



VESSEL HIRE

NOVEMBER - MARCH

FRIDAY, SATURDAY & SUNDAY \$600 per hour

MONDAY - THURSDAY \$550 per hour

APRIL - OCTOBER

MONDAY - SUNDAY \$550 per hour

SPECIAL EVENTS

NEW YEARS EVE 2026 \$18,500

- 5.30pm – 12.30am
- Includes Wharf Fee, BYO Fee and Ice

VIVID SYDNEY \$1,500

- 2-hour booking
- Please check in for schedule

AUSTRALIA DAY \$720 per hour

BOXING DAY \$720 per hour

CHRISTMAS DAY \$850 per hour

ALL OTHER PUBLIC HOLIDAYS \$700 per hour

BUCKS PARTY \$300

- No later than 2:00pm start
- Additional staff crew member must be booked

ADDITIONAL DAY PRICING

PRE ACCESS (30 MINS) \$185

ICE \$9 per bag

PUBLIC HOLIDAY SURCHARGE 20% CATERING

AMENITIES FEE \$150

- Eskies, Cool storage, Plates, cutlery, rubbish removal, cups, napkins, and lily pad

WHARF FEES \$50 per touch





CATERING MENU

SIP & GRILL - \$59.00PH

Minimum of 10 guests

- Gourmet Sausages (Vegetarian option available)
- Chicken Skewers
 - Greek Salad
 - Pasta Salad
 - Cheese & Charcuterie Platter from our add On's menu
 - Fresh Bread Rolls
 - Tomato and BBQ Sauce

BOAT BURGERS – \$29.50PH

Minimum of 10 guests

- Wagyu Beef burger patties (vegie option available)
- Salad dressings including, lettuce, tomato, beetroot, cheese, pineapple)
 - Onion
 - Burger Sauce
 - Gourmet burger buns
 - Chips and dip to begin

SIP AND SEAFOOD – \$90.00PH

Minimum of 10 guests

- Fresh Prawns
- Sydney Rock Oysters
 - Cured Salmon
 - Grilled Calamari
 - Lemon
 - Seafood sauce and Mignonette

MEDITERRANEAN SAIL - \$45.00PH

Minimum of 10 guests

- Chicken & Lamb Souvlaki
- Pita Bread
 - Greek Salad
 - Tsuzuki and Garlic Sauce
 - Focaccia and Hummus Dip to begin

SIP AND SIZZLE - \$16.00PH

Minimum of 10 guests

- Beef sausages
- Sliced onion
 - Bread Rolls
 - Tomato and BBQ sauce

ALL DIETARY REQUIREMENTS CAN BE CATERED FOR WITH ADVANCE NOTICE





PLATTERS MENU

SERVING UP TO 10 GUESTS EACH

CHEESE AND CHARCUTERIE PLATTER - \$150.00

Cheeses, Water Crackers, Fruit Crackers, Strawberries, Dried Apricot, Beetroot Dip, Sliced ham, and Salami.

ARTISAN CHEESE PLATTER (VEGETARIAN) - \$140.00

Selection of Cheeses, Fruit Crackers, Water Crackers, Nuts, Berries, Hummus, Olive Dip and Cooked Capsicum

ITALIAN ANTIPASTO PLATTER - \$170.00

Sliced Ham, Salami, Bocconcini, Cucumber, Olives, Cherry tomato, Fruit Jam, Prosciutto, Water Crackers, Sliced Cheese

FRUIT PLATTER - \$95.00

Fresh Seasonal Fruit

ALL DIETARY REQUIREMENTS CAN BE CATERED FOR WITH ADVANCE NOTICE

