



## VESSEL HIRE

|                   |                  |
|-------------------|------------------|
| APRIL - SEPTEMBER | \$1,800 per hour |
| OCTOBER - MARCH   | \$2,500 per hour |

## MINIMUM SPEND (NOV-DEC)

|                          |          |
|--------------------------|----------|
| SUNDAY & THURSDAY        | \$15,000 |
| FRIDAY & SATURDAY LUNCH  | \$20,000 |
| FRIDAY & SATURDAY DINNER | \$30,000 |

- Evening charters in November and December commence from 7pm. Please note, a strict 2 hour turn around between lunch and dinner charters is required.
- No 3 Course Menu offered in November & December. Buffet Menus preferred

## ADDITIONAL PRICING

|  |                 |  |  |
|--|-----------------|--|--|
| DEPOSIT  | \$5,000         | SECURITY   | \$275 4 hrs                            |
| WHARF FEE  | \$75 per visit  | <ul style="list-style-type: none"><li>• Required for underage events, 18 and 21 Birthdays</li><li>• Charges to cover 30mins prior and 30 mins post charter</li></ul> |  |
| <ul style="list-style-type: none"><li>• KSW &amp; Casino Wharf</li></ul> |                 | PHOTOGRAPHER   | \$850 (4 hours)                        |
| DJ HIRE  | \$950 (4 hours) | <ul style="list-style-type: none"><li>• Weddings POA</li></ul>   |  |
| PROJECTOR & SREEN  | FROM \$875      | PHOTOBOOTHS  | \$899 (standard)<br>\$1,199 (live 360) |





## UNIVERSITY CRUISES

JANUARY - OCTOBER

### PACKAGE INCLUSIONS

3.5 hours cruising the iconic Sydney Harbour  
Professional waitstaff and cruise director to ensure your cruise is seamless  
Menu selection of either pizzas or a buffet menu  
Unlimited drinks package to include beer, red, white and sparkling wine and non-alcoholic beverages  
Professional DJ and nightclub set up; you get to chat with our DJ prior to your event to request your playlists  
Licensed security personnel on board

SUNDAY - THURSDAY

\$65 per person | Min 200 Guests

FRIDAY & SATURDAY

\$75 per person | Min 200 Guests

### ADDITIONAL INFORMATION

DEPOSIT

\$2,000

WHARF FEE

- KSW & Casino Wharf

\$75 per visit

### MENU OPTIONS

#### PIZZA MENU

- Margarita (V) Ham and Pineapple, Meat lovers, Vegetarian (V)

#### STANDING BUFFET

- Roast chicken with lemon, garlic and oregano (GF)
- Fresh pasta tossed in fresh tomato, garlic and basil (V)
- Fresh pasta and mushroom tossed in roast garlic and olive oil (V)
- Roasted baby chat potatoes with rosemary and parsley (GF) (V) (DF)
- Brown & wild rice salad with pumpkin, baby spinach, sumac roasted cauliflower, goats' cheese and labneh dressing (GF) (V)
- Mixed garden salad – salad of mixed greens with cherry tomatoes, cucumber, Spanish onion, olives and herbed vinaigrette crisp, (GF) (V) (VG) (DF)
- Dinner rolls freshly baked

WE CATER FOR THE BELOW LISTED REQUIREMENTS  
VEGETARIAN, VEGAN, GLUTEN FREE, HALAL AND LACTOSE FREE

Please note we are unable to guarantee no cross contamination for guest with allergies





## SCHOOL SOCIAL

### PACKAGE INCLUSIONS

4 hours cruising the iconic Sydney Harbour  
Professional waitstaff and cruise director to ensure your cruise is seamless  
Menu selection of either pizzas or a buffet menu  
Mocktails on arrival with unlimited soft drinks and juices throughout the cruise  
Professional DJ and nightclub set up; you get to chat with our DJ prior to your event to request your playlists  
Licensed security personnel on board  
180 Guest Minimum

### JANUARY - OCTOBER

|                   |                 |
|-------------------|-----------------|
| SUNDAY - THURSDAY | \$75 per person |
| FRIDAY            | \$85 per person |
| SATURDAY          | \$95 per person |

### NOVEMBER - DECEMBER

|                    |                  |
|--------------------|------------------|
| MONDAY - WEDNESDAY | \$120 per person |
|--------------------|------------------|

### ADDITIONAL INFORMATION

|                                   |                |
|-----------------------------------|----------------|
| DEPOSIT                           | \$2,000        |
| WHARF FEE<br>• KSW & Casino Wharf | \$75 per visit |

### MENU OPTIONS

#### PIZZA MENU

- Margarita (V) Ham and Pineapple, Meat lovers, Vegetarian (V)

#### STANDING BUFFET

- Roast chicken with lemon, garlic and oregano (GF)
- Fresh pasta tossed in fresh tomato, garlic and basil (V)
- Fresh pasta and mushroom tossed in roast garlic and olive oil (V)
- Roasted baby chat potatoes with rosemary and parsley (GF) (V) (DF)
- Brown & wild rice salad with pumpkin, baby spinach, sumac roasted cauliflower, goats' cheese and labneh dressing (GF) (V)
- Mixed garden salad – salad of mixed greens with cherry tomatoes, cucumber, Spanish onion, olives and herbed vinaigrette crisp, (GF) (V) (VG) (DF)
- Dinner rolls freshly baked

