



Charter Rates

CHARTER RATES

MARCH - JUNE & AUGUST - OCTOBER

MONDAY - SUNDAYS \$375 per hour

JULY SPECIAL

\$325 per hour

NOVEMBER - FEBRUARY

MONDAY - FRIDAY \$375 per hour

SATURDAY - SUNDAY

\$400 per hour

PUBLIC HOLIDAY

OFF PEAK | MARCH - OCTOBER \$500 per hour

PEAK | NOVEMBER - FEBRUARY \$550 per hour

VIVID SYDNEY

Minimum 2 hours · PM only · BYO

\$375 per hour

NEW YEARS EVE

6:00 PM - 1:00 AM · BYO

\$15,000

ADDITIONAL FEES

BYO & EMENITIES/CLEANING FEE \$150

WHARF FEES

(pick-up & drop off)

\$100 total

BOOKING & AVAILABILITY
AVAILABLE YEAR-ROUND, INCLUDING PUBLIC HOLIDAYS
CUSTOM ITINERARIES AVAILABLE
REFUNDABLE BOOKING (MIN 28 DAYS NOTICE) OPTIONS OFFERED FOR
UNFORESEEN CIRCUMSTANCES





CATERING FOOD OPTION

STARTERS

MEZZE PLATTER | \$22PP

Substantial cold cut meats, marinated olives, grilled vegetables, feta, hummus, crackers and breads

NIBBLE PLATTERS | \$21PP

Artisan Cheeses, dips, cured meats, veggie sticks, mixed nuts and savoury bites

TO TIE YOU OVER

FINGER SANDWICHES | \$12PP

A mix of fresh fillings like chicken & avocado, egg & lettuce, ham & cheese, and cucumber & cream cheese

RICE PAPER ROLLS | \$18PP

2 x Fresh rolls filled with crisp vegetables, herbs and a choice of chicken or tofu served with dipping sauce

FRUIT PLATTER | \$14PP

Selection of seasonal cut fruit

BBQ

AUSSIE BBQ | \$12PP

Sausages with onions, white bread, mustard, tomato sauce, BBQ Sauce

GOURMET BURGERS | \$23PP

Prepared & cooked fresh on the BBQ, Beef, Chicken or vegetarian patty, with lettuce, tomato, cheese, pickles and slaw. Served with burger rolls, and condiments

PREMIUM BBQ | \$41PP

Steak, Sausages & Skewers with 1 salad (see above) & fresh bread rolls

SALAD | \$14PP

Your choice of:

Roast Pumpkin, baby spinach, feta & balsamic glaze

Classic garden salad with lemon dressing

Traditional Greek Salad

SEAFOOD

COLD SEAFOOD PLATTER | \$575

Serves 10 people

Fresh Prawns, oysters, smoked salmon, and sashimi. Served with lemon wedges, and cocktail sauce

- Optional Add Ons at Market Price: Balmain Bugs, Lobster and Crab, which can be confirmed based on seasonal availability.

Please note that catered items may vary depending on the season and availability.
All catering orders typically require a minimum turnaround time of 4 days.
We can accommodate all dietary requirements and offer special menus for specific occasions. Additionally, we can provide birthday cakes or cakes for other celebrations upon request.

