



VESSEL HIRE

CRUISING | 3 HOUR MINIMUM

ALL YEAR ROUND \$3,000 per hour

DOCKED | 3 HOUR MINIMUM

ALL YEAR ROUND \$1,500 per hour

Includes:
Skipper & Crew Member

TERM CHARTER

OVERNIGHT CHARTER \$20,000 per day

Check in 2PM
Check-out 10AM

WEEKLY CHARTER

\$120,000 per day

Includes:

- Food and drinks for up to 10 pax
- Chef
- Transport

Port Melbourne, St Kilda, Mornington, Mount Martha, Rye, Athur's Seat, Sorrento, Portsea, Queenscliff, Barwan Heads, Torquay, Geelong

Please note:

Shoes to be removed prior to boarding.
Non-smoking vessel

ADDITIONAL PRICING

WAITSTAFF \$115 per hour
3 hour minimum hire

BYO FOOD \$15 per person

STAFF-TO-GUEST-RATIO

1 - 20 GUESTS 2 STAFF
21 - 30 GUESTS 3 STAFF
31 - 45 GUESTS 4 STAFF

BYO DRINKS \$15 per person

PUBLIC HOLIDAY SURCHARGE

50% surcharge applies on total charter cost plus
1 additional staff \$150





CANAPE MENU

MINIMUM 30 PASSENGERS

CANAPE MENU A

\$105 PER PERSON

Spiced Cauliflower, Black Sesame Aioli (Veg, Vegan)
Smoked Chicken, Fresh Herb Mayo On Croute
Beef Sliders, Burger Sauce, Cheese
Tempura Prawns, Lemon Myrtle Sauce
Chicken Karaage Japanese Mayo
Beef and Red Wine Pies
Mini Ham and Pineapple Pizza
Belgium Chocolate Mousse
Gold Dusted Choc Rocks

CANAPE MENU B

\$138 PER PERSON

Spiced Cauliflower, Black Sesame Aioli (Veg, Vegan)
Smoked Salmon Mousse Cones, Fruit Caviar
Beef Sliders, Burgers Sauce, Cheese
Chicken Skewers, Chefs Satay Sauce
Peking Duck Spring Rolls, Plum Sauce
Mini Prosciutto and Mushroom Pizza
Belgium Chocolate Mousse
Gold Dusted Choc Rocks

Substantial's

Pan Fried Potato Gnocchi, Pumpkin Puree, Garlic Cream Sauce
Slow Cooked Lamb Shoulder, Couse Couse Salad, Dukkah, Tzatziki

GRAZING MENU

MINIMUM 20 PASSENGERS

GRAZING MENU A

\$105 PER PERSON

Mushroom Arancini Balls
Homemade Beef Sausage Rolls
Smoked Salmon Blini with Fried Capers
Fresh Grilled Beef Patty Mini Burgers
Salt & Pepper Calamari Salad
Grilled Cajun Chicken with Pita Bread Fresh
Grilled BBQ Pulled Pork Tacos

GRAZING MENU B

\$138 PER PERSON

Chicken croquettes with aioli
Pan fried homemade chicken & prawn dumpling
Pork belly spoons with sweet sauce Fresh oysters (natural & red wine vinegar)
Lamb cutlets with mixed grain & seeded salad
Mini burgers (tempura soft shell crab)
Scotch fillet Thai beef salad
Fresh grilled king prawn tacos

ADD ONS

ANTIPASTO AND FRUITS TABLE \$23 PER PERSON

Cured meats, cheese, dips, crackers, seasonal fruits

DESSERT \$23 PER PERSON

Choose 2: Lemon meringue tarts, Chocolate tarts, Mango sago pudding

BEVERAGE PACKAGES

BEVERAGE PACKAGE

\$20 PER PERSON, PER HOUR

Beer: Pale Ale, Lager, IPA Wheat, Porter
Sparkling Wine: Proscello & Rose
White: Chardonnay, Sauvignon Blanc & Pinot Grigio
Soft Drinks - Soda water, Coke, Lemonade, Raspberry
Juice - Orange, Apple, Cranberry
Other - Bottled water & Ice

SPIRITS

\$20 PER PERSON PER HOUR

Vodka, Scotch, Whisky, Rum, Gin & Liqueur

COCKTAIL BAR

\$20 per person per hour

Margarita, Espresso Martine, Mojito, Pina Colada, Sex on the Beach,
Cosmopolitan, Passionfruit Martini, Classic Negroni, Old Fashioned

CONSUMPTION BAR TAB OR CASH BAR

MINIMUM SPEND OF \$2,000 APPLIES

Bar Tab to paid prior to disembarking
Cash Bar (Pay as You Go)

CATERING MUST BE ORDERED A MINIMUM 7 DAYS PRIOR TO THE CHARTER DATE