



0 – 70 Guests (1E – smooth waters) 0-45 Guests (1D – partially smooth waters)

DAY CHARTER RATES

LOW SEASON | FEBRUARY - OCTOBER

HOURLY RATE | 4HR MIN. \$2,400

6 HOUR CHARTER RATE \$13,000

8 HOUR CHARTER RATE \$16,000

PEAK SEASON | NOVEMBER - JANUARY

HOURLY RATE | 4HR MIN. \$2,600

6 HOUR CHARTER RATE \$14,400

8 HOUR CHARTER RATE \$17,600

Includes:

Vessel Hire, Marine Crew & Fuel

Access to 1 Guest Cabin & Bathroom Stand Up Paddleboards x 2 (Day Only)

Inflatable Lounger (Day Only)

MORNING BRUNCH/SUNSET CRUISE

LOW | FEB - OCT \$6,850

3-hour vessel hire

PEAK | NOV - JAN \$7,850

3-hour vessel hire

**** Price On Application ****

Includes:

*Vessel Hire, Marine Crew & Fuel
Access to Twin Cabin & Day Head*

NEW YEARS EVE PACKAGES

ALL INCLUSIVE PACKAGE

UP TO 20 PAX \$85,000

Additional Guest (Adult) \$2,500

Additional Guest (Under 18) \$1,800

Charter Inclusions

- Yacht Hire: 7pm - 2am Private Charter
- Solace Canape & Beverage Menu
- Signature Spirits Upgrade
- Gourmet Grazing Stations

SHORE THING CRUISING SCHEDULE

DECEMBER - APRIL

SYDNEY, Jones Bay Wharf Marina

APRIL - JUNE

GOLD COAST, Shipyard Maintenance Period

JULY - OCTOBER

WHITSUNDAYS

OCTOBER- NOVEMBER

FAR NORTH QUEENSLAND – Mothership ST 115 and Game Vessel ST 58

EARLY DECEMBER

SYDNEY





0 – 70 Guests (1E – smooth waters) 0-45 Guests (1D – partially smooth waters)

TERM CHARTER RATES SYDNEY & SURROUNDS, GOLD COAST, WHITSUNDAYS

JANUARY - NOVEMBER

OVERNIGHT	\$18,000 per night
3 NIGHTS	\$16,000 per night
WEEKLY RATE	\$105,000 per week
APA	20-30%

Charter Inclusions

- Full access to all guest areas
- Luxury accommodation
- Fully crewed including personal chef
- Custom itinerary
- Tailored menu based on preferences
- Shore Thing Waverider Tender
- Ocean beach club & toys
- Fishing gear
- Snorkelling gear

A.P.A. (Advance Provisioning Allowance)

An allowance of up to 30% of the yacht hire, paid on top of the charter fee, to cover all running costs such as fuel, berthing, food, beverages, crew expenses, and special requests. The captain will update you on spending throughout the charter. Any unused amount is refunded after the trip, and any overspend must be settled at the end of the charter.

ALL INCLUSIVE MOTHERSHIPPING RATES

JANUARY - NOVEMBER

NIGHTLY	\$22,000
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Charter Inclusions

- Full access to all guest areas
- Luxury accommodation
- Fully crewed including Personal Chef
- Mothership Charter Menu
- Signature Bar Menu
- Shore Thing Waverider Tender
- Snorkelling gear

ALL-INCLUSIVE SPORTS FISHING

JANUARY - NOVEMBER

NIGHTLY	\$8,000
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Charter Inclusions

- Shore Thing 58 Game Boat
- Fully crewed
- Top of the line Shimano Fishing Gear

Enjoy the ultimate game-fishing adventure aboard our 58ft Assegai, SHORE THING 58, combining light and heavy tackle fishing with comfort and style. Menus can be customised to guest preferences (fees may apply). Fuel costs may vary and will be confirmed closer to the date.





ADDITIONAL PRICING

WHARF FEE	\$50 per touch	SERVICE CREW	\$115 per hour 1:10 Guest
TRANSFER FEE	FROM \$1,950	LIFE GUARD/ DECKHAND	\$120 per hour
TENDER HIRE	\$1,950 (8 pax) (4-hour hire)	PUBLIC HOLIDAYS	Vessel Hire 25% Food & Bev 25% Service Crew & Chef 100%
JACUZZI HIRE	\$950 (6 pax)	POA	Security DJ & Live Entertainment Floral & Balloon Decorations Bump-in / Bump-Out Relocation Fees
OCEAN BEACH CLUB	\$2,250 (Min 6hr inclusive lifeguard)		
VIP CABIN	\$300		
BEACH TOWEL HIRE	BYO (FOC) or \$5 pp		

