



VESSEL HIRE

ALL YEAR

3 HOURS MINIMUM HIRE

SUNDAY - FRIDAY	\$500 per hour
SATURDAY	\$600 per hour
PUBLIC HOLIDAY	\$600 per hour

ADDITIONAL INFO

BYO FOOD FOC

ADDITIONAL EXTRA

DJ HIRE \$150 per hour

PLEASE NOTE:

- No smoking (Vaping is permitted)
- No BYO alcohol
- No heels or black-soled shoes

PICK-UP INFORMATION

Located outside Cowboys Bar, near Surfers Pavilion

Pick-up address: Surfers Paradise, Cavill Avenue Pontoon, 73 Cavill Avenue, Surfers Paradise QLD, Australia





CATERING MENU

ANTIPASTO GRAZING PLATTER \$229*serves up to 12 guests*

A range of charcuterie including house-made dips, local & international cheeses, anti-pasto, cured meats, fresh & dried fruits, nuts & freshly baked artisan bread

PARTY PLATTER BOX \$104*serves up to 12 guests*

Gourmet Party Pies, Sausage Rolls, Ricotta & Spinach Triangles

PEPPERED EYE FILLET CRISPS PLATTER BOX \$80*serves up to 10 guests*

Peppered Eye Fillet Crisps w/ horseradish aioli 20 Pieces

CHICKEN MALAY (SATAY) SKEWERS PLATTER \$80*serves up to 10 guests*

Chicken Malay Skewers w/ a peanut dipping sauce

SUSHI BOX \$98*serves up to 16 guests*

Assortment of Chicken, Salmon, Tuna and Avocado Sushi Rolls

MOOLOOLABA PRAWNS PLATTER \$196*serves up to 12 guests*

Whole Cooked Mooloolaba Prawns Platter (2kg) w/ Lemon Wedges & Seafood Sauce

SEAFOOD PLATTER \$253*serves up to 12 guests*

Seafood Platter Box - Whole Cooked Mooloolaba Prawns (1kg), Fresh Oysters (24), Smoked Salmon (Pending Availability) w/ Lemon Wedges & Seafood Sauce

FRUIT PLATTER \$86*serves up to 12 guests*

A vibrant assortment of seasonal fresh fruits, artfully arranged

MINI SWEET TREATS PLATTER BOX \$104*serves up to 16 guests*

A selection of 32 mini sweet treats including caramel slices (gf), Orange & Almond Cake (gf) (df), Danish pastries & chocolate brownie bites (gf) (v)

HIGH TEA BOX \$98*serves up to 16 guests*

Scones w/ jam & cream, Point Sandwiches, Vegetable Frittatas & Sweet Muffins

DECADENT DESSERT PLATTER BOX \$137*serves up to 16 guests*

A selection of 35 shot glasses including Chocolate Mousse, Lemon Meringue, Apple Crumble, Vanilla Panna Cotta, White Chocolate & Berry Mousse



**CONSUMPTION BAR****BEER**

- Great Northern Zero (0.0%) – \$6.00
- Great Northern Super Crisp (3.5%) – \$7.00
- Great Northern Original (4.2%) – \$8.00
- Stone & Wood Pacific Ale (4.4%) – \$12.00
- James Squire Ginger Beer (4.0%) – \$12.00
- Somersby Apple Cider (4.5%) – \$9.00

SPIRITS

- Vodka – \$10.00
- Premium Vodka – \$14.00
- Gin – \$10.00
- Rum – \$10.00
- Bourbon – \$10.00
- Scotch – \$10.00
- Tequila – \$10.00

SHOTS

- Salted Caramel – \$10.00
- Fireball – \$10.00
- Tequila – \$10.00
- Jagermeister – \$10.00
- Jagerbomb – \$12.00
- 1800 Coconut Tequila – \$14.00

WINE – GLASS

- House Sparkling – \$10.00
- House Sauvignon Blanc – \$10.00
- House Rosé – \$10.00
- House Pinot Grigio – \$10.00

WINE – BOTTLE

- Bird in Hand Sparkling – \$65.00
- Chandon Sparkling Brut – \$65.00
- Veuve Clicquot – \$160.00

COCKTAILS

- Vodka Red Bull – \$14.00
- Daiquiri – \$16.00
- Margarita – \$16.00
- Coconut Margarita – \$18.00
- Espresso Martini – \$18.00

NON-ALCOHOLIC

- Soft Drink – \$3.00
- Water – \$3.00
- Red Bull – \$6.00

