



VESSEL HIRE

PEAK NOVEMBER - FEBRUARY (EXCEPT DEC) <i>(Minimum 4 hours)</i>	\$1,500 per hour
OFF-PEAK APRIL - OCTOBER <i>(Minimum 3 hours)</i>	\$1,350 per hour
PEAK DECEMBER <i>(Minimum 4 hours)</i>	\$1,550 per hour
TRANSFER RATE <i>(Minimum 2 hours)</i>	\$4,500 (2 Hours) <i>(Off-Peak season only)</i>
OVERNIGHT RATE <i>(Set times of 12:00pm - 10:00am)</i>	\$15,000 <i>(+25% APA)</i>
PUBLIC HOLIDAY RATE <i>Minimum 5 hour charter. No BYO Excluding NYE and Christmas Day</i>	\$2,000 per hour <i>(+ surcharges)</i>
NYE PACKAGE <i>6:00 pm - 1:00 am Diamond Drinks & Buffet Included 45pax only</i>	\$70,000

*Rates include vessel hire, marine crew and fuel & GST
Excludes catering, beverages, wait staff, chef fees and wharf fees*

ADDITIONAL PRICING

WAIT STAFF <i>(Additional staff \$75 PP/ PH)</i>	\$350 (4 hours)	BYO FEE	\$250 Off-peak \$350 Peak
STAFF-TO-GUEST RATIO	1 - 10 guest 1 x Staff 11 - 20 guest 2 x Staff 21 - 30 guest 3 x Staff 31 - 45 guest 4 x Staff	BYO FOOD	
WHARF FEES	\$60 (per wharf)	BYO DRINKS <i>(Minimum \$500) Not available during peak season</i>	\$25 PP
INFLATABLE WATERSLIDE	\$2,500 (minimum 5 hours)	SURCHARGE	
		FOOD & BEVERAGE PACKAGES	25%
		WAIT STAFF & CHEF FEES	100%

*The surcharge will apply to all special events and public holidays.
New Years Eve and Christmas Day not included. These prices are POA*





CHEFS MENU

*Minimum spend of \$1,500
Minimum of 20 pax for Chefs Menu 3
Chef Charge of \$350 applies*

CHEFS MENU N°1 | \$75PP

6 Classic,
1 Substantial, 1 Dessert

CHEFS MENU N°2 | \$92PP

8 Classic,
2 Substantial, 1 Dessert

CHEFS MENU N°3 | \$116PP

Grazing Antipasto Platter, 8 Classic,
1 Signature, 1 Substantial, 1 Dessert

CLASSIC CANAPÉ MENU

COLD CANAPÉS | \$10PP PER ITEM

Huon smoked salmon blini, chive, dill, crème fraiche

Bbq duck pancake rolls, shallot, hoisin

Crab, fennel, lemonchello, raddish

Asparagas, proscuito, parmesan aioli - GF

Beetroot Gin Cured Ocean Trout, smoked yogurt, cucumber relish - GF

Smoked sweet potato hummus, pita chips, brown butter - V

Elderflower cured kingfish sashimi spoons, pineapple chili salsa - GF

Thai Chicken larb salad, nam jim, toasted peanuts, baby gems - GF

Snapper sashimi, ponzu, cucumber - GF

Eggplant, tarragon, garlic confit, crostini - V

Nori squares, avocado, ginger, shallot, wasabi - V

Haloumi, cherry tomato, basil leaves, balsamic - V

Pea, Mint, Feta, crostini - V

Roast beef, béarnaise, potato rosti,

Beetroot, zucchini, quinoa fritters, yogurt mint sumac

Parmesan polenta basil bites - V

ADDITIONAL CANAPES, DISHES, OR PLATTERS CAN BE PURCHASED





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1 Signature, 1 Substantial, 1 Dessert

CLASSIC CANAPÉ MENU

WARM CANAPÉS | \$10PP PER ITEM

Corn fritters, spicy tomato relish, avo smash - V
Mexican chicken mole tostada, gauc, pico de gallo
Chorizo, whipped feta, brioche toast
Karage chicken, green onion, nori
Golden crunchy new potatoes, curry salt, aioli - V
Wild mushroom duxelles tarts, truffle oil, pecorino - V
Prawn lollipops kaffir lime butter
Scallop in half shell, cauliflower puree, herb crumb
Teriyaki beef, lemongrass, sesame bamboo skewers
Pulled chicken, crisp curry leaves, wonton crisp
Pork Belly, cauliflower, pommegranite
Chickpea fritters, tatziki, chili jam - V
Crispy brussel sprouts, vincotto - V
Lamb kofta, yogurt mint, dukha salt N
Cauliflower, parmesan, cheddar, thyme arancini
Pork, fennel, house made sausage rolls, tomato jam
Chicken Corn, house made sausage rolls, tomato jam

