



DAY CHARTER RATES

CHARTER RATE \$110 per person per hour

20 Guests Minimum - 60 Maximum

Includes:

- Professional onboard crew
- Additional event crew where required
- Full operational staffing ratios for larger groups
- BYO fees
- Non Motorised Watertoys
- Wharf fees

TERM CHARTER RATES | APRIL - OCTOBER

OVERNIGHT AUD \$27,500 + 30% APA

WEEKLY AUD \$165,000 + 30% APA

RELOCATION FEE

Hamilton Island (home berth) - No Charge

AIRLIE BEACH \$4,000

HAYMAN ISLAND \$4,000

ADDITIONAL PRICING

PUBLIC HOLIDAY SURCHARGE

- 25% on yacht hire, catering & beverage
- 100% on staff

LIFE GUARD \$90 per hour
4-hour minimum
Swimming for 21 guests above with catering requires an extra deckhand

ON CONSUMPTION BEVERAGES
(charged via credit card at the conclusion of charter)

BYO FOOD
Allowed

BYO FOOD
No extra fees apply for BYO. Please just let us know what drinks you plan to bring



BBQ MENU

AUSSIE BBQ MENU | \$69PP

PROTEINS:

Sausages
Chicken, beef & Pork sausages (DF,GF)
Beef burgers
100% australian beef burgers (DF, GF)

SIDES

Coleslaw
mixed cabbage, herbs and vinaigrette (V, GF)
Potato salad
Chive, parsley (V, GF)
Green Greek salad
Tomatoes, feta cheese, olives, cucumber (V, GF)

BREADROLLS

Slider buns & hotdog rolls

CONDIMENTS:

tomato sauce, mustard & barbeque sauce

PREMIUM BBQ | \$79 PP

PROTEINS

Marinated chicken thighs
Garlic, lemon & herbs (GF, DF)
Rib fillet steaks
120 grams rib fillet steaks (GF, DF)

SIDES

Coleslaw
mixed cabbage, herbs and vinaigrette (GF, V)
Potato salad
Chive, parsley (V, GF)
Green Greek salad
Tomatoes, feta cheese, olives, cucumber (V, GF)
Fresh bread
Fresh breadrolls

CONDIMENTS:

sauces, butter with flaky salt

ADD-ON | \$69 PER KG.

ADD-ON COOKED WHITSUNDAYS PRAWNS

VE = VEGETARIAN, VEG = VEGAN GF = GLUTEN FREE, DF = DAIRY FREE





PIZZA MENU

PIZZA MENU | \$29 PER PIZZA

A live onboard pizza experience featuring freshly prepared pizzas served throughout the charter. Designed as a relaxed and interactive dining experience, perfect for cocktail-style events and casual entertaining onboard

MARGHERITA

San Marzano tomato, mozzarella & fresh basil (V)

PEPPERONI

Mozzarella, pepperoni & oregano

VEGETARIAN

Seasonal vegetables, mozzarella & basil pesto (V)

HAWAIIAN

San marzano tomato, mozzarella, pineapple, diced ham

Gluten-free base +\$3

Please note that while we can offer gluten-free bases, they are prepared and cooked in the same environment and ovens as standard pizza bases.

Due to the risk of cross-contamination, we cannot guarantee that no gluten will be present.

ADD-ON | \$69 PER KG.

COOKED WHITSUNDAYS PRAWNS





GRAZING PLATTERS

CHARCUTERIE, CHEESE & FRUIT BOARD

\$45 PER PERSON

A mix of cheeses, soft and hard, and cold cuts with fresh berries, grapes, fresh bread slices, grissini & crackers, fruit paste, and two dips.

CRUDITES PLATTER

\$25 PER PERSON

Freshly cut seasonal vegetables, an assortment of dips and relishes. (VE, GF)

SEAFOOD PLATTERS

SASHIMI PLATTER

\$55 PER PERSON

A variety of markets best sashimi grade seafood accompanied by soy, wasabi and pickled ginger. (GF, DF)

PRAWNS & OYSTERS PLATTER

\$45 PER PERSON

A variety of peeled, cooked local king prawns and local oysters accompanied with signature cocktail sauce and classic mignonette.(GF, DF)

VE = VEGETARIAN, VEG = VEGAN GF = GLUTEN FREE, DF = DAIRY FREE



BEVERAGE PACKAGES

SILVER | \$28PP/HR

Champagne

Veuve Ambal Vin Mosseux Blanc de Blancs –
Burgundy, France

Rosé

Rameau D'Or - Côte de Provence, France

White

Mojo Pinot Grigio – South Australia
Rêverie Chardonnay, France

Red

Sticks Pinot Noir - Yarra Valley, VIC
Shiraz - RockBare, McLaren Vale

Beer

Choice of Beer (see consumption menu for
options)

