



## VESSEL HIRE

### FEBRUARY - APRIL

4 HOUR CHARTER \$4,000  
Additional hours: \$1,000 per hour

### MAY - OCTOBER

4 HOUR CHARTER \$3,600  
Additional hours: \$900 per hour

### NOVEMBER - JANUARY

4 HOUR CHARTER \$4,400  
Additional hours: \$1,100 per hour  
*Minimum of 35 pax for all Friday/ Saturday charters in December*

### PUBLIC HOLIDAY

NEW YEARS EVE \$60,000  
*7pm - 1am | 50 Maximum pax  
Inclusive of deluxe beverage package and this canape menu, prepared by our on-board chef and served by our waitstaff*

## ADDITIONAL PRICING

### BYO POLICY

*NO BYO Fridays & Saturdays In December*

*Please note, no use of the galley for cooking or food preparation. All food must be pre-cooked and plattered.*

BYO FOOD \$10PP  
*Pre-cooked & Pre-plattered food*

BYO BEVERAGES \$20 PP  
*Includes Ice (8 bags) 2 eskies, glassware & amenity fees*

BYO DJ \$250

PUBLIC HOLIDAY SURCHARGE \$30%

WEDDING SURCHARGE \$30%

WHARF FEES \$50 per visit  
*Extra travel time may apply for pick up and drop off at some wharves.*

DROP OFF MENU FEE \$135

### STAFF FEE

WAITSTAFF \$300

STAFF-TO-GUEST-RATIO 1:12

### CHEF FEE

CHEF \$430 (4 hours)  
*Additional hour: \$100*

***Hens & Bucks permitted, no adult entertainment permitted***





## NEW YEARS EVE CHARTER

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### NYE PACKAGE \$60,000

6-Hour Vessel Hire (7pm - 1am)

Up to 50 Passengers

Captain, Staff, and Marine Crew

Gourmet Canapés and Deluxe Beverages Package

### NEW YEARS EVE MENU

#### CANAPÉ

fresh pacific oysters with shallot and citrus dressing (ve, gf)

ocean cooked king prawns cracked pepper and lemon (gf)

kingfish ceviche served on edible spoon (gf)

corn and zucchini fritter with avocado, tomato and eschalot salsa (ve, gf)

peking duck pancake with spring onion, cucumber and hoisin

torched salmon fillet on pan fried rice cake with wasabi mayonnaise and sweet soy (gf)

thai chicken globe with miso butter and crisp shallots (gf)

polenta and truffle chips with shaved parmesan and chives (v, gf)

porcini mushroom risotto balls with basil aioli (v, gf)

greek pulled lamb slider with garlic tatziki and butter lettuce

#### SERVED IN A SMALL BOWL OR NOODLE BOX

butter chicken curry with steamed basmati rice and crisp shallots (gf)

mini poke bowls with salmon or tuna, pickled carrot, crisp raddish and edamame (gf,v-option)

sri lankan eggplant and potato curry with fragrant rice and fresh coconut sambal (ve, gf)

#### SWEET CANAPÉ

mini pavlova with fresh cream and summer berries (v, gf)

chocolate brownie bites (v, gf)

fresh fruit brochettes (ve, gf)

#### HAM BUFFET

whole guinness and honey baked ham with condiments and boutique bread rolls

#### CHEESE PLATTER

selection of three cheeses, fresh and dried fruits, quince paste and assorted crackers

[including gf options]

*gf – gluten free, v – vegetarian, ve - vegan*





## CANAPE MENU

### CANAPE MENU ONE | \$74 PER PERSON

*Recommended for 3-4 hour charters.*

#### Canapés

- Fresh tuna tartare on edible spoon with lime and caper
- Corn and zucchini fritter with avocado, tomato and eschalot salsa (ve, gf)
- Steamed prawn and pork dim sim with chilli sambal
- Torched salmon fillet on pan-fried rice cake with wasabi mayonnaise and sweet soy (gf)
- Thai chicken globe with miso butter and crisp shallots (gf)
- Polenta and truffle chips with shaved parmesan and chives (v, gf)
- Crisp lamb and rosemary pie with piquant chutney

