



## VESSEL HIRE

4 hours minimum (Friday & Saturday) 3 hours minimum (Sunday - Thursday) \*Except December (4h min)

### JANUARY - MARCH

FRIDAY & SATURDAY | 4 HOUR MIN. \$1,500 per hour

SUNDAY - THURSDAY | 3 HOUR MIN. \$1,400 per hour

### APRIL, MAY, SEPTEMBER, OCTOBER

FRIDAY & SATURDAY & VIVID | 4 HOUR MIN. \$1,400 per hour

SUNDAY - THURSDAY | 3 HOUR MIN. \$1,300 per hour

### JUNE - AUGUST

FRIDAY & SATURDAY | 4 HOUR MIN. \$1,150 per hour

SUNDAY - THURSDAY | 3 HOUR MIN. \$1,100 per hour

VIVID FESTIVAL | 4 HOUR MIN. \$1,400 per hour

### NOVEMBER | BYO NOT PERMITTED

FRIDAY & SATURDAY | 4 HOUR MIN. \$1,450 per hour  
*\$15k minimum spend*

SUNDAY - THURSDAY | 3 HOUR MIN. \$1,350 per hour

### DECEMBER | BYO NOT PERMITTED | 4 HOUR MINIMUM HIRE

THURSDAY - SATURDAY \$1,600 per hour  
*\$17k minimum spend*

SUNDAY - WEDNESDAY \$1,450 per hour

### VIVID FESTIVAL PACKAGE

2 HOUR CHARTER \$4,800 (50 pax)

**\$60 for additional guests**

Includes crew, wharf bookings, Antipasto Platters and non-alcoholic beverages

\*Alcoholic beverages available for purchase

Price

Sun to Fri only - approx. time slots: 5.15pm to 7.15pm & 7.20pm to 9.20pm

**Optional add on:**

- Alcoholic Beverage Package for \$40pp
- Transfer canape menu upgrade available (\$30pp - \$1500 min spend + 3hr chef fee \$300 applies)

\*Charter time slots are strict throughout December to allow enough changeover time in between - 12pm latest start for day charter, 6pm earliest start for evening charter. Evening charters may be required to start later if a day charter of longer than 4 hours has been previously booked or if the evening charter requires formal dining setup.





### ADDITIONAL FEES

#### STAFF CHARGES

1 - 50 guests = 3 x wait staff  
 51 - 65 guests = 4 x wait staff  
 66 - 80 guests = 5 x wait staff  
 81 - 115 guests = 6 x wait staff  
 115 guests + = 7 x wait staff

**\$350**

4 hour charter  
**\$75 per hour thereafter**

- For cash bars – 1 additional bar tender may be required. Please check upon booking.
- Additional wait or bar staff can be added at client's request if wanting that extra level of service and would like someone walking around topping up drinks in addition to having the bar tender behind the bar.

#### CHEF CHARGE

Min 4 hour charge Sat-Sun  
 Min 3 hour charge Mon-Fri

Mon to Sat - \$100 per hour  
 Sundays - \$150 per hour

- Chef & Assistant required on all formal dining menus - \$150 per hour (\$200 per hour on Sundays)

#### EXTENDED TRAVEL FEE

**\$175 each way**

for wharves which require more than 30 mins travel time (includes Kirribilli Wharf, Watsons Bay, Rose Bay, Double Bay, Mosman, Manly and any Middle Harbour)  
 \*This is charged in addition to the wharf fees – it is to cover additional staff costs and fuel

#### RETURN COLLECTION FEE

**\$250**

For leftovers post-charter if not removed on the day following their charter

#### PUBLIC HOLIDAYS SURCHARGE

**20%**

Applies on vessel hire, food and beverages, Staff charged at double time.

#### BYO FEE

Max 70 guests (by application only – not available Nov & Dec)

#### BYO FOOD SURCHARGE

**\$12.50 PP**

\*BYO Food Catering upon application only prior to booking

#### BYO BEVERAGES SURCHARGE

**\$12.50 PP**

#### EXTERNAL SUPPLIER SURCHARGE

**\$100**

includes all DJs, bands, stylists, laser clay/photo booths etc)  
 fee also includes 1 hour pre-access

- \*Fee is waived for suppliers with no equipment to bump in and therefore not requiring pre-access (ie. Photographers)
- \*The fee above is to cover the administrative costs involved with us liaising with their external suppliers to coordinate bump in/out, explain facilities etc
- \*DJs & Bands - Power and a table will be provided. DJs/bands are required to provide all equipment including decks, 2 speakers and any cords/extension leads/lighting they might require.
- \*Vendor meals are available for the client to purchase for their suppliers if they wish at \$35 each

#### CONDITIONS OF BYO

Please refer to our BYO Terms & Conditions Agreement Document  
 We have a BYO Terms & Conditions Agreement which is required to be sent to each client when provided with a BYO quote. The organiser is required to read and sign this agreement and it is to be sent back to us along with the booking form to secure the booking.

#### WHARF FEE

**\$100/ visit**

#### CASH (PAYG)/ CONSUMPTION BAR (TAB)

Min spend \$2,000 (Sun-Thurs) & \$3000 Fri-Sat

Please note: We may be flexible with the minimum spend, particularly on a weekday or in winter and for smaller groups. Please reach out if you need to discuss this.

Additional bar tenders may be required depending on how many guests and the type of event. Please check upon booking.

#### SEATED DINING FURNITURE

**\$25 PP**

applicable to all Formal Dining Menus & as a Seated Buffet Menu option

IMPORTANT \*Seated dining may not be available on certain dates and during peak season

#### WATER ACTIVITIES (SUBJECT TO AVAILABILITY)

#### LILY PAD

**\$150**

#### FLOATING DOCK | ISLAND RAFT

**\$150 each**

**Both: \$270**

#### LASER CLAY SHOOT

1 hr: \$1700  
 1.5hr: \$2200

#### COCKTAIL BAR ADD-ON

**\$300**

\$300 setup & cocktail bar tender fee (charged @ 1 per 50 guests)

On Consumption or Cash Bar only. Custom options available - ie. Cocktail Hour (first hour only) or for the duration of your event. Custom cocktail packages which differ from the 3 options below are by enquiry only and will incur additional charges. Aperol Spritz \$15 - Margarita \$20 - Appletini on the Rocks \$18

#### DJ & LIGHTING

**\$250/ hour**

Min 3 hr charge (Sat & Sun and Mon to Fri after 5pm incurs a 4hr min charge.)

