



## VESSEL HIRE

MINIMUM 4 HOUR CHARTER

PEAK   NOVEMBER - JANUARY	\$2,800 per hour
OFF PEAK   FEBRAURY - OCTOBER	\$2,500 per hour
PEAK   OVERNIGHT RATE	\$22,000 + APA
OFF PEAK   OVERNIGHT RATE	\$18,000 + APA

### NOTE

- Pricing includes vessel hire, marine crew, general cruising fuel, GST
- No shoe policy applies aboard Oscar II.

## ADDITIONAL DAY PRICING

STAFF \$75 per hour  
*4-hour minimum*

STAFF-TO-GUEST RATIO 1:10

CHEF \$400  
*\$80 each hour after 4-hour hire*

### DEPOSIT

25% non-refundable deposit of the total vessel hire fee is required to secure a charter.

### PUBLIC HOLIDAY SURCHARGE

*Enquire for Christmas Day and New Years  
Eve custom packages.*

VESSEL HIRE, FOOD AND BEVERAGE	25%
STAFFING FEES	100%

WHARF FEES \$60 per touch

## CANAPE MENU

### CANAPE 1 | \$75PP

4 Cold Canapés, 5 Hot Canapés

### CANAPE 2 | \$90PP

6 Cold Canapés, 6 Hot Canapés,

### CANAPE 3 | \$110PP

7 Cold Canapés, 8 Hot Canapés,

#### COLD CANAPÉS

Freshly Made Vegetarian Vietnamese Rice Paper Rolls with Crispy Tofu and Egg served with a Peanut and Tamarind Sauce (V, DF, GF, VG)

Mini Tomato Bruschetta with Fresh Basil and Oregano on Ciabatta Bread (V, VG, DF)

Pork & Shitake Mushroom San Choy Bow served in Baby Cos Lettuce Cups and Crispy Wonton (DF, GF)

Chilled Yamba King Prawns served with Marie Rose Sauce (GF, DF If no sauce)

Sydney Rock Oysters served with a Champagne Vinegar and Cucumber Mignonette and Pearls of the Sea (DF, GF)

Gravlax of New Zealand Ora King Salmon with Dill, Cucumber and Burnt Lemon Crème Fresh on a Sourdough Crouton Blackened Cajun Spiced Yellow Fin Tuna served with Mango, Paw Paw and Coriander Salsa (GF)

Seared Abrolhos ½ Shell Scallop served on Vermicelli Salad with Ginger, Lime and Lemongrass Dressing (GF)

Petite Short Crust Tart, Confit Heirloom Tomato, Paprika Spiced Pumpkin, Spinach and Ricotta Mousse with a Caramelised Onion Jam (V)

Fillet of Beef Tartar, Baguette Crouton drizzled with Chervil Infused Olive Oil

#### HOT CANAPÉS

Arancini with Roasted Jap Pumpkin, Bocconcini, Baby Spinach and Semi Dried Tomato (V)

Slow Cooked Beef Brisket Stroganoff Pies with Duchess Potato Topping Snapper & Blue Swimmer Crab Thai Style Fish Cake and Sweet Chili Dipping Sauce (GF)

Indonesian Satay Chicken Skewers with Spicy Peanut and Coconut Sauce (GF, DF)

5 spice Duck Pancakes with Cucumber, Shallots and Hoisin Sauce (DF)

Chimichurri King Prawn and Chorizo Skewers (GF)

Mini Beef Wellington with Mushroom Duxelles served in a Fresh Puff Pastry Parcel Kataifi Wrapped Haloumi Cheese drizzled with Honey and Pistachio Crumble (V)

Harissa Spiced Chickpea Patty served with Coriander Tomato Salsa and Avocado Mouse (V, GF, DF)

Lamb Kofta with Sumac & Labneh Tzatziki Dressing (DF if no sauce)

V = VEGETARIAN, VG = VEGAN, DF = DAIRY FREE, GF = GLUTEN FREE



## **BUFFET MENU**

**MINIMUM OF 10 PAX**

### **ON ARRIVAL**

Assortment of Chef Selection Canapes

### **STARTERS**

Roast pumpkin, bocconcini and baby spinach arancini (V)

Chefs special Antipasto platter of cured meats a selection of cheeses, dips and roasted vegetables

### **WARM BUFFET**

Rib eye fillet with duxelles field mushrooms, confit tomato and red wine jus with roasted chat potatoes

Succulent oven baked chicken marinated with cajun and lemon juice, served with a parsley garnish (GF)

### **SEAFOOD**

South Australian live mussels with coconut, lemon grass and fresh coriander

Lemon and herb crusted salmon fillet served with a hollandaise sauce and grilled asparagus

Fresh Lobster with garlic lemon and dill butter sauce

Seared Harvey Bay scallop served on a bed of vermicelli salad with ginger and lime dressing

Fresh Tiger Prawns accompanied with herb and lemon aioli Sydney Rock Oysters with champagne and vinaigrette and pearls of the sea (3 per person)

