



## VESSEL HIRE

4 HOUR MINIMUM

OFF-PEAK   FEBRUARY - OCTOBER	\$1,850 per hour
PEAK   NOVEMBER - JANUARY	\$2,200 per hour

MINIMUM 20 GUESTS IF LESS PLEASE  
CONTACT OWNER

## ADDITIONAL PRICING

### PUBLIC HOLIDAY SURCHARGE

VESSEL, FOOD & BEVERAGE	25%
STAFF	100%
WHARF FEE	\$75 per visit
CHEF FEE	\$450
WAITSTAFF <small>1 per 10 guest ratio</small>	\$350 each

### EXTRA

SUP	\$80 each
LASER CLAY PIGEON SHOOTING	\$1,725
AQUA GOLF	\$1,100
TENDER W/ CAPTAIN	\$750
JACUZZI	\$500
SEA POOL <small>only available for 6 hour charters or longer</small>	\$750





## CANAPE MENU

### **GOLD PACKAGE: \$70 PER GUEST**

3 Cold, 3 Warm, 1 Substantial, 1 Dessert

### **PLATINUM PACKAGE \$90 PER GUEST**

4 Cold, 4 Warm, 2 Substantial, 2 Dessert

### **ELITE PACKAGE: \$110 PER GUEST**

4 Cold, 5 Warm, 2 Substantial, 2 Dessert plus a choice of Glazed Ham Station or Charcuterie and Cheese Station -min 30 pax

#### **COLD**

- Shucked Oysters with mignonette sauce
- Fresh Prawns with Marie Rose dipping sauce
- Smoked Salmon with cream cheese, dill, capers and lemon on a mini blini
- Rare roast beef with horseradish cream on crostini
- Vegetarian tartlet with whipped feta and sun-dried tomato topped with micro greens
- Baby sushi rolls

#### **SUBSTANTIAL**

- Lamb lollipops (cutlets) with a herbed yoghurt dipping sauce
- Thai chicken green curry served with steamed rice in a bamboo bowl
- Crab and lemon aioli sliders
- Pulled pork sliders
- Haloumi slider with pesto, rocket and tomato

#### **WARM**

- Spinach and porcini mushroom arancini balls
- Sliced duck breast with a spiced plum sauce served on an Asian spoon
- Mini chicken and leek pies
- Thai coconut panko coated prawns
- Empanadas - guava and cheese, chicken, beef or cheese
- Seared scallops with a ginger and shallot sauce served on an Asian spoon
- Gourmet Spinach and cheese fillo rolls
- Indian Vegetable samosas served with tangy tamarind and mint chutney

#### **DESSERT**

- Petit Fours
- Bambini Ice Creams Cones
- Macarons
- French lemon tartlets



## FOOD STATION

### HAM STATION \$23 PER PERSON

Glazed whole ham served warm and carved to order with a variety of mustards, pickles and freshly baked soft rolls.

### CHARCUTERIE AND CHEESE STATION \$24 PER PERSON

Selection of cured and smoked meats, cheeses, pickles and house-made chutneys.

### SASHIMI STATION \$27 PER PERSON

Kingfish, tuna and fresh seasonal seafood served raw and carved to order.

### PRAWN AND OYSTER STATION \$32 PER PERSON

A selection of the freshest seasonal oysters and prawns served a variety of condiments.

### SEASONAL FRUIT AND CHEESE STATION \$22 PER PERSON

Selection of local and imported cheeses, seasonal fruit served with a variety of crackers and breads .

PLEASE NOTE WE ARE UNABLE TO GUARANTEE NO CROSS  
CONTAMINATION FOR GUESTS WITH ALLERGIES



## BEVERAGE PACKAGES

### BAR BY CONSUMPTION

Min spend \$2,500

### BEVERAGE BAR PACKAGE

**\$25 PER GUEST PER HOUR**

Beer, wine, sparkling and soft drinks

**Add-On:** Aperol Spritz \$10 per guest