#### ADDITIONAL PRE-ACCESS TIME

**\$250**

per 30 minutes. \*Subject to availability

#### RETURN COLLECTION FEE

**\$250**

Guests are required to remove all leftover beverages, catering supplies or decorations at the end of the charter at Pirrama Park or the vessels home berth – a \$250 collection fee is applicable if they wish to leave it to be stored and collected on another day





## SPECIAL CONDITIONS/NOTES

- Separate children's Menus are available for 12yrs old and under if preferred. Alternatively, they can have the same menu as the adults which will be charged at half the price of an adult
- Bucks/Hens Parties – Allowed for a day charter only 12pm to 4pm (no evening charters). Topless waiters/waitresses allowed only, no full nudity or shows permitted
- 18ths & 21sts – all ID will be checked upon boarding. Guests without ID or under the age of 18 and unaccompanied by their own parent or legal guardian will not be permitted to board as we are a licensed venue
- Children's parties (under 18) – dry event only and must be accompanied by a specific number of adults according to children (ratio of 1 adult per 5 children)
- All suppliers provided by the customer (not the vessel) are included in their guest numbers
- Karisma 2 is wheelchair accessible for a standard wheelchair only. Please contact us for details.
- Additional venue inspections \$150 per visit (1 x inspection FOC)

## CASH BAR/ PAYG BAR

- Guests are required to pay for their own drinks on the night. This process can be more time-consuming with only one staff member handling both drink preparation and payments. To reduce wait times and enhance the guest experience, we recommend adding a second staff member at an additional cost of \$350. This ensures two staff members are available to serve drinks and process payments efficiently.
- Please note: A minimum spend applies to the cash bar. If the minimum is not met by the end of the event, the organiser is responsible for covering the shortfall. It is essential that this information is clearly communicated to the organiser in advance.

## WEDDINGS

- Weddings require significantly more administration over a longer period leading up to the charter. They are highly detailed and time-consuming, involving the creation, review, and adjustment of run sheets, as well as repeated communication with multiple vendors and suppliers. All of this information from client meetings then needs to be relayed back to us as the venue. Please note that you will be required to submit a run sheet on behalf of your client as part of the agency process like any other charter, for us to check over and amend as required, rather than asking us to do so. We can provide an example/draft run sheet for your office to keep on file and use, as assistance.
- We prefer that weddings are managed directly with the venue once the client has confirmed their booking, rather than passing through multiple hands or a third-party agent. We believe the bride and groom or their wedding coordinator should liaise directly with the venue, as we are experienced in hosting weddings.
- We are open to trialling a flat referral fee, with the booking handed over to us once the client has chosen our venue. Often, during inspections, couples express that they would prefer to deal with us directly, but we are unable to accommodate this under the current process.
- Please let us know if you would like to discuss the referral fee for your booking before the client inspection.
- Please refer to our new separate "WEDDINGS ON KARISMA 2" document in the folder containing Example Run Sheets and a Booking Checklist.

## CEREMONY + RECEPTION

CEREMONY SURCHARGE	\$1,800
<i>ceremony includes signing table with white linen tablecloth and 3 chairs, ceremony/aisle seating arrangement on upper deck. Please enquire for example images. Please note that space-wise, a maximum of 60-70 guests can fit on the upper deck to watch the ceremony – up to 20 seated, the rest standing</i>	
WEDDING COORDINATOR FEE	\$550
DJ	\$1,500 (4h)
<i>\$250 per hour thereafter</i>	
MC	\$300
<i>add-on to DJ</i>	

## RECEPTION ONLY

*Reception only weddings: No surcharge applicable*

WEDDING COORDINATOR FEE	\$400
DJ	\$1,500 (4h)
<i>\$250 per hour thereafter</i>	
MC	\$300
<i>add-on to DJ</i>	

### All Wedding Bookings

*\*Secondary/subsequent venue inspections: \$150 (1 hour)*

*\*Additional access time/bump in: \$250 per 30 mins*

*\*Vendor meals: \$35 each – applicable to all external vendors*

*\*Evening weddings: Please enquire about start times, as their vendors and set-up requirements need to be factored in as well as the previous charter's drop off location and bump out requirements, to ensure there is sufficient set-up time for their wedding. \*No BYO Beverages*





## UNIVERSITY SOCIALS

Available January to October  
Mon to Thurs only (surcharge applies for Fri-Sat bookings)  
Minimum 80 guests  
(+ 2 x \$100 wharf fees)

### PACKAGE 1 - \$85 PER PERSON

#### Inclusions:

- 4 hours cruising the iconic Sydney Harbour
- Professional wait staff and cruise director
- Pizza Menu
- 1 house drink on arrival + open PAYG bar for remainder of the cruise
- Professional DJ – you will liaise with our DJ prior to your event regarding music selection
- Dedicated dance floor space & lighting
- Security personnel on board

### PACKAGE 2 - \$120 PER PERSON

#### Inclusions:

- 4 hours cruising the iconic Sydney Harbour
- Professional wait staff and cruise director
- Pizza Menu
- Beverage Package with beer, sparkling and still wine, soft drinks and juices. Spirits available on PAYG
- Professional DJ – you will liaise with our DJ prior to your event regarding music selection
- Dedicated dance floor space & lighting
- Security personnel on board

### STYLING - POA

add some extra fun and flare to your Harbour cruise with balloons in your choice of colours or/& modern roaming Galaxy GIF Photo Booth including assistant for the evening

## SCHOOL SOCIALS

**DRY EVENT**  
Available January to October  
Mon to Thurs only (surcharge applies for Fri-Sat bookings)  
Minimum 80 guests  
(+ 2 x \$100 wharf fees)

### PACKAGE 1 - \$85 PER PERSON

#### Inclusions:

- 4 hours cruising the iconic Sydney Harbour
- Professional wait staff and cruise director
- Mocktail on arrival with unlimited soft drinks and juices throughout the cruise
- Pizza Menu
- Professional DJ– you will liaise with our DJ prior to your event regarding music selection
- Dedicated dance floor space & lighting
- **1 adult (25+) chaperone per 50 children required – up to 3x free of charge, any additional will be charged at \$40pp.**
- For any school socials where chaperones are unavailable, a security guard will be hired at the client's expense.

