



VESSEL HIRE

JUNE - OCTOBER | 6 HOUR MINIMUM HIRE

HOURLY RATE \$3,250

8 HOUR RATE \$23,500

TERM CHARTER RATE

Additional 30% APA of the whole charter rate

1 NIGHT \$27,500

2 NIGHTS \$55,000

3 NIGHTS \$82,500

4 NIGHTS \$110,000

5 NIGHTS \$125,000

7 NIGHTS \$150,000

ADDITIONAL PRICING

WHARF FEE POA

ADD-ON WATER TOYS POA
Includes Lilypad, 2 x Inflatable paddle boards

JACUZZI HIRE POA
Included in term charter

PUBLIC HOLIDAY SURCHARGE

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

STAFFING FEE

WAIT STAFF \$600
\$100 per hour thereafter 6-hour hire

STAFF-TO-GUEST RATIO 1:10

CHEF FEE

CHEF \$800
\$125 per hour thereafter 6-hour hire





BUFFET MENU

BUFFET MENU 1 | \$125PP

ON ARRIVAL

Assortment of Chef Selection Canapes

STARTERS

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

Roast pumpkin, bocconcini and baby spinach arancini (V)

WARM BUFFET

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

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

SEAFOOD

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

Platters of fresh Tiger prawns accompanied with seafood aioli (GF)

Sydney Rock Oysters with champagne and vinaigrette and pearls of the sea (2 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

Seasonal fresh fruit platters

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

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

Tea, herbal teas and coffee

We cater for the below listed requirements:

Vegetarian (V), Vegan (VG), Gluten Free, Halal and Lactose Free

Please note we are unable to guarantee no cross contamination for guests with allergies





BUFFET MENU

BUFFET MENU 2 | \$150PP

ON ARRIVAL

Assortment of Chef Selection Canapes

STARTERS

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

Roast pumpkin, bocconcini and baby spinach arancini (V)

WARM BUFFET

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

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

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

Seasonal fresh fruit platters

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BEVERAGE PACKAGES

PREMIUM BEER AND WINE PACKAGE \$25 PER PERSON PER HOUR

Sparkling

Chandon NV Sparkling Brut

White Wines

Cape Mentelle Sauvignon Blanc
Oyster Bay Chardonnay

Rose

La Plancheliere Cabernet d'Anjou Rose

Beer

Corona, Asahi + Cascade Premium Light

Red Wines

Terrazas Reserva Malbec, Oyster Bay Merlot

Soft drinks and juice

Pepsi, Pepsi Max, Lemonade, Orange Juice, Soda
Water & Tonic Water

SPIRIT UPGRADE | \$10PP/HR

Vodka O, Montego Rum
Old Lions London Dry Gin
Midori, Bacardi, Malibu
Johnny Walker Red Label
Johnny Walker Black Label
Chivas Regal

SOFT DRINKS PACKAGE | \$8PP/HR

Pepsi, Pepsi Max, Lemonade, Orange Juice,
Soda Water & Tonic Water