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1 Signature, 1 Substantial, 1 Dessert

SIGNATURE CANAPÉ MENU | \$18PP PER ITEM

Mini Lobster Brioche rolls, creamy slaw, celery, pickles and potato crisps

Mini Prawn Bagutte Rolls, Bloody Mary sauce, Iceburg lettuce

Sticky Pork, betel leaves, mango, crispy shallot, palm sugar, chili

Tuna Tartare, avocado, wasabi, baby gem lettuce cups or tapioca

squid ink crisp GF

Fijian coconut ceviche, lime, corriander, chili, papaya GF

Oysters x 3pp, 2 styles: Shallot red wine vinegar, Or Nori ponzu

Additional canape can be added for \$18 per person, per item

SUBSTANTIAL CANAPÉ MENU | \$16PP PER ITEM

Braised lamb shoulder, quinoa, chickpea, pomegranate molasses & parsley

Wild mushroom truffle risotto, parmesan, rocket - V

Haloumi Burger, rocket, relish, aioli - V

Pork sliders, green apple ranch slaw, smoky bbq sauce

Fish tacos, baja sauce, slaw

Moroccan spice eggplant, tomato, cous cous, preserved lemon - V

Risoni pasta, zucchini, olives, fetta, chili, herbs - V

Grilled market fish, papaya, coconut lime chili - GF

Beef sliders, American cheese, pickles

Wagyu mini beef burger, cheese, house pickles, milk buns

Bbq Chicken, smoked tomato tarragon vinaigrette - GF

Lamb skewers, chimichurri sauce - GF

Miso salmon, pickled ginger, sesame, cucumber - GF

Chicken Schnitzel petite rolls, lettuce, aioli

*Grilled lobster tails, café de paris butter (market price, please enquire) - GF

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Grazing Antipasto Platter, 8 Classic,
1 Signature, 1 Substantial, 1 Dessert

DESSERT CANAPÉ MENU | \$9PP PER ITEM

Salted chocolate pistachio brownie - N

Spiced orange polenta cake

Lemon lime tarts

Baked ricotta, cinnamon, tarts

Chia, coconut, passionfruit, spoons – DF VE GF

Avocado Cocoa mousse - DF VE GF

ADDITIONAL CANAPES, DISHES, OR PLATTERS CAN BE PURCHASED





GRAZING PLATTERS

*Grazing platters serve approximately 10 people
For Deliveries: Min Spend \$1000 + \$60 Delivery fee*

OLD TIGER PRAWNS, TAIL ON, HARISSA AIOLI, LEMON GF | \$300

OYSTERS, WAKAMI SEAWEED, PICKLED GINGER, PONZU SAUCE, LEMON \$290

MEZZE PLATTER | \$235

Spiced olives, smoky eggplant, hummus, tapenades, marinated fetta, Fattoush salad, pita chips – V

CURED MEATS | \$275

Salami, prosciutto, smoked ham, spiced olives, grilled chorizo, pickled onions, grilled sourdough

FROMAGE PLATE | \$275

Australian cheese selection, tropical fruits, bread basket, quince paste, lavosh

DESSERT PLATTER | \$185

Chocolate pistachio brownie, Berry polenta cake, Fig friands, sweet slices

FRUIT PLATTER | \$165

Selection of in season fresh fruit





GRAZING PLATTERS - SUBSTANTIAL

PROTEINS

SMOKED CHICKEN | \$250

Spinach, chickpeas, smoked paprika yoghurt,
lemon thyme - GF

ROAST BEEF | \$295

Rocket, grana Padano, cherry tomato, truffle aioli - GF

MISO SALMON | \$265

Soba noodles, sesame, pickled ginger, Asian herbs GF, DF

PULLED LAMB | \$265

Feta, couscous, currants, toasted almond - N

VEGETARIAN

FRITTATA | \$165

Pea, mint, feta, spinach - V, GF

HALOUMI, LEMON, CAPER, CHILI (MILD), PARSLEY SALAD - V, GF | \$165

SALADS

CHARRED TURMERIC CAULIFLOWER | \$165

Kale slaw, curry leaves, pomegranate, nuts and seeds, tahini yoghurt dressing - N, V, GF