### STYLING - POA

add some extra fun and flare to your Harbour cruise with balloons in your choice of colours or/& a modern roaming Galaxy GIF Photo Booth including assistant for the evening





## CANAPE MENU

**Minimum spend of \$2,200 applies (plus chef charge) to all Sat & Sun bookings  
(plus Thurs to Sun in December)**

**\*Minimum spend of \$1,850 charge on all other dates**

### SILVER PACKAGE - \$53.00 PER GUEST

- 7x Gold Range Canapé's
- 1x Substantial Canapé

### GOLD PACKAGE - \$63.00 PER GUEST

- 2x Diamond Range Canapé's
- 5x Gold Range Canapé's
- 1x Slider Canapé
- 1x Substantial Canapé

### DIAMOND PACKAGE - \$73.00 PER GUEST

- 3x Diamond Range Canapé's
- 2x Gold Range Canapé's
- 2x Substantial Canapé
- 1x Slider canapé

### PLATINUM PACKAGE - \$88.00 PER GUEST

- 3x Platinum Range Canapé's
- 3x Diamond Range Canapé's
- 1x slider Canapés
- 2x Substantial Canapé
- 1x Sweet Canapé
- Coffee & Assorted Teas (made on request)

Additional Platters, Antipasto Grazing Table & Mini Buffet can be added onto any menu (K2)  
Substantial Grazing Table can be added to any menu (K2)

#### **Additional Canapes**

Gold Range - \$7.00

Diamond Range - \$7.50

Platinum Range - \$8.50

Dessert Range - \$7.50

Slider Range - \$8.50

Substantial Range - \$9.50

\*Chef charge applicable to all menus

Mon to Sat - \$100 per hour / Sundays - \$150 per hour  
Min 4 hour charge Sat-Sun / Min 3 hour charge Mon-Fri

*\*While we do our best to accommodate genuine dietary requirements, not all menu items can be modified to suit every need. Some items may need to be substituted or adjusted depending on your group's requirements. Please inform us in advance so we can consult with our chef about the most suitable options. Kindly note that we are unable to cater to individual food preferences.*





### CANAPE ITEMS

#### GOLD RANGE COLD CANAPÉS

- Smoked capsicum, whipped sheep's milk feta, olive pangrattato tart
- Sous vide beef with charred herb oil, creamy feta, sourdough baguette
- Roasted cherry tomato, salsa verde & whipped ricotta tart
- Roast pumpkin, brown butter, sage, pepita crumb tart
- Smoked beef rump baguette with horseradish cream, parsley oil and cracked pepper

#### DIAMOND RANGE COLD CANAPÉS

- Pepper-crust beef, whipped confit garlic cream, seeded baguette
- House-dried cherry tomato, basil oil & whipped stracciatella tart
- Freshly shucked Sydney rock oysters with gin, cucumber & dill (GF)
- Freshly shucked Sydney rock oysters with classic mignonette (GF)
- Beetroot-cured salmon, citrus crème fraîche & dill oil on rye
- Cooked king prawns with chilli, avocado & lime salsa (GF)

#### Hand-made sushi:

- Katsu chicken, avocado and kewpie mayo (GF)
- Teriaki beef, cucumber and pickled ginger (GF)
- Avocado, pickled ginger, kewpie and cucumber (GF)
- Kimchi glazed chicken with, cucumber, black sesame and kewpie (GF)

#### GOLD RANGE HOT CANAPÉS

- **Handmade pies with potato puree and tomato chutney**
  - Wagyu beef
  - Thai curry chicken
  - Shepherds Pie
  - Wagyu beef and pepper
  - Chicken, thyme and leek
  - Spinach and mushroom
  - Moroccan chickpea (vegan)
- **House made pizza (Can be made gluten free)**
  - Margarita with mozzarella and basil pesto
  - American pepperoni, with hot honey aioli
  - Pulled pork, fennel seed, caramelised onion, mozzarella
  - Roasted mushroom, parmesan, shaved onion, pesto aioli
  - Harissa-spiced chicken, caramelised onion, mozzarella & herbed yoghurt
  - Chargrilled eggplant, marinated olives, shaved red onion, salsa verde, aioli
- **House-made Chicken skewers**
  - Malaysian Style Satay chicken skewers (GF)
  - Harissa, honey & lemon skewers with yoghurt drizzle (GF)
  - Tomato, olive, rosemary with herb pesto (GF)
  - Kimchi glazed Korean chicken skewers
  - Chilli, coriander, garlic and lime skewers (GF)
  - Pork and fennel sausage roll w/ tomato, apple chutney
  - Caramelised onion, marinated fetta puff pastry scrolls with chimmi churri
  - Caramelised pumpkin arancini, whipped ricotta and Canadian maple (GF)





### CANAPE ITEMS

#### DIAMOND RANGE HOT CANAPÉS

- Caramelised onion & gruyere puff pastry twist with harissa aioli
- Mini spinach & fetta quiche with whipped ricotta and herb oil
- Sweet potato croquette with ginger chilli jam and wakame (GF)
- White onion soubise, thyme & parmesan arancini with aioli (GF)
- Seared halloumi, lemon herb oil & baby herbs, toasted seeds
- Crispy pork belly, cauliflower puree, burnt sage butter (GF)
- Southern fried Popcorn chicken w/ house made ranch aioli (GF)
- Seeded baguette with sous vide beef rump, horseradish cream & bordelaise

#### PLATINUM COLD RANGE

- Caramelised leek, thyme & gruyere tart
- Sydney rock oysters with champagne and finger lime
- Seared sesame-crusting tuna with wasabi kewpie (GF)
- Ash-cured salmon with pink pepper cream and finger lime caviar (GF)
- Wagyu bresaola with pickled purple carrot and whipped horseradish crème fraiche on sourdough
- Handmade sushi with fresh salmon, wakame & ponzu
- Handmade sushi with seared tuna, pickled ginger & wasabi kewpie

#### PLATINUM RANGE HOT CANAPÉS

- Lamb wellington with wild mushroom duxelles and rosemary jus
- King prawn skewers with chilli, garlic, coriander (GF)
- Seared sea scallops, cauliflower purée & lemon brioche crumb
- Hand-made wagyu beef and shiraz mini pies with horseradish Paris mash
- Sous vide lamb fillet with celeriac puree, spring pea and charred shallot (GF)
- Sesame-panko crumbed prawns with yuzu & ginger mayonnaise (GF)

