



VESSEL HIRE

MINIMUM 4 HOUR CHARTER

APRIL - OCTOBER

SUNDAY- FRIDAY \$775 per hour

SATURDAY \$875 per hour

NOVEMBER - MARCH

SUNDAY- THURSDAY \$875 per hour

FRIDAY & SATURDAY \$925 per hour

PUBLIC HOLIDAYS | SPECIAL EVENTS

CHRISTMAS DAY (5 HRS MIN) \$1,250 per hour

BOXING DAY, AUSTRALIA DAY, NYD (5 HRS MIN) \$1,250 per hour

GENERAL PUBLIC HOLIDAYS (MIN 4 HRS) \$1,200 per hour

ADDITIONAL PRICING

STAFF/CREW RATIO 4h Charter

1 - 20	Included
21 - 30	+1 Staff \$300
31 - 43	+2 Staff \$600
18th & 21st	+1 Staff \$300

50% Public Holiday Surcharge

ADDITIONAL STAFF/CREW \$75 per hour thereafter

WHARF FEE \$50

**Manly (ok but cannot cross the heads with guests)*

\$150 each way

**Watsons Bay, Paramatta River (Dependent on timing) \$150 each way*

PreLoading:

Boat Location/Preferred Wharf: Rose Bay Floating Pontoon.

Guest Travel Option: Up to 3 guests can travel with the boat to the pickup location.

Subject to timing and availability – confirmation required.

PRE/POST LOADING

(subject to availability)

\$150

LILY PAD

(subject to availability)

FREE

DRINKS COLLECTION/DELIVERY

\$100

ICE

subject to timing

\$8

per bag

STAND UP PADDLE BOARDS

\$50 each

Entertainment/DJs/External Staff:

Must confirm prior.

Must ensure accounted for in 'guest numbers' for capacity.

Please consider inclusion for drinks/catering packages for these additional persons as fees may apply.





CATERING

SILVER BBQ MENU | 20PP

Traditional beef sausages, Tossed garden salad, Fresh Bread Rolls, BBQ onions, Variety of sauces

GOLD BBQ MENU | \$35PP

Traditional beef sausages, Tossed garden salad, Fresh Bread Rolls, BBQ onions, Variety of sauces

KONDOR SIGNATURE GRAZING PLATTER | \$25PP

Traditional beef sausages, Tossed garden salad, Fresh Bread Rolls, BBQ onions, Variety of sauces

BYO FOOD | \$5PP

PREMIUM CANAPE MENU | \$70PP

CANAPE (Choose 5)

Tomato tarte tatin, mascarpone, baby basil,
sherry vinegar caramel (v)
Hot smoked salmon tart, pickled ginger, crème
fraiche
Avocado & pico de Gallo bites (v)
Assorted sushi pieces including maki & nigiri.
Soy, wasabi (v available, gf available, df)
Traditional herbed Vietnamese rice paper rolls,
peanut hoisin sauce (vegan, gf, df)
Super greens frittata, goats curd, smoked
almond (v, gf)
Chicken mustard dill cocktail sandwiches
Nori salmon, sesame, salt vinegar rice crackers
(gf, df)

SUBSTANTIAL (Choose 2)

Hot smoked salmon & herbed potato salad, dill
pickles
Pulled pork sliders, fennel slaw
Heirloom tomato & stratiacella pasta salad, kale
pesto, pepitas (v)
King prawn rolls, herbed aioli, caviar
Beetroot ravioli salad, salsa verde, goat curd,
pickled golden beet (v)
Crispy butternut pumpkin has sliders (vegan)

DESSERT (Choose 1)

Matchamisu
Salted caramel fudge chocolate brownie (gf)
Lemon meringue tarts
*Vegan desserts available on request





PLATTERS

SUSHI PLATTER (BOX OF 72) | \$250

Selection of inside out maki rolls, nigiri, teriyaki chicken & vegetarian offerings. All complete with lemon, gf tamari, wasabi & pickled ginger

RAINBOW POKE SALAD | \$200

Steamed brown rice, a rainbow of seasonal fresh vegetables, soy, ginger dressing

ASSORTED WRAP SELECTION (BOX OF 40) | \$200

This product may include the following flavours:

- Seasonal vegetable & avocado (vegan)
- Double smoked ham, swiss cheese, slaw & piccalilli
 - Roast chicken, pickles & chilli mayo
- Peking chicken, cucumber, shallot & hoisin
- Oregano lemon pork, cucumber, tzatziki
- Miso eggplant, sesame, pea sprouts (vegan)
 - Chicken fajita, capsicum & avocado

SLICED FRUIT BOX (ONLY SEASONAL FRUITS AVAILABLE) | \$250

Sample menu: watermelon, citrus, melon, pineapple, grapes, kiwi, berries, rockmelon, dates and your choice of either chocolate or caramel sauce.



BEVERAGE PACKAGES

SILVER | \$18PP/HR

Corona
Asahi
Prosecco - De Bortoli Prosecco
Oyster Bay Marlborough Sauvignon Blanc
(New Zealand)
La Vieille Ferme Rosé
Soft Drink & Juice

PLATINUM UPGRADE | +\$5 PP/HR

Hard Rated
Whitelight Vodka
Gordon's Gin
Jack Daniels Whiskey
Johnny Walker Red
Jim Bean Bourbon
Bacardi Rum
Tequila

**No shots allowed. Includes a mixer.*

COCKTAIL ADD-ONS

With Beverage Package <i>(The client can choose 2 options)</i>	\$15 each
Frozen Cocktails	Additional \$3 pp / ph

NON-ALCOHOLIC & KIDS | \$8PP/HR

Coca Cola
Lemonde
Sunkist
Juice
Tonic
Sparkling & Still Water

CONSUMPTION BAR | \$500 MIN SPEND

BYO DRINKS | \$5 PER PERSON

Includes Ice, crockery, cutlery, cups, serving equipment & eskies.

Also includes BBQ usage, utensils, use of fridges and garbage disposal.

The crew will cook the BBQ.

For the month of December, all Friday and Saturday cruises will operate as drinks-package-only charters. Any exceptions will need prior approval from the Passion team.

CONSUMPTION BAR

COCKTAILS

Aperol Spritz	\$20
Limoncello Spritz	\$21
Margarita	\$22
Lychee Martini	\$24
Espresso Martini (available only on Passion)	\$24
Classic Mojito	\$24
Sunset Geisha	\$24
Frozen Cocktails (Strawberry Daiquiri & Margarita)	\$16

SPIRITS

Whitelight Vodka	\$12
Gordon's Gin	\$12
Jack Daniels Whiskey	\$12
Johnny Walker Red	\$12
Jim Bean Bourbon	\$12
Bacardi Rum	\$12
Malibu White Rum	\$12
Tequila	\$13

PREMIUM SPIRITS

Belvedere Vodka	\$15
Hendrick's Gin	\$15
Glenfi ddich Malt 12YO	\$16
Clase Azul Tequila (On Request)	59/625
Don Julio 1942 (On Request)	49/625
Belvedere 10 Magnum (On Request)	49/625

WHITE WINE, ROSÉ & BUBBLES

Oyster Bay Marlborough Sav Bla	\$13/60
De Bortoli Prosecco	\$13/60
La Vieille Ferme Rosé	\$13/62
AIX Rose	\$85
Dom Perignon Vintage Champagne	\$625
Veuve Clicquot (Yellow Label)	\$150

NON-ALCOHOLIC

Soft Drink & Juice	\$4
Red Bull	\$6

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