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## CANAPE MENU

AVAILABLE JAN-OCT (NOV-DEC ON REQUEST)

### CANAPE MENU - \$55PP

#### SELECTION OF SEVEN CANAPES

- Italian meatballs in a Napolitaine sauce (DF, GF)
- Chicken or Lamb Greek souvlaki and tzatziki (GF)
- Tasmanian smoked salmon roulade on sour dough crouton
- Peking duck pancake, served with shallot and hoisin sauce (DF)
- Indonesian chicken satay skewer drizzled with peanut coconut sauce (DF, GF)
- Arancini with bocconcini, pumpkin, baby spinach and caramelised onion (V)
- Salt and Szechuan pepper calamari with lime coriander aioli
- Prawn and chorizo skewers topped with chili onion jam (GF)
- Panko crumbed King prawns served with wasabi mayo (DF if no sauce)
- Mini Angus beef stroganoff pies with duchess potato
- Chicken san choi bow served in crispy wonton cup (DF)
- Seafood mornay risotto cakes served with dill and lime sauce
- Steamed pork and prawn dumpling with sesame and soy dipping sauce (DF)
- Roast vegetable tartlets filled with goats' cheese and caramelised onion (V)
- Vietnamese vegetable and tofu rice paper rolls with sweet chili dipping sauce (V, VG, GF, DF)
- Spinach and 3 cheese pastizzi with pesto mayonnaise (V)
- Vol au vents filled with leek and mushrooms topped with crispy enoki (V)
- Mini bruschetta with basil and oregano on ciabatta bread (V, VG, DF)
- Pulled BBQ Brisket Slider with Coleslaw and Smoked Hickory Sauce
- Arancini with vegan cheese, pumpkin, baby spinach and caramelised onion (VG)
- Indian Vegan Samosa (VG)
- Vegan Spring Rolls with sweet chili dipping sauce (VG)

#### Add-On:

- Chefs Selection of house desserts and seasonal fresh fruit platters | +\$5.00pp

*For a more substantial option, our Food Station add on is available*

APPROPRIATE MENU ITEMS ARE HALAL FRIENDLY  
AOC CATER FOR: VEGETARIAN (V), VEGAN (VG), GLUTEN FREE, HALAL AND LACTOSE FREE

PLEASE NOTE WE ARE UNABLE TO GUARANTEE NO CROSS CONTAMINATION FOR GUESTS WITH ALLERGIES.





## FOOD STATION

### GRAZING STATION \$30PP

Fine Australian and European hard and soft cheeses, Dried fruit, Quince Paste, Assorted Nuts, Seasonal Exotic Fruits, Artisan Bread, Grissini and Crackers, Prosciutto De Parma, Sopressa, Bresaola, Pancetta and Grilled Spanish Chorizo, chef's house made dip selections

Char Grill Eggplant, Roast Capsicum, Grilled Field Mushroom, Confit Heirloom Tomato, Marinated Artichokes Dolmades, Garlic infused black and green Olives, Grilled Halloumi, Marinated Feta, Zucchini Frittata, Arancini with Pumpkin Semi Dried tomato

Roquette Jap Pumpkin Orecchiette with Goats Cheese, caramelized onion and soy toasted nuts

Caprese Salad of Plum Tomato Bocconcini Pesto Roasted Pine Nuts

Mesculin Salad mix with Cranberry, Pecorino and white balsamic glaze

### ITALIAN STATION \$25PP

Napoletana pasta tossed with baby eggplants, zucchinis, capsicum and mushrooms in a freshtomato reduction Prosciutto and Buffalo Mozzarella Pizza topped with cherry tomatoes, wildrocket & drizzle of olive oil Super Supreme Pizza with fresh pepperoni, sausage, onions, peppers, mushrooms, olives. Garlic bread topped with garlic, olive oil and fresh herbs

### HONEY BAKED HAM STATION \$20PP

Whole honey baked ham sliced and served with freshly baked damper style bread rolls, condiments, relishes, various mustards +more

### RUSTIC CAJUN STATION \$25PP

Pulled Beef Brisket with smoked hickory barbecue glaze and Crispy Southern Fried Chicken served with freshly baked damper style bread rolls, condiments, crunchy slaw +more

### ORIENTAL STATION \$25PP

Vegetable and Hokkien Noodle Stir Fry, Char Siu Pork (Chinese BBQ Pork), Freshly made springrolls with sweet chilli dipping sauce and crispy prawn crackers

### DESSERT STATION \$20PP

PLEASE INCORPORATE YOUR GUESTS DIETARY REQUIREMENTS IN YOUR MENU SELECTION

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## BUFFET

### THE OPERA BUFFET \$65PP

#### STARTERS

Chef's special Antipasto platter of cured meats to include salami and prosciutto, kalamata olives, marinated artichokes, grilled zucchini, marinated capsicum and feta cheese garnished in an oregano olive oil (GF) (V) (VF) option available upon request