#### SUBSTANTIAL CANAPÉ RANGE

- Salmon croquettes w/ seasonal salad and a dill, caper aioli
- Lamb tagine, Israeli cous cous and minted yogurt
- Thai red pumpkin curry with aromatic jasmine rice (GF)
- Beef Penang curry w/ kaffir lime and jasmine rice (GF)
- Authentic Satay Chicken w/ jasmine rice and roast peanut sauce (GF)
- Harissa chicken w/ aromatic rice, dill and lemon yogurt and cucumber salsa (GF)
- Hand made pasta:
  - Slow-cooked beef ragu with parmesan
  - Spicy napolitana with olives, basil pesto and parmesan sourdough crumb
  - Wild mushrooms with fresh thyme and crispy bacon
  - Roasted zucchini, lemon, chilli & pecorino
- Hand made brioche sliders: (GF options available)
  - Mini steak sandwich, roasted onions, horseradish cream, bordelaise sauce
  - Crispy Korean chicken, sriracha slaw
  - Pureza sparkling battered fish w/ pickled cucumber, iceberg and dill aioli
- Mini Cheeseburger range:
  - Classic cheeseburger with cheddar, pickle & house burger sauce
  - Maple bacon cheeseburger with cheddar & house burger sauce
  - Crispy onion ring cheeseburger with cheddar & house burger sauce
  - Grilled haloumi, lemon aioli, roasted capsicum and wild rocket

#### Salads, served in a noodle box:

- Roast pumpkin, watercress, alfalfa and goats' cheese (GF)
- Poached chicken, quinoa, cucumber and rocket (GF)
- Roast cauliflower with romesco, currants & almonds (GF, V optional)
- Thai beef salad with nam jim, fresh mint and crispy onions
- Chicken Caesar salad with maple bacon, shaved parmesan

#### SWEET CANAPÉS

- Mini banoffee tarts
- Mini lemon meringue pies
- Apple and cinnamon crumble tarts with fireball custard
- Salted caramel and whipped dark chocolate tart
- Textures of chocolate – whipped chocolate mousse, chocolate fudge and brownie crumb
- Passionfruit Cremieux, vanilla sponge, whipped mascarpone, fresh strawberry
- Sticky date pudding, vanilla cream butterscotch sauce
- Mango, raspberry, and vanilla bean eton mess (GF)
- Lemon curd pannacotta, biscuit crumb and meringue (GF)





## CHILDREN'S MENU

\*Can be added to any menu by our on board chef.

\*Children's menus are for guests 12 and under only.

\*Please only select 1 type per every 10 children on board.

\*Alternatively, if children will be having the same meal as the adults, this will be charged at half price.

### KID'S MENU \$23PP

Penne pasta with Napolitana sauce

Lightly battered market fresh fish with chips

Mini chicken burgers with mayonnaise and iceberg lettuce  
served with chips

Ham and pineapple house made pizza

Crumbed chicken tenders served with chips





## MINI BUFFET

*\*A standing buffet that can be added onto any canape menu  
\*All hot mains are served in chafing dishes  
\*Self-serve at the buffet with eco-friendly handheld bowls and sporks*

### MINI BUFFET PACKAGE 1 - \$25 PER GUEST

2x Hot Buffet mains  
A selection of 2 Salads  
served with freshly baked bread rolls, butter, and condiments

### MINI BUFFET PACKAGE 2 - \$35 PER GUEST

3x Hot Buffet mains  
A selection of 2 Salads  
served with freshly baked bread rolls, butter, and condiments

### MAINS

Pumpkin, thyme and ricotta cannelloni w/ napolitana sauce and shaved parmesan  
Authentic satay chicken with sweet soy and coriander served with jasmine rice  
Thai red pumpkin curry with lime leaves and jasmine rice (GF)  
Crispy bacon, mushroom, confit garlic and thyme pasta with fusilli and fresh parmesan  
Preserved lemon and chicken tagine with apricots, coriander and tahini yoghurt  
Braised chicken with olives, pancetta, and basil served with charred parmesan polenta  
Chickpea tagine with confit garlic and lemon yogurt  
Lemon, fresh garlic, italian parsley, chilli and olive oil, cassarecce pasta served with shaved parmesan  
Harissa roasted chicken thigh, aromatic rice, lemon yogurt, dill salsa (GF)  
Panko and oregano crumbed eggplant, napolitana sauce, fresh basil and fresh mozzarella  
Braised chicken thigh with leek, mushroom and semi dried tomato served with puree potato  
Sous vide chicken breast with crispy skin, rosemary sourdough crumb, puree potato, jus (Can be made GF)  
Thai green chicken curry with Thai basil, capsicum and jasmine rice (GF)

### SALADS/SIDES

Rocket, grilled pear, crispy bacon, fetta and walnut (GF)  
Cumin roasted sweet potato, baby spinach, fried chickpeas, chimmi churri (GF)  
Shaved pear, mixed lettuce, shaved parmesan, honey balsamic dressing (GF)  
Roasted Pumpkin, watercress, sprouts and marinated fetta cheese and mixed seeds (GF)  
Pearl cous cous salad with Moroccan roasted vegetable, baby spinach and tahini dressing  
Fresh garden salad with shaved radish, cucumber, cherry tomato and fresh dressing (GF)  
Roasted chat potato salad w/ crispy bacon, shallots and aioli (GF)

*Gluten Free = (GF)*

*\*While we do our best to accommodate genuine dietary requirements, not all menu items can be modified to suit every need. Some items may need to be substituted or adjusted depending on your group's requirements. Please inform us in advance so we can consult with our chef about the most suitable options. Kindly note that we are unable to cater to individual food preferences.*





## PLATTERS/BOXES

FEED APROX 15-20 PEOPLE

\*Min spend \$30per person (min 25 pax) + \$50 delivery fee applies to all orders - min 7 days notice

### SEAFOOD PLATTERS - MARKET PRICE (POA)

- Freshly cooked large king prawns with lime mayonnaise
- Freshly shucked oysters with lemon wedges
- Freshly shucked oysters with gin, cucumber and dill
- Freshly Shucked oysters with lemon
- House beetroot cured ocean trout with horseradish cream
- House cured salmon with dill and caper cream

### ANTIPASTO PLATTER

**\$175 PER PLATTER (SERVES 10 - 15 GUESTS)**

Cured and smoked cold meats, chargrilled vegetables, olives, housemade dips with sourdough and grissini

