



VESSEL HIRE

JANUARY - MARCH & OCTOBER

MONDAY - THURSDAY | 3HR MIN \$2,500 per hour

FRI - SUNDAY | 4HR MIN \$2,500 per hour

APRIL - SEPTEMBER

APRIL - SEPTEMBER | 3HR MIN \$2,500 per hour

NOVEMBER - DECEMBER

MONDAY - SUNDAY | 4HR MIN \$3,200 per hour

- **BYO (on application): Jan-Oct (Mon-Fri), Nov-Dec (Mon-Wed)**
- **Overnight charter rate: POA**
- **No shoes; disposable slippers on request. Bring your own towels for swimming.**

ADDITIONAL PRICING

WHARF INFORMATION

WHARF FEE \$75 per touch

STAFFING FEE

BAR STAFF \$400
4-hour hireWAIT STAFF \$400
4-hour hire

ADDITIONAL STAFF pro rata

STAFF-TO-GUEST RATIO 1:15
2 wait staff minimumSECURITY \$55 per hour
Required for underage events, 18th and 21st Birthdays.
Charged at 30mins prior and 30mins post charter

CHEF FEE

CHEF \$650
4-hour hire

ADDITIONAL HOUR pro rata

*Required on all buffet & 3 course menus

GALLEY MANAGER \$650 each
+ \$1,000 Bond
4-hour hire

BYO CHARTERS (On Request)

BYO FOOD \$25PP

BYO DRINK \$25PP
(includes eskies & ice)

CULTRY & COCKERY \$5PP

- All crockery and cutlery must be provided by the client. Use of the vessel's crockery and cutlery incurs a \$5 per person surcharge.
- **BYO Policy:** Allowed by request Mon-Fri (Jan-Oct) and Mon-Wed (Nov-Dec). BYO not allowed Thu-Sun in Nov-Dec, or Sat-Sun in Jan-Oct.

AQUA PACKAGE \$450
2 x Lilypad, 1 x Inflatable paddle boardsTENDER HIRE \$1,000
Includes Captain & Tender user for the duration of the cruisePROFESSIONAL DJ \$950
Additional hours pro rataPHOTOGRAPHER \$850 4hr
Weddings POAPHOTOBOOTH \$899 (standard)
\$1,199 (live 360)

PUBLIC HOLIDAY SURCHARGE 25%





CANAPE MENU

MINIMUM 10 GUESTS

MENU A | \$80PP

3 Cold Canapés, 3 Hot Canapés,
1 Substantial, 1 Dessert

MENU B | \$95PP

4 Cold Canapés, 4 Hot Canapés,
1 Substantial, 1 Dessert

MENU C | \$110PP

4 Cold Canapés, 4 Hot Canapés,
2 Substantial, 1 Dessert

COLD CANAPÉS

Freshly made Vegetarian Vietnamese *Rice Paper Rolls with Crispy Tofu and Egg served with a Peanut and Tamarind Sauce (V) (GF)*

Mini Tomato Bruschetta with Fresh Basil and Oregano on Ciabatta Bread (V)

Pork & Shitake Mushroom San Choy Bow served in Baby Cos Lettuce Cups and Crispy Wonton (GF)

Chilled Yamba King Prawns served with Marie Rose Sauce (GF)

Sydney Rock Oysters served with a Champagne Vinegar and Cucumber Mignonette and Pearls of the Sea (GF)

Gravlax of New Zealand Ora King Salmon with Dill, Cucumber and Burnt Lemon Crème Fresh on a Sourdough Crouton

Blackened Cajun Spiced Yellow Fin Tuna served with Mango, Paw Paw and Coriander Salsa (GF)

Seared Abrolhos ½ Shell Scallop served on Vermicelli Salad with Ginger, Lime and Lemongrass Dressing (GF)

Petite Short Crust Tart, Confit Heirloom Tomato, Paprika Spiced Pumpkin, Spinach and Ricotta Mousse with a Caramelised Onion Jam. (V)

Fillet of Beef Tartar, Baguette Crouton drizzled with Chervil Infused Olive Oil

DESSERT

Seasonal fresh fruit platters

Chefs Selection of Petit fours

A selection of fine Australian cheese served with dried fruit and deli style crackers

HOT CANAPÉS

Arancini with Roasted Jap Pumpkin, Bocconcini, Baby Spinach and Semi Dried Tomato (V)

Slow Cooked Beef Brisket Stroganoff Pies with Duchess Potato Topping

Snapper & Blue Swimmer Crab Thai Style Fish Cake and Sweet Chili Dipping Sauce (GF)

Indonesian Satay Chicken Skewers with Spicy Peanut and Coconut Sauce (GF)

5 spice Duck Pancakes with Cucumber, Shallot and Hoisin Sauce

Chimichurri King Prawn and Chorizo Skewers (GF)

Mini Beef Wellington with Mushroom Duxelles served in a Fresh Puff Pastry Parcel

Kataifi Wrapped Haloumi Cheese drizzled with Honey and Pistachio Crumble (V)

Harissa Spiced Chickpea Patty served with Coriander Tomato Salsa and Avocado Mouse (GF) (V)

Lamb Kofta with Sumac & Labneh Tzatziki Dressing

SUBSTANTIAL

Southern Fried Chicken Sliders with Coleslaw and Chipotle Aioli

Pulled BBQ Brisket Slider with Coleslaw and Smoked Hickory

Pecorino and Herb Crusted Lamb Cutlets drizzled with a Mint Chimichurri

Authentic Thai Red Curry with Chicken served with Asian Greens & Jasmin Rice

Seared Salmon served with Vermicelli Asian Noodle Salad (V option) (GF)

