



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

## DAY CHARTER RATES

### LOW SEASON | JULY - OCTOBER

HOURLY RATE   4HR MIN.	\$2,400
6 HOUR CHARTER RATE	\$13,000
8 HOUR CHARTER RATE	\$16,000

*Includes:*  
Vessel Hire, Marine Crew & Fuel  
Access to 1 Guest Cabin & Bathroom Stand Up Paddleboards x 2 (Day Only)  
Inflatable Lounger (Day Only)

## SUNSET CRUISE

JULY - OCTOBER

FROM \$7,000

3-hour vessel hire

*Includes:*  
Vessel Hire, Marine Crew & Fuel

## TERM CHARTER RATES

### JULY - OCTOBER

3 NIGHTS / 4 DAYS	\$42,000
5 NIGHTS / 6 DAYS	\$60,000
APA	30%

### Charter Inclusions

- Full access to all guest areas
- Luxury accommodation
- Fully crewed
- Personal chef
- Custom itinerary + menu
- Shore Thing Waverider Tender
- Ocean Beach Club & Toys
- Fishing gear
- Snorkelling gear
- Embark: 1200 Disembark: 1700

## 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





## ADDITIONAL PRICING

WHARF FEE	\$50 per touch	SERVICE CREW	\$115 per hour 1:10 Guest
TRANSFER FEE relocation from Airlie Beach to Hamilton Island	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
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, tomatosugo
- 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