



VESSEL HIRE

NOVEMBER & JANUARY - MARCH

SUNDAY - FRIDAY \$795 per hour
3 hour minimum hire

SATURDAY \$950 per hour
4 hour minimum hire

DECEMBER

MONDAY -SUNDAY \$995 per hour
4 hour minimum hire

APRIL - OCTOBER

SUNDAY - FRIDAY \$750 per hour
3 hour minimum hire

SATURDAY \$850 per hour
4 hour minimum hire

PUBLIC HOLIDAYS - 20% SURCHARGE AT SATURDAY RATE

NYE PACKAGES | FOR UP TO 25 PAX

(\$600 per person per additional guest)

NYE - Full BYO \$30,000

NYE - WITH PREMIUM DRINKS & COCKTAILS \$34,000

NYE - ALL INCLUSIVE \$38,000

ADDITIONAL PRICING

WHARF FEES	\$50 per touch	BYO FOOD <i>Amenities on-board plates, cutlery, glasses, platters and ice</i>	\$200
WAITSTAFF <i>\$75 per hour per staff thereafter</i>	\$300 per staff <i>4-hour hire</i>	BYO DRINKS	\$15 PP
STAFF-TO-GUEST-RATIO		BYO DRINKS - PRE DELIVERY FEE <i>1 hour window will be allocated for deliver to the vessel berth</i>	\$100
1 - 15 GUEST	1 STAFF	LILYPAD & INFLATABLES	\$100
16 - 30 GUEST	2 STAFF	PRE ACCESS <i>(30 minutes) DJ's, caterers, decorators not permitted to travel from pre-access location to pick up</i>	300
MIXOLOGIST <i>required for BYO cocktails or BYO your own mixologist</i>	\$360 <i>4-hour</i>	PUBLIC HOLIDAY SURCHARGE	20%

Note: Bucks parties are not allowed on Sunseeker.





GRAZING PLATTERS

Please note that a minimum order of \$500 is required and a \$30 delivery fee applies to all orders.

ANTIPASTO

- Small – \$95 (for 1-2 people)
- Medium – \$165 (for 4-8 people)
- Large – \$250 (for 9-15 people)

GRAZING BOARDS

- XL – \$350 (for 15-20 people)
- XXL – \$585 (for 20-25 people)
- Mega – \$780 (for 25-30 people)

farmhouse cheeses, artisan cured meats, fresh seasonal fruits, Australian nuts

GOURMET WRAPS - \$105/12 PCS

6 large wraps cut in half - 2 options per dozen

Peking chicken, cucumber, shallot, hoisin
Falafel, beetroot hummus, pickles & tomato
Roast beef, truffle mayo, onion jam, rocket

ARANCINI -

WOODLAND MUSHROOM ARANCINI - 18 PC - \$95

served with truffle mayo & pecorino cheese

FINGER SANDWICHES – \$95/ 24 PCS PER PLATTER

Grilled vegetable, ricotta & smoky relish
Chicken, walnut, pesto
Double smoked ham & Swiss cheese, Dijonnaise
Smoked Salmon, pickled ginger, cream cheese, herbs
Salad, alfalfa, piccalilli

SLIDERS – \$99 / DOZEN

(1 option per dozen)

Wagyu cheeseburger
Poached chicken, feta, cucumber
Bocconcini, capsicum pesto, caper

MINI QUICHES - \$75/ 12 PCS

Prosciutto, leek, gruyere
Chorizo & semi dried tomato
Roast capsicum & olive





PLATTER MENU

Please note that a minimum order of \$500 is required and a \$30 delivery fee applies to all orders.

LARGE TIGER PRAWN PLATTER \$285

Large Tiger Prawn Platter w. dipping sauce (peeled to the tail)
- 75 pieces

SYDNEY ROCK OYSTERS PLATTER \$260

Sydney rock oysters Platter w. dipping sauce and lemons
- 4 dozen

MIXED PRAWNS AND OYSTER PLATTER \$285

50 large cooked tiger prawns
1 dozen Large Sydney rock oysters

BITES – \$110 / 16 PCS

Goats curd, honey & thyme
Smoked salmon & cream cheese
Avocado & Pico de Gallo
Tomato, ricotta & pesto

