



## VESSEL HIRE

<b>PEAK   NOVEMBER - MARCH</b> <i>(Minimum 4 hours)</i>	\$1,450 per hour
<b>PEAK   DECEMBER</b> <i>(Minimum 4 hours)</i>	\$1,500 per hour
<b>OFF-PEAK   APRIL - OCTOBER</b> <i>(Minimum 3 hours)</i>	\$1,250 per hour
<b>OVERNIGHT RATE</b> <i>Includes captain and a deck/stew                  If a chef is required, an additional fee of \$650 per day + applicable tender fees applies</i>	\$15,000 <i>(+25% APA)</i>
<b>PUBLIC HOLIDAY RATE</b> <i>Minimum 5 hour charter. No BYO</i>	\$1,800 per hour
<b>NEW YEARS EVE</b> <ul style="list-style-type: none"> <li>7 hours, All inclusive (Diamond drinks + buffet)</li> <li>Max 30 guests</li> <li>Additional guests \$950 each</li> </ul>	\$55,000

## ADDITIONAL PRICING

<b>WAIT STAFF</b> <i>\$75 each per hour thereafter</i>	\$400 <i>(4 hours)</i>
<b>STAFF-TO-GUEST RATIO</b> <i>(maximum of 4)</i>	1:10
<b>WHARF FEES</b>	\$50 <i>(per wharf)</i>
<b>INFLATABLE SLIDE HIRE</b> <i>Min 5-hour charter                  (This fee is commissionable)</i>	\$3,300
<b>LILYPAD</b>	FOC
<ul style="list-style-type: none"> <li>Shower use Not permitted on day charters (\$150 penalty fee apply)</li> <li>Guests must BYO towels</li> </ul>	

### BYO FEE

*BYO is not permitted Thursday – Sunday during peak season*

<b>BYO FOOD</b>	PEAK \$350 OFF-PEAK \$250
<b>BBQ USE</b> <i>For max 15pax</i>	POA
<b>BYO DRINKS</b> <i>Minimum \$500   Inclusive of ice all soft drinks</i>	\$25 PP

### SURCHARGE

*The surcharge will apply to all special events and public holidays.*

<b>FOOD &amp; BEVERAGE PACKAGES</b>	25%
<b>WAIT STAFF &amp; CHEF FEES</b>	100%
<b>SECURITY DEPOSIT</b>	\$2,000





## CHEFS MENU

*Minimum spend of \$1,500  
Minimum of 20 pax for Chefs Menu 3  
Chef Charge of \$350 applies*

### **CHEFS MENU N°1 | \$75PP**

6 Classic,  
1 Substantial, 1 Dessert

### **CHEFS MENU N°2 | \$92PP**

8 Classic,  
2 Substantial, 1 Dessert

### **CHEFS MENU N°3 | \$116PP**

Grazing Antipasto Platter, 8 Classic,  
1 Signature, 1 Substantial, 1 Dessert

## CLASSIC CANAPÉ MENU

### **COLD CANAPÉS | \$10PP PER ITEM**

Huon smoked salmon blini, chive, dill, crème fraiche  
Bbq duck pancake rolls, shallot, hoisin  
Crab, fennel, lemonchello, raddish  
Asparagas, proscuito, parmesan aioli - GF  
Beetroot Gin Cured Ocean Trout, smoked yogurt, cucumber relish - GF  
Smoked sweet potato hummus, pita chips, brown butter - V  
Elderflower cured kingfish sashimi spoons, pineapple chili salsa - GF  
Thai Chicken larb salad, nam jim, toasted peanuts, baby gems - GF  
Snapper sashimi, ponzu, cucumber - GF  
Eggplant, tarragon, garlic confit, crostini - V  
Nori squares, avocado, ginger, shallot, wasabi - V  
Haloumi, cherry tomato, basil leaves, balsamic - V  
Pea, Mint, Feta, crostini - V  
Roast beef, béarnaise, potato rosti,  
Beetroot, zucchini, quinoa fritters, yogurt mint sumac  
Parmesan polenta basil bites - V

