



## VESSEL HIRE

SEPTEMBER - MARCH \$3,800 - 4 hours

APRIL-SEPTEMBER \$2,660 4 hours

*Enjoy a discount of 15% from April to August for bookings made from Monday to Thursday.*

30% surcharge applies to weddings & events requiring detailed event run sheets

**DAY CHARTER TIME SLOT: 11AM TO 3PM**  
**EVENING CHARTER TIME SLOT: 4PM TO 8PM**

## ADDITIONAL PRICING

### STYLING OPTIONS

DINING SETTING \$550

*Dining table & chairs: up to 14ppl*

**Table styling with:**

- Seasonal Table florals Personalized menus Chair sash Tablecloth  
Handmade ceramic dinner plates and bread plates Crystal  
Glassware Rose Gold / Gold Cutlery Organic linen napkins
- Delivery, Set Up and Pack Up

BYO STYLING FOC

*Customers can board 30 minutes before their charter to set up, with a maximum of 2 people allowed onboard early at a time.*

OLIVE BRANCH ARRANGEMENT \$400

*A 2-meter-long hanging arrangement featuring olive branches.*

PERSONALIZED FLORALS \$1,250

*2-meter-long hanging arrangement featuring your preference of flowers.*

SEASONAL FLORALS \$750

*2-meter-long hanging arrangement featuring green foliage and seasonal flowers.*

WHARF FEE \$0

*Embark Newport Wharf*

PUBLIC HOLIDAY SURCHARGE 20%

**NO BYO DRINKS & NO BUCKS PARTIES**





## CATERING MENU

### CANAPE MENU

**\$75PP + ONSITE CHEF CHARGE \$440**

Chèvre, fresh fig, honeycomb, truffle oil en croute

Raw kingfish tostada, jalapeno, avocado crema, finger lime

WA Scallop, XO butter, ginger, coriander and shallot salad, trout roe

Hot smoked salmon pate, toasted sourdough, pickled onion, trout roe

BBQ chilli and lime prawn skewer

Grilled chicken yakitori, spring onion, soy glaze, furikake

Slow cooked lamb shoulder slider, smoked tzatziki, cucumber, eschallot and mint slaw

Carne asada steak taco, avocado, salsa roja, pickled onion, coriander

Dark chocolate and roasted hazelnut tart, sea salt

### 20% SURCHARGE FOR LESS THAN 20 PPL

*\*vegetarian and GF options provided*

*\*for more canapé options please contact us*

### SELF SERVE DROP OFF PLATTERS

**2 MAINS, 3 SALADS \$65PP**

#### MAINS

House smoked ocean trout, labne, fine herb crust

Grilled spiced chicken breast, salsa verde, confit artichokes, Tzatziki

BBQ Lemongrass chicken cutlet, Vietnamese herb salad, fresh chilli

Whole sliced roast beef eye fillet, horseradish cream, chives (+\$8pp)

Vegetarian sweet potato and feta frittata, shaved parmigiano

Grilled Tasmanian salmon, roquette pesto, asparagus and pickled fennel salad

Sliced Argentinian lamb rump, chimmichurri, artichoke hearts

#### SALADS

Persian quinoa, kale, avocado, cherry tomato, feta salad with dried fruits and almonds

Caprese salad of heirloom tomatoes, bocconcini and basil

Baby potato, toasted almonds, green peas with wholegrain mustard dressing

Organic roasted pumpkin pieces, moroccan spices and turmeric yoghurt dressing

Traditional greek salad

Green garden salad, goats curd, fresh herbs, green goddess dressing

Roasted beetroot, goats curd, caramelised walnut

Grilled broccolini, hazelnut and currant salsa, lemon tahini dressing

### 20% SURCHARGE FOR LESS THAN 15 PPL

**10% SURCHARGE ON SUNDAYS.**

**15% SURCHARGE ON PUBLIC HOLIDAYS.**

**10% SURCHARGE FOR VEGAN AND GLUTEN FREE OPTIONS.**

## CATERING MENU

### GRAZING TABLES \$32 PER PERSON

Includes:

Local Cured Meats

Artisan Cheeses

House Made Dips

Olives & Antipasti

Sourdough, Lavish and Crackers

Seasonal Fruits

Nuts

### SLIDER / WRAPS / RICE PAPER ROLL BOX \$300 FOR A BOX OF 40

Slider boxes come with a choice of chicken, beef or schnitzel sliders

Wraps come with a choice of Ham, poached chicken, chicken schnitzel or salad

Rice paper roll boxes come with a choice of Chicken or Vegetarian Rice Paper Rolls. Served with sweet chilli sauce.

