



Charter Rates

CATERED PACKAGE

OFFPEAK SEASON APRIL TO SEPTEMBER

4 hours vessel hire - \$2,000
3 hours vessel hire - \$1,650

PEAK SEASON OCTOBER TO MARCH

4 hours vessel hire - \$2,800
3 hours vessel hire - \$2,100

STAFFING

\$150 - per crew member (Bartender/Kitchen Staff)

Ratio:

1-50 guests - 2 crew
51 - 120 guests - 3 crew

WHARF FEES

\$150 - City wharf pick up & drop off

BYO DRINKS CORKAGE FEE

\$10 per person

Please note:

- Guests that BYO food and beverages must bring their own disposable plates, cutlery, cups and ice
- No access to the kitchen (EXTRA \$150 FOR KITCHEN ACCESS)
- Pre-access or deliveries \$150 (30-60 minutes prior to charter start time)
- MAX 3 hours for Bucks and All Male cruises

BYO PACKAGE

OFFPEAK SEASON APRIL TO SEPTEMBER

4 hours vessel hire - \$2,000
3 hours vessel hire - \$1,650

PEAK SEASON OCTOBER TO MARCH

4 hours vessel hire - \$2,800
3 hours vessel hire - \$2,100

BYO Food and Drinks

(Not applicable to Bucks & All Male Cruises)

CREW FOR BYO CHARTERS

\$150 - per crew member (Bartender/Kitchen Staff)

Ratio:

1-50 guests - 2 crew
51 - 120 guests - 3 crew

WHARF FEES

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CHRISTMAS PACKAGE

- 16 December to 30 December
- Minimum 30 Guests, Maximum 109 guests

Vessel Hire - 4 hours

Captain, Staff & Marine Crew
Set Buffet Menu
Cash Bar/Tab for Beverages
Wharf fees for city wharves only
Use of onboard sound system
Beverage upgrades available

PRICING:

\$99 per person

Children (7 years & under) : Half price

Add Ons:

DJ (Operator & Sound system) - \$650
Beverage Package starting from \$14 per person

10% PUBLIC HOLIDAY SURCHARGE BUCKS & ALL MALE CRUISES MAX 3 HOURS

Please Note:

- Music: You may connect your phone to the boat sound system via Bluetooth for background music or organise a DJ. PHC can book a DJ for you or you can use your own.
- DJs must supply their own equipment, the boat ONLY supplies a table, tablecloth, and power.
- If you arrange your own DJ, please ensure they contact our office to confirm a boarding time and Cruise details
- Swimming may be permitted only in the 1st two hours of cruising, this will also depend on the passenger behaviour at the time, this will be up to the Skipper in charge on the day.
- Security is required for all birthday parties 24 years and younger. 1 security guard per 50 guests required : \$300 per guard
- Max 3 hours for Bucks and All Male Cruises





CATERING MENU

CHILDREN 7YRS & UNDER \$HALF PRICE

WATERSIDE WHISPERS BUFFET – \$55 PER PERSON

BBQ:

- Gourmet Sausages – gf
- Moroccan infused chicken – gf

CHEF'S GALLERY:

- Bay leaf mushroom ratatouille gf – v
- Lemon myrtle smashed baked potato - gf v
- Vermicelli Asian noodle Salad with Nam jim dressing – v
- Chicken/Veg Sliders
- Fresh Rolls – v

DESSERT

Assorted Cakes v

Tea & Coffee Available On Request

HALAL DELUXE BUFFET – \$49 PER PERSON

MAINS:

- Halal oven baked beef and rosemary * gf
- Halal tandoori marinated chicken pieces
- Herb roasted chat potatoes and rock salt v gf
- Fried/steamed rice served warm v gf

SALADS:

- Green salad with roasted sweet potato, semi dried tomatoes, and shaved parmesan v
- Pear Parmesan Salad v gf
- Bread Rolls

DESSERT

Assorted Cakes v

Tea & Coffee Available On Request

HARBOUR VIEW BUFFET – \$60 PER PERSON

ON ARRIVAL

- Assorted mini quiches
- Chicken/Veg Slider

FROM THE BUFFET:

- Moroccan infused chicken – gf
- Slow Roasted Australian beef, bush pepper & mustard crust – gf
- Smashed baked potatoes, lemon myrtle & garlic - gf v
- Bay leaf mushroom ratatouille – gf
- Greek Salad
- Sourdough Rolls for the table

CHEESE

- Chef's selection of Australian cheese gf v
- Salad of dried fruit, quince paste & crackers

DESSERT

Assorted Cakes v

Tea & Coffee Available On Request

INDIAN HARBOUR BUFFET – \$60 PER PERSON

ENTRÉE:

(Pick 2 Non Veg & 2 Veg Options)

