



## TERM CHARTER RATES

### JULY-NOVEMBER

OVERNIGHT	\$26,400 + 30% APA
WEEKLY	\$154,000 + 30% APA

## DAY CHARTER RATES

### MINIMUM 4 HOUR CHARTER

JULY-NOVEMBER	\$3,600 per hour
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## ADDITIONAL PRICING

STAFF <i>4 hour minimum</i>	\$100 <i>per hour</i>	BYO FOOD	\$15 per person
STAFF-TO-GUEST RATIO	1:10	BYO BEVERAGE <i>(Includes Ice and glassware only)</i>	\$25 per person
CHEF & ASSISTANT <b>\$90 thereafter (1:40 guest ratio)</b>	\$650 <i>4-hour</i>	TENDER <i>Technohull Omega (47ft, 2024 Build) *Included for term charters</i>	\$500 per hour <i>(for day charters only)</i>
CATERING MIN. SPEND	\$1,600		

### PUBLIC HOLIDAY SURCHARGE

- Vessel Hire 25%
- Catering & Beverage Packages 25%
- Wait Staff & Chef Fees 100%

### RELOCATION FEES

(Round Trip)

- Airlie Beach: Home Berth
- Hamilton Island: \$5,500
- Hayman Island: \$4,000





## FAQs

### CABIN ACCESS – DAY CHARTERS

No access to cabins unless arranged prior to the charter. Inspection of cabins can be requested during the charter.

### SIT DOWN CHARTERS

LUMIR can fit 20 pax on the aft deck: 12 pax around the aft deck table and 8 pax on a trestle table alongside it. An additional 8 pax can be seated around the dining table in the main salon. On the sundeck, they can seat 12 pax, with an additional 6 pax at the bar.

### MENUS

All dietary requirements and allergies must be disclosed prior to charter date. Menu selections must be made no later than 7 days prior to the charter start date or the menu will default to chef selection.

### DJ'S

Guests are welcome to bring their own DJ onboard. They can set up in the main salon, aft deck or sundeck, so long as they bring all their own gear, which includes speakers, decks, table, cables etc.

### GYM EQUIPMENT

LUMIR has a Technogym Bench, which can be used on the Aft Deck for workouts. It includes:

- Dumbbells: 5 pairs
- Elastic bands: 3
- Weighted knuckles: 3 Pairs
- Mat: 1 piece

### WATER TOY & SWIMMING RULES

For charters above 20 pax: guests can swim & use the pool pontoon + lily pad only, for guest safety.

For charters up to 20 pax maximum: guests can also have access to the snorkelling gear, 2 jetskis, flite board & flite scooter, 2 paddle boards, & can use the fishing rod's off the swim platform or on the tender if hired in conjunction.

Spearfishing Equipment: Can be used on day charters for max 20 guests & term charters, if the guests have experience using these. Crew need to know in advance if the spearfishing guns will be used.

### FISHING & SPEAR FISHING:

#### Fishing rods:

- 2 x game fishing rod
- 3 x trawling rods
- 6 x Casting rods

#### Spear Guns:

- 1 x Rob Allen - Tuna Pro 1200, Double rubber
- 1 x Rob Allen - Tuna Pro 1200, Roller Gun
- 1 x Rob Allen - Sniper 1300 Railgun, Double Rubber
- 1 x Rob Allen- Sniper 1200 Railgun, Double Rubber
- 1 x Rob Allen - Sparid Evo 1100, Double Rubber
- 1 x rob Allen - Sniper 1100 Railgun
- 1 x Rob Allen - Snapper 1100, Roller gun
- 1 x salvimar - Nightmare 1250, Rail Gun, Double Rubber
- 1 x salvimar - HERO 1250, Rail Gun, double Rubber
- 1 x Torelli - Taipan 1000, Roller Gun
- 2 x beauchat - Marlin Evil 75 Railgun





## CANAPE MENU

**\$1,600 MINIMUM SPEND**

### SILVER | \$80PP

4 canapés, 2 substantials & 1 dessert

*(Approximately 7 canapés per guest served in total)*

#### SMALL CANAPES

- Handmade Sushi: A variety of sushi styles and flavours (V, GF, DF, VE optional)
- Salmon Gravlax cones: Crisp seaweed cones filled with Salmon Gravlax, avocado, and wasabi (DF)
- Prosciutto de Parma on Rye Toast: Prosciutto di Parma, whipped parmesan, and rosemary on a crisp rye base (GF optional)
- Truffle Mushroom Arancini: Crispy risotto balls with mushroom and truffle, served with creamy truffle aioli and parmesan (v)

#### SUBSTANTIALS

- Honey-garlic and lemon Chicken Skewers with spring onion and sesame seeds (GF, DF)
- Brisket sliders with pickles, cheese and signature burger sauce (GF, V, DF available on request)

#### DESSERT

- Mini Gelato Cones

### GOLD | \$95PP

5 canapés, 3 substantials & 1 dessert

*(Approximately 9 canapés per guest served in total)*

#### SMALL CANAPES

- Handmade Sushi: A variety of sushi styles and flavours (V, GF, DF, VE optional)
- Salmon Gravlax cones: Crisp seaweed cones filled with Salmon Gravlax, avocado, and wasabi (DF)
- Prosciutto de Parma on Rye Toast: Prosciutto di Parma, whipped parmesan, and rosemary on a crisp rye base (GF optional)
- Beef Tagliata Bruschetta: Tender slices of beef, arugula Salsa Verde, and confit tomato served on a crisp crostini (DF) (GF optional)
- Truffle Mushroom Arancini: Crispy risotto balls with mushroom and truffle, served with creamy truffle aioli and parmesan (v)

#### SUBSTANTIALS

- Honey-garlic and lemon Chicken Skewers with spring onion and sesame seeds (GF, DF)
- Prawn San Choy Bow: Juicy prawns wrapped in crisp lettuce with chili, ginger, and five-spice (GF, DF)
- Short-rib and brisket sliders with pickles, cheese and signature burger sauce (GF, V, DF available on request)

#### DESSERT

- Mini Gelato Cones





## CANAPE MENU

**\$1,600 MINIMUM SPEND**

### **PREMIUM | \$120PP**

5 canapés, 5 substantial & 1 dessert

*(Approximately 11 canapés per guest served in total)*

#### **SMALL CANAPES**

Handmade Sushi: A variety of sushi styles and flavours (V, GF, DF, VE optional)

Kingfish cocktail cones: Crisp seaweed coned filled with fresh Kingfish, avocado, and wasabi (DF)

Prosciutto de Parma on Rye Toast: Prosciutto di Parma, whipped parmesan, and rosemary on a crisp rye base  
(GF optional)

Beef Tagliata Bruschetta: Tender slices of beef, arugula Salsa Verde, and confit tomato served on a crisp  
crostini (DF) (GF optional)

Truffle Mushroom Arancini: Crispy risotto balls with mushroom and truffle, served with creamy truffle aioli and  
parmesan (v)

#### **SUBSTANTIALS**

Honey-garlic and lemon Chicken Skewers with spring onion and sesame seeds (GF, DF)

Prawn San Choy Bow: Juicy prawns wrapped in crisp lettuce with chili, ginger, and five-spice (GF, DF)

Pumpkin Raviolo: Pumpkin-filled pasta with brown butter, sage, pine nuts and fresh arugula (v)

Short-rib and brisket sliders with pickles, cheese and signature burger sauce (GF, V, DF available on request)

Fish Tacos: Fresh tortillas filled with lime-marinated fish, crunchy slaw, pink taco sauce, finished with coriander  
(GF, V, DF available on request)

#### **DESSERT**

Mini Gelato Cones





## BBQ MENU

**\$1,600 MINIMUM SPEND**

### SILVER | \$95PP

2 Proteins, 3 Sides, 1 Dessert

#### PROTEINS

- Free-range pork & fennel sausages
- Middle eastern spiced Spatchcocks No 5 with torn herbs & Harissa yoghurt (GF)

#### SIDES

- BBQ butter corn with umami butter, smoked paprika, and flaky pink salt (V, GF)
- Crispy duck fat potatoes with herbs, salt and vinegar (GF, DF)
- Freshly baked bread rolls served with Pepe Saya butter and flaky salt

#### DESSERT

- Mini pavlovas: meringue nests topped with whipped Chantilly and seasonal fruits

#### Condiments & sauces

An assortment of house-made condiments and BBQ sauces

### GOLD | \$135PP

3 proteins, 4 sides, 2 desserts

#### PROTEINS

- Middle eastern spiced Spatchcocks No 5 with torn herbs & Harissa yoghurt (GF)
- MB4+ sirloin steaks seasoned with mustard and thyme
- King leader prawns marinated with eschalt, kaffir lime, and lemongrass

#### SIDES

- BBQ butter corn with umami butter, smoked paprika, and flaky pink salt (V, GF)
- Crispy duck fat potatoes with herbs, salt and vinegar (GF, DF)
- Large garden leaf argula salad with blackened onion, walnut, and chili dressing (GF, DF)
- Freshly baked bread rolls served with Pepe Saya butter and flaky salt

#### DESSERT

Mini pavlovas: meringue nests topped with whipped Chantilly and seasonal fruits

Mini gelato cones: A delightful variety of gelato flavours served in petite, elegant cones

#### Condiments & sauces

An assortment of house-made condiments and BBQ sauces





## BBQ MENU

**\$1,600 MINIMUM SPEND**

### **PREMIUM | \$145PP**

3 Proteins, 5 Sides, 2 Dessert

#### **PROTEINS**

MB4+ sirloin steaks seasoned with mustard and thyme

King leader prawns marinated with eschalt, kaffir lime, and lemongrass

Mustard marinated lamb rump with rosemary butter and blistered tomato

#### **SIDES**

BBQ butter corn with umami butter, smoked paprika, and flaky pink salt (V, GF)

Crispy duck fat potatoes with herbs, salt and vinegar (GF, DF)

Large garden leaf argula salad with blackened onion, walnut, and chili dressing (GF, DF)

Grilled seasonal mushrooms with sesame, garlic, soy, and green onion (GF, VE, DF)

Freshly baked bread rolls served with Pepe Saya butter and flaky salt

#### **DESSERT**

Mini pavlovas: meringue nests topped with whipped Chantilly and seasonal fruits

Mini gelato cones: A delightful variety of gelato flavours served in petite, elegant cones

#### **CONDIMENTS & SAUCES**

An assortment of house-made condiments and BBQ sauces





### BUFFET MENU

**\$1,600 MINIMUM SPEND**

#### **SILVER | \$110PP**

3 proteins, 4 sides, 1 dessert

##### **PROTEINS**

- Slow-roasted petunia ocean trout with fennel and Meyer lemon (DF, GF)
- Free-range corn fed chicken - torched baby corn, sage and garlic
- Stuffed portobello mushroom - sundried tomato, baby spinach and goat cheese (V, GF, DF available)

##### **SIDES**

- Roasted Dutch carrots - wild rocket leaves, blue cheese and nuts (V, GF)
- Crispy duck fat potatoes - herbs, salt, vinegar (GF, DF)
- Large garden leaf salad with blackened onion, walnut, and chili dressing (V, GF, DF)
- Bread rolls - Pepe Saya butter - flaky salt (V)

##### **DESSERT**

- Mini pavlovas - meringue, cream and seasonal fruits (V, GF, DF available)

#### **GOLD | \$135PP**

3 proteins, 5 sides, 2 desserts

##### **PROTEINS**

- Slow-roasted petunia ocean trout with fennel and Meyer lemon (DF, GF)
- Free-range corn fed chicken - torched baby corn, sage and garlic
- Medium rare roasted eye fillet - confit garlic, Madeira sauce (GF)

##### **SIDES**

- Roasted Dutch carrots - wild rocket leaves, blue cheese and nuts (V, GF)
- Crispy duck fat potatoes - herbs, salt, vinegar (GF, DF)
- Large garden leaf salad with blackened onion, walnut, and chili dressing (V, GF, DF)
- Stuffed portobello mushroom - sundried tomato, baby spinach and goat cheese (V, GF, DF available)
- Bread rolls - Pepe Saya butter - flaky salt (V)

##### **DESSERT**

- Mini pavlovas - meringue, cream and seasonal fruits (V, GF, DF available)
- Chocolate and crushed pistachio tarts (V)





## BUFFET MENU

**\$1,600 MINIMUM SPEND**

### PREMIUM | \$150PP

4 proteins, 5 sides, 2 desserts

#### PROTEINS

Slow-roasted petunia ocean trout with fennel and Meyer lemon (DF, GF)

Free-range corn fed chicken - torched baby corn, sage and garlic

Medium rare roasted eye fillet - confit garlic, Madeira sauce (GF)

King leader prawns - Bisque butter, Eschalot, kaffir lime and lemongrass (GF, DF available)

#### SIDES

Roasted Dutch carrots - wild rocket leaves, blue cheese and nuts (V, GF)

Crispy duck fat potatoes - herbs, salt, vinegar (GF, DF)

Large garden leaf salad with blackened onion, walnut, and chili dressing (V, GF, DF)

Stuffed portobello mushroom - sundried tomato, baby spinach and goat cheese (V, GF, DF available)

Bread rolls - Pepe Saya butter - flaky salt (V)

#### DESSERT

Mini pavlovas - meringue, cream and seasonal fruits (V, GF, DF available)

Chocolate and crushed pistachio tarts (V)





## GRAZING BOARD

**\$1,600 MINIMUM SPEND**

### CHARCUTERIE, CHEESE, AND FRUIT BOARD \$45PP

A selection of premium sliced meats, soft and hard cheeses and seasonal fruits. Paired with large green olives, two house-made dips, fruit pate, artisan crackers and freshly baked bread

### PLATINUM SEAFOOD PLATTER \$78PP

A luxurious spread featuring, Handmade sushi rolls, Freshly Shucked Oysters, Trawler-cooked and peeled prawns, Sashimi-grade kingfish, tuna and salmon (2 of each pp)  
Served with soy sauce, wasabi, pickled ginger, mignonette, and yuzu Marie Rose sauce.

### CRUDITE PLATTER \$28PP

Freshly cut seasonal vegetables and fruits, complemented by an assortment of dips and relishes (VE)

### PRAWNS AND OYSTERS \$42PP

A chilled platter overflowing with premium cooked and peeled prawns (3pp), freshly shucked oysters (2pp).  
Served on crushed ice and garnished with lime wedges, house-made cocktail sauce and a classic mignonette

## FOOD STATION

### PAVLOVA BAR STATION \$35PP

Guests can customize their pavlova just the way they like it, choosing from a selection of fruits, toppings, and sauces for a deliciously personalized dessert experience. (V) (GF)

**Crisp meringue bases** – ready to be topped with a large variety of seasonal fruits and other items.

#### Toppings & Add-Ons:

Whipped Chantilly cream  
Seasonal fresh fruits  
Chocolate shavings  
Toasted coconut  
Crushed Nuts  
Lemon/passionfruit curd





## KIDS MENU

### KIDS MENU | \$39PP

1 main, 2 sides and 1 dessert

#### MAINS

Crumbed chicken tenderloins, crumbed in herbs and parmesan cheese

Or

Battered or crumbed market best white fish

#### SIDES

Hand cut potato chips

Freshly cut carrot, celery, cucumber and bell pepper sticks served with a choice of hummus or guacamole (V, GF, DF available)

#### DESSERT

Vanilla ice cream with chocolate sauce

***Add on Kids pizzas: variety of Hawaii, margarita and/or ham cheese - \$15***

