



## VESSEL HIRE

LOW | APRIL - SEPTEMBER  
3-hour minimum hire

\$1,000 per hour

PEAK | OCTOBER - JANUARY  
4-hour minimum hire

\$1,550 per hour

SHOULDER | FEBRUARY - MARCH  
3-hour minimum hire

\$1,250 per hour

Above rates include: Vessel hire, marine crew and fuel.

## TERM CHARTER RATES

### JANUARY - DECEMBER

Overnight \$15,000 + 25% APA

- Yacht crew + 2 wait staff
- 10am to 10am next day
- Maximum 6 Guests

Weekly \$55,000 + 25% APA

- 7 days consecutive, 10am to 10am
- Yacht crew + 2 wait staff
- Maximum 6 Guests

APA (Advance Provisioning Allowance) covers onboard expenses including fuel, catering, beverages and marina fees. Any unused balance is refunded, additional spend is settled post-charter.

## PUBLIC HOLIDAY RATE

CHRISTMAS DAY / BOXING DAY \$9,700  
NEW YEARS DAY / AUSTRALIA DAY

Includes:

- MARINE crew + 2 waitstaff
- Signature Range Catering Package
- Platinum Beverage Package
- Wharf Pick Up & Drop Off
- Entertainment \*Subject to availability

NEW YEAR'S PACKAGE | 5 HOURS \$50,000

- 7 hour cruise – (6pm – 1am)
- Yacht crew + 2 waitstaff
- Signature Range Catering Package
- Platinum Beverage Package
- Wharf Pick Up & Drop Off
- Entertainment \*Subject to availability

### PUBLIC HOLIDAYS SURCHARGE

VESSEL HIRE 25%  
WAITSTAFF 100%

## ADDITIONAL DAY PRICING

STAFF \$350 per hour  
\$75 per hour there after first 4 hours  
100% surcharge during public holiday

STAFF-TO-GUEST RATIO 1:10

BYO BEVERAGE \$20 per person  
Only applicable April - Sept, February-March (includes ice & glassware only)

BYO FOOD \$15 per person

Only applicable April - Sept, February-March (includes Plates, Cutlery, Napkin)

CHEF POA

WHARF FEE \$150 flat rate  
King Street, Mosman, Pirrama & Rose Bay

MASTER ROOM \$550 per hour  
\*During day charters only

VIP ROOM \$550 per hour  
\*During day charters only

AQUA LILLY PAD \$50



## CANAPE MENU

### PACKAGE 1 | \$75.00 PER PERSON

(min 15 guests)

*Includes 6 canapés, 1 substantial dish, and 1 dessert pp*

#### COLD CANAPÉS

Mushroom walnut baklava, pine nut cream DF | VG

Sustainable king prawns, yuzu aioli DF | GF

Smoked duck breast, raisin & walnut baguette, orange gel, balsamic red cabbage DF

#### WARM CANAPÉS

Twice baked 3 cheese & herb soufflé with capsicum relish GF | V

Thai chicken satay with peanut sauce GF

Slow cooked lamb shank pies with rosemary & preserved lemon

#### SUBSTANTIAL

Miniature hickory smoked wagyu beef burger with truffle mayonnaise

#### DESSERT

Chocolate, salted caramel & hazelnut slice G

### PACKAGE 2 | \$90.00 PER PERSON

(min 15 guests)

*Includes 8 canapés, 1 substantial dish, and 1 dessert pp*

#### COLD CANAPÉS

Alaskan crab, herb, cucumber sandwich, lemon crème fraiche

Buckwheat & chia seed blinis with citrus cured ocean trout, crème fraiche, salmon caviar

Oven dried heirloom tomatoes, Persian feta, pesto bruschetta GF | V

Chorizo, roast capsicum, smoked paprika aioli frittata GF

#### WARM CANAPÉS

Homemade vegetable curry puff with chilli & coriander dip DF | VG

Caramelised onion & Gorgonzola tartlet, truffle oil V

Peking duck pancake, shallots, cucumber, mandarin sauce DF

Roasted pumpkin, feta & caramelised onion miniature pizza V

#### SUBSTANTIAL

Pan fried ocean trout, truffle mash, green asparagus, tarragon beurre blanc GF

#### DESSERT

Salted caramel tart

Canapés Add-On or Substitutions – \$6.50 per person  
Substantial Add-On or Substitutions – \$10.50 per person  
Desserts Add-On or Substitutions – \$7.50 per person

**VG VEGAN | V VEGETARIAN | GF GLUTEN FREE | DF DAIRY FREE**





## CANAPE MENU

### PACKAGE 3 | \$120.00 PER PERSON

(min 15 guests)

