesan, and rosemary on a crisp rye base. (DF optional)

Bamboo Shoot and Mixed Mushroom Dumpling

Handmade dumplings filled with sautéed mushrooms and garlic chives, served with a chilli and fresh lime dipping sauce. (DF, GF optional)

Saffron, Caramelised Leek and Smoked Fior di Latte Arancini

Crispy risotto balls with AAA-grade saffron, served with creamy truffle aioli and parmesan. (V)

Substantials

Honey-Garlic and Lemon Chicken Skewers

With spring onion and sesame seeds. (GF, DF)

Battered Rock Flathead Fillets

Deep-fried flathead fillets in crisp, light batter, served with lilliput caper tartare and fennel fronds.

Pumpkin Raviolo

Pumpkin-filled pasta with brown butter, sage, pine nuts and fresh arugula (V)

Short Rib and Brisket Burger

Pickles, cheese, and signature burger sauce. (GF, V, DF available on request)

BBQ'd Prawn Tacos

Fresh tortillas, pineapple salsa, crunchy slaw, chipotle aioli (GF, V, DF available on request)

Dessert

Mini Gelato Cones

A selection of chocolate, vanilla, hazelnut, mint, raspberry, mango (GF & DF available on request)

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BUFFET MENU

SILVER BUFFET | \$145PP

Proteins

Slow-Roasted Petunia Ocean Trout

With fennel and Meyer lemon. (DF, GF)

Free-Range Chicken Breast

With torched baby corn, sage, and garlic.

Stuffed Portobello Mushroom

With sundried tomato, baby spinach, and goat cheese. (V, GF & DF available)

Sides

Roasted Dutch Carrots

With wild rocket leaves, blue cheese, and nuts. (V, GF)

Crispy Duck Fat Potatoes

With herbs, salt, and vinegar. (GF, DF)

Large Garden Leaf Salad

With blackened onion, walnut, and chilli dressing. (V, GF, DF)

Bread Rolls

With Pepe Saya butter and flaky salt. (V)

Dessert

Mini Pavlovas

Meringue, cream, and seasonal fruits. (V, GF, DF available)

Add-On Canapés | \$37.50PP

Pick any 3 canapés to start your charter off with.

GOLD BUFFET | \$185PP

Proteins

Slow-Roasted Petunia Ocean Trout

With fennel and Meyer lemon. (DF, GF)

Free-Range Chicken Breast

With torched baby corn, sage, and garlic.

Medium-Rare Roasted Eye Fillet

With confit garlic and Madeira sauce

Sides

Roasted Dutch Carrots

With wild rocket leaves, blue cheese, and nuts. (V, GF)

Crispy Duck Fat Potatoes

With herbs, salt, and vinegar. (GF, DF)

Large Garden Leaf Salad

With blackened onion, walnut, and chilli dressing. (V, GF, DF)

Stuffed Portobello Mushroom

With sundried tomato, baby spinach, and goat cheese (V, GF & DF available)

Bread Rolls

With Pepe Saya butter and flaky salt. (V)

Dessert

Chocolate and Crushed Pistachio Tarts

Small chocolate ganache tarts with sea salt and Iranian green pistachios. (V)

Mini Pavlovas

Meringue, cream, and seasonal fruits. (V, GF, DF available)

Add-On Canapés | \$37.50PP

Pick any 3 canapés to start your charter off with.

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BUFFET MENU

PREMIUM BUFFET | \$230PP

Proteins

Slow-Roasted Petunia Ocean Trout

With fennel and Meyer lemon. (DF, GF)

Free-Range Chicken Breast

With torched baby corn, sage, and garlic.

Medium-Rare Roasted Eye Fillet

With confit garlic and Madeira sauce

King Leader Prawns

With bisque butter, eschalot, kaffir lime, and lemongrass. (GF, DF available)

Sides

Roasted Dutch Carrots

With wild rocket leaves, blue cheese, and nuts. (V, GF)

Crispy Duck Fat Potatoes

With herbs, salt, and vinegar. (GF, DF)

Large Garden Leaf Salad

With blackened onion, walnut, and chilli dressing. (V, GF, DF)

Stuffed Portobello Mushroom

With sundried tomat, baby spinach, and goat cheese (V, GF & DF available)

Bread Rolls

With Pepe Saya butter and flaky salt. (V)

Dessert

Chocolate and Crushed Pistachio Tarts (V)

Small chocolate ganache tarts with sea salt and Iranian green pistachios. (V)

