



TERM CHARTER RATES

JANUARY - DECEMBER

OVERNIGHT	\$24,000 + GST + 20% APA
WEEKLY	\$140,000 + GST + 20% APA

All Inclusive Option

3 NIGHTS	\$94,000
7 NIGHTS	\$190,000

DAY CHARTER RATES

JAN - DEC	\$3,600 per hour
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NYE RATE

NEW YEARS EVE	\$130,000
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- All-inclusive for up to 30 guests from 6pm-1am.
- Includes 2024 Technohull (47ft) for guest transfers throughout

ADDITIONAL PRICING

STAFF <small>4 hour minimum</small>	\$100 <small>per hour</small>
STAFF-TO-GUEST RATIO	1:10
CHEF & ASSISTANT <small>4 hours minimum A Chef is required on all charters for over 30 pax an additional Chef is required</small>	\$100 <small>per hour</small>
CATERING	\$1500 <small>minimum spend</small>

BYO FOOD	\$15 per person
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BYO BEVERAGE <small>(Includes Ice and glassware only)</small>	\$25 per person
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WHARF FEES	\$50 per touch
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TENDER <small>Technohull Omega (47ft, 2024 Build) *included for term charters</small>	\$500 per hour <small>(for day charters only)</small>
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PUBLIC HOLIDAY SURCHARGE (Round Trip)

- Vessel Hire 25%
- Catering & Beverage Packages 25%
- Wait Staff & Chef Fees 100%

- Airlie Beach: Home Berth
- Hamilton Island: \$5,500
- Hayman Island: \$4,000



CANAPE MENU

SILVER | \$75PP

8 Canape

GOLD | \$90PP

6 Canape & 2 Substantial

PREMIUM | \$105PP

8 Canape & 2 Substantial

VEGETARIAN

Tempura zucchini flowers, soy mirin dipping sauce df

Avocado maki sushi, fresh wasabi, soy mayo df, gf

Taro and wood ear mushroom spring rolls with sweet chilli dipping sauce gf,df

Truffled pea croquette with truffle mayonnaise

Marinated tofu satay skewers with crushed peanuts and coriander gf,df

Mini hashbrown, chilli jam, cashew cream and fine herbs gf,df

Curried potato samosas with raita

Jalapeno poppers with chèvre and lime

SEAFOOD

Salmon caviar, crème fraiche and chive blinis

Snapper ceviche and avocado tostada gf,df

Poached tiger prawns, fermented chilli mary rose gf,df

King prawn toast with sweet and sour sauce df

Sydney rock oysters, ponzu mignonette gf,df

Grilled pacific oysters with miso hollandaise gf,df

Prawn dumplings steamed with black vinegar and chilli oil df

Panko crumbed ling fillet with yuzu mayonnaise df

Crab and prawn spring rolls with nuoc cham gf

Ocean trout sashimi, wasabi mayo, trout roe tartlet df

Blue fin tuna tartar, crostini, egg yolk df





CANAPE MENU

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8 Canape

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MEAT

Spicy Korean fried chicken
Chicken yakitori with teriyaki and shiso
Crispy pork belly, blood plum sauce gf,df
Pork gyoza with chilli oil vinegar
Pork, lemongrass and tumeric sausage rolls with tamarind
ketchup
Lamb manoush with aleppo pepper and labna
Lamb and cumin crispy dumplings
Black angus beef mussaman pies
Wagyu beef and Japanese curry rice croquette with kewpie mayo
A5 wagyu beef teriyaki skewer with fresh tasmanian wasabi (+\$5)

SUBSTANTIAL

Truffled kimchi and gruyere sourdough toasties
Fish katsu sando
Pork belly mini bahn mi
Black angus cheeseburger
Kara-age chicken burger
Crispy fish and chipotle crema tacos gf
Yellow curry of pumpkin, Thai basil, coconut rice gf,df,v
Shiitake and King brown mushroom risotto with smoked soy sauce v
Salmon sashimi and avocado rice bowl gf,df
Red curry of duck, fragrant jasmine rice gf,df
Chicken tikka masala with garlic naan bread and jeera rice

DESSERT

Chocolate dipped black sesame ice cream cones
Chuross with dark chocolate and chilli
Yuzu meringue pies
Mini banoffee pies with miso caramel
Dark chocolate and sea salt truffles gf
Mini matcha creme brulee gf