*Includes 10 canapés, 2 substantial dishes, and 2 desserts per person*

#### COLD CANAPÉS

Searched yellow fin tuna, wakame, wasabi aioli, brioche  
Wagyu beef tataki, mushroom, crispy sushi rice DF | GF  
Tiger prawn Vietnamese rice paper roll, hoisin & peanut sauce DF | GF  
Searched salmon, sesame seeds & wasabi avocado DF | GF  
Poached lobster & shrimp tartlet, chervil mayonnaise, black caviar

#### WARM CANAPÉS

Lamb kofta, garlic sauce DF | GF  
Miniature hickory smoked wagyu beef burger, truffle mayonnaise  
Charcoal crumbed king prawns, Sriracha aioli DF  
Forest mushrooms, leek & Gruyere tartlet V  
Szechuan eggplant spring roll, chilli & coriander dip DF | VG

#### SUBSTANTIAL

Portuguese chicken burger, harissa aioli  
Ravioli quattro formaggi — parmesan, fetta, ricotta, pecorino, chives V

#### DESSERT

Pineapple & coconut tartlet, mango curd, coconut tapioca DF | VG  
Chocolate espresso tart

Canapés Add-On or Substitutions – \$6.50 per person  
Substantial Add-On or Substitutions – \$10.50 per person  
Desserts Add-On or Substitutions – \$7.50 per person

**VG VEGAN | V VEGETARIAN | GF GLUTEN FREE | DF DAIRY FREE**





## PLATTERS

*Available 12pm – 4pm charters only*

### SEAFOOD FOR TWO | 250.00

Whole lobster, oysters, prawns, crab, scallops, calamari, octopus, gemfish & chips.

### SEAFOOD FOR FOUR | \$550.00

2 x lobsters, oysters, prawns, crab, scallops, calamari, octopus, gemfish & chips.

### GRAZING PLATTERS & TABLES

\$150 | 4 guests

\$200 | 4–6 guests

\$250 | 6–8 guests

\$300 | 8–10 guests

\$950 GRAZING TABLE FEAST | 10–20 guests





## KIDS MENU

*(ages 12 & under)*

### KIDS MENU | 50.00 PER PERSON

Pizza Margherita  
Mini sausage rolls & meat pies  
Chicken nuggets  
Potato Wedges  
Vanilla ice cream with topping  
(Chocolate or Strawberry)





## ALTERNATE MENU

### COLD CANAPÉS

- Wagyu beef tataki, mushroom, crispy sushi rice DF | GF
- Baby spinach & Parmesan slice, spring vegetables GF | V
- Alaskan snow crab roulade, Japanese mayo
- Hand-picked king crab taco, cucumber, pea gel DF
- Pork belly Vietnamese rice paper rolls, hoisin & peanut sauce DF
- Traditional Vietnamese rice paper rolls, hoisin & peanut sauce DF | GF | VG

### WARM CANAPÉS

- Squid, salt, pepper & lemon dipping sauce DF | GF
- Prawn, garlic & chive pan-fried gyoza, light soy & coriander dipping sauce DF
- Crispy Camembert cheese, jalapeño & cranberry gel V
- Potato truffle mille-feuille, avocado mousse GF | VG
- Crumbed pulled pork bon bons, maple & bourbon gel DF
- Tempura zucchini flower, sweet corn purée, black garlic aioli DF | GF | VG

### SUBSTANTIAL

- Beer-battered fish goujons, shoestring chips, tartare sauce, fresh lemon
- Mushroom & truffle, Parmesan shavings, truffle oil GF | V
- Italian sausage, basil & pecorino
- Red wine braised beef cheeks, gremolata GF
- Harissa roasted cauliflower, tahini, almond tarator, jewelled couscous DF | VG

### DESSERT

- Assorted French macarons GF
- Pineapple & coconut tartlet, mango curd, coconut tapioca DF | VG
- Honey & cardamom panna cotta, seasonal fruits GF
- Lemon & lime meringue tartlet
- Classic tiramisu
- Chocolate ginger éclair

Canapés Add-On or Substitutions – \$6.50 per person  
Substantial Add-On or Substitutions – \$10.50 per person  
Desserts Add-On or Substitutions – \$7.50 per person

VG VEGAN | V VEGETARIAN | GF GLUTEN FREE | DF DAIRY FREE





## BEVERAGE PACKAGES

### SILVER | \$20PP/HR

*Elegant simplicity for relaxed occasions.*

Chandon NV Brut (Sparkling)  
Ninth Island Pinot Grigio (White)  
Jacob's Creek Le Petit Rosé (Rosé)  
Wynns Coonawarra Estate (Red)  
Corona, Peroni, Carlton Dry (Beer)  
SOFT DRINKS: Coke, Coke Zero, Lemonade  
Still Water (Nu / Mount Franklin)