Chargrilled Vegetable Medley consisting of Eggplant, Zucchini, Peppers and Field Mushroom resting on a Napolitana Sauce (V)

Homemade Roasted Pumpkin & Ricotta Ravioli served on a Sage and Burnt Butter Sauce (V)

Garlic King Prawns sautéed in a Champagne Cream Sauce served on a Bed of Pilaf Rice

We cater for the below listed requirements:

Vegetarian (V), Vegan (VG), Gluten Free, Halal and Lactose Free

Please note we are unable to guarantee no cross contamination for guests with allergies





PLATTER OPTIONS

OPTIONAL ADD-ON FOR CANAPÉ MENU

GRAZING STATION \$30PP

Fine Australian and European hard and soft cheeses, Dried fruit, Quince Paste, Assorted Nuts, Seasonal Exotic Fruits, Artisan Bread, Grissini and Crackers, Prosciutto De Parma, Sopressa, Bresaola, Pancetta and Grilled Spanish Chorizo, chef's house made dip selections

Char Grill Eggplant, Roast Capsicum, Grilled Field Mushroom, Confit Heirloom Tomato, Marinated Artichokes, Dolmades, Garlic infused black and green Olives, Grilled Halloumi, Marinated Feta, Zucchini Frittata, Arancini with Pumpkin Semi Dried tomato

Roquette Jap Pumpkin Orecchiette with Goats Cheese, caramelized onion and soy toasted nuts Caprese Salad of Plum Tomato Bocconcini Pesto Roasted Pine Nuts

Mesculin Salad mix with Cranberry, Pecorino and white balsamic glaze

OYSTER AND PRAWN BAR \$32PP

(3 Oysters + 4 King Prawns Per Person)

A selection of freshly shucked Sydney Rock and Pacific oysters served with a selection of condiments, lemon, Asian shallot vinaigrette or spiced tomato and caper salsa with Ocean King prawns served with fresh lemon and aioli with condiments

FRESH COLD SEAFOOD PLATTER \$85PP

(Seafood selection may change dependant on season)

Selection of seafood fresh from the Sydney Fish Markets, including King prawns, Sydney Rock oysters, smoked salmon, scallops, bug tails, blue swimmer crab dressed with parsley, lemon and garlic butter and served with toasted sourdough, seafood and tartare sauces

SEASONAL CHEESE AND FRUIT PLATTER \$20PP

Selection of Fine Australian Cheese & Seasonal Fruits Served with dried fruit, gourmet grissini, crackers and walnut bread

HONEY BAKED HAM STATION \$20PP

Whole honey baked ham sliced and served with freshly baked damper style bread rolls, condiments, relishes, various mustards + more

RUSTIC CAJUN STATION \$25PP

Pulled Beef Brisket with smoked hickory barbecue glaze and Crispy Southern Fried Chicken served with freshly baked damper style bread rolls, condiments, crunchy slaw +more

DESSERT STATION \$20PP

Selection of Chocolate mousse cups with Chantilly cream, vanilla bean crème brûlée, tiramisu, sticky date pudding, petite cakes

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CHEF'S SHARED PLATTERS

UP TO 10 PASSENGERS

SHARED PLATTER (2 PAX) | \$350

Additional passengers - \$140pp

PLATTER INCLUDES

Lemon and herb crusted salmon fillet served with a hollandaise sauce and grilled asparagus

Platters of fresh Tiger prawns accompanied with seafood aioli (GF)

Sydney Rock Oysters with champagne and vinaigrette and pearls of the sea (2 per person)

Dill, red onion and caper berry potato salad (V)

Rocket, Pear and Parmesan salad dressed in a balsamic reduction (V)

A selection of boutique rolls with butter portions

CHOICE OF (ONE OF THE FOLLOWING)

Rib eye fillet with duxelles field mushrooms, confit tomato and red wine jus with roasted chat potatoes

Succulent oven baked chicken marinated with Cajun and lemon juice, served with a parsley garnish (GF)

TO FINISH

A selection of fine Australian cheese served with fresh and dried fruit with deli style crackers Tea, herbal teas and coffee

***If you prefer something sweet, please let us know!*

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BUFFET MENU

MINIMUM 10 GUESTS

SUMMER BUFFET | \$80PP

ON ARRIVAL

Assortment of Chef Selection Canapes

STARTERS

Chefs special Antipasto platter of cured meats a selection of cheeses, dips and roasted vegetables

Roast pumpkin, bocconcini and baby spinach arancini (V)

WARM BUFFET

Succulent oven baked chicken marinated with cajun and lemon juice, served with a parsley garnish (GF)

Strip loin duxelles field mushrooms, confit tomato and red wine jus with roasted chat potatoes

SEAFOOD

Lemon and herb crusted salmon fillet served with a hollandaise sauce and grilled asparagus

Platters of fresh Tiger prawns accompanied with seafood aioli (GF)

SALADS

Dill, red onion and caper berry potato salad (V)

Caprese salad of tomato, bocconcini and fresh basil (V)

Rocket, Pear and Parmesan salad dressed in a balsamic reduction (V)

A selection of boutique rolls with butter portions

TO FINISH

Seasonal fresh fruit platters

A selection of fine Australian cheese served with dried fruit and deli style crackers

Chef's selection of house desserts made fresh on board daily

Tea, herbal teas and coffee

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BUFFET MENU

MINIMUM 10 GUESTS

BUFFET MENU 1 | \$110PP

ON ARRIVAL

Assortment of Chef Selection Canapes

STARTERS

Chefs special Antipasto platter of cured meats a selection of cheeses, dips and roasted vegetables

Roast pumpkin, bocconcini and baby spinach arancini (V)

WARM BUFFET

Succulent oven baked chicken marinated with cajun and lemon juice, served with a parsