



VESSEL HIRE

PEAK NOVEMBER - MARCH <i>(Minimum 4 hours)</i>	\$1,450 per hour
PEAK DECEMBER <i>(Minimum 4 hours)</i>	\$1,500 per hour
OFF-PEAK APRIL - OCTOBER <i>(Minimum 3 hours)</i>	\$1,250 per hour
OVERNIGHT RATE <i>Includes captain and a deck/stew If a chef is required, an additional fee of \$650 per day + applicable tender fees applies</i>	\$15,000 <i>(+25% APA)</i>
PUBLIC HOLIDAY RATE <i>Minimum 5 hour charter. No BYO</i>	\$1,800 per hour
NEW YEARS EVE <ul style="list-style-type: none"> 7 hours, All inclusive (Diamond drinks + buffet) Max 30 guests Additional guests \$950 each 	\$55,000

ADDITIONAL PRICING

WAIT STAFF <i>\$75 each per hour thereafter</i>	\$400 <i>(4 hours)</i>
STAFF-TO-GUEST RATIO <i>(maximum of 4 waitstaff)</i>	1:10
CHEF <i>\$85 each per hour thereafter</i>	\$350 <i>(4 hours)</i>
STAFF-TO-GUEST RATIO	1:35
WHARF FEES	\$50 <i>(per wharf)</i>
INFLATABLE SLIDE HIRE <i>Min 5-hour charter (This fee is commissionable)</i>	\$3,300
LILYPAD	FOC

- Shower use Not permitted on day charters (\$150 penalty fee apply)
- Guests must BYO towels

BYO FEE

BYO FOOD	PEAK \$350 OFF-PEAK \$250
BBQ USE <i>For max 15pax</i>	POA
BYO DRINKS <i>Minimum \$500 Inclusive of all soft drinks Not available during peak season</i>	\$25 PP

SURCHARGE

The surcharge will apply to all special events and public holidays.

FOOD & BEVERAGE PACKAGES	25%
WAIT STAFF & CHEF FEES	100%
SECURITY DEPOSIT	\$2,000





DROP-OFF MENU

Minimum 30 Guests - Delivery Fee \$60

\$50 PER PERSON

Grazing selection of cured and smoked meats, olives, grilled vegetables, house-made chutneys, hummus and flatbreads

Wide selection of local and imported cheeses with breads and accompaniments

Truss tomato medley with buffalo mozzarella and salsa verde

Sumac-spiced roast chicken with sweetcorn, wild rocket and harissa yoghurt

Freshly baked bread rolls with cultured butter

\$60 PER PERSON

Peeled Queensland tiger prawns with cocktail sauce and aioli

Tasmanian smoked salmon with pickled red onion, radish, capers and horseradish

Slow-roasted spiced cauliflower with chickpeas, baby kale, toasted pumpkin seeds

New-season baby potato salad with shallots, kale and seeded mustard dressing

Wide selection of local and imported cheeses with breads and accompaniments

Freshly baked bread rolls with cultured butter

Please note these menus are intended as light grazing selections only.





CANAPE PACKAGE

GOLD CANAPÉ PACKAGE | \$75PP

3 Cold | 3 Warm | 1 Substantial | 1 Dessert

COLD CANAPÉS

Heirloom cherry tomato, Greek feta, black olive, oregano and cucumber bruschetta V

Chilled Queensland king prawns with citrus mayonnaise dipping sauce GF

Soy glazed free-range chicken with baby greens, ginger, lime, wild mushrooms and crispy onions GF

WARM CANAPÉS

Seared Atlantic scallops with smoked bacon, celeriac, caper thyme mayonnaise and lemon

Chilli-spiced prawns with nori salt, miso aioli and lemon GF · DF

Black Angus beef and rosemary puff pastry pie with tomato chutney

SUBSTANTIAL CANAPÉ S

Fried buttermilk chicken with jalapeño slaw and smoked paprika aioli on a milk bun