QUINOA | \$165

Mint, tomato, lemon oil, tabouli - VE, GF

CHERMOULA POTATO SALAD | \$175

with crispy chorizo, sweet corn, olives

SUPER GREENS | \$165

Tamari, sesame seeds, broccolini, Asian greens, ponzu dressing - VE, GF

BASIL ROCKET PESTO | \$165

Penne, tomato confit, parmesan - V

ROAST BEETROOT | \$165

Cumin, balsamic, lentil, parsley, pomegranate - VE





BUFFET MENU

125PP - Served in Platters

2 Canapes (Chef's selection), 2 Protein, 2 Veg/Salad, 1
Fruit Platter or Dessert, Breadbasket

PROTEIN

Smoked chicken, spinach, chickpeas, smoked paprika yogurt, lemon thyme (GF)
Roast beef, rocket, grana padano, cherry tomato, truffle aioli GF
Miso salmon, soba noodles, sesame, pickled ginger, Asian herbs GF, DF
Pulled lamb, feta, cous cous, currants, toasted almond N
Frittata, pea, mint, feta, spinach V, GF
Haloumi, lemon, caper, chili (mild), parsley salad V, GF

SALAD AND VEGETARIAN

Roasted root vege, salsa verde, rocket VE, GF
Frittata, pea, mint, feta, spinach V, GF
Haloumi, lemon, caper, chili (mild), parsley salad V, GF
Charred turmeric cauliflower, kale slaw, curry leaves, pomegranate, nuts seeds, tahini yoghurt dressing N V GF
Quinoa, mint, tomato, lemon oil, tabouli VE GF
Chermoula potato salad with crispy chorizo, sweet corn, olives GF
Super greens, tamari sesame seeds; broccolini, asian greens, ponzu dressing VE GF
Basil Rocket Pesto, penne, tomato confit, parmesan V
Roast Beetroot, cumin, balsamic, lentil, parsley, pomegranite VE

DESSERT PLATTER

Chocolate pistachio brownie, Berry polenta cake, Fig friands ,
sweet slices GF options available

MINIMUM SPEND OF \$1,500
CHEF CHARGE OF \$350 EACH





FORMAL SIT DOWN

\$150 PP

2 Chefs selection Canapes, 1 Entrée, 1 Main, 1 Dessert, Sides of greens and breadbasket

ENTREE

Prawn, nam jim, paw paw, peanuts, Asian herb

Seared scallop, cauliflower, herb crumb

Beetroot, zucchini, quinoa fritters, yogurt mint summac V

Sticky Pork, betel leaves, mango, crispy shallot, palm sugar, chili

Smoked oysters, daikon pickle, chili caramel

MAINS

Cornfed Chicken, parmesan polenta, smoked tomato tarragon

Truffle mushroom risotto, pecorino cheese V

Barramundi pan roasted, peas, prosciutto, saffron potato

Crispy pork belly, spiced plum, orange, fennel

Beef fillet, porcini jus, potato hash, beetroot glaze

DESSERTS

Warm Salted chocolate pistachio brownie N

Vanilla yogurt pannacotta, poached rhubarb

Australian cheese plate, tropical fruit, quince, lavosh

Polenta berry cake, crème friache

*MINIMUM SPEND OF \$1,500
CHEF CHARGE OF \$350 EACH*





ARTE BIANCA

\$150 Per Person

A selection of Italian antipasti to share, followed by Roman slab pizzas by Arte Bianca, served as bite-sized harbour slices.

ANTIPASTI

Marinated mixed olives

House-made focaccia, olive oil & balsamic

PIZZA AL TAGLIO

Margherita (V)

San Marzano tomato sauce, fior di latte mozzarella and basil.

Hot Salami & Honey

San Marzano tomato sauce, fior di latte mozzarella, hot salami,
pecorino, rosemary and truffle honey.

Prosciutto & Rocket

San Marzano tomato sauce, fior di latte mozzarella, prosciutto, rocket
and shaved parmesan.

Tartufata

Fior di latte mozzarella, wild mushrooms, prosciutto, truffle paste, basil
and parmesan.

Vegetariana (V)

San Marzano tomato sauce, fior di latte mozzarella, roasted capsicum,
mushroom, onion and olives.

**Gluten-free base available.*

Selection – Choice of one pizza flavour, per 8 guests

\$65 DELIVERY FEE





CHILDRENS MENU

\$39 PP

1 x main, 1 x dessert, 1 x fruit plate

MAIN

Fish n chips, tartare, lemon – grilled (GF,DF) option available

Chicken crumbed or grilled (GF, DF) sweet potato fries

Sausage roll, tomato sauce

Pasta, tomato, parmesan cheese, pesto – GF option available

Vegetarian flatbread pizza, tomato, cheese, GF option available

DESSERT

Chocolate cookies with cream

Banana pudding with berry jam

FRUIT PLATE

Selection of fresh seasonal fruit – Vegan



BEVERAGE PACKAGES

LUXURY DRINKS | \$20PP/HR

SPARKLING

Seppelt Prosecco, Australia

WHITE

Rare Penny Chardonnay, Australia
Stoney River Sauvignon Blanc, New Zealand

ROSE

Fat Bird Rose, Australia

RED

Tyrrell's Old Winery Pinot Noir, Australia

BEER

Corona & Peroni

NON ALCOHOLIC

Peroni 0% & Zero Alcohol Prosecco (available on request) Soft drinks, juice and water