CHEF FEES

CANAPÉ DINING 1 chef per 50 guests	\$140 per hour / Chef
BUFFET DINING 1 chef per 40 guests	\$140 per hour / Chef
FINE DINING 1 chef per 12 guests. Alternate serve 1 chef per 10 guests	\$140 per hour / Chef
STATIONS 1 chef per 30 guests.	\$140 per hour / Chef



CANAPE MENU

MINIMUM ORDER 20 GUESTS
MINIMUM SPEND OF \$1,800

Chef required for every 50 guests - \$140/hr

SELECT CANAPE PACKAGE | \$80PP

9 Canapés

Canapes

Caramelised pumpkin tartlet(v)
goat's curd, local honey, toasted pine nuts

Assorted sushi nigiri (gf)
wasabi, soy sauce

Angus beef slider
cheese, pickles, milk bun

Arancini (v)
saffron & caramelised leek, smoked fior di latte, chive aioli

Beef & mushroom Pie
house made tomato chutney

Roasted artichoke hearts (vgn)
cauliflower cream, crispy kale, ancient grain crostini

Polpetta napolitana (gf)
Italian style meatball, shaved pecorino

Handmade pork & prawn dim sum
crispy chilli, sesame dipping sauce

Cocktail beef sausage roll
smoked BBQ sauce

SIGNATURE CANAPE PACKAGE | \$95PP

8 Canapés, 1 Substantial, 1 Dessert

Canapes

Sumac crusted Angus beef
sourdough crouton, horseradish cream

Smokey egg plant tart (v)
charred baby onion, whipped feta, sumac

Arancini (v)
saffron & caramelised leek, smoked fior di latte, chive aioli

Grilled rock melon skewer(gf)
prosciutto, fig balsamic

Crispy Nashville fried chicken
smokey aioli, celery salt

Mushroom & bamboo shoot goo gee (v)
lime & coriander dipping sauce

Angus beef slider
cheese, pickles, milk bun

Marinated prawn skewer (gf)
citrus aioli, snow pea tendrils

Substantial

Grilled Ocean Trout (gf)
New potato, broad bean & saffron salad, green tomatillo salsa

Dessert

Salted caramel popcorn tartlet (v)
chocolate ganache

CANAPE MENU

MINIMUM ORDER 20 GUESTS

MINIMUM SPEND OF \$1,800

Chef required for every 50 guests - \$140/hr

SOLACE CANAPE PACKAGE | \$120PP

9 Canapés, 1 Substantial, 1 Dessert

Canapes

Hiramasa kingfish ceviche (gf)

sweet corn, micro coriander, tortilla crisp

Roasted artichoke hearts (v)

Manchego cream, crispy kale, Rye crostini

NSW South Coast oysters (gf)

chardonnay vinegar dressing

Caramelised pumpkin tartlet (v)

goat's curd, local honey, toasted pine nuts Angus beef slider cheese, pickles, milk bun

Arancini (v)

saffron & caramelised leek, smoked fior di latte, chive aioli

Mushroom & bamboo shoot goo gee (v)

lime & coriander dipping sauce

Yakitori chicken skewer (gf)

toasted sesame, spring onion, fresh lime

Beer battered flathead goujons

lilliput caper tartare, fennel fronds

Substantial

Thai beef salad (gf)

vermicelli noodles, mint, ginger dressing

Dessert

Boardwalk chocolate brownie (v)

salted caramel

Gelato cones (v)

a selection of chocolate, vanilla, hazelnut, mint, raspberry, mango

ADDITIONAL CANAPE ADD ON'S

Gold Canape's \$9.50 pp

Substantial Canape's \$17.00 pp

Platinum Canape's \$11.00 pp

Dessert Canape's \$9.50 pp

BUFFET MENU

MINIMUM ORDER 14 GUESTS

MINIMUM SPEND OF \$1,800

Chef required for every 40 guests – \$140/hr

SIGNATURE BUFFET MENU | \$125PP

1 Canapés, 4 Sides, 2 Mains, 1 Dessert

Canapes

Arancini (v)

saffron & caramelised leek, smoked fior di latte, chive aioli

Buffet

Sourdough bread, salted butter (v)

Pearl cous cous & seasonal roasted vegetables (v) (gf)