- Tandoori Chicken mini suvlucky [Lactose,nuts free]
- Indian Mini Samosas [vegan, nuts lactose free]
- Vietnamese Spring rolls[vegan, nuts free, lactose free]
- Soya Chap
- Harabara Kebab
- Paneer Tikka (Dry)
- Amritsari Fish
- Hot Fries
- Potato Wedges
- Vegetarian Manchurian
- Chicken 65

MAINS:

(Pick 1 Vegetarian Curry & 1 Non-Veg Curry)

- Zeera rice/ Safron rice/ indian mix veg fried rice (any one)
- Creamy chicken mushroom pasta
- Butter chicken / Spicy chicken curry (anyone)
- Lamb rogenjosh curry / Mutton spicy curry (any one)
- Butter Naan bread / Garlic butter Naan bread
- Palak paneer / matar paneer butter masala
- Dal Makhani
- Mix lettuce salad

DESSERT SELECTION

[Pick any one]

- Sliced seasonal fruit platter
- Barfi/Kaju Katli (Pick one)
- Assorted Cakes v

Indian Tea & Coffee Available On Request

GF - GLUTEN FREE V - VEGETARIAN
MAY CONTAIN SEAFOOD
MENU ITEMS MAY BE SUBJECT TO CHANGE



CATERING MENU

CHILDREN 7YRS & UNDER \$HALF PRICE

PIZZA PARTY – \$20 PER PERSON

Meat and Vegetarian slices for everyone

NON-VEGETARIAN OPTIONS

- Meat Supreme
- Pepperoni Passion
- Tropical Ham & Pineapple
- BBQ Aussie Supreme
- BBQ Meat Feast
- Chicken Peri Peri Fire Storm (Spicy)
- Butter Chicken Bliss
- Lebanese Chicken Fusion
- Garlic ranch Chicken Supreme

VEGETARIAN OPTIONS

- Classic Margherita
- Mediterranean Veg Delight
- Farmhouse Veg Pizza
- Honey Chilli Potato & Egg Plant
- Truffle Mushroom & Arugula
- Chilli Paneer (Spicy)
- Veg Supreme (Spicy)

Tea & Coffee Available for Purchase on Board

COASTAL CRUISING COCKTAIL – \$70 PER PERSON

UPON ARRIVAL

- Chicken satays with peanut coconut dip - (gf)
- Australian king prawns, finger lime aioli – gf
- Assorted mini gourmet pies
- Salt and pepper Calamari with garlic aioli

ON THE BBQ

- Delicate veal chipolata sausages with tomato chutney - (gf)
- Mini Beef/Chicken/Vege Sliders with Bush tomato relish (Your choice)

FROM THE BUFFET TABLE

- Roasted marinated chicken pieces
- Baked pumpkin - v
- Steamed greens – v
- Dinner Rolls

DESSERTS

- Assorted Cakes v

Tea & Coffee Available On Request

PLATTERS/ EXTRAS MENU

Please note, below items are in addition to a menu selection

OCEAN FRESH PRAWNS

\$12 PER PERSON

SYDNEY ROCK OYSTERS

\$12 PER PERSON

PIZZA PARTY

\$18 PER PERSON

CHEESE PLATTER (MIN 10)

\$10 PER PERSON

DESSERTS

\$15 PER PERSON

Assorted cakes

GF - GLUTEN FREE V - VEGETARIAN
MAY CONTAIN SEAFOOD
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BEVERAGE PACKAGES

SILVER BEVERAGE PACKAGE

\$14 PER PERSON

No alcohol. Includes Juices & Soft Drinks (does not include Red Bull or Lemon Lime and Bitters)

DIAMOND BEVERAGE PACKAGE

\$40 PER PERSON

Beer, Red & white wine, Juice, Soft Drinks, Lemon Lime Bitters (does not include red bull)

CORPORATE BEVERAGE PACKAGE

\$60 PER PERSON

Beer, Red & white wine, Juice, Soft Drinks, Lemon Lime Bitters, Red Bull, House Spirits (Vodka, Black Label Scotch, Gin, Bacardi)

BYO DRINKS

\$10 PER PERSON FEE

CASH BAR, BAR TAB & CONSUMPTION BAR

BAR STAFF FEES APPLY \$300

Payable at the conclusion of the cruise.

BEVERAGE PRICE LIST

(pricing guide only subject to change)

ALL BEERS \$15

WHITE WINE \$15

RED WINE \$15

COCKTAILS \$20

CRUISERS \$12

SPIRITS:

Standard: bourbon, whiskey, Scotch, vodka, rum vodka/ other

Shots: \$15 each

PREMIUM:

Green label \$18

Grey goose \$18

Blue label \$24

Vodka Raspberry/Red Bull.Tonic/Soda \$15 each

Gin/Tonic \$15

SOFT DRINKS/ JUICES FOR KIDS:

\$5 each or \$12 jug

Red bull: \$6

Water bottle: \$3

Tea/ coffee: \$5 each

Cocktails available on request

Beverages are subject to change due to availability.