*ADDITIONAL CANAPES, DISHES, OR PLATTERS CAN BE PURCHASED*





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## CLASSIC CANAPÉ MENU

### WARM CANAPÉS | \$10PP PER ITEM

Corn fritters, spicy tomato relish, avo smash - V  
Mexican chicken mole tostada, gauc, pico de gallo  
Chorizo, whipped feta, brioche toast  
Karage chicken, green onion, nori  
Golden crunchy new potatoes, curry salt, aioli - V  
Wild mushroom duxelles tarts, truffle oil, pecorino - V  
Prawn lollipops kaffir lime butter  
Scallop in half shell, cauliflower puree, herb crumb  
Teriyaki beef, lemongrass, sesame bamboo skewers  
Pulled chicken, crisp curry leaves, wonton crisp  
Pork Belly, cauliflower, pommegranite  
Chickpea fritters, tatziki, chili jam - V  
Crispy brussel sprouts, vincotto - V  
Lamb kofta, yogurt mint, dukha salt N  
Cauliflower, parmesan, cheddar, thyme arancini  
Pork, fennel, house made sausage rolls, tomato jam  
Chicken Corn, house made sausage rolls, tomato jam

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### **SIGNATURE CANAPÉ MENU | \$18PP PER ITEM**

Mini Lobster Brioche rolls, creamy slaw, celery, pickles and potato crisps

Mini Prawn Bagutte Rolls, Bloody Mary sauce, Iceburg lettuce

Sticky Pork, betel leaves, mango, crispy shallot, palm sugar, chili

Tuna Tartare, avocado, wasabi, baby gem lettuce cups or tapioca

squid ink crisp GF

Fijian coconut ceviche, lime, corriander, chili, papaya GF

Oysters x 3pp, 2 styles: Shallot red wine vinegar, Or Nori ponzu

### **SUBSTANTIAL CANAPÉ MENU | \$16PP PER ITEM**

Braised lamb shoulder, quinoa, chickpea, pomegranate molasses & parsley

Wild mushroom truffle risotto, parmesan, rocket - V

Haloumi Burger, rocket, relish, aioli - V

Pork sliders, green apple ranch slaw, smoky bbq sauce

Fish tacos, baja sauce, slaw

Moroccan spice eggplant, tomato, cous cous, preserved lemon - V

Risoni pasta, zucchini, olives, fetta, chili, herbs - V

Grilled market fish, papaya, coconut lime chili - GF

Beef sliders, American cheese, pickles

Wagyu mini beef burger, cheese, house pickles, milk buns

Bbq Chicken, smoked tomato tarragon vinaigrette - GF

Lamb skewers, chimichurri sauce - GF

Miso salmon, pickled ginger, sesame, cucumber - GF

Chicken Schnitzel petite rolls, lettuce, aioli

\*Grilled lobster tails, café de paris butter (market price, please enquire) - GF

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## **DESSERT CANAPÉ MENU | \$9PP PER ITEM**

Salted chocolate pistachio brownie - N

Spiced orange polenta cake

Lemon lime tarts

Baked ricotta, cinnamon, tarts

Chia, coconut, passionfruit, spoons – DF VE GF

Avocado Cocoa mousse - DF VE GF

*ADDITIONAL CANAPES, DISHES, OR PLATTERS CAN BE PURCHASED*





## GRAZING PLATTERS

*Grazing platters serve approximately 10 people  
For Deliveries: Min Spend \$1000 + \$60 Delivery fee*

### **OLD TIGER PRAWNS, TAIL ON, HARISSA AIOLI, LEMON GF | \$300**

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### **OYSTERS, WAKAMI SEAWEED, PICKLED GINGER, PONZU SAUCE, LEMON \$290**

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### **MEZZE PLATTER | \$235**

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Spiced olives, smoky eggplant, hummus, tapenades, marinated feta, Fattoush salad, pita chips – V

### **CURED MEATS | \$275**

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Salami, prosciutto, smoked ham, spiced olives, grilled chorizo, pickled onions, grilled sourdough

### **FROMAGE PLATE | \$275**

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Australian cheese selection, tropical fruits, bread basket, quince paste, lavosh

### **DESSERT PLATTER | \$185**

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Chocolate pistachio brownie, Berry polenta cake, Fig friands, sweet slices

### **FRUIT PLATTER | \$165**

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Selection of in season fresh fruit





## GRAZING PLATTERS - SUBSTANTIAL

*Grazing platters serve approximately 10 people  
For Deliveries: Min Spend \$1000 + \$60 Delivery fee*