#### WARM BUFFET

Succulent oven baked chicken marinated with cajun and lemon juice, served with a parsley garnish (GF)  
Fresh pasta tossed with baby eggplants, zucchinis, capsicum and mushrooms in a fresh tomato reduction (V)  
Honey baked leg of ham garnished with pineapple slices, served with dijon & wholegrain mustard (GF)  
Creamy au Gratin Potatoes (V)

#### SEAFOOD

Platters of fresh Tiger prawns accompanied with seafood aioli (GF)

#### SALADS

Brown & Wild Rice salad with pumpkin, baby spinach, sumac roasted cauliflower, goats' cheese and labneh dressing (GF, V)  
Fusilli pasta salad tossed in freshly made basil pesto with semi dried tomato and roasted pine nuts (V)  
Rocket, Pear and Parmesan salad with heirloom tomatoes dressed in a balsamic reduction (V)  
Deconstructed Caesar Salad (V, VG)  
Crisp, freshly baked dinner rolls

#### TO FINISH

Chef's selection of house desserts made fresh on board daily  
Seasonal fresh fruit platters  
Tea, herbal teas and coffee

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AOC CATER FOR: VEGETARIAN (V), VEGAN (VG), GLUTEN FREE, HALAL AND LACTOSE FREE

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## BUFFET

### SYDNEY HARBOUR BUFFET \$80PP

#### STARTERS

Chef's special Antipasto platter of cured meats to include salami and prosciutto, kalamata olives, marinated artichokes, grilled zucchini, marinated capsicum and feta cheese garnished in an oregano olive oil  
(GF) (V) (VF) option available upon request

#### WARM BUFFET

Succulent oven baked chicken marinated with cajun and lemon juice, served with a parsley garnish (GF)  
Fresh pasta tossed with baby eggplants, zucchinis, capsicum and mushrooms in a fresh tomato reduction (V)  
Honey baked leg of ham garnished with pineapple slices, served with dijon & wholegrain mustard (GF)  
Pulled Beef Brisket with smoked hickory barbecue glaze  
Creamy au Gratin Potatoes (V)

#### SEAFOOD

Triage of salmon includes a whole baked salmon, smoked salmon and salmon caviar topped with a cream cheese mousse, garnished with caperberries (GF)  
Steamed New Zealand ½ shell mussels served with a tomato ceviche (GF)  
Platters of fresh Tiger prawns accompanied with seafood aioli (GF)  
Salt & pepper calamari served with a chef's special aioli

#### SALADS

Brown & Wild Rice salad with pumpkin, baby spinach, sumac roasted cauliflower, goats' cheese and labneh dressing (GF, V)  
Fusilli pasta salad tossed in freshly made basil pesto with semi dried tomato and roasted pine nuts (V)  
Rocket, Pear and Parmesan salad with heirloom tomatoes dressed in a balsamic reduction (V)  
Deconstructed Caesar Salad (V, VG)  
Crisp, freshly baked dinner rolls

#### TO FINISH

Chef's selection of house desserts made fresh on board daily  
Seasonal fresh fruit platters  
Tea, herbal teas and coffee

APPROPRIATE MENU ITEMS ARE HALAL FRIENDLY  
AOC CATER FOR: VEGETARIAN (V), VEGAN (VG), GLUTEN FREE, HALAL AND LACTOSE FREE

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## BEVERAGE PACKAGES

### SOFT DRINKS PACKAGE \$5PP P/H

Pepsi, Pepsi Max, Lemonade, Orange  
Juice, Soda Water & Tonic Water

### BEER, WINE & SPARKLING PACKAGE \$11PP P/H

*(Minimum 4 hour charge)*

#### SPARKLING:

Estate Range Brut Cuvee

#### WHITE WINE:

Tall Poppy Sauvignon Blanc, Mr Fox Chardonnay

#### RED WINE:

Rosso Frico, Full Moon Shiraz Sagrantino

#### BEERS:

Asahi, Corona & Cascade Premium Light

### OPEN BAR 1 - HOUSE SPIRITS \$13.50PP P/H

*(Minimum 4 hour charge)*

**INCLUDES BEER, WINE, SPARKLING PACKAGE**

Vodka O, Montego Rum, Wilfred Whiskey, Norwood Gin,  
District Bourbon

### OPEN BAR 2 - HOUSE & TOP SHELF SPIRITS \$16PP P/H

*(Minimum 4 hour charge)*

**INCLUDES BEER, WINE, SPARKLING PACKAGE**

Vodka O, Montego Rum, Wilfred Whiskey, Norwood Gin,  
District Bourbon

Belvedere, Montego Rum, Wilfred Whiskey, Norwood  
Gin, District Bourbon, Midori, Bacardi, Malibu, Johnny  
Walker Red Label, Johnny Walker Black Label, Chivas  
Regal

BEVERAGE PACKAGE INCLUSIONS ARE SEASONAL & SUBJECT TO CHANGE