



VESSEL HIRE

OFF PEAK | APRIL - SEPTEMBER
3 hour minimum hire \$400 per hour

PEAK | OCTOBER - MARCH | 4 HOUR MIN HIRE

SUNDAY - FRIDAY \$450 per hour

SATURDAY \$500 per hour

Note: Bucks Parties (max 25 guests only)

PUBLIC HOLIDAY | 4 HOUR CHARTER

CHRISTMAS DAY, BOXING DAY, NEW YEAR'S DAY & AUSTRALIA DAY \$3,000

ADDITIONAL PRICING

WHARF FEES \$50 per touch
Manly Wharf (weather dependant) - \$100 travel fee applies (per way)

PUBLIC HOLIDAY SURCHARGE 20%

BYO AMENITIES FEE \$150
includes disposable crockery, cutlery, cups & napkins & rubbish removal. BYO ice.

PRIOR ACCESS FEE \$100
to drop off BYO supplies or decorate the boat prior to your charter (subject to availability)

Please note that Cups, Napkins, Paper plates are provided





GRAZING PLATTERS

GRAZING PLATTERS INCUR A \$100 DELIVERY FEE

GRAZING PLATTERS \$290 EACH

(serves 15-20 guests)

ANTIPASTO PLATTER

Prosciutto, salami, smoked ham, cheddar, French cream brie, cornichon, slow cooked olives, tomato relish, baba ghanoush, hummus, grapes & berries, sourdough crostini, grissini and crackers).

CHARCUTERIE PLATTER

Prosciutto, salami, smoked ham, braciola, cornichon, slow cooked olives, tomato relish, baba ghanoush, hummus, crackers and French baguette).

CHEESE PLATTER

Cheese Platter - cheddar, French cream brie, blue cheese, quince, grapes & berries, dried fruits, crackers and nuts).

FRESH FRUIT PLATTER

Selection of fresh seasonal fruits

MEZZE VEGETARIAN PLATTER

Grilled vegetables, marinated feta, bocconcini, veggies crudité, dolmades, slow cooked olives, filled baby bell peppers, baba ghanoush, hummus, beetroot hummus, tzatziki, pita bread, sourdough crostini, grissini and lavosh).

SEAFOOD PLATTER (SERVES 6)

\$355 PER PLATTER

Peeled prawns (2pp), Pacific oysters (2pp), salmon sashimi (2pp), lemon wedges, mignonette and seafood sauce)