### PROTEINS

#### SMOKED CHICKEN | \$250

Spinach, chickpeas, smoked paprika yoghurt,  
lemon thyme - GF

#### ROAST BEEF | \$295

Rocket, grana Padano, cherry tomato, truffle aioli - GF

#### MISO SALMON | \$265

Soba noodles, sesame, pickled ginger, Asian herbs GF, DF

#### PULLED LAMB | \$265

Feta, couscous, currants, toasted almond - N

### VEGETARIAN

#### FRITTATA | \$165

Pea, mint, feta, spinach - V, GF

#### HALOUMI, LEMON, CAPER, CHILI (MILD), PARSLEY SALAD - V, GF | \$165

### SALADS

#### CHARRED TURMERIC CAULIFLOWER | \$165

Kale slaw, curry leaves, pomegranate, nuts and seeds, tahini yoghurt dressing - N, V, GF

#### QUINOA | \$165

Mint, tomato, lemon oil, tabouli - VE, GF

#### CHERMOULA POTATO SALAD | \$175

with crispy chorizo, sweet corn, olives

#### SUPER GREENS | \$165

Tamari, sesame seeds, broccolini, Asian greens, ponzu dressing - VE, GF

#### BASIL ROCKET PESTO | \$165

Penne, tomato confit, parmesan - V

#### ROAST BEETROOT | \$165

Cumin, balsamic, lentil, parsley, pomegranate - VE





## BUFFET MENU

### 125PP - Served in Platters

2 Canapes (Chef's selection), 2 Protein, 2 Veg/Salad, 1  
Fruit Platter or Dessert, Breadbasket

#### PROTEIN

Smoked chicken, spinach, chickpeas, smoked paprika yogurt, lemon thyme (GF)  
Roast beef, rocket, grana padano, cherry tomato, truffle aioli GF  
Miso salmon, soba noodles, sesame, pickled ginger, Asian herbs GF, DF  
Pulled lamb, feta, cous cous, currants, toasted almond N  
Frittata, pea, mint, feta, spinach V, GF  
Haloumi, lemon, caper, chili (mild), parsley salad V, GF

#### SALAD AND VEGETARIAN

Roasted root vege, salsa verde, rocket VE, GF  
Frittata, pea, mint, feta, spinach V, GF  
Haloumi, lemon, caper, chili (mild), parsley salad V, GF  
Charred turmeric cauliflower, kale slaw, curry leaves, pomegranate, nuts seeds, tahini yoghurt dressing N V GF  
Quinoa, mint, tomato, lemon oil, tabouli VE GF  
Chermoula potato salad with crispy chorizo, sweet corn, olives GF  
Super greens, tamari sesame seeds; broccolini, asian greens, ponzu dressing VE GF  
Basil Rocket Pesto, penne, tomato confit, parmesan V  
Roast Beetroot, cumin, balsamic, lentil, parsley, pomegranite VE

#### DESSERT PLATTER

Chocolate pistachio brownie, Berry polenta cake, Fig friands ,  
sweet slices GF options available

