



## DAY CHARTER RATES

### JANUARY - DECEMBER

*(4 hours minimum)*

MONDAY - WEDNESDAY

\$2,500 per hour

THURSDAY - SUNDAY

\$3,000 per hour

#### All charters come fully crewed:

- Captain
- Deck Crew
- Event Manager
- Chef
- Waitstaff
- Bar staff

## BRANDING IDEAS

### For Corporate Event (Custom-Made Flag) | \$275

*Your logo, custom-made as a flag to fly off the back of the yacht*

#### Decals | \$POA

*Decals to stick to the side or inside the boat*

#### Cushion Covers | \$POA

*Cushion covers and soft furnishings*

#### Memorabilia | \$POA

*Polo's, Caps, Stubby holders – endless possibilities*

## Additional Information

- Additional charges apply on public holidays.
- All charters include fresh flowers & greenery throughout.
- Use of all equipment & facilities on board, lounges, linens, tea, coffee, soft drinks.
- Most charters start & finish in the Docklands.
- We can operate anywhere within Port Phillip bay. St Kilda,
- Brighton Beach, Williamstown, Docklands & the Yarra River are among our usual cruising grounds.
- Enquire for alternate pick up and drop off locations & pricing.





## COCKTAIL MENU

### Canape Menu and Beverage Package

*(served continuously for event duration)*

**COCKTAIL MENU (4-HOUR)**  
**\$155PP**

**COCKTAIL MENU (5-HOUR)**  
**\$175PP**

**CHILD RATE**  
**\$55PP**

#### **COLD CANAPÉS**

*(select 3 in total)*

- Fresh oysters, mignonette dressing
- Ocean trout mousse, blini, caviar
- Prawn toast, caviar, yuzu aioli, watercress
- Thai chicken salad cones
- Peeled prawns, smoked chilli lemon aioli
- Seared wagyu cone, caper mustard, cornichon
- Seared Tuna Tataki, ponzu, white sesame
- Cured salmon, burnt lemon gel, dehydrated blood orange, sesame oil
- Kingfish Sashimi, shio kombu, truffled soy, chives
- Chicken ribbon, dill, walnuts, celery, lemon aioli, cos lettuce, truffle pecorino
- Crab & prawn brioche roll, summer herb mayo, cos lettuce
- Prawn toast Yuzu aioli micro watercress
- Stracciatella, basil oil, tomato tartlet
- Spicy Tuna Tartare on rice crisp

#### **HOT CANAPÉS**

*(select 3 in total)*

- Ossobuco and gremolata pie
- Prawn & squid ink dumpling, soy, chilli, spring onion, coriander
- Crab & corn cakes, wasabi mayo, salmon pearls
- Asparagus, lemon & feta tart
- Pork fennel brioche hot dog, sweet mustard pickle
- Grilled eggplant, roasted capsicum, bocconcini, pesto piadina
- Peking duck pancake
- Pork taco, guacamole, slaw, chipotle aioli
- Chicken 65 sliders, mint, coriander chutney
- Lamb Cutlets, chimichurri \$5pp surcharge





## COCKTAIL MENU

### Canape Menu and Beverage Package

*(served continuously for event duration)*

#### FORK DISH

3 / 4 hours | Select 1  
5 hours | Select 2

##### Cold:

- Hanoi chicken, green papaya salad
- Roasted snake bean salad, seared yellow fin tuna, Thai basil, palm sugar lime dressing peanut crumble
- Ocean trout Nicoise, capers, lemon crème fraiche
- Salmon poke, edamame, soba, roasted nori, mushrooms, crisp shallots, sesame
- Mediterranean calamari salad, roasted cherry tomatoes, feta, olives, parsley, fennel, capers
- Seared eye fillet, radicchio, fennel, capers, parmesan, white balsamic dressing

##### Warm:

- Wild mushroom risotto, fresh parmesan, truffle oil
- Slow cooked duck ragu, casarecce pasta, parmesan
- Lemon ricotta ravioli, sugo, sage burnt butter, parmesan
- Roast Pork Belly, jasmine rice, Asian greens, chilli dressing
- Braised Lamb Shoulder, parsley garlic mustard, chimichurri, roasted peppers, lemon, thyme
- Braised Beef Brisket, mash potato, chimichurri
- Red Curry snapper saffron pilaf micro corriander

#### DESSERT

3 / 4 hours | Select 1  
5 hours | Select 2

- Mini ice creams
- Caramel doughnuts
- Chocolate tart, blood orange gel
- Lime curd tart, torched meringue
- Mango & coconut sago
- Classic tiramisu
- Coconut & lychee gelato, roasted coconut flakes, lychees
- Ricotta cannoli, lime, honey
- Crème brûlée
- Choux pastry whipped ricotta fig gel

#### BEVERAGES

- Peroni Red
- James Boag's Light
- Rob Hall Chardonnay
- Pikes Clare Valley Riesling
- Aix Provence Rose
- Mumm French Champagne
- Soft drinks, coffee, tea, juices, mineral water

**SEATED DINING & SEAFOOD BUFFET | \$POA**





## COCKTAIL MENU -ADDITIONAL ITEMS

### Cheese Board | \$25PP

Select 3

Manchego, Brie, Blue, Provolone, Pecorino, Cheddar, Goats

### Grazing Table | \$45PP

Prosciutto / Buffalo Mozzarella / Chargrilled Zucchini & Mint / Blistered Red Capsicum & Rosemary / Tzatziki / Lemon Oil

### Additional Canapes | \$10PP

Select additional canapes (warm or cold) for guests to enjoy.

### Additional Fork Dishes | \$15PP

Select a 2nd Fork Dish

### Basic Spirits | \$20PP

Absolut Vodka, Makers Mark Bourbon, Johnnie Walker Black Scotch, Four Pillars Rare Dry Gin & the mixers

### Aperol Spritz | \$10PP

1 x per guest arrival cocktail

### Chilli Margarita | \$10PP

1 x per guest arrival cocktail

### Espresso Martinis | \$20PP

1 x per guest with dessert

### Whisky Sour | \$15PP

1 x per guest with dessert