DESSERT CANAPÉS

Lemon curd cheesecake tartlets

PLATINUM CANAPÉ PACKAGE | \$95PP

4 Cold | 4 Warm | 2 Substantial | 1 Dessert

COLD CANAPÉS

Freshly shucked Sydney Rock oysters with apple cider cucumber vinaigrette GF

Chilled Queensland king prawns with citrus mayonnaise dipping sauce GF

San Daniele prosciutto, pearl mozzarella, tomatoes, baby basil and crisp flatbread

Teriyaki-seared Black Angus beef with sesame seeds, pickled cucumber, Kewpie mayonnaise and fried garlic

WARM CANAPÉS

Green pea, mozzarella and pecorino arancini with panko crust and truffle aioli V

Chorizo, black bean, spiced avocado and cherry tomato quesadilla

Tiny Black Angus pastrami Reuben on marble rye

Crispy Berkshire pork belly with lemongrass, glass noodles, mint, fermented chilli and lime soy dressing GF

SUBSTANTIAL CANAPÉS

Lemongrass free-range chicken Thai salad with rice noodles, mint and bean sprouts

24-hour BBQ Black Angus short rib with American cheese, pickles and house chutney on milk buns

DESSERT CANAPÉS

Cinnamon sugar churros with warm dark chocolate sauce
Double Brie with organic dates on seeded crisp

ADDITIONAL CANAPÉS

Canapés — \$10 per person

Substantial Canapés — \$16 per person

CHEF CHARGE APPLIES

CANAPÉ MENUS HAVE A MINIMUM ORDER OF 15 GUESTS

ALL MEDICAL FOOD INTOLERANCES CAN BE CATERED FOR — PLEASE ADVISE UPON BOOKING, OR AT LEAST 14 DAYS PRIOR TO CHARTER COMMENCEMENT





CANAPE PACKAGE

DIAMOND CANAPÉ PACKAGE | \$120PP

1 Food Station (Glazed Ham or Charcuterie & Cheese)
4 Cold | 5 Warm | 3 Substantial | 2 Dessert

COLD CANAPÉS

Freshly shucked Sydney Rock oysters with apple cider cucumber vinaigrette GF

Soy-glazed chicken, baby greens, ginger, lime, wild mushrooms and onion GF

Teriyaki-seared Black Angus beef with sesame seeds, pickled cucumber, Kewpie mayonnaise and fried garlic

San Daniele prosciutto, pearl mozzarella, tomatoes, baby basil and crisp flatbread

WARM CANAPÉS

Green pea, mozzarella and pecorino arancini with panko crust and truffle aioli V

Chorizo, black bean, spiced avocado and cherry tomato quesadilla V

Chilli-spiced prawns with nori salt, miso aioli and lemon GF · DF

Tiny Black Angus pastrami Reuben on marble rye

Crispy Berkshire pork belly with glass noodles, chili, mint and lime soy dressing GF

SUBSTANTIAL CANAPÉS

Fried buttermilk chicken with jalapeño slaw and smoked paprika aioli on a milk bun

Roasted Black Angus Thai beef salad with rice noodles, beansprouts and mint

Slow-cooked sumac lamb shoulder with gnocchi, chard and cucumber yoghurt

DESSERT CANAPÉS

Lemon and passionfruit curd with fresh strawberries and crushed meringue

Sea salt caramel and brownie crumble tart

ADDITIONAL CANAPÉS

Canapés — \$10 per person

Substantial Canapés — \$16 per person

CHEF CHARGE APPLIES

CANAPÉ MENUS HAVE A MINIMUM ORDER OF 15 GUESTS

ALL MEDICAL FOOD INTOLERANCES CAN BE CATERED FOR — PLEASE ADVISE UPON BOOKING, OR AT LEAST 14 DAYS PRIOR TO CHARTER COMMENCEMENT





FOOD STATIONS

Minimum 30 guests.

Available as add-ons with any canapé or buffet package.