### PLATINUM | \$45PP/HR

*An elevated experience defined by sophistication*

Billecart-Salmon Brut Réserve NV (Champagne)  
Cloudy Bay Sauvignon Blanc or Tapanappa  
Chardonnay (White)  
Miraval Côtes de Provence Rosé (Rosé)  
Nanny Goat Vineyard Pinot Noir (Red)  
Corona, Stone & Wood, Balter XPA (Beer)

### SPIRITS

Grey Goose Vodka, Chivas Regal 18 Year, Johnnie  
Walker Gold Label,  
Hendrick's Gin, Diplomatico Reserva Rum, Don Julio  
Reposado Tequila  
Aqua Panna Still/Sparkling + full non-alcoholic bar

### INCLUDES SIGNATURE COCKTAILS

Aperol Spritz, Mojito, Espresso Martini, Old  
Fashioned, Margarita, Cosmo

*\*Includes all items from both the Silver and Gold  
Beverage Packages.*

### GOLD | \$35PP/HR

*Where classic favourites meet modern indulgence*

Veuve Clicquot Brut Yellow Label  
Champagne  
Shaw & Smith Sauvignon Blanc (White)  
Bird in Hand Rosé (Rosé)  
Pepperjack Barossa Shiraz (Red)  
Corona, Stone & Wood, Balter XPA (Beer)

### SPIRITS

Belvedere Vodka, Chivas Regal 12 Year, 1800  
Blanco Tequila  
Johnnie Walker Black Label, Bombay  
Sapphire Gin  
  
Aqua Panna + Soft Drinks

*\*Includes all items from the Silver Beverage  
Package*





## CONSUMPTION BAR

### CHAMPAGNE & SPARKLING

Chandon Brut 750ml \$80  
Add Billecart-Salmon Brut Réserve NV \$210  
Veuve Clicquot Yellow Label \$160

### WHITE WINE

Ninth Island Pinot Grigio 750ml \$50  
Shaw & Smith Sauvignon Blanc \$80  
Cloudy Bay Sauvignon Blanc \$140  
Tapanappa Piccadilly Chardonnay \$130

### ROSÉ

Bird in Hand Rosé \$70  
Miraval Côtes de Provence Rosé \$110

### RED WINES

Pepperjack Shiraz \$60  
Wynns Coonawarra Shiraz Estate \$50  
Lake Breeze Cabernet Sauvignon \$85  
Nanny Goat Vineyard Pinot Noir \$90

*\*All wines and champagnes are sold by the bottle only.*

### BEER

Carlton Dry \$8  
Great Northern \$8  
Peroni \$12  
Corona \$14  
Stone & Wood \$14  
Balter XPA \$14

*\*Beers in packages can be substituted for any of the above selections for additional price*

### SIGNATURE COCKTAILS | \$25 EACH

*Cocktails to be selected in advance*

Aperol Spritz  
Mojito  
Espresso Martini  
Old Fashioned  
Margarita  
Cosmo

### SPIRITS

*All prices are per 30ml serve. Spirits may be enjoyed neat, on the rocks, or with mixers as per the guest's request.*

#### VODKA

Grey Goose \$16  
Belvedere \$15

#### GIN

Bombay \$14  
Hendrick's \$16

#### RUM

Bundaberg Rum \$14  
Bacardi \$14

#### TEQUILA

1800 Blanco \$14  
Don Julio Reposado \$18  
Don Julio Añejo \$22  
Don Julio 1942 - available upon request

#### WHISKY & SCOTCH

Dimple 12 Year Old \$14  
Jack Daniels \$14  
Jim Beam \$14  
Chivas 12 \$14  
Chivas 18 \$20  
Johnnie Walker Black \$16  
Johnnie Walker Gold \$22  
Johnnie Walker Blue \$47  
Fireball Cinnamon Whisky \$12

#### COGNAC

Hennessy VSOP \$22  
Hennessy XO \$47

#### LIQUEURS

Aperol \$10  
Baileys \$10  
Kahlua \$10  
Cointreau \$12

*\*All prices are per 30ml serve. Spirits may be enjoyed neat, on the rocks, or with mixers as per the guest's request.*

### NON-ALCOHOLIC BEVERAGES

*Available across all packages and for standalone purchase.*

Coca-Cola 375 mL \$4  
Coke Zero 375 mL \$4  
Solo 375 mL \$4  
Sprite 375 mL \$4  
Aqua Panna Still Water (Natural Spring Water) 500 mL \$8  
San Pellegrino (Sparkling Natural Mineral Water) 500 mL \$8  
Nu Water (Pure Spring Water) 600 mL \$4