#### Served in a Small Bowl or Noodle Box

- Butter chicken curry with steamed basmati rice and crisp shallots (gf)

#### Sweet Canapé

- Mini pavlova with fresh cream and summer berries (v, gf)

### CANAPE MENU TWO | \$86 PER PERSON

*Recommended for 4 hour charters.*

#### Canapés

- Kingfish ceviche served on an edible spoon
- Peking duck pancakes with spring onion, cucumber and hoisin sauce
- Corn and zucchini fritter with avocado, lime and coriander salsa (ve, gf)
- Tempura prawn skewer with ponzu dip and green shallots
- Aloo bonda Indian potato fritters with green chilli yoghurt (ve, gf)
- Karaage chicken with kewpie mayonnaise and togarashi
- Spring pea, thyme and manchego risotto ball with olive mousse (v, gf)
- Pulled pork slider with shaved fennel and apple slaw

#### Served in a Small Bowl or Noodle Box

- Slow-roast 12-hour lamb shoulder with creamy mash and sautéed mushrooms jus (gf)
- Fillet of rock ling with ginger and shallots in master stock and steamed rice

#### Sweet Canapé

- Chef's selection of summer desserts (v)

### SUBSTANTIAL ITEMS & SLIDERS | \$12 PER ITEM PER PERSON

#### SLIDERS

- Prawn roll with shredded lettuce and sauce marie in soft brioche
- Baby beef burger with cheese, tomato, lettuce and chilli mayonnaise
- Teriyaki chicken and pickled slaw slider with sriracha mayo

#### SUBSTANTIAL ITEMS

*Served in a small bowl or noodle box*

- Mini poke bowls with salmon or tuna, pickled carrot, crisp radish and edamame (gf, v-option)
- Beer-battered flathead goujons with tartare sauce and chips
- Thai green chicken curry with fragrant rice and crisp shallots (gf)
- Slow-cooked pork ragout with wild mushrooms, garlic mash and gremolata (gf)
- Sri Lankan eggplant and potato curry with fragrant rice and fresh coconut sambal (ve, gf)
- Braised beef bourguignon with root vegetables and parisienne mash (gf)
- Thai red salmon curry with jasmine rice and lychee, kaffir lime and chilli salsa (gf)
- Char sui pork with vegan fried rice and fried eschallots

**GF - GLUTEN-FREE, V - VEGETARIAN, VE - VEGAN**





## BUFFET MENU

### BUFFET MENU ONE \$120 PER PERSON

*Served as a side or table buffet*

#### Canapé

peking duck pancake with spring onion, cucumber and hoisin sauce  
corn and zucchini fritter with avocado, tomato and eschalot salsa (ve, gf)  
spring pea, thyme and manchego risotto ball with olive mousse (v, gf)

#### Buffet

assorted boutique bread rolls with butter (v)  
chilled pacific oysters with shallot and citrus dressing [2 per person] (gf)  
fresh king prawns dill and lime aioli [3 per person] (gf)  
  
chermoula brushed barramundi lemongrass butter sauce (gf)  
greek roasted chicken pieces with lemon oragano dressing (gf)  
slow roast 12 hour lamb shoulder with caramelised shallots and button mushrooms, jus (gf)

#### sides

insalata of finely shaved cabbage, italian parsley, pine nut and raisin with grated pecorino (v, gf)  
crisp broccolini salad with chilli and baby capers (ve, gf)  
cocktail potato salad with and grain mustard and herb vinaigrette (ve, gf)

#### Dessert

chefs selection of summer desserts (v, ve, gf)

### BUFFET MENU TWO \$ 145 PER PERSON

*Served as a side or table buffet*

#### Canapé

fresh tuna tartare on edible spoon with lime and caper  
peking duck pancake with spring onion, cucumber and hoisin sauce  
bengal spiced cauliflower fritti with lemon dip (ve, gf)