SUSHI & SASHIMI STATION | \$35 PER PERSON

Kingfish, tuna and fresh seasonal seafood carved to order.

OYSTER TASTING STATION | \$30 PER PERSON

Sydney Rock, Pacific and Flat oysters from around Australia.

LIVE OYSTER SHUCKING STATION | \$30 PER PERSON + \$450 CHEF FEE

Fresh oysters shucked to order by the onboard chef.

GLAZED HAM STATION | \$25 PER PERSON

Warm carved ham with mustards, pickles and soft rolls.

CHARCUTERIE STATION | \$25 PER PERSON

Local and imported cheeses, cured meats and accompaniments

CHEESE STATION | \$25 PER PERSON

Artisan local and imported cheeses with breads and condiments





BUFFET PACKAGE

GOLD BUFFET PACKAGE | \$120PP

2 Arrival Canapes
3 Cold | 2 Warm | 1 Dessert Platter

COLD PLATTERS

Black Angus beef tataki, spring onion, king brown mushrooms & aged soy GF

House-smoked Petuna ocean trout, capers & horseradish crème fraîche GF

Salumi selection, pickles, olives & grilled vegetables GF

Heirloom tomato medley, buffalo mozzarella & hand-made basil pesto GF · V

Poached Yamba prawns, shaved fennel, watercress & ruby grapefruit salad GF

DESSERT PLATTERS

Valrhona dark chocolate pavé, candy peanuts, shortbread crumble & vanilla cream GF

Strawberry cheesecake, coconut crumble & strawberry ricotta cream

Handmade pavlova nests, mango passionfruit curd & raspberry compote GF

Local & imported cheeses, spiced apple chutney, marinated figs & flatbread

PLATINUM BUFFET PACKAGE | \$140PP

3 Arrival Canapes
4 Cold | 3 Warm | 2 Dessert Platter

WARM PLATTERS

Grilled Tasmanian King salmon, celeriac remoulade, rocket & shaved radish GF

8-hour slow-cooked South Australian lamb shoulder, pomegranate molasses, kale & warm Israeli couscous

Roasted pepper-crust Black Angus sirloin, mushrooms & chimichurri GF

Free-range de-boned chicken, sumac, blackened corn, red pepper, rainbow chard & harissa yoghurt GF

Crispy-skinned W.A. Cone Bay barramundi, sautéed wombok, pickled ginger, aged soy & wild mushrooms GF

BUFFET INCLUDES:

Green micro salad, shaved radish, red onion & cold-pressed dressing

Freshly baked bread rolls with Pepe Saya butter

Steamed baby potatoes with parsley butter & lemon

ADDITIONAL CANAPÉS

Canapés — \$10 per person

Substantial Canapés — \$16 per person

CHEF CHARGE APPLIES

BUFFET MENUS HAVE A MINIMUM ORDER OF 10 GUESTS

ALL MEDICAL FOOD INTOLERANCES CAN BE CATERED FOR — PLEASE ADVISE UPON BOOKING, OR AT LEAST 14 DAYS PRIOR TO CHARTER COMMENCEMENT





BUFFET PACKAGE

SEAFOOD BUFFET PACKAGE | \$170PP

ARRIVAL CANAPÉS

Miniature shortcrust tart, hummus & spiced butternut pumpkin V

Seared Atlantic scallops, scorched sweet corn, chorizo & wild mushrooms

Chilli lime free-range chicken, baby greens, cucumber, nam jim dressing & wonton crisp

SEAFOOD DISPLAY

Selection of oysters, tiger prawns, Balmain bugs
& chilled mussels, caper mayonnaise & citrus aioli

Lobster available on request — market price
applies.

