



## VESSEL HIRE | 4 HOUR MINIMUM

### OFF PEAK

APRIL - SEPTEMBER \$400 per hour

### PEAK | OCTOBER - MARCH | EXCEPT DECEMBER

SUNDAY - FRIDAY \$450 per hour

SATURDAY \$500 per hour

### DECEMBER

SUNDAY - FRIDAY \$475 per hour

SATURDAY \$550 per hour

**Note:** Bucks Parties (max 25 guests only) Topless allowed; no full nudity (charter will be terminated)

### PUBLIC HOLIDAY | 4 HOUR CHARTER

CHRISTMAS DAY, BOXING DAY, NEW YEAR'S DAY & AUSTRALIA DAY \$3,000

## ADDITIONAL PRICING

WHARF FEES \$50 per touch

*Manly Wharf (weather dependant) - \$100 travel fee applies (per way)*

PUBLIC HOLIDAY SURCHARGE 20%

BYO AMENITIES FEE \$150

*Includes disposable plates, cutlery, cups & napkins & rubbish removal. BYO ice.*

PRIOR ACCESS FEE \$100

*to drop off BYO supplies or decorate the boat prior to your charter (subject to availability)*

SOUNDBOX PARTY SPEAKER HIRE \$100

*Recommended for parties or guests who prefer louder music. Otherwise, there is a Bluetooth sound system on board at no extra cost.*





## GRAZING PLATTERS

GRAZING PLATTERS INCUR A \$100 DELIVERY FEE

### GRAZING PLATTERS \$290 EACH

(serves 15-20 guests)

#### ANTIPASTO PLATTER

Prosciutto, salami, smoked ham, cheddar, French cream brie, cornichon, slow cooked olives, tomato relish, baba ghanoush, hummus, grapes & berries, sourdough crostini, grissini and crackers).

#### CHARCUTERIE PLATTER

Prosciutto, salami, smoked ham, braciola, cornichon, slow cooked olives, tomato relish, baba ghanoush, hummus, crackers and French baguette).

#### CHEESE PLATTER

Cheese Platter - cheddar, French cream brie, blue cheese, quince, grapes & berries, dried fruits, crackers and nuts).

#### FRESH FRUIT PLATTER

Selection of fresh seasonal fruits

#### MEZZE VEGETARIAN PLATTER

Grilled vegetables, marinated feta, bocconcini, veggies crudité, dolmades, slow cooked olives, filled baby bell peppers, baba ghanoush, hummus, beetroot hummus, tzatziki, pita bread, sourdough crostini, grissini and lavosh).

#### SEAFOOD PLATTER (SERVES 6)

##### \$355 PER PLATTER

Peeled prawns (2pp), Pacific oysters (2pp), salmon sashimi (2pp), lemon wedges, mignonette and seafood sauce)