Mini Pavlovas

Meringue, cream, and seasonal fruits. (V, GF, DF available)

Add-On Canapés | \$37.50PP

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BBQ MENU

SILVER BBQ | \$130PP

Proteins

Free-range pork & Fennel Sausages

Free range pork sausages

Middle Eastern Spiced Spatchcocks No. 5

with torn herbs and harissa yoghurt (GF)

Sides

BBQ Butter Corn

with umami butter, smoked paprika, and flaky pink salt (V, GF)

Crispy Duck Fat Potatoes

with herbs, salt, and vinegar (GF, DF)

Large Garden Leaf Arugula Salad

with blackened onion, walnut, and chilli dressing (GF, DF)

Freshly Baked Bread Rolls served

with Pepe Saya butter and flaky salt

House-Made Condiments & BBQ Sauces

an assortment of house-made accompaniments

Dessert

Mini Pavlovas

Meringue, cream, and seasonal fruits. (V, GF, DF available)

Add-On Canapés | \$37.50PP

Pick any 3 canapés to start your charter off with.

GOLD BBQ | \$185PP

Proteins

Middle Eastern Spiced Spatchcocks No. 5

with torn herbs and harissa yoghurt (GF)

BBQ Pork Ribs

With ginger and smoked soy glaze.

King Leader Prawns

marinated with eschalot, kaffir lime, and lemongrass

Sides

BBQ Butter Corn

with umami butter, smoked paprika, and flaky pink salt (V, GF)

Crispy Duck Fat Potatoes

with herbs, salt, and vinegar (GF, DF)

Large Garden Leaf Arugula Salad

with blackened onion, walnut, and chilli dressing (GF, DF)

Freshly Baked Bread Rolls served

with Pepe Saya butter and flaky salt

House-Made Condiments & BBQ Sauces

an assortment of house-made accompaniments

Dessert

Mini Pavlovas

Meringue, cream, and seasonal fruits. (V, GF, DF available)

Mini Gelato Cones

a selection of chocolate, vanilla, hazelnut, mint, raspberry, mango (GF & DF available on request)

Add-On Canapés | \$37.50PP

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BBQ MENU

PREMIUM BBQ | \$230PP

Proteins

Arrachera Flank Steak

with chimichurri

King Leader Prawns

marinated with eschalot, kaffir lime, and lemongrass

Mustard-marinated Lamb Rump

with rosemary butter and blistered tomato

Sides

BBQ Butter Corn

with umami butter, smoked paprika and flaky pink salt (V, GF)

Crispy Duck Fat Potatoes

With herbs, salt, and vinegar. (GF, DF)

Large Garden Leaf Salad

With blackened onion, walnut, and chilli dressing. (V, GF, DF)

Grilled Seasonal Mushroom

with sesame, garlic, soy and green onion (GF, VE, DF)

Freshly Baked Bread Rolls served

with Pepe Saya butter and flaky salt

House-Made Condiments & BBQ Sauces

an assortment of house-made accompaniments

Dessert

Mini Pavlovas

Meringue, cream, and seasonal fruits. (V, GF, DF available)

Mini Gelato Cones

a selection of chocolate, vanilla, hazelnut, mint, raspberry, mango (GF & DF available on request)

Add-On Canapés | \$37.50PP

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CHARGRILL CHICKEN

CHARGRILL CHICKEN | \$65PP

INCLUSIONS:

Protein

Chicken with specialty sauces

Sides

Assortment of salads/ vegetables

Dinner rolls

(GF & DF available on prior request)

24 hours notice is required for this menu

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GRAZING BOARD

CHARCUTERIE, CHEESE AND FRUIT BOARD

Regular (up to 12 pax) | \$450

Large (up to 24 pax) | \$800

Australian brie, Manchego, Camembert, Prosciutto, Mortadella, Mild salami, berries, grapes, fresh bread slices, grissini & crackers, fruit paste, two dips.

CRUDITES PLATTER

Regular (up to 12 Pax): \$230

Freshly cut seasonal vegetables, an assortment of dips and relishes (VE, GF)

PREMIUM GRAZING STATION

Large (50 Pax+): \$2,700

Large grazing table setup with extra premium cheeses, charcuterie and fruits such as King Island smoked cheddar and blue cheese, accompanied by pickled veg, olives, dips, fruit pastes, crackers, crostini's and fresh bread.

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SEAFOOD PLATTER

SASHIMI PLATTER

Regular (up to 12 persons): \$385

Large (up to 24 persons): \$615

A variety of HUON sashimi salmon, Hiramasa Kingfish and Yellowfin tuna accompanied by soy, wasabi and pickled ginger (GF, DF)

PRAWNS & OYSTERS PLATTER

Regular (up to 12 persons): \$365

Large (up to 24 persons): \$695

A variety of peeled, cooked king prawns and Sydney rock oysters accompanied with signature cocktail sauce and classic mignonette (GF, DF)

SUSHI NIGIRI PLATTER

Regular (up to 12 persons): \$335

Large (up to 24 persons): \$650

A variety of mixed nigiri with prawn, salmon and avocado (GF) (VE & DF available on request)

SEAFOOD GRAZING STATION

Large (50+pax): \$3800

Large grazing table set up with variety of seafood – nigiri style sushi, cooked and peeled king prawns, oysters and sashimi with all condiments and sides (GF) (DF available on request).

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FOOD STATIONS

LIVE PASTA STATION

Regular 20 – 60 pax: \$180PP

Large 60 + pax: \$150PP

Live pasta station prepared in a large aged Parmigiano cheese wheel. Gluten-free available.

Sauces

cheese wheel, pesto and fresh basil (gf), heirloom tomato and vodka sauce (vegan, gf, dairy-free).

Garnishes

extra virgin olive oil, pine nuts, fresh grated parmesan.

Optional add-on: fresh baked pizzas made at the station.

Additional \$20 per person plus an extra chef at \$165 per hour.

LIVE PIZZA STATION

Regular 20 – 39 pax: \$65PP

Large 40 + pax: \$55PP

Gluten Free: + \$7.50PP

Watch as chefs prepare and cook hand-stretched pizzas in front of guests. Suitable for events from 20 to 180 guests. All three flavours below are available for guests to choose from.

Pizza Margherita

tomato base, mozzarella, basil and parmesan cheese.

Pepperoni

tomato base, spicy pepperoni, mozzarella cheese.

Vegetarian

tomato base, seasonal vegetables such as pumpkin and rocket, and goats' cheese.

*All stations are minimum guest
All stations require additional chef each at \$165 per hour*

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FOOD STATIONS

LIVE PAELLA STATION

Regular 20 – 25 pax: \$1,350

Large 25 -40 pax: \$1,750

Extra Large 50-60 pax: \$2,100

Watch as our chefs prepare an authentic paella in a large traditional paella pan in front of guests. Perfect for events ranging from 20 to 100+ guests. One flavour below must be selected in advance.

Choose Between:

Seafood Paella

A medley of fresh seafood, perfectly cooked with fragrant spices and aromatic rice. (GF) (DF)

Chicken & Chorizo Paella

A blend of tender chicken, smoky chorizo, and saffron-infused rice. (GF) (DF)

Vegetarian Paella

A flavourful dish featuring market-fresh vegetables and fragrant herbs. (V) (GF) (DF)

LIVE PAVLOVA STATION

Regular 20 – 59 pax: \$75PP

Large 61 + pax: \$55PP

Guests can customise their pavlova just the way they like it, choosing from a selection of fruits, toppings, and sauces for a personalised dessert experience. (V) (GF)

Crisp meringue bases ready to be topped with a variety of seasonal fruits and other items.

Toppings

Whipped chantilly cream

Seasonal fresh fruits

Chocolate shavings

Toasted coconut

Crushed nuts

Lemon/passionfruit curd

*All stations are minimum guest
All stations require additional chef each at \$165 per hour*

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KIDS MENU

KIDS MENU | \$45 PER CHILD

Choose one main and one dessert.

Mains

Kids Spaghetti Bolognese

Fresh cooked spaghetti with a rich beef Bolognese sauce and parmesan cheese (GF & DF available on request).

Kids chicken and chips

Crumbed chicken with chips and sauce. (GF & DF available on request)

Kids pizza Hawaii or margherita

10" kids pizza with choice between Hawaii or Margherita. (GF & DF available on request)

Dessert

Ice Cream

Vanilla Ice Cream or Chocolate Ice Cream

Sorbet

Seasonal Fruit Sorbet (GF, DF)

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BEVERAGE PACKAGES

SILVER | \$28pp/hr

Champagne

Veuve Ambal Vin Mosseux Blanc de Blancs –
Burgundy, France

Rosé

Petit D'amour Rose - IGP Meditteraneen, France

White

Mojo Pinot Grigio – South Australia
First Creek Regions Chardonnay – Hunter Valley, NSW

Red

Sticks Pinot Noir - Yarra Valley, VIC
First Creek Regions Shiraz - Hunter Valley, NSW

Beer

Choice of Beer (see consumption menu for options)

GOLD | \$38pp/hr

Champagne

Taittinger Cuveé Prestige Nv - Champagne, France

Rosé

Rameau D'Or - Côte de Provence, France

White

Catalina Sounds Pinot Gris – Marlborough, New
Zealand
Amelia Park Chardonnay - Margaret River, WA

Red

Giant Steps Pinot Noir - Yarra Valley, VIC
Two Hands 'Gnarly Dudes' Shiraz - Barossa Valley,
VIC

Beer

Choice of Beer (see consumption menu for options)

PREMIUM | \$55pp/hr

Champagne

Veuve Clicquot NV

Rosé

Rameau D'Or, Côte de Provence, France

White

Domaine Oudin Chablis, Chablis, France;
Yabby Lake Pinot Gris, Mornington Peninsula, VIC

Red

Nanny Goat Pinot Noir, Central Otago, New Zealand;
Head Old Vine Shiraz, Barossa Valley, SA

Beer

Choice of Beer (see consumption menu for options)

LUXE | \$155pp/hr

Champagne

Dom Perignon
Ruinart Blanc de Blancs

Rosé

Domaines Ott Clos Mireille Rosé, Côtes de
Provence, France

White

Domaine Jean Dauvissat Père et Fils, Burgundy,
France

Red

Yabby Lake Pinot Noir, Mornington Peninsula, VIC
Hickinbotham Brooks Road Shiraz, McLaren Vale,
SA

Beer

Choice of Beer (see consumption menu for options)





ON CONSUMPTION MENU

BEER & SELTZERS

Pure Blonde or Great Northern on Tap (Approx 118 Schooners per keg) \$1,400 per keg

Pure Blonde (Bottle) \$15

Corona (Bottle) \$15

Great Northern (Bottle) \$15

Fellr Seltzer Various Flavours (Can) \$15

COCKTAILS

Choice of 2

Aperol Spritz \$28 per cocktail or \$250 per jug

Margarita

Mojito

Espresso Martini

Amaretto Sour

SPIRITS

Offshore Premium Alkaline Vodka \$20

Bombay Sapphire Gin

El Jimador Tequila

Johnny Walker Black

Bacardi White Rum

Bundaberg Rum

Jim Beam Bourbon

MOCKTAILS | \$15 EACH

SOFT DRINKS | \$7.50 EACH

*These beverages will be available at the bar on every charter.
For all charters with beverages on consumption, we require a credit card to be provided on the day and left at the bar, with full payment to be settled upon disembarkation.*





FULL WINE LIST

Champagne

Veuve Ambal Vin Mousseux Blanc de Blancs – Burgundy, France – \$55 ea

Taittinger Cuvée Prestige NV – Champagne, France – Price on application

Veuve Clicquot NV – Champagne, France – \$186 ea

Ruinart Blanc de Blancs – Champagne, France – \$360 ea

Dom Pérignon – Champagne, France – \$650 ea

Rosé

Rameau D'Or – Côtes de Provence, France – \$50 ea

Domaines Ott Clos Mireille Rosé – Côtes de Provence, France – \$115 ea

White Wine

Mojo Pinot Grigio – South Australia – \$33 ea

First Creek Regions Chardonnay – Hunter Valley, NSW – \$45 ea

Catalina Sounds Pinot Gris – Marlborough, New Zealand – \$58 ea

Amelia Park Chardonnay – Margaret River, WA – \$50 ea

Yabby Lake Pinot Gris – Mornington Peninsula, VIC – \$68 ea

Domaine Oudin Chablis – Chablis, France – \$85 ea

Domaine Jean Dauvissat Père et Fils – Burgundy, France – Price on application

Red Wine

Sticks Pinot Noir – Yarra Valley, VIC – \$49 ea

First Creek Regions Shiraz – Hunter Valley, NSW – \$43 ea

Two Hands 'Gnarly Dudes' Shiraz – Barossa Valley, SA – \$50 ea

Giant Steps Pinot Noir – Yarra Valley, VIC – \$60 ea

Nanny Goat Pinot Noir – Central Otago, New Zealand – \$83 ea

Head Old Vine Shiraz – Barossa Valley, SA – \$75 ea

Yabby Lake Pinot Noir – Mornington Peninsula, VIC – \$100 ea

Hickinbotham Brooks Road Shiraz – McLaren Vale, SA – \$130 ea