Dried apricots, toasted cashews, lemon tahini dressing

Spiced Kent pumpkin (v) (gf)

dukka, torn mint, honey Greek yoghurt dressing, blossoms

Charred Broccolini (v) (gf) (vgn)

roasted pinenuts, vincotto

Roasted duck fat chat potatoes (v) (gf)

fresh rosemary, confit garlic

Grilled Angus picanha MBS2+ (gf)

chimichurri, shaved radish

Baked Tasmanian salmon (gf)

toasted fennel seed, almond dressing, purslane

Desserts (served canape style)

Boardwalk chocolate brownie (v)

salted caramel

SIZZLE BBQ BUFFET MENU | \$145PP

2 Canapes, 3 Sides, 3 Mains, 1 Dessert

Canapes

- Marinated prawn skewer (gf) citrus aioli, snow pea tendril
- Beef & mushroom Pie, house made tomato chutney

BBQ Buffet

All our buffet packages include a selection of fresh baked sourdough bread and butter.

Meats

- Grilled assorted sausages
- Marinated chicken thigh, fine herbs
- Grilled salmon fillet, sliced watermelon radish
- MBS2+ Flank steak with chimichurri

Sides

- New potato salad, lardons, mustard mayonnaise, shallots
- Mixed garden salad with reduced balsamic dressing
- Grilled seasonal vegetables, fresh herbs, pink salt BBQ corn, herb butter, paprika

Condiments & Sauces

- Whole grain mustard, tomato chutney, tomato sauce, BBQ sauce

Dessert

- Classic pavlovas, seasonal fruit, whipped vanilla cream

SOLACE BUFFET MENU | \$150PP

2 Canapés, 4 Sides, 3 Mains, 2 Dessert

Canapes

Arancini (v)

saffron & caramelised leek, smoked fior di latte, chive aioli

Buffet

Sourdough bread, salted butter (v)

Roasted duck fat chat potatoes (v) (gf)

fresh rosemary, confit garlic

Roasted cauliflower (v) (gf)

candied pepitas, crispy kale, tahini dressing

Maple roasted carrots (gf)

mint yogurt, puffed wild rice, chervil

Heirloom tomato salad (v) (gf) (vgn)

charred corn, smoked paprika & lime dressing

Crispy Free range pork belly (gf)

charred red cabbage, watermelon radish

Pan seared ocean snapper (gf)

roasted pepper relish, dill salsa verde

Pan seared chicken breast (gf)

braised winter greens, chicken jus

Desserts (served canape style)

Brown butter custard tart

fresh nutmeg, crème fraîche

Gelato cones (v)

a selection of chocolate, vanilla, hazelnut, mint, raspberry, mango

ADDITIONAL ADD ON'S

Gold Items \$17.50

Platinum items \$26.00

Desert items \$9.50



FINE DINING

MINIMUM 10 GUESTS
MINIMUM SPEND OF \$1,800

Chef required for every 12 guests - \$140/hr
Alternate serve required 1 chef for every 10 guests - \$140/hr

FINE DINING | \$150PP

3 course - Entrée, Main, Dessert

BREAD

a selection of fresh sourdough, salted butter (v)

ENTRÉE OPTIONS

Seared Hokkaido scallops (gf)

Roasted pumpkin puree, kombu butter, puffed capers

Cured kingfish sashimi (gf)

orange segments, smoked soy dressing, juniper

Bresaola & honey dew melon carpaccio (gf)

wild rocket, grilled artichoke hearts, Grana Padano

Roasted king mushroom (vgn)

sesame sauce, puffed chickpeas

Moreton Bay bug (gf)

pepper caramel, torched grapefruit, fennel, chilli salt

Confit pork belly (gf)

compressed apple, charred cabbage, dijon dressing

Gnocchi al pomodoro (gf)

roasted San Marzano tomato, whipped lemon ricotta, parmesan

Glazed duck breast (gf)

baby beetroot, plum fluid gel, pickled daikon

Seasonal vegetable tart (v)

thyme buttered leeks, pumpkin puree, baby peas

MAIN COURSE

Ginger Steamed mullet (gf)

braised cavolone, heirloom carrot puree, lemon caper sauce

MBS4+ Little Joe's tenderloin (160g) (gf)

pommes puree, charred broccolini, café de Paris butter

Confit Ocean Trout (gf)

beetroot puree, roasted asparagus, ginger shallot dressing

Seared free-range chicken supreme (gf)

braised puy lentil, roasted cauliflower, chicken demi-glace

Slow braised lamb shoulder (gf)

Sweet braised carrots, baby peas, mint salsa, jus

Marinated hanger steak (gf)

Hasselback pumpkin, capsicum relish, grilled onion, chimichurri

Grilled cauliflower steak (v)