### PETIT FOUR SWEETS PLATTER

**\$145 PER PLATTER | MIX OF 30 PIECES**

Selection of housemade friands, caramel slice, mini tarts, brownie and banana bread

### CHEESE PLATTER

**\$160 PER PLATTER (SERVES 10 - 15 GUESTS)**

Selection of Australian cheeses, dried fruits, fresh grapes with crackers

### SEAFOOD PLATTERS- MARKET PRICE (POA)

Freshly caught from the east coast of Australia – Crystal bay

- Prawns, Sydney rock oysters, house cured salmon, blue swimmer crab all served with fresh lemon and handmade condiments

### SWEET PASTRIES PLATTER

**\$95 PER PLATTER | MIX OF 15 PIECES**

A selection of freshly baked mini sweet pastries

### DIP PLATTER

**\$95 (SERVES 10 - 15 GUESTS)**

A selection of 3 housemade dips with sourdough, flatbread and grissini

Roast beetroot hummus/Caramelised onion and thyme/Avocado and fetta cream/Roasted eggplant/Confit garlic hummus/Charred capsicum/Market fresh

### SEASONAL FRUIT PLATTER

**\$140 (SERVES 10 - 15 GUESTS)**

Selection of seasonal fresh fruit

### TROPICAL FRUIT PLATTER

**\$160 PER PLATTER (SERVES 10 - 15 GUESTS)**

A selection of seasonal tropical fruits





### SIGNATURE GRAZING TABLE

*A substantial grazing table that can be added onto any canape or buffet menu.*

*\*Consisting of finger foods as well as substantial canape items.*

*\*A great addition to not only add extra food to your event but also some beautiful aesthetics*

#### OPTION 1 - \$22PP

##### Cold Grazing Table consisting of:

- Sliced charcuterie (ham, sopressa, serrano, salami)
- Char-grilled vegetables - (eggplant, capsicum, olives, semi-dried tomatoes)
- Marinated fetta platter with pesto and tomatoes
- Cheese platter - Australian cheeses - grapes, strawberries, apricots, dates, crackers
- Fruit platter
- Dip platters
- Wheel of sourdough bread rolls
- Sliced sourdough baguette
- Mini poached chickens and avo rolls
- Assorted mini danish
- House made cake - (Carrot cake, brownie etc)

#### OPTION 2 - \$35PP

##### Cold Grazing Table consisting of:

- Sliced charcuterie (ham, sopressa, serrano, salami)
- Char-grilled vegetables - (eggplant, capsicum, olives, semi-dried tomatoes)
- Marinated fetta platter with pesto and tomatoes
- Cheese platter - Australian cheeses - grapes, strawberries, apricots, dates, crackers
- Fruit platter
- Dip platters
- Wheel of sourdough bread rolls
- Sliced sourdough baguette
- Mini poached chicken and avo rolls
- Assorted mini danish
- House-made cake - (carrot cake, brownie, etc)
- Mini glass dessert
- Pork and fennel sausage rolls
- Assorted mini pies
- Arancini's
- Pastry scrolls

\*Please note: menu quantities are adjusted to suit the final number of confirmed guests, with portions scaled to provide both variety and generous servings for your event and size.



## BUFFET MENU

### GOLD BUFFET MENU - \$68 PER GUEST

Cold grazing board – served on arrival- rustic sourdough, premium cured cold meats, cheeses, assorted dips, olives, roasted capsicums and assorted crackers  
2x Main dishes selected from our buffet menu  
2x Salads  
Freshly baked sourdough

### PLATINUM BUFFET MENU - \$103 PER GUEST

Premium Cold grazing board – served on arrival – rustic sourdough, premium cured cold meats, cheeses, assorted dips, olives, roasted capsicums and assorted crackers  
1x Seasonal fresh fruit platter –  
3x Main dishes from Diamond range  
2x Salads/Sides  
Freshly baked sourdough  
2x Chef selection Dessert Canapés  
Coffee & Assorted Teas

### DIAMOND BUFFET MENU - \$81 PER GUEST

Cold grazing board – served on arrival - rustic sourdough, premium cured cold meats, cheeses, assorted dips, olives, roasted capsicums and assorted crackers  
3x Main dishes selected from our buffet menu  
2x Salads/Sides  
Freshly baked sourdough  
1x Dessert Canapé  
Coffee & Assorted Teas

### EXTRAS

*Platters can be added to any packages (See platters menu)*

Canapes can be added -

Gold Range - \$7.00

Diamond Range - \$7.50

Platinum Range - \$8.50

Dessert Range - \$7.50

Slider Range - \$8.50

Substantial Range - \$9.50

Additional Buffet Main – \$14.00

Additional Buffet Salad – \$8.50

**\*CHEF CHARGE APPLICABLE TO ALL MENUS  
MON TO SAT - \$100 PER HOUR / SUNDAYS - \$150 PER HOUR  
MIN 4 HOUR CHARGE SAT-SUN / MIN 3 HOUR CHARGE MON-FRI  
MINIMUM SPEND OF \$2200 APPLIES SAT-SUN & IN DECEMBER AND \$1850 ALL OTHER DATES**

**A CASUAL, SELF-SERVE AT THE BUFFET MENU AND GUESTS ARE FREE TO SIT AT THEIR PREFERRED LOCATION AROUND THE VESSEL.  
BUFFET MENUS CAN BE TURNED INTO A SEATED BUFFET (AT DINING TABLES) WHICH INCURS THE \$25PP ADDITIONAL FURNITURE HIRE & SET-UP COST  
PLEASE ENQUIRE FOR PRICING - POA**

*\*While we do our best to accommodate genuine dietary requirements, not all menu items can be modified to suit every need. Some items may need to be substituted or adjusted depending on your group's requirements. Please inform us in advance so we can consult with our chef about the most suitable options. Kindly note that we are unable to cater to individual food preferences.*