FAR EAST BITES – \$75/ 24 PCS

Samosa, spring roll & moneybags – sweet chilli

SKEWERS – \$85/ 12 PC

Turmeric Garlic Chicken
Traditional Lamb Kofta
Roast Mediterranean Vegetable
w. yoghurt, pita bread and mezze

MINI CROISSANTS – \$60 / 9 PIECES

Double smoked ham, Swiss cheese & mozzarella
Spinach, feta & dill
Turkey, brie & cranberry

MIXED MINI PASTRIES – 12PC

Assorted mini-Danishes - \$55
Gf Orange & Almond Cakes - \$75
Friands (flourless) with fresh fruit - \$80
Chocolate Nutella Brownies - \$90
Homemade mini scones, double cream &
Beerenberg strawberry jam
(fresh berries) - \$90

SUSHI – \$190/48PC

Teriyaki chicken
Katsu prawn
Inside out tuna
Salmon & prawn nigiri
Avocado & cucumber mini rolls

FALAFEL PLATTER – \$50/ 12 PCS

w. Turnip, pickles, cucumber, hummus & herbs

DIPS, CRUDITIES, NUTS & BERRIES SMALL \$130/ LARGE \$260

Dill yoghurt, nutty pesto, beetroot hummus
Fresh seasonal vegetables, diced feta, mixed nuts
& fruit

MINI PIZZAS – \$ 70 / DOZEN

(1 option per dozen)
Meat Lovers
Cheesy Garlic
Zaatar
Vegan Mushroom

SAUSAGE ROLLS – \$85/ 15 PCS (PER FLAVOUR)

Wagyu beef & thyme w Smoky Tomato Relish
Lamb, mint & burghul w Beetroot Jam
Pork & fennel w Piccalilli Relish
Spinach, potato, herb & feta w dill yoghurt

SALAD BOWLS – MEDIUM – \$105 (8-10) LARGE – \$195 (15-20)

Caesar Salad
(w/chicken option - Small + \$9.95 / Medium +
\$19.90 / Large + \$27.95)
Greek Salad
Rainbow poke bowl
House Salad w. green goddess
Pesto Pasta, cherry tomato, bocconcini
Potato salad, crème fraiche, herbs





BEVERAGE PACKAGES

SILVER BAR PACKAGE | \$20PP/HR

WINES

Lorimer Sparkling, NV Brut Cuvee, Yarra Valley, Australia
Regional Reserve, Chardonnay, Yarra Valley, Australia
3 Tales, Sav Blanc, Marlborough, New Zealand
Rose Rose (Pale & Dry), King Valley, Australia

BEER

Corona Extra, Pure Blond, 4 Pines Pale ale,

SOFT DRINKS

Coca-Cola, Sprite, Fanta, juices

PLATINUM BAR PACKAGE | \$35PP/HR

WINES

Lorimer Sparkling, NV Brut Cuvee, Yarra Valley, Australia
Regional Reserve, Chardonnay, Yarra Valley, Australia
3 Tales, Sav Blanc, Marlborough, New Zealand
Rose Rose (Pale & Dry), King Valley, Australia

BEER

Corona Extra, Pure Blond, 4 Pines Pale ale

CHAMPAGNE

Moet & Chandon, Brut Imperial, Champagne, France

SPIRITS

Belvedere Vodka
Bombay Sapphire Gin
Premium Rum
Glenmorangie, Single Malt Whiskey or similar
Patron Silver Tequila

SOFT DRINKS

Coca-Cola, Sprite, Fanta, juices

GOLD BAR PACKAGE | \$25PP/HR

WINES

Lorimer Sparkling, NV Brut Cuvee, Yarra Valley, Australia
Regional Reserve, Chardonnay, Yarra Valley, Australia
3 Tales, Sav Blanc, Marlborough, New Zealand
Rose Rose (Pale & Dry), King Valley, Australia

BEER

Corona Extra, Pure Blond, 4 Pines Pale ale

SPIRITS

Smirnoff Vodka, Gordons Gin, Bacardi, Jack Daniels, Sierris

SOFT DRINKS

Coca-Cola, Sprite, Fanta, juices

SOFT DRINKS PACKAGE | \$10PP/HR

Coca-Cola, Sprite, Fanta, juices

