



VESSEL HIRE

OFF PEAK | MARCH - OCTOBER

4 HOURS MINIMUM HIRE

SUNDAY - FRIDAY \$600 per hour

SATURDAY \$650 per hour

PEAK | NOVEMBER - FEBRUARY

4 HOURS MINIMUM HIRE

SUNDAY - FRIDAY \$650 per hour

SATURDAY \$700 per hour

5-HOUR MINIMUM

PUBLIC HOLIDAY \$840 per hour

INCLUDES:

CAPTAIN/CREW

NIGHTCLUB AMPLIFIED PA SOUND SYSTEM (BLUETOOTH CONNECTIVITY)

6-METER BULLFROG LILYPAD

STAND UP PADDLEBOARD

PRIVATE WHALE WATCHING

WEEKDAYS \$2,400

WEEKENDS \$2,800

ADDITIONAL PRICING

WHARF FEE \$100

BYO FEE \$150

AIR LOUNGER ONLY \$150

MANLY PICK UP \$150

PUBLIC HOLIDAY SURCHARGE - CATERING 20%

PRE ACCESS

STANDARD 45 MINUTES \$100
1 HOUR \$125

BYO DJ FOC

Our boats are DJ ready with Nightclub quality speakers.
DJ's do not need to bring their own speakers or generators - only decks



CATERING MENU

15 PAX MINIMUM

THE CLASSIC SAUSAGE SIZZLE

\$22 PER PERSON

Sometimes simple is the best. Snags, onions, bread rolls & sauces.

Perfect for a day on the water. (Vegetarian sausages available on request)

GOURMET BBQ

\$35 PER PERSON

Gourmet BBQ consisting of Sausages, Fresh Bread Rolls & a variety of delicious salads (Vegetarian burgers available on request)

BBQ CHICKEN LUNCH

\$35 PER PERSON

Chargrill Charlies BBQ chickens, Fresh Bread Rolls & delicious Salads

DIY BURGERS

\$40 PER PERSON

Burgers cooked on the BBQ, bread rolls and all the classic toppings to construct your own burger. (Vegetarian burgers available on request)

DIY CHICKEN SOUVLAKI KIT

\$40 PER PERSON

Chicken souvlaki skewers cooked on the BBQ, flat breads, Greek salad, hummus, tzatziki

Antipasto & nibbles to start can be added to any menu for extra **\$10 pp*

PLATTERS

MINI SAUSAGE ROLLS | \$80

or party pies with old fashioned tomato sauce (20 pieces)

MINI VEGETARIAN FRITTATA FINGERS WITH CARMELISED ONION | \$80

(30 pieces)

TASMANIAN SMOKED SALMON & CUCUMBER CANAPÉS | \$140

(30 pieces)

CHEESE BOX | \$150

SEASONAL FRUIT SALAD BOX | \$80

SUSHI PARTY TRAYS

Large | **\$100**

Medium | **\$90**

Small | **\$80**



GOURMET MENU

15 PAX MINIMUM

GOURMET CHRISTMAS PARTY MENU

\$70 PER PERSON

Antipasto platters

Baked Whole Tasmanian Salmon with Quinoa, Green Peas & Feta Crust (GF)

Whole roasted Italian seasoned Rolled Pork Belly (GF)

Pumpkin & Goats cheese Quiche

Variety of salads

Fresh bread rolls