## BUFFET MENU ITEM

### MAIN DISHES

- Lamb kofta with charred pita bread, fresh onion, parsley and sumac salad with confit garlic hummus
- Pumpkin, thyme and ricotta cannelloni w/ napolitana sauce and shaved parmesan (Veg)
- Charred beef rump, south American chimmi churri, roasted carrots
- Whole char-grilled Barramundi with Vietnamese noodle salad (GF)
- Salmon with crispy skin, bok choy and oyster sauce (GF)
- Sous vide beef 2 ways w/ potato puree and red wine jus (GF)
- Pepper crusted beef rump skewers, w roasted onions, horseradish cream (GF)
- Salmon croquettes w/ seasonal salad and dill, caper emulsion
- Braised chicken with olives, pancetta, and basil served with charred parmesan polenta
- Harissa roasted chicken thigh, aromatic rice, lemon yogurt, dill salsa (GF)
- Panko and oregano crumbed eggplant, napolitana sauce, fresh basil and fresh mozzarella (veg)
- Sous vide chicken breast with crispy skin, rosemary sourdough crumb, puree potato, jus
- Slow Braised beef brisket croquettes w/ smoked cauliflower puree, roast onion jus
- Charred salmon, crispy skin, creamed leek and salsa verde (GF)

### SALADS/SIDES

- Rocket, grilled pear, crispy bacon, fetta and walnut (GF)
- Cumin roasted sweet potato, baby spinach, fried chickpeas, chimmi churri (GF/Veg)
- Roasted Pumpkin, watercress, sprouts and marinated fetta cheese and mixed seeds (Veg)
- Pearl cous cous salad with Moroccan roasted vegetable, baby spinach and tahini dressing (veg)
- Fusilli pasta with chilli, confit garlic, lemon and parsley (veg)
- Roasted chat potato salad w/ crispy bacon, shallots and aioli (GF)

### DESSERT CANAPES

- Mini banoffee tarts
- Apple and cinnamon crumble tarts
- Salted caramel and dark chocolate tart
- Textures of Chocolate – whipped
- chocolate mousse, chocolate fudge and brownie crumb
- Passionfruit cremeaux, vanilla sponge,
- whipped mascarpone, fresh strawberry
- Sticky date pudding, vanilla cream butterscotch sauce
- Mango, raspberry, and vanilla bean eton mess
- Lime curd pannacotta, biscuit crumb and meringue (GF)
- Mini lemon meringue pies

*Gluten Free = (GF)*





## FORMAL MENUS

### GOLD FORMAL MENU \$98 PER GUEST

2x Chef selection canape served on arrival  
Selection of two entrees served alternatively  
Selection of two mains served alternatively  
Seasonal side salad  
Freshly baked sour dough and handmade salted butter

### DIAMOND FORMAL MENU \$118 PER GUEST

The package begins with 3 varieties of canapés served to guests on entry  
Selection of two entrees served alternatively  
Selection of two mains served alternatively  
Selection of two desserts served alternatively  
Seasonal side salad  
Freshly baked sourdough and handmade salted butter

### PLATINUM FORMAL MENU \$133 PER GUEST

The package begins with our signature grazing table (consisting of handmade pastries and tarts, house made dips, sliced cured meats and cold meats, crackers, rustic breads and a selection of hot canapes)  
Selection of two entrees served alternatively  
Selection of two mains served alternatively  
Selection of two desserts served alternatively  
2 x sides served on tables  
Freshly baked sourdough and handmade salted butter

**AVAILABLE ON KARISMA 2 ONLY - 70 GUESTS MAX**  
**CHEF + ASSISTANT APPLICABLE TO ALL FORMAL DINING MENUS**  
**MON TO SAT - \$150 PER HOUR / SUNDAYS - \$200 PER HOUR**  
**MIN 4 HOUR CHARGE SAT-SUN / MIN 3 HOUR CHARGE MON-FRI**  
**MINIMUM SPEND OF \$4000 APPLIES (PLUS CHEF CHARGE) ON SAT/SUN**  
**MINIMUM SPEND OF \$3000 APPLIES (PLUS CHEF CHARGE) ON WEEKDAYS**

**\*PLEASE NOTE IN DECEMBER, THIS MENU IS NOT AVAILABLE**  
**\*ALL FORMAL DINING INCURS AN ADDITIONAL FURNITURE HIRE AND SET-UP COSTS FOR TABLES, CHAIRS & BASIC TABLE DECOR FOR YOUR EVENT - \$25 PER PERSON**

*\*While we do our best to accommodate genuine dietary requirements, not all menu items can be modified to suit every need. Some items may need to be substituted or adjusted depending on your group's requirements. Please inform us in advance so we can consult with our chef about the most suitable options. Kindly note that we are unable to cater to individual food preferences.*





## FORMAL MENU ITEM

### PLATED ENTREE

Pumpkin, thyme and ricotta cannelloni, napolitana sauce & parmesan  
Smoked ham hock arancini, napolitana sauce, shaved parmesan, micro herb salad  
King prawns with lime and avocado puree, sourdough crumb and micro coriander  
Charred onion, goats fetta and fresh thyme risotto with butter and parmesan (GF)  
Sticky onion and gruyere tart with whipped fetta and micro herb salad  
Pork belly with grape, apple and walnut salad (GF)  
Ash cured salmon, with horseradish cream, sourdough tuille, pickled carrot  
Caramelised haloumi with asparagus, olives and lemon (GF)  
Smoked sweet potato with caramelised onion and goats cheese tart  
Roast purple carrot arancini, fetta cream, lemon vinaigrette and micro herb salad (GF)  
Goats cheese, roasted tomato, white garlic and basil tart with sherry reduction  
Confit leek, onion and young marjoram tart with house marinated feta  
Spinach, ricotta caramelised onion & herb pesto cannelloni, Napolitana sauce & parmesan

### PLATED MAINS

Grass fed beef 2 ways with Paris mash, heirloom carrots and bordelaise sauce (GF)  
Sous vide chicken breast, confit of celery and leek with potato puree, chicken jus & herb butter (GF)  
Braised Pork belly, pork rillete, bacon crumb and puree potato and apple jus (GF)  
Harissa spiced chicken breast, pearl cous cous, cucumber dill salsa and lemon tahini yogurt  
Pumpkin, thyme and ricotta cannelloni, napolitana sauce & parmesan  
Seared salmon with buttered leek, spinach puree, sorrel beurre blanc and baby herbs (GF)  
Sous vide chicken breast, crispy skin, puree potato, herb sourdough crumb, wine jus  
Lamb 2 ways with confit garlic, celeriac puree, rosemary jus (GF)  
Crispy skin salmon braised leek, potato croquette, salsa verde (GF)  
Spinach, ricotta caramelised onion & herb pesto cannelloni. Napolitana sauce & parmesan  
Lamb rump 2 ways, potato puree, honey roasted carrot, rosemary jus (GF)  
Charred mediterranean chicken breast with rosemary, lemon, and olives, served with pearl cous cous  
and tahini lemon dressing

### PLATED DESSERT

Textures of chocolate - served in a glass  
Mango, strawberry and vanilla bean eton mess - served in a glass  
Salted caramel pannacotta with spiced oranges and almond wafer  
Apple and cinnamon crumble with vanilla cream and toasted almonds  
Champagne strawberries, strawberry nectar, whipped vanilla cream eton mess  
Rhubarb and almond tart with orange blossom and cream  
Blueberry trifle with vanilla bean custard and whipped chantilly  
Roasted rhubarb and apple crumble with almond, cinnamon and double cream  
Lime curd and coconut pannacotta with meringue and biscuit crumb





### BUDGET FRIENDLY

\*Minimum spend of \$700 + \$50 delivery fee applies to all orders.