GOLD | \$38PP/HR

Champagne

Taittinger Cuveé Prestige Nv - Champagne, France+

Rosé

Rameau D'Or - Côte de Provence, France

White

Catalina Sounds Pinot Gris – Marlborough, New
Zealand
Amelia Park Chardonnay - Margaret River, WA

Red

Giant Steps Pinot Noir - Yarra Valley, VIC
Two Hands 'Gnarly Dudes' Shiraz - Barossa Valley,
VIC

Beer

Choice of Beer (see consumption menu for options)

PREMIUM | \$55PP/HR

Champagne

Veuve Clicquot NV

Rosé

Rameau D'Or, Côte de Provence, France

White

Domaine Oudin Chablis, Chablis, France
Yabby Lake Pinot Gris, Mornington Peninsula, VIC

Red

Nanny Goat Pinot Noir, Central Otago, New
Zealand;
Head Old Vine Shiraz, Barossa Valley, SA

Beer

Choice of Beer (see consumption menu for
options)

LUXE | \$155PP/HR

Champagne

Dom Perignon; Ruinart Blanc de Blancs

Rosé

Domaines Ott Clos Mireille Rosé, Côtes de
Provence, France

White

Domaine Jean Dauvissat Père et Fils, Burgundy,
France

Red

Yabby Lake Pinot Noir, Mornington Peninsula, VIC;
Hickinbotham Brooks Road Shiraz, McLaren Vale,
SA

Beer

Choice of Beer (see consumption menu for options)

CONSUMPTION BAR

BEER & SELTZERS

- Pure Blonde or Great Northern on Tap \$1,400 per keg (*Approx 118 Schooners per keg*)
- Pure Blonde (Bottle) \$15
- Corona (Bottle) \$15
- Great Northern (Bottle) \$15
- Fellr Seltzer Various Flavours (Can) \$15

COCKTAILS - Choice of 2

Aperol Spritz \$28 per cocktail or \$250/ Jug

- Margarita
- Mojito
- Espresso Martini
- Amaretto Sour

SPIRITS

- Offshore Premium Alkaline Vodka \$20
- Bombay Sapphire Gin
- El Jimador Tequila
- Johnny Walker Black
- Bacardi White Rum
- Bundaberg Rum
- Jim Bean Bourbon

MOCKTAILS \$15 EA

SOFT DRINKS \$7.50 EA

These beverages will be available at the bar on every charter

FULL WINE LIST

Champagne

- Veuve Ambal Vin Mousseux Blanc de Blancs – Burgundy, France – \$55 ea
- Taittinger Cuvée Prestige NV – Champagne, France – Price on application
- Veuve Clicquot NV – Champagne, France – \$186 ea
- Ruinart Blanc de Blancs – Champagne, France – \$360 ea
- Dom Pérignon – Champagne, France – \$650 ea

Rosé

- Rameau D'Or – Côtes de Provence, France – \$50 ea
- Domaines Ott Clos Mireille Rosé – Côtes de Provence, France – \$115 ea

White Wine

- Mojo Pinot Grigio – South Australia – \$33 ea
- First Creek Regions Chardonnay – Hunter Valley, NSW – \$45 ea
- Catalina Sounds Pinot Gris – Marlborough, New Zealand – \$58 ea
- Amelia Park Chardonnay – Margaret River, WA – \$50 ea
- Yabby Lake Pinot Gris – Mornington Peninsula, VIC – \$68 ea
- Domaine Oudin Chablis – Chablis, France – \$85 ea
- Domaine Jean Dauvissat Père et Fils – Burgundy, France – Price on application

Red Wine

- Sticks Pinot Noir – Yarra Valley, VIC – \$49 ea
- First Creek Regions Shiraz – Hunter Valley, NSW – \$43 ea
- Two Hands 'Gnarly Dudes' Shiraz – Barossa Valley, SA – \$50 ea
- Giant Steps Pinot Noir – Yarra Valley, VIC – \$60 ea
- Nanny Goat Pinot Noir – Central Otago, New Zealand – \$83 ea
- Head Old Vine Shiraz – Barossa Valley, SA – \$75 ea
- Yabby Lake Pinot Noir – Mornington Peninsula, VIC – \$100 ea
- Hickinbotham Brooks Road Shiraz – McLaren Vale, SA – \$130 ea

FOR ALL CHARTERS WITH BEVERAGES ON CONSUMPTION, WE KINDLY REQUIRE A CREDIT CARD TO BE PROVIDED ON THE DAY AND LEFT AT THE BAR, WITH FULL PAYMENT TO BE SETTLED UPON DISEMBARKATION.