



VESSEL HIRE

(Minimum 3 hours)

JANUARY - DECEMBER

CHARTER PER HOUR

\$600 per hour

ADDITIONAL PRICING

ENTERTAINMENT ADD ONS

Topless waitresses and Waiters are \$175 per hour.
Drag Queen host for a 3 hour cruise is \$1150.
We can also discuss Poker tables and dealers.

BYO FOOD

- No cost for fully pre-prepared food (no heating or storage required).
- \$50/hr cruise surcharge if food requires cooking (e.g. oven items).
- \$50/hr cruise surcharge for BBQ (simple items only).
- Basic napkins, sauces, paper plates & cutlery usually provided; clients encouraged to bring their own.

Additional Info:

Use of the Muriel Henschman Pontoon is available for an additional \$ 300-per-visit fee.

WAITSTAFF

Additional staff needed for 31 guests above

31 - 45 GUESTS \$0 per hour

46 - 65 GUESTS \$120 per hour

BAR TAB OR CASH BAR

Place a tab for drinks or PAYG cash bar. Tab must be paid prior to disembarking. From \$250 upwards.

SECURITY \$120 per hour

MAIN BEACH PICK UP \$800

PUBLIC HOLIDAY SURCHARGE APPLIES - 20%





BASICS & GOURMET

GOURMET FINGER FOODS WITH ONBOARD CHEF AND PROFESSIONAL WAITER - \$76.8 PP

Select 8 options from the list

- Californian sushi bites
- Mini vegetable frittata and basil aioli
- Veal tortellini and sun dried tomato skewer with rocket
- Smoked Salmon Tartare, Guacamole, Chive Sour Cream in Filo Cups
- Chicken Caesar on Baby Cos Leaves
- Thai Chicken sausage roll
- Barramundi Goujons with Ginger, Soy and Sesame
- Canapé Cups filled with Butter Chicken and Topped with Cucumber Yoghurt
- Garlic prawns in a crisp pastry with a lime sweet chilli sauce
- Crisp fried Arancini risotto balls and dipping sauce to suit
- Steamed Prawn and vegetable gyoza with light soy
- Rosemary and Lamb petit pie
- Mini handmade Pizzas with assorted toppings
- Chinese chilli meat balls
- Peppered Beef Mignon with hollandaise sauce
- Sate Chicken skewers with a pumpkin and peanut sauce
- Salt and pepper Calamari with lime and dill mayo

5 CANAPES & 1 SLIDER \$64.8PP

- Mini Tom Yum Chicken Skewers (GF)
- Homemade Meatballs w/dipping sauce
- Butter Chicken Tartlets w/tzatziki
- King Prawn Twisters w/asian dipping sauce
- Spinach & Feta Pastries w/dipping sauce
- Salmon Bilinis w/sour cream
- Arancini Balls
- Bruschetta Mini Toasts w/balsamic glaze
- Caprese Skewers w/bocconcini, tomato, basil
- Pulled Pork Sliders w/BBQ Sauce & Lettuce
- Coconut Barramundi W/ Tartare
- Chicken Schnitzel Slider w/Teriyaki & Kewpie
- Mini Cheeseburger w/Tomato Sauce & Mustard
- Halloumi Sliders w/Spinach, Mushroom & Pesto Sauce

SAUSAGE SIZZLE & SNACKS 12PP

- Good ol' sausage in bread with dried onions and your choice of sauces. Variety of chips and dips to snack all throughout the cruise.

GRAZING PLATTER \$18PP

- A beautiful spread of crackers, cheese, cold meats and dips, fresh fruits and sweets. It's a perfect mix of savory and sweet, offering a variety of flavors and textures to suit every taste.

HOT OVEN FOOD \$18 PP

- Variety of foods rolling fresh out of the oven with complementary dipping sauces. Often including sausage rolls, party pies, spring rolls, seafoods pastries and more.



BEVERAGE MENU

\$12 HOUSE SPIRITS

- Smirnoff Vodka
- Sierra Tequila
- Fireball Whiskey
- Jack Daniels Whiskey
- Jim Beam Bourbon Whiskey
- Sailor Jerry Spiced Rum
- Bundaberg Rum
- Gordons Gin
- Everchanging Pink Gin

\$15.6 PREMIUM SPIRITS

- Kraken Black Spiced Rum
- Grey Goose Vodka
- White Oat Strawberry Apple Sour Gin
- Patron Silver Tequila

\$12 OTHERS + SHOTS

- Jagermeister
- Black and White Sambuca
- Kahlua
- Baileys
- Malibu
- Cocolada
- Peach Schnapps
- Butterscotch Schnapps
- Midori
- Wet Pussy
- Cocksucking Cowboy

\$12 BEERS & CIDER

- Corona
- Great Northern Original
- Great Northern Super Crisp
- XXXX Gold
- VB
- Cider

\$15.6 BEERS

- Balter XPA
- Stone & Wood Pacific Ale

\$9.6 WINE

- Rose
- Sauvignon Blanc
- Chardonnay
- Pinot Noir
- Shiraz

PREMIX CANS

- Cruisers (\$15.6)
- Hard Solo (\$18)
- Brookvale Ginger Beer (\$18)

ALL ITEMS ARE SUBJECT TO CHANGE