Smoked almond romesco, chamomile sultanas, dill salsa verde

Pangrattato aubergine (v)

smoked fior di latte, tomato sugo, parsley oil

DESSERT OPTIONS

Classic pavlova (v) (gf)

Crème Chantilly, berry compote, seasonal fruits, lemon balm

Vanilla bean pannacotta

Dragon fruit salad, macerated strawberries

Dark chocolate brownie (v)

Torched mandarin segment, dulce de leche

Lemon meringue tartlet (v)

maple crumble, vanilla cream, torched meringue

Local & international cheese plate (v)

chef's selection of soft & hard cheeses, quince paste, seeded crackers

Warm apple & pear crumble tartlet (v)

cinnamon oats, spiced anglaise, brown sugar crisp

Sticky date pudding (v)

Gold leaf, butterscotch sauce





FOOD STATIONS

MINIMUM SPEND OF \$1,800

Chef required for every 30 guests – \$140/hr

GRAZING ANTIPASTO STATION | \$42.00 PP

Grilled, marinated vegetables, freshly baked crusty bread, sliced salami, prosciutto, cured meats and olives all served on quality wooden boards and platters. A selection of local and international cheese, dried fruits, fruit paste and assorted crackers.

OYSTER SHUCKING STATION \$22.00 PP ADD A LIVE OYSTER SHUCKER FOR \$600

Fresh live assorted Sydney Rock and Pacific oysters shucked to order live in front of your guests, served with assorted dressings & sauces, fresh lemon and lime wedges.

PIZZA STATION | \$35.00 PER PERSON

Watch as our skilled chefs hand craft your pizza dough, top with delicious ingredients and bake it to perfection in our 400-degree oven, live onsite. Chefs will have a variety of pizzas on rotation over 2 hour

- Vegetarian smoked mozzarella, roasted potato, rosemary
- Margherita Buffalo mozzarella, basil, tomato sugo
- Pepperoni mozzarella, pepperoni, tomato sugo
- Prosciutto sliced prosciutto, mozzarella, cherry tomatoes, rocket, tomato sugo

**Vegan and gluten free options available on prior request*

SEAFOOD ICE BAR | \$48.00 PER PERSON

Assorted sushi, fresh prawns (2pp), Sydney Rock Oysters (1pp), Pacific oysters (1pp), dipping sauces served on crushed ice.

WHOLE BAKED HONEY LEG HAM | \$635.00

Whole honey baked leg ham with various mustards, relishes and damper style bread rolls.

Suitable for 50 to 70 guests with other food selections.

PASTA STATION | \$35.00 PER PERSON

Elevate your onboard dining experience with a live pasta station, where our chefs prepare refined Italian classics to order using premium ingredients. Each dish is cooked fresh and tailored to guest preferences.

Selection includes:

- Pomodoro roasted San Marzano tomato, fresh basil, extra virgin olive oil
- Pesto basil, pine nuts, parmesan, cold-pressed olive oil
- Grana Padano finished with aged Grana Padano & cracked black pepper

**All Stations are available in conjunction with a catering package and are designed to elevate your charter catering options*





KIDS MENU

SPROUTS MENU | \$50.00 PER CHILD

(14 YEARS OLD AND UNDER)

2 Canapes, 3 Sides, 3 Mains, 1 Dessert

Main Selection

- Petite sausage rolls with BBQ sauce
chicken strips, tomato sauce
- Miniature ham and cheese quiche
- Penne bolognaise

Dessert

- seasonal fruit skewers (v) (gf)

BYO CATERING

\$5 PER PERSON / HR

On Application

Non-Peak Season

Available for up to 70 pax

Shore Thing supplies use of galley, cutlery, plates, platters,
standard condiments, serviettes.



BEVERAGE PACKAGES

SOFT DRINKS PACKAGE | \$5PP / HR

COCA COLA
DIET COCA COLA
SPRITE
SOLO LEMON
SCWEPPE'S GINGER BEER
SCHWEPPE'S SODA WATER
SCHWEPPE'S TONIC WATER
TEA & COFFEE
STILL & SPARKLING WATER

*All Children Under 5 Years – Complimentary Soft Drinks Package.
Children Over 9 Years Old must purchase a Soft Drinks Package*

BYO BEVERAGES | \$5PP / HR

BYO is only available upon request

BYO Includes cup ware, ice and soft drinks package.