#### Buffet

assorted boutique bread rolls with butter (v)  
ocean cooked king prawns with dill aioli [3 per person] (gf)  
fresh pacific oysters with shallot and finger lime dressing [2 per person] (ve, gf)  
smoked tasmanian salmon with fine eschallots, chives, lemon and baby capers (gf)  
bbq salmon fillets with fresh rocket and salsa verdi (gf)  
pan fried chicken supreme marinated in sage, lemon zest and chilli (gf)  
whole roasted beef fillet with red wine and rosemary jus (gf)

#### sides

rocket, pear and parmesan salad with balsamic glaze and extra virgin olive oil (v, gf, ve)  
cauliflower steaks with pomegranate, fetta and fresh chimichurri dressing (v)  
kipfler potato salad with fresh herbs and crisp shallots and light mustard dressing (v, gf, ve)

#### Dessert

chefs selection of summer desserts (v, ve, gf)

GF - GLUTEN-FREE, V - VEGETARIAN, VE - VEGAN



## BEVERAGE PACKAGES

### DELUXE BEVERAGE PACKAGE | \$15 PP P/H

#### SPARKLING WINE

Petaluma Croser NV

#### WHITE WINE & ROSE

Jules Taylor Sauvignon Blanc, Marlborough NZ  
Kim Crawford Pinot Gris, Hawkes Bay NZ  
Coldstream Hills, The Hills Chardonnay, Yarra Valley  
Bijou Rose, Terre De providence Rose France

#### RED WINE

St Hallet Shiraz, Barossa Valley  
Stoneleigh Pinot Noir, NZ

#### BEER

Corona Extra  
Great North Mid Strength  
Selection of Zero Alcohol Beer

Selection of soft drinks, juices, mineral water, tea and coffee.

Alternative quality beers and wines will be served if the selection is unavailable

### EXCLUSIVE BEVERAGE PACKAGE \$40 PP P/H

Includes Deluxe Package, all spirits, Moet & Chandon Brut Imperial & Veuve Clicquot Champagne

### NON-ALCOHOLIC PACKAGE \$7 PER PERSON PER HOUR

### PREMIUM DELUXE BEVERAGE PACKAGE \$25 PP P/H

#### SPARKLING WIN

Petaluma Croser NV

#### WHITE WINE & ROSE

Jules Taylor Sauvignon Blanc, Marlborough NZ  
Kim Crawford Pinot Gris, Hawkes Bay NZ  
Coldstream Hills, The Hills Chardonnay, Yarra Valley  
Bijou Rose, Terre De providence Rose France

#### RED WINE

St Hallet Shiraz, Barossa Valley  
Stoneleigh Pinot Noir, NZ

#### BEER

Corona Extra  
Great North Mid Strength  
Selection of Zero Alcohol Beer

#### ALL SPIRITS

Selection of soft drinks, juices, mineral water, tea and coffee.

Alternative quality beers and wines will be served if the selection is unavailable

## CONSUMPTION BAR

### SPARKLING WINE

- Veuve Clicquot Champagne – \$160.00/bottle
- Moët & Chandon Brut Impérial – \$140.00/bottle
- Petaluma Croser N.V. – \$79.00/bottle

### WHITE WINES & ROSÉ

- Jules Taylor Sauvignon Blanc (NZ) – \$58.00/bottle
- Kim Crawford Pinot Gris (NZ) – \$68.00/bottle
- Coldstream Hills Chardonnay 2015 – \$79.00/bottle

### RED WINE

- Gilardi Rosé (France) – \$69.00/bottle
- St Hallett Reward Cabernet Sauvignon 2014 – \$65.00/bottle
- Barossa Valley Travel Track Shiraz – \$58.00/bottle
- Stoneleigh Pinot Noir 2015 – \$58.00/bottle

### BEERS

\$12.00 each

- Great Northern Mid Strength
- Corona Extra
- Peroni Nastro Azzurro
- Selection of Zero Alcohol Beers

### SPIRITS & COCKTAILS

- All House Spirits – \$14.00 each
- Aperol Spritz – \$18.00 each

### NON-ALCOHOLIC BEVERAGES

- Soft Drinks & Juices – \$5.00 each
- Tea & Coffee – \$5.00 each