NON-ALCOHOLIC DRINKS PACKAGE | 12 PP/HR

Non-alcoholic prosecco, wine and beer

CHAMPAGNE UPGRADE | \$10 PP/HR

Veuve Cliquot NV

SPIRITS ADD ON | \$10PP /HR

- Belvedere Vodka
- Hendricks Gin
- Maker's Mark
- Scotch
- Johnnie Walker
- Black Label
- Patron Silver
- Tequila

KEG ADD ON | \$1,350

- Bondi Brewing Co.
- XPA or Lager

DIAMOND DRINKS | \$35PP/HR

CHAMPAGNE

Veuve Clicquot NV, France

WHITE

Vasse Felix Filius Chardonnay, Australia
Catalina Sounds Sauvignon Blanc, New Zealand

ROSE

Minuty Prestige, France

RED

Terrazas de Loz Andes Reserva Malbec, Argentina

BEER

Corona & Peroni

NON ALCOHOLIC

Peroni 0% & Zero Alcohol Prosecco (available on request) Soft drinks, juice and water

ELITE DRINKS | \$47.50 PP/HR

CHAMPAGNE

Ruinart Blanc de Blancs Champagne, France

WHITE

Chablisienne Petit Chablis Vibrant, France
Cloudy Bay Sauvignon Blanc, New Zealand

ROSE

Whisering Angel Rose, France

RED

Penfolds Bin 21 Grenache, Australia

BEER

Corona & Peroni

SPIRITS

Belvedere Vodka, Hendricks Gin and Makers Mark Scotch

NON ALCOHOLIC

Peroni 0% & Zero Alcohol Prosecco (available on request) Soft drinks, juice and water



SALT & TIDE

A curated drinks experience showcasing coastal and premium Australian brands.

\$90 per person (up to 4 hours)

BEER

Bondi Brewing Co.

Lager

XPA

COCKTAILS

Papa Salt Coastal Gin

Signature Paloma Cans

Papa Salt with Tonic or Soda

CINCA Tequila Blanco

Margaritas

CINCA Tequila & Soda

NON-ALCOHOLIC

Raw C Coconut Water

Sparkling lychee

Straight-up

Still & sparkling water

Soft Drinks

Tea & coffee

WINES

Red

Tyrrell's Old Winery

Pinot Noir

Rosé

Minuty Prestige

Côtes de Provence Rosé

White

Kulara Estate Rare Penny

Chardonnay

OPTIONAL ADD-ON

Bubbles (4 hours)

Chandon Brut NV - \$30 pp

Veuve Clicquot NV - \$40 pp

Keg of Beer on Tap

Bondi Brewing Co.

XPA or Lager - \$1350

**Drinks selection subject to availability*



PACKAGE ADDITIONS

CAN BE ORDERED IN ADDITION TO ANY BEVERAGE PACKAGE

ONBOARD MIXOLOGIST | \$450 (4-hours)

\$25 EACH

No minimum order

May choose 2-3 cocktails to be made onboard fresh

Margarita

Negroni

Piña Colada

Paloma

Spicy Margarita

Aperol Spritz

Dark & Stormy

Moscow Mule

Espresso Martini

Hugo Spritz

Mojito

Peach Bellini

ARRIVAL COCKTAILS | \$18 EACH

(No mixologist required)

May choose 2 cocktails to be made as arrival drinks



CONSUMPTION BAR

ONLY AVAILABLE IN LOW SEASON

SPARKLING

Seppelt Prosecco, Australia - \$42
Chandon Sparkling Brut NV, Australia - \$70
Veuve Clicquot NV, France - \$140
Ruinart Blanc de Blancs Champagne,
France - \$280
Everything Except Zero Alcohol
Prosecco, Australia - \$21

WHITE

Rare Penny Chardonnay, Australia - \$28
Stoney River Sauvignon Blanc, New
Zealand - \$35
Catalina Sounds Sauvignon Blanc, New
Zealand - \$50
Vasse Felix Filius Chardonnay,
Australia - \$55
Chablisienne Petit Chablis Vibrant,
France - \$69
Cloudy Bay Sauvignon Blanc, New
Zealand - \$75

ROSE

Fat Bird Rose, Australia - \$40
Minuty Prestige, France - \$65
Whisering Angel Rose, France - \$90

RED

Tyrrell's Old Winery Pinot Noir,
Australia - \$32
Terrazas de Loz Andes Reserva
Malbec, Argentina - \$64
Penfolds Bin 21 Grenache, Australia - \$79

BEER & SPIRITS

Corona and Peroni - \$12
Spirits - \$12