### **SALADS**

Dill, red onion and caper berry potato salad (V)

Caprese salad of tomato, bocconcini and fresh basil (V)

Rocket, Pear and Parmesan salad dressed in a balsamic reduction (V)

A selection of boutique rolls with butter portions

### **TO FINISH**

Tea, herbal teas and coffee

Seasonal fresh fruit platters

Chef's selection of house desserts made fresh on board daily

A selection of fine Australian cheese served with dried fruit and deli style crackers

DIETARY REQUIREMENTS WILL BE CATERED FOR -  
MENUS ARE SUBJECT TO CHANGE DUE TO SEASON AND AVAILABILITY



## PLATTER MENUS

EACH PLATTERS SERVES 8 -10 GUESTS

### COLD SEAFOOD PLATTER | \$450

Selection of seafood fresh from the Sydney Fish Markets, including King prawns, Sydney Rock oysters, smoked salmon, scallops, bug tails, blue swimmer crab dressed with parsley, lemon and garlic butter and served with toasted sourdough, seafood and tartare sauces

### ANTIPASTO PLATTER | \$350

Fine Australian and European hard and soft cheeses, Dried fruit, Quince Paste, Assorted Nuts, Seasonal Exotic Fruits, Artisan Bread, Grissini and Crackers, Prosciutto De Parma, Sopressa, Bresaola, Pancetta and Grilled Spanish Chorizo, chef's house made dip selections Char Grill Eggplant, Roast Capsicum, Grilled Field Mushroom, Confit Heirloom Tomato, Marinated Artichokes, Dolmades, Garlic infused black and green Olives, Grilled Halloumi, Marinated Feta, Zucchini Frittata, Arancini with Pumpkin Semi Dried tomato Roquette Jap Pumpkin Orecchiette with Goats Cheese, caramelized onion and soy toasted nuts Caprese Salad of Plum Tomato Bocconcini Pesto Roasted Pine Nuts Mesculin Salad mix with Cranberry, Pecorino and white balsamic glaze

### CHEESE PLATTER | \$200

Selection of Fine Australian Cheese & Seasonal Fruits Served with dried fruit, gourmet grissini, crackers and walnut bread

### FRUIT PLATTER | \$140

Seasonal fruit & honey yoghurt

### KIDS PLATTER | \$50 PER HEAD

Selection plate of cheeseburger sliders, fish, crumbed chicken, hot chips, fresh fruit and assorted desserts, as well as unlimited soft drinks and juices throughout

### OYSTER AND PRAWN BAR | \$32 PER HEAD

*(3 Oysters + 4 King Prawns Per Person)*

A selection of freshly shucked Sydney Rock and Pacific oysters served with a selection of condiments, lemon, Asian shallot vinaigrette or spiced tomato and caper salsa with Ocean King prawns served with fresh lemon and aioli with condiments

### DESSERT STATION | \$20 PER HEAD

Selection of Chocolate mousse cups with Chantilly cream, vanilla bean crème brûlée, tiramisu, sticky date pudding, petite cakes



## BEVERAGE PACKAGES

### STANDARD BEVERAGE PACKAGE

**\$80 PER HEAD, 4 HOUR PACKAGE**

#### Sparkling (choose 1)

Bandini Prosecco (Veneto, Italy)  
Chandon Brut NV (Yarra Valley, Victoria)

#### White Wines (choose 1)

Catalina Sounds Sav Blanc (Marlborough, New Zealand)  
Aquilani Pinot Grigio (Veneto, Italy)

#### Rose

AIX Rosé (Provence, France)

#### Red Wines (choose 1)

Redclaw Pinot Noir (Mornington Peninsula, Victoria)  
Bruno Shiraz (Barossa Valley, South Australia)

#### Beer

Peroni, Corona, light beer.

**Soft drink, juice & mineral water.**

### ADD ONS

**House Spirits (4 hours) | \$40 per head**

**Seltzers (4 hours) | \$12 per head.**

### PREMIUM BEVERAGE PACKAGE

**\$120 PER HEAD, 4 HOUR PACKAGE**

#### Sparkling

Veuve Clicquot NV (Champagne, France)

#### White Wines (choose 2)

Shaw & Smith Sav Blanc (Adelaide Hills, South Australia )  
Gaint Steps Chardonnay (Yarra Valley, Victoria)  
The Other Wine Co. Pinot Gris (Adelaide Hills, South Australia )

#### Rose (choose 1)

AIX Rosé (Provence, France)  
Minuty Prestige Rosé (Provence, France)

#### Red Wines (choose 2)

Craggy Range Pinot Noir (Martinborough, New Zealand)  
Henschke Five Shilling Shiraz (Barossa Valley, South Australia)  
Snake & Herring 'Dirty Boots' Cabernet Sauvignon (Margaret River, Western Australia)

#### Beer

Peroni, Corona, light beer.

**Soft drink, juice & mineral water.**