MINIMUM SPEND OF \$1,500  
CHEF CHARGE OF \$350 EACH





## FORMAL SIT DOWN

### \$150 PP

2 Chefs selection Canapes, 1 Entrée, 1 Main, 1 Dessert, Sides of greens and breadbasket

### ENTREE

Prawn, nam jim, paw paw, peanuts, Asian herb

Seared scallop, cauliflower, herb crumb

Beetroot, zucchini, quinoa fritters, yogurt mint summac V

Sticky Pork, betel leaves, mango, crispy shallot, palm sugar, chili

Smoked oysters, daikon pickle, chili caramel

### MAINS

Cornfed Chicken, parmesan polenta, smoked tomato tarragon

Truffle mushroom risotto, pecorino cheese V

Barramundi pan roasted, peas, prosciutto, saffron potato

Crispy pork belly, spiced plum, orange, fennel

Beef fillet, porcini jus, potato hash, beetroot glaze

### DESSERTS

Warm Salted chocolate pistachio brownie N

Vanilla yogurt pannacotta, poached rhubarb

Australian cheese plate, tropical fruit, quince, lavosh

Polenta berry cake, crème friache

*MINIMUM SPEND OF \$1,500  
CHEF CHARGE OF \$350 EACH*





## CHILDRENS MENU

**\$39 PP**

1 x main, 1 x dessert, 1 x fruit plate

### MAIN

Fish n chips, tartare, lemon – grilled (GF,DF) option available

Chicken crumbed or grilled (GF, DF) sweet potato fries

Sausage roll, tomato sauce

Pasta, tomato, parmesan cheese, pesto – GF option available

Vegetarian flatbread pizza, tomato, cheese, GF option available

### DESSERT

Chocolate cookies with cream

Banana pudding with berry jam

### FRUIT PLATE

Selection of fresh seasonal fruit – Vegan



## BEVERAGE PACKAGES

### LUXURY DRINKS | \$20PP/HR

#### SPARKLING

Seppelt Prosecco, Australia

#### WHITE

Rare Penny Chardonnay, Australia  
Stoney River Sauvignon Blanc, New Zealand

#### ROSE

Fat Bird Rose, Australia

#### RED

Tyrrell's Old Winery Pinot Noir, Australia

#### BEER

Corona & Peroni

#### NON ALCOHOLIC

Peroni 0% & Zero Alcohol Prosecco (available on request)  
Soft drinks, juice and water

### CHAMPAGNE UPGRADE | \$10 PP/HR

Veuve Cliquot NV

### NON-ALCOHOLIC DRINKS PACKAGE | 12 PP/HR

Non-alcoholic prosecco, wine and beer

### SPIRITS ADD ON | \$10PP /HR

- Belvedere Vodka
- Hendricks Gin
- Maker's Mark
- Scotch
- Johnnie Walker
- Black Label
- Patron Silver
- Tequila

### DIAMOND DRINKS | \$35PP/HR

#### CHAMPAGNE

Veuve Clicquot NV, France

#### WHITE

Vasse Felix Filius Chardonnay, Australia  
Catalina Sounds Sauvignon Blanc, New Zealand

#### ROSE

Minuty Prestige, France

#### RED

Terrazas de Loz Andes Reserva Malbec, Argentina

#### BEER

Corona & Peroni

#### NON ALCOHOLIC

Peroni 0% & Zero Alcohol Prosecco (available on request)  
Soft drinks, juice and water

### ELITE DRINKS | \$47.50 PP/HR

#### CHAMPAGNE

Ruinart Blanc de Blancs Champagne, France

#### WHITE

Chablisienne Petit Chablis Vibrant, France  
Cloudy Bay Sauvignon Blanc, New Zealand

#### ROSE

Whisering Angel Rose, France

#### RED

Penfolds Bin 21 Grenache, Australia

#### BEER

Corona & Peroni

#### SPIRITS

Belvedere Vodka, Hendricks Gin and Makers Mark  
Scotch

#### NON ALCOHOLIC

Peroni 0% & Zero Alcohol Prosecco (available on request)  
Soft drinks, juice and water

## PACKAGE ADDITIONS

CAN BE ORDERED IN ADDITION TO ANY BEVERAGE PACKAGE

### ONBOARD MIXOLOGIST | \$450 (4-hours)

**\$25 EACH**

*No minimum order*

May choose 2-3 cocktails to be made onboard fresh

Margarita

Negroni

Piña Colada

Paloma

Spicy Margarita

Aperol Spritz

Dark & Stormy

Moscow Mule

Espresso Martini

Hugo Spritz

Mojito

Peach Bellini

### ARRIVAL COCKTAILS | \$18 EACH

*(No mixologist required)*

May choose 2 cocktails to be made as arrival drinks

## CONSUMPTION BAR

ONLY AVAILABLE IN LOW SEASON

### SPARKLING

Seppelt Prosecco, Australia - \$42  
Chandon Sparkling Brut NV, Australia - \$70  
Veuve Clicquot NV, France - \$140  
Ruinart Blanc de Blancs Champagne,  
France - \$280  
Everything Except Zero Alcohol  
Prosecco, Australia - \$21

### WHITE

Rare Penny Chardonnay, Australia - \$28  
Stoney River Sauvignon Blanc, New  
Zealand - \$35  
Catalina Sounds Sauvignon Blanc, New  
Zealand - \$50  
Vasse Felix Filius Chardonnay,  
Australia - \$55  
Chablisienne Petit Chablis Vibrant,  
France - \$69  
Cloudy Bay Sauvignon Blanc, New  
Zealand - \$75

### ROSE

Fat Bird Rose, Australia - \$40  
Minuty Prestige, France - \$65  
Whisering Angel Rose, France - \$90

### RED

Tyrrell's Old Winery Pinot Noir,  
Australia - \$32  
Terrazas de Loz Andes Reserva  
Malbec, Argentina - \$64  
Penfolds Bin 21 Grenache, Australia - \$79

### BEER & SPIRITS

Corona and Peroni - \$12  
Spirits - \$12