



VESSEL HIRE

3 HOUR MINIMUM HIRE

JANUARY - DECEMBER

MONDAY - THURSDAY	\$1,350 per hour
FRIDAY - SUNDAY	\$1,650 per hour

ADDITIONAL PRICING

BYO CATERING	\$250
RUBBISH REMOVAL	\$500

*Food ready for consumption and displayed on platters similar to a picnic catering is permitted for BYO option.
No kitchen facilities are available for customers*

STAFF FEE

STAFF	\$250 per staff (4h)
51 TO 70 GUESTS	: 1 EXTRA STAFF
71 TO 90 GUESTS	: 2 EXTRA STAFF
91 TO 120 GUESTS	: 3 EXTRA STAFF
121 TO 150 GUESTS	: 14 EXTRA STAFF

PUBLIC HOLIDAY SURCHARGE (FOOD & DRINKS)	\$15%
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ENTERTAINMENT

(subject to availability)

PROFESSIONAL DJ & EQUIPMENT	from \$760
ROVING MAGICIAN	from \$2,990
MURDER MYSTERY	from \$1,955
FUN CASINO	from \$3,220
LIVE BAND	from \$3,220

PRIOR ACCESS

Includes complimentary 30 to 60 minutes of early vessel access prior to the event at Yarra's Edge Marina.



CATERING MENU

MIN 40 PEOPLE ORDER

CANAPÉS FINGER FOOD \$52.00 PER PERSON

8 ITEMS PER PERSON

Please choose 6 from the following:

- Moroccan spiced carrot and sweet potato cake with labneh and pomegranate
- Smoked salmon blinis with chive creme fraiche
- Caramelised onion and blue cheese tartlet
- Three cheese and herb arancini with aioli
- Pea and feta arancini
- Chorizo capsicum and coriander arancini
- Chicken satay skewers
- Bruschetta
- Italian style meat balls
- Gourmet mini pies
- Assorted sushi rolls
- Grilled Mediterranean vegetables, haloumi and basil
- Chorizo with caramelised onions and aioli
- Chicken mixed with capers, mayonnaise, parsley pickled onion served on crouton
- Lime marinated prawn
- Thai fish cake with sweet chilli
- Soy, honey and ginger marinated chicken drumettes
- Spanish style marinated calamari

SOMETHING SWEET

- Panna cotta Chocolate mousse
- Tiramisu

Please choose 2 from the following:

- Prawn brioche roll with kewpie and pickled vegetables
- Wagyu beef slider with cheese and pickle and mayo
- Pulled pork slider coleslaw and aioli
- Chicken curry with yellow rice
- Chicken Noodle box with asian greens
- Thai pumpkin coconut curry with jasmine rice

CAPTAIN'S BUFFET (MAIN & DESSERT)

\$56.00 PER PERSON

From the Buffet table:

- Freshly Shucked Oysters w lemon wedges
- Peel-and-Eat Whole King Prawns w Cocktail Sauce and Lemons
- Rosemary and Garlic Roast Lamb
- French Classique Beef Bourgunion
- Creamy Mustard Chicken
- English Style Fish and Leak Pie
- Vegetable Lasagne
- Oven Roasted Potatoes and Pumpkin w Fresh Herbs
- Steamed Vegetables
- Spanish style marinated Calamari
- Greek Salad
- Pear walnut and rocket Salad

- *Assorted Desserts*

FINE DINING MENU

MIN 40 PEOPLE ORDER

COMMODORE'S 3 COURSE FINE DINING

\$68.00 PER PERSON

Tailor your own menu choosing two options from the menu selection.

ENTRÉE

Please choose 2 of the following

- Classic Nicoise salad with poached salmon
- Caramelized onion and blue cheese tart served with a green salad
- Mixed mushroom and gruyere tart served with baby green salad
- Sous vide prawns with avocado puree and a mango salsa
- Lamb koftas served on hummus, pomegranate molasses and quinoa tabouleh
- Calamari Escabeche, marinated in lime and white wine vinegar, onions, carrots topped with baby herbs

MAIN

Please choose 2 of the following

- Eye fillet with truffle Paris mash, seasonal green vegetables, tomato relish and red wine jus
- Sous vide chicken breast with spinach puree, roast potato and mushrooms, finished with a thyme jus
- Crispy skin salmon fillet with paperonata, crushed potatoes and basil oil
- Moroccan spiced lamb rump served on a spiced fruit couscous lemon labneh and fennel and sumac salad
- Lamb shank braised in tomato, white wine, herbs, olives and fennel served with creamy polenta
- Zucchini and sweet potato slice served with tomato relish and snow pea tendril salad

DESSERT

Please choose 2 of the following

- Vanilla panna cotta with a mixed berry compote
- Classic tiramisu
- Dark chocolate mousse with berries
- Individual apple tarte tatin served with vanilla ice cream
- Apple and cinnamon creme brûlée
- Lemon tart with lemon candy and Chantilly cream

Fruit and cheese platters per table (Additional \$9.50 pp)

All meals are served on a 50/50 alternate basis

All menus are subject to change due to availability of ingredients



BEVERAGE PACKAGES

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\$16 PER PERSON PER HOUR

Beers, wines, soft drinks, tea and coffee
Spirits and Cocktails are available on consumption

The Drink Package Includes:

BEERS

Stella Artois*

Carlsberg*

Cascade Premium Light*

WINES

Willowglen, Sparkling Brut*

Willowglen, Moscato*

Willowglen, Sav Blanc*

Willowglen, Chardonnay*

Vivo, Shiraz*

Vivo, Cab Sav*

De Bortoli, Rose' (Sangiovese)

Variety of Soft Drinks and Hot Beverages

**All beverages are subject to availability and may be substituted by other similar quality and vintage*

Spirits are not included.

Spirits are available for purchase at the bar as "buy your own" or

TAB

Extensions to bar packages: \$16 pp per hour