Minimum 7 days' notice required for all orders

To comply with RSA licensing requirements, a minimum spend of \$30 per person applies. Our Budget-Friendly Catering Menus are designed to be a pocket-friendly option, dropped off and ready for service soon after you board for your charter. A great option for groups that don't want the upgraded experience of our on-board chef but also don't want the hassle of BYO catering

### ALL PLATTERS/BOXES FEED APROX 15-20 PEOPLE

*(Vegan, Vegetarian & GF options can be provided upon request)*

#### FOCACCIAS

**\$270 PER BOX (24 PIECES)**

#### WRAPS

**\$270 PER BOX (33 PIECES)**

Fillings (please select max 3 options per box):

- Grilled Chicken
- Fried Chicken
- Gourmet Vegetarian
- Ham
- Roast Beef
- Portobello Mushroom
- Haloumi
- Falafel

#### MIXED FOCACCIAS & WRAPS

**\$270 PER BOX (30 PIECES)**

A mix of grilled chicken, fried chicken, gourmet vegetarian, ham, roast Beef, portobello mushroom, haloumi, falafel.

#### PENNE PASTA

**\$160 (GF CAN BE PROVIDED - POA)**

Choices:

- Creamy chicken pesto
- Creamy mustard seed, crispy chicken
- Eggplant parmigiana w/red sauce
- Spicy puttanesca w/ red sauce

#### SALADS

**\$140**

Choices:

- Pesto pasta salad with antipasto
- Mediterranean salad
- Fatoush salad
- Sweet chilli, lime coriander ravioli salad
- Pearl couscous and walnut salad
- Falafel and quinoa salad

#### FRUIT PLATTER

**\$160**

#### CHEESE, COLD MEATS & DIP PLATTER

**\$200**

#### ASSORTED SLIDERS PLATTER

**\$220 (20 PIECES)**

- Beef cheeseburgers
- Beef, lettuce, onion jam, prego sauce
- Southern fried chicken & slaw
- Grilled haloumi, rocket, beetroot sauce

#### HOT FOOD PLATTER

**\$220 (70 PIECES)**

Includes: Mini pies, sausage rolls, quiches, pastizzi & spring rolls

#### FRIED CHICKEN PLATTER

**\$190 (15 PIECES)**

Includes: Buffalo wings, southern fried chicken tenders + lemon & herb sauce and chilli mayo

#### ASSORTED MINI CAKES AND PASTRIES

**\$210 (50 PIECES - INCLUDING GF OPTIONS)**

#### KIDS

#### CHIPS & NUGGETS

**\$95 (INCLUDES TOMATO & BBQ SAUCE)**





### TRANSFER MENU

Our Transfer Menu's are available for 1-2 hour transfers.

Karisma 2 Terms & Conditions: Chef charge applicable to all bookings

Mon to Sat - \$100 per hour / Sundays - \$150 per hour

Min 4 hour charge Sat-Sun / Min 3 hour charge Mon-Fri

Minimum spend of \$2200 applies (plus chef charge) to all Sat & Sun bookings (Thurs to Sun for December)

Minimum spend of \$1850 charge on all other dates

### LIGHT CANAPE MENU - \$38PP

*Includes: 5 x Gold or Diamond Range Canapes*

#### GOLD RANGE COLD CANAPÉS

- Smoked capsicum, whipped sheep's milk feta, olive pangrattato tart
- Sous vide beef with charred herb oil, creamy feta, sourdough baguette
- Roasted cherry tomato, salsa verde & whipped ricotta tart
- Roast pumpkin, brown butter, sage, pepita crumb tart
- Smoked beef rump baguette with horseradish cream, parsley oil and cracked pepper

#### GOLD RANGE HOT CANAPÉS

- **Handmade pies with potato puree and tomato chutney**
  - Wagyu beef
  - Thai curry chicken
  - Shepherds Pie
  - Wagyu beef and pepper
  - Chicken, thyme and leek
  - Spinach and mushroom
  - Moroccan chickpea (vegan)
- **House made pizza (Can be made gluten free)**
  - Margarita with mozzarella and basil pesto
  - American pepperoni, with hot honey aioli
  - Pulled pork, fennel seed, caramelised onion, mozzarella
  - Roasted mushroom, parmesan, shaved onion, pesto aioli
  - Harissa-spiced chicken, caramelised onion, mozzarella & herbed yoghurt
  - Chargrilled eggplant, marinated olives, shaved red onion, salsa verde, aioli
- **House-made Chicken skewers**
  - Malaysian Style Satay chicken skewers (GF)
  - Harissa, honey & lemon skewers with yoghurt drizzle (GF)
  - Tomato, olive, rosemary with herb pesto (GF)
  - Kimchi glazed Korean chicken skewers
  - Chilli, coriander, garlic and lime skewers (GF)
  - Pork and fennel sausage roll w/ tomato, apple chutney
  - Caramelised onion, marinated fetta puff pastry scrolls with chimmi churri
  - Caramelised pumpkin arancini, whipped ricotta and Canadian maple (GF)

#### DIAMOND RANGE COLD CANAPÉS

- Pepper-crust beef, whipped confit garlic cream, seeded baguette
- House-dried cherry tomato, basil oil & whipped stracciatella tart
- Freshly shucked Sydney rock oysters with gin, cucumber & dill (GF)
- Freshly shucked Sydney rock oysters with classic mignonette (GF)
- Beetroot-cured salmon, citrus crème fraiche & dill oil on rye
- Cooked king prawns with chilli, avocado & lime salsa (GF)