The Shore Thing crew can accept delivery prior to your charter date, given sufficient time for chilling. We kindly request for delivery date to be arranged prior to charter and is subject to availability

BEVERAGE PACKAGES

SELECT BEVERAGE BAR PACKAGE \$20.00 PER PERSON / PER HOUR

PROSECCO

Squealing Pig Prosecco

WHITE WINE

Squealing Pig Pinot Gris

ROSE WINE

Squealing Pig Rose

RED WINE

Squealing Pig Shiraz

BEER & CIDER

Corona, Peroni, Great Northern Super Crisp 3.5%, Seltzers

Inclusive of Soft Drinks Package

SOLACE BEVERAGE BAR PACKAGE \$40.00 PER PERSON / PER HOUR

CHAMPAGNE

Vueve Clicquot Yellow Label Naked

WHITE WINE

Shaw & Smith Adelaide Hills Sauvignon Blanc

Shaw & Smith M3 Chardonnay

ROSE WINE

Chateau d'Esclans Whispering Angel

RED WINE

Penfolds Maxs Cabernet Sauvigno

BEER & CIDER

Corona, Peroni, Great Northern Super Crisp 3.5%, Seltzers

Inclusive of Soft Drinks Package

Signature Champagne Upgrade

\$15.00 per person / hour

Billecart-Salmon Brut Reserve NV Inclusive of Soft Drinks Package

SIGNATURE BEVERAGE BAR PACKAGE \$30.00 PER PERSON / PER HOUR

PROSECCO

Squealing Pig Prosecco

CHAMPAGNE

Moet & Chandon Brut Imperial

WHITE WINE

Squealing Pig Pinot Gris Shaw & Smith

Adelaide Hills Sauvignon Blanc

ROSE WINE

Squealing Pig Rose

Maison Saint AIX Dry Rose

RED WINE

Squealing Pig Shiraz

Long Story Short 26 Maples Pinot Noir

BEER & CIDER

Corona, Peroni, Great Northern Super Crisp 3.5%, Seltzers

Inclusive of Soft Drinks Package

SIGNATURE UPGRADE \$15.00 PER PERSON / PER HOUR

Vodka

Grey Goose

Gin

Hendricks Gin

Rum

Sailor Jerry's Bourbon Woodford Reserve

Scotch

Glenmorangie 10 Year Tequila Patron

Available for purchase in conjunction with a Beer & Wine Menu

Inclusive of Soft Drinks Package

BEVERAGE PACKAGES

SIGNATURE COCKTAILS | \$25 EACH

Minimum 20 Purchase Per Cocktail – Pre-Order Only

- **ESPRESSO MARTINI**
- **OLD FASHIONED**
- **MOJITO**
- **MOSCOW MULE**
- **APEROL SPRITZ**
- **WHISKEY SPRITZ**
- **COSMOPOLITAN**
- **PINA COLADA**

*CUSTOM MADE

BYO ALCOHOL | \$5 PER PERSON / HR

- On Application
- Non-Peak Season
- Available for up to 70 pax
- Shore Thing supplies use of galley, cutlery, plates, platters, standard condiments, serviettes.

ON CONSUMPTION

\$3000 Minimum Spend

SPARKLING

- Squealing Pig Prosecco \$58 per bottle

CHAMPAGNE

- Moët & Chandon Brut Impérial \$180 per bottle
- Veuve Clicquot Yellow Label \$210 per bottle
- Billecart-Salmon Brut Réserve NV \$290 per bottle

WHITE WINE

- Squealing Pig Pinot Gris \$58 per bottle
- Shaw & Smith Sauvignon Blanc \$78 per bottle
- Shaw & Smith M3 Chardonnay \$92 per bottle

ROSÉ

- Squealing Pig Rosé \$58 per bottle
- Maison Saint AIX Rosé \$78 per bottle
- Whispering Angel \$92 per bottle

RED WINE

- Squealing Pig Shiraz \$58 per bottle
- Long Story Short Pinot Noir \$68 per bottle
- Penfolds Max's Cabernet Sauvignon \$68 per bottle

BEER (PER CARTON)

- Corona (24 pack) \$170 per carton
- Peroni (24 pack) \$170 per carton
- Great Northern Super Crisp 3.5% (24 pack) \$150 per carton

SELTZERS (PER CARTON)

- Seltzers (24 pack) \$260 per carton

SPIRITS

- Grey Goose Vodka \$220 per bottle
- Hendrick's Gin \$220 per bottle
- Sailor Jerry's Rum \$180 per bottle
- Woodford Reserve Bourbon \$240 per bottle
- Glenmorangie 10 Year \$270 per bottle
- Patrón Tequila \$280 per bottle

Please Note:

- Consumption Bar is only available on request
- Unavailable during Peak Season
- Available for purchase in conjunction with a Soft Drinks Package