



VESSEL HIRE

SEPTEMBER - MARCH

(excluding December)

MINIMUM 4 HOUR CHARTER

SUNDAY- FRIDAY \$725 per hour

SATURDAY \$825 per hour

APRIL - AUGUST

MINIMUM 4 HOUR CHARTER

SUNDAY- FRIDAY \$650 per hour

SATURDAY \$725 per hour

DECEMBER

MINIMUM 4 HOUR CHARTER

SUNDAY- THURSDAY \$825 per hour

FRIDAY & SATURDAY \$925 per hour

**No BYO drinks and consumption bar on Fridays & Saturdays in December (unless approved from the Kondor team)*

ADDITIONAL PRICING

ADDITIONAL STAFF/CREW	\$75 (per hour)	PRE/POST ACCESS (subject to availability)	\$150
STAFF/CREW RATIO		LILY PAD (subject to availability)	\$100
1 - 20	Included	BYO DRINKS	\$10
21 - 32	1	<i>*BYO is allowed in December only for groups with 32 guests or more</i>	
33 or more	2	SLIPPERS	\$3 per pair
WHARF FEE (subject to availability)	FREE	SECURITY BOND	\$1,500
25% PUBLIC HOLIDAY SURCHARGE		DEPOSIT REQUIRED (to confirm booking)	\$1,000
CHARTER RATE			
WAIT STAFF			
CATERING			



HENS PACKAGE

GUEST	RATE	ADDITIONAL PER HOUR
1 - 15	\$3,895 Flat Rate	\$65 per person
16 - 19	\$245 per person	\$60 per person
20 -24	\$225 per person	\$55 per person
25 - 29	\$205 per person	\$50 per person
30 - 40	\$185 per person	\$45 per person
40 +	\$165 per person	\$40 per person

3hr Private Charter
Crew: Captain and host, bar/waitstaff
Beer, Wine & Spirits Drinks Package Frozen Cocktails
Kondor Signature Grazing Platter or BBQ Menu
Pre-access included (subject to availability)
*add DJ for \$600

BUCKS PACKAGE

GUEST	RATE	ADDITIONAL PER HOUR
1 - 15	\$4,185 Flat Rate	\$70 per person
16 - 19	\$265 per person	\$65 per person
20 -24	\$245 per person	\$60 per person
25 - 29	\$225 per person	\$55 per person
30 - 40	\$205 per person	\$50 per person
40 +	\$190 per person	\$45 per person

3hr Private Charter
Crew: Captain and host, bar/waitstaff
Beer, Wine & Spirits Drinks Package (No BYO drink)
Frozen Cocktails
Kondor Signature Grazing Platter or Sausage Sizzle





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 | FREE

Bring all your own food free of charge to save on costs. Our customer service team will be there to help you with the planning the whole way through

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 | \$10 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.

BEVERAGES

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