COLD PLATTERS

Yellowfin tuna, spring onion, king brown mushrooms & aged soy

Queensland spanner crab, heirloom tomato medley, avocado, radish, cucumber & light chilli

WARM PLATTERS

Roasted pepper-crusting Black Angus sirloin, mushrooms & chimichurri GF

Large king prawns, butternut pumpkin, Persian feta & harissa GF

Crispy-skinned W.A. Cone Bay barramundi, sautéed wombok, pickled ginger, aged soy &
wild mushrooms

DESSERT PLATTERS

Handmade pavlova nests, mango passionfruit curd & raspberry sorbet GF

Local & imported cheeses, spiced chutney, marinated figs & flatbreads

BUFFET INCLUDES:

Steamed new potatoes with parsley butter

Wild rocket, shaved pear, pecorino & aged balsamic dressing

Spiced cauliflower, chickpea & raita salad

Handmade bread rolls with cultured butter

ADDITIONAL CANAPÉS

Canapés — \$10 per person

Substantial Canapés — \$16 per person

CHEF CHARGE APPLIES

BUFFET MENUS HAVE A MINIMUM ORDER OF 10 GUESTS

ALL MEDICAL FOOD INTOLERANCES CAN BE CATERED FOR — PLEASE ADVISE UPON BOOKING, OR AT
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FORMAL DINING

8 guests minimum/maximum
Includes 3 Arrival Canapes

3 COURSE MENU \$162.50PP

ENTREE

Chilled tiger prawns, celeriac remoulade, red vein sorrel & lemon dressing GF

Zucchini quinoa fritters, goat's cheese, pea mint cream & watercress V · GF

De-boned baby chicken, prosciutto, fetta, mushrooms & broth GF

Seared scallops, Jerusalem artichoke, crisp pancetta & baby herbs GF

Cured kingfish, pickled baby beetroot, horseradish crème fraîche & roe GF

Wagyu carpaccio, capers, truffle mayonnaise, wild rocket, pecorino & grissini

Grilled rare yellowfin tuna, shaved fennel, orange & aioli GF

Confit W.A. octopus, red pepper, olive & chilli aioli GF

DESSERT

Dark chocolate pavé with strawberry, crème fraîche & strawberry ice cream GF

Salted caramel chocolate slice with banana f ritters, peanuts & ice cream GF

Coconut panna cotta with mango, crumble & coconut sorbet

Vanilla cheesecake with mixed berries & orange cardamom ice cream

Local & imported cheeses with fig loaf, flatbread & apple cherry chutney

4 COURSE MENU \$187.50PP

MAIN

Baby snapper, mussels, confit fennel, zucchini flower & bisque GF

Peppered lamb loin, slow-cooked shoulder, globe artichoke, peas & jus GF

De-boned corn-fed chicken, sweet corn, red pepper, baby leeks & gnocchi

Hapuka fillet, squid, chorizo, nettle butter & lemon GF

Grass-fed beef tenderloin, oxtail cigar, king brown mushroom & jus GF

Berkshire pork loin, prosciutto, crispy pavé, morcilla, apple & jus GF

Twice-cooked duck leg & duck breast, gnocchi, kale, fig & orange glaze GF

BREADS & SIDES

Handmade rolls with cultured butter

Baby green leaves with apple cider dressing

CHEF CHARGE APPLIES

ALL MEDICAL FOOD INTOLERANCES CAN BE CATERED FOR — PLEASE ADVISE UPON BOOKING, OR AT LEAST 14 DAYS PRIOR TO CHARTER COMMENCEMENT





KIDS MENU

For children under the age of 12

KIDS MENU | \$45 PER PERSON

Margherita pizza bites

Free-range chicken strips, chips & mayonnaise

Penne bolognese with parmesan (plain available)

Vanilla ice cream, strawberries & crushed
meringue

CHEF CHARGE APPLIES

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LEAST 14 DAYS PRIOR TO CHARTER COMMENCEMENT



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

Champagne Upgrade | \$10 pp/hr

Veuve Cliquot NV

NON-ALCOHOLIC DRINKS PACKAGE | 12 PP/HR

Non-alcoholic prosecco, wine and beer

SPIRITS ADD ON | \$10PP /HR

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

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

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