BUFFET MENU

SILVER | \$75PP

2 Mains + 3 Sides + 1 Dessert

GOLD | \$90PP

3 Mains + 3 Sides + 1 Dessert

MAINS

Yellow curry of cauliflower, roasted pumpkin and Thai basil
Salt and pepper southern calamari, nuoc cham dipping sauce
Barbecued octopus with lemongrass, kaffir lime and ginger
Butterflied jumbo tiger prawns with garlic, lime and chilli butter
Panko crumbed pink ling with hibachi grilled red pepper relish
Ora King salmon whole fillet, with green papaya, peanuts, tomatoes
and snake beans
Organic chicken kara-age with yuzu mayonaise
Bannockburn barbecued whole chicken, yakitori tare, pickled daikon
Duck breast, blood plum sauce, charred leeks
Crisp bangalow pork belly, beetroot teriyaki, shichimi togarashi
Black angus sirloin, Asian chimmichurri, sautéed kale
Slow cooked lamb shoulder with black vinegar, scallions and sansho
pepper

SEAFOOD

Sweet and sour eggplant with peanuts, tomatoes and Thai basil
Rocket, watercress, red onion and coriander with aged rice vinegar
and white soy vinaigrette
Chopped salad of spinach, bacon, walnuts and confit garlic-mustard
shoyu dressing
Burrata with chilli jam and Thai basil oil
Stir fried mustard greens and king brown mushrooms with tea
smoked mushroom sauce
Steamed broccolini and with chilli jam and cashew cream
House made sourdough with miso
butter Tumeric rice pilaf, peas and mint
Crispy roasted potatoes, umami salt
Claypot fragrant jasmine rice





BUFFET MENU

SILVER | \$135PP

2 Mains + 3 Sides + 1 Dessert

GOLD | \$165PP

3 Mains + 3 Sides + 1 Dessert

DESSERT

Premium seasonal fruit platter

Matcha roll cake with black sesame ice cream and strawberries

Bannofee pie, miso dulce de leche, kinako and whipped cream

Pavlova in a glass, with pandanus meringue, fresh mango,
passionfruit and kiwi fruit

Chuross with dark chocolate and chilli dipping sauce

BUFFET ADD ON

SASHIMI RAW BAR | \$52.50PP

Ora king salmon, Hiramasa kingfish, blue fin tuna, Kombu cured
snapper, Sydney rock oyster, Poached tiger prawns, Organic shoyu,

Fresh Tasmanian wasabi, House pickled ginger





SIT DOWN MEAL

FORMAL SIT DOWN | \$195PP 2 Canape + 3-Course Meal + 1 Side

ENTREE

Tempura zucchini flower with whipped sesame and crispy chilli oil df V
Bluefin tuna tartar, black sesame crostini, quail egg yolk df
Citrus cured salmon, pickled baby beetroots, ponzu and avocado
Paradise prawn wonton, tom yum sauce, thai basil oil gf
Hokkaido sea scallops, tamari butter sauce, cauliflower silk, pepita praline gf
Crisp pork belly, blood plum sauce, coriander, shallots and pickled chilli

SIDES

Crisp roasted potatoes with aioli
Baby leaf salad with ponzu and sesame dressing
Steamed broccolini with garlic, chilli and lime butter

MAINS

Pumpkin rotolo with yellow curry sauce, pickled mustard greens and kaffir lime v
Steamed murray cod, yuzu beurre blanc, crispy lotus root gf
Market best white fish, shiso pesto, potato onigiri df
Organic chicken roulade, yuzu kosho sauce, mizuna gf,df
Duck breast with beetroot teriyaki, Japanese turnips and sautéed spinach df
Magra lamb rack, black vinegar jus, leek puree gf
Rangers valley eye fillet, shoyu butter king brown mushroom and wasabi mustard gf

DESSERTS

Watermelon jelly, kaffir lime, lychees and frozen yoghurt gf
Almond milk chai panna cotta with pistachio praline V gf, df
Plum semifreddo, sansho pepper meringue and plum consomme gf
Mango tart, passionfruit curd, young coconut sorbet
Sesame pudding, Okinawan black rock sugar syrup, kinako tiulle
White chocolate and yoghurt ganache,