### ADDITIONAL PLATTERS

PEELED KING PRAWNS, MARIE ROSE SAUCE, LEMON  
\$175 PER KG

SYDNEY ROCK OYSTERS WITH MIGNONETTE & LEMON  
\$90 PER DOZEN

10% SURCHARGE ON SUNDAYS.

15% SURCHARGE ON PUBLIC HOLIDAYS.

10% SURCHARGE FOR VEGAN AND GLUTEN FREE OPTIONS.

## FORMAL MENU

### 4 COURSE SIT DOWN MENU

FROM \$135PP + ONSITE CHEF \$440 (MINIMUM 12 GUESTS)

Seared scallop, xo and shallot butter  
Holy goat curd, fresh fig, honeycomb, truffle en croute  
Berkelo Rye Sourdough, Creme fraiche and trout roe

#### 1ST

Roasted peppers, buffalo mozzarella, Cantabrian anchovy, edive

#### 2ND

WA Octopus, romesco, pickled eschallot, fennel mousse, fried parsley

#### 3RD

Grilled O'connor bavette steak, celeriac puree, smoked wild mushrooms, whiskey jus  
Shared sides  
Tossed green leaves, green goddess dressing  
Kipfler potatoes, salsa verde, watercress, toasted almonds, preserved lemon dressing

#### 4TH

Flourless chocolate torte, vanilla double cream, almond praline, blackberry coulis

THE DINING SETTING SETUP IS AN ADDITIONAL COST OF \$550.

\*20% SURCHARGE APPLIES FOR UNDER 12 GUESTS

\*10% SURCHARGE FOR SUNDAYS AND 15% PUBLIC HOLIDAYS



## CASH BAR OR TAB

Pay-as-you-go bar menu. Card Payment Only.

### COCKTAILS

#### Spirit w/ Mixer

Vodka, Gin, Rum, Bourbon, Whisky

#### Classic Margarita

Tequila, Triple Sec, Lime Juice, Salt + Lime Wheel Garnish

#### Zephyr Paloma

Tequila, Cointreau, Grapefruit Soda, Blood Orange  
Wheel Garnish, Himalayan Rose Salt

#### Aperol Spritz

Aperol Aperitivo, Prosecco, Soda Water + Blood  
Orange Wheel Garnish

#### Grapefruit G & S

Grapefruit Gin, Grapefruit Soda, Soda Water  
(or tonic – please advise preference), Rose Petals Garnish

#### Limoncello Spritz

Limoncello, Prosecco, Soda Water + Lemon Wheel Garnish

#### Coconut Margarita

Coconut Tequila, Coconut Milk, Triple Sec, Lime Juice, Coconut  
Garnish

#### Espresso Martini

Coffee Liqueur, Vodka, Espresso, Oat Milk, Cinnamon Garnish

#### Spicy Margarita

Chilli Pepper Infused Tequila, Triple Sec, Lime Juice, Chilli Flake Salt  
Garnish

### GLASS

\$14

\$18

\$18

\$16

\$14

\$16

\$20

\$22

\$20

### WINE / BUBBLES

#### RAPAURA SPRINGS

Sauvignon Blanc, NZ

#### DE BORTOLI PROSECCO

King Valley, IT

#### GH MUMM CHAMPAGNE

Champagne, FR

#### TIM ADAMS PINOT GRIS

Clare Valley, NSW

#### AIX ROSÉ

Provence, FR

#### BOLLINGER CHAMPAGNE

Champagne, FR

#### CRAGGY RANGE PINOT NOIR

Martinborough, NZ

#### SAN PELLEGRINO SPARKLING WATER

250 ml

### GLASS

\$12

\$12

\$12

\$15

\$15

### BOTTLE

\$28

\$30

\$75

\$32

\$40

\$115

\$40

6





## CASH BAR OR TAB

*Pay-as-you-go bar menu. Card Payment Only.*

### BEER / CANNED

**STONE AND WOOD**

**CAN**

**\$11**

**GREAT NORTHERN - ORIGINAL**

**\$11**

**CORONA**

**\$12**

**FELLR SELTZER**

Passionfruit / Watermelon

**\$12**

**BETTER GINGER BEER**

Alcoholic Ginger Beer

**\$12**

### NON ALCOHOLIC

**ZEPHYR MOCKTAIL**

Grapefruit Soda, Soda Water, Orange Wheel Garnish

**GLASS**

**\$10**

**VIRGIN PINA COLADA**

Pineapple juice, coconut milk, sugar syrup, lime juice

**\$15**

**NOOT NEGRONI SPRITZ**

**\$8**

**NOOT GINGER MULE**

**\$8**

**GRAPEFRUIT SODA**

**\$6**

**COKE CAN**

**\$5**

**SPRITE CAN**

**\$5**

**SAN PELLIGRINO 250ML**

**\$6**