#### Hand-made sushi:

- Katsu chicken, avocado and kewpie mayo (GF)
- Teriaki beef, cucumber and pickled ginger (GF)
- Avocado, pickled ginger, kewpie and cucumber
- (GF)
- Kimchi glazed chicken with, cucumber, black
- sesame and kewpie (GF)

#### DIAMOND RANGE HOT CANAPÉS

- Caramelised onion & gruyere puff pastry twist with harissa aioli
- Mini spinach & fetta quiche with whipped ricotta and herb oil
- Sweet potato croquette with ginger chilli jam and wakame (GF)
- White onion soubise, thyme & parmesan arancini with aioli (GF)
- Seared halloumi, lemon herb oil & baby herbs, toasted seeds
- Crispy pork belly, cauliflower puree, burnt sage butter (GF)
- Southern fried Popcorn chicken w/ house made ranch aioli (GF)
- Seeded baguette with sous vide beef rump, horseradish cream & bordelaise





## BEVERAGE PACKAGES

**\*All beverage packages have a minimum 3-hour charge and the same package/upgrade must be charged on all guests within the group (under 18s are an exception)**

### GOLD BEVERAGE PACKAGE

**\$17 PER PERSON/PER HOUR**

#### WINE

- YVES Premium Cuvee NV, Yarra Valley VIC
- Henkell 0% Sparkling, Germany
- Quilty And Gransden Sauvignon Blanc, Orange NSW
- Giesen 0% Sauvignon Blanc, New Zealand
- Ara Single Estate Pinot Gris, Marlborough NZ
- Marquis de Pennautier Rose, France
- Wildflower Shiraz, WA
- Marquis de Pennautier Pinot Noir, France

#### BEER & CIDER

- Pure Blonde
- Hahn Super Dry
- Carlton Draught
- Somersby Cider
- Cascade Premium Light
- Heineken 0%

#### SOFT BEVERAGES

Juices, soft drinks, sparkling & still water

### NON-ALCOHOLIC BEVERAGE PACKAGE

**\$8 PER PERSON/PER HOUR**

Juices, soft drinks, sparkling & still water, tea and coffee

### COCKTAIL BAR BAR ADD-ON

**\$350 SETUP & COCKTAIL BAR TENDER FEE**

(charged @ 1 per 50 guests)

Charged on Consumption or Individual purchase only. Custom options available - ie. Cocktail Hour (first hour only) or for the duration of your event. Custom cocktail packages which differ from the 3 options below are by enquiry only and will incur additional charges.

**Aperol Spritz \$15 - Margarita \$20 - Appletini on the Rocks \$18**

### LAVISH UPGRADE

**ADDITIONAL \$25 PER PERSON/PER HOUR**

- Mumm Cordon Rouge Brut (France)
- Aperol Spritz
- Cote des Roses Rose (France)
- Stone and Wood Pacific Ale
- Balter Eazy Hazy (cans)

### BASIC SPIRIT UPGRADE

**ADDITIONAL \$12 PER PERSON/PER HOUR**

- Absolut Vodka
- Tanqueray Gin
- Jack Daniels
- Jim Beam
- Bundaberg Rum
- Johnnie Walker Red

### PREMIUM SPIRIT UPGRADE

**ADDITIONAL \$16 PER PERSON/PER HOUR**

- Belvedere or Grey Goose Vodka
- Hendricks Gin
- Johnnie Walker Black Label
- Canadian Club
- Wild Turkey

### CHAMPAGNE UPGRADE BY BOTTLE

*(6 bottles minimum pre-purchase)*

Mumm Cordon Rouge Brut	\$140 per bottle
Veuve Cliquot	\$160 per bottle
Bollinger	\$180 per bottle

### CRAFT BEER UPGRADE

**ADDITIONAL \$8 PER PERSON/PER HOUR**

Stone and Wood Pacific Ale  
Balter Eazy Hazy (cans)

### TRANSFER BAR PACKAGES

Our Gold Beverage Package is available for 1 & 2 hour transfers.

\*Any Beverage upgrades for 1-2 hour charters will be provided on consumption only.

### GOLD BEVERAGE PACKAGE

1 hour = \$30pp  
2 hours = \$40pp

*Alternatively, consumption bars can be organised for transfers with a minimum spend (POA - dependant on date) plus bar staff charges.*





## CONSUMPTION BAR

### HOUSE SPIRITS - PRICE BY GLASS

Absolut Vodka	\$13.00
Tanqueray Gin	\$13.00
Bundaberg Rum	\$13.00
Jack Daniels	\$13.00
Jim Beam	\$13.00
Johnnie Walker Red	\$13.00
Double shot	\$22.00

### PREMIUM SPIRITS - PRICE BY GLASS

Grey Goose/Belvedere Vodka	\$16.00
Hendricks Gin	\$16.00
Bacardi Superior	\$16.00
Canadian Club	\$16.00
Wild Turkey	\$16.00
Johnnie Walker Black	\$16.00
Double shot	\$25.00

### SPARKLING WINE

**\$13.00 (GLASS) | \$65.00 (BOTTLE)**

YVES Premium Cuvee NV, Yarra Valley VIC  
Henkell 0% Sparkling, Germany

### CHAMPAGNE - PRICE BY BOTTLE

Mumm Cordon Rouge Brut	\$140.00
Veuve Cliquot	\$160.00
Bollinger	\$180.00

### WHITE WINE

**\$13.00 (GLASS) | \$65.00 (BOTTLE)**

Quilty And Gransden Sauvignon Blanc, Orange NSW  
Ara Single Estate Pinot Gris, Marlborough NZ  
Giesen 0% Sauvignon Blanc, New Zealand

### ROSE

**\$12.00 (GLASS) | \$58.00 (BOTTLE)**

Marquis de Pennautier Rose, France

### RED WINE

**\$13.00 (GLASS) | \$65.00 (BOTTLE)**

Wildflower Shiraz, WA

### BEER/CIDER - PRICE BY GLASS

Cascade Premium Light	\$11.00
Pure Blonde	\$11.00
Hahn Super Dry	\$11.00
Carlton Draught	\$11.00
Somersby Cider	\$11.00
Stone and Wood	\$14.00
Balter XPA	\$14.00

### LIGHTS

Soft Drink	\$5.00
Sparkling Water	\$5.00
Juice	\$5.00
Tea/Coffee	\$5.00
Bottled Water	\$5.00

### COCKTAILS

Aperol Spritz	\$16.00
Margarita	\$22.00
Appletini (on the rocks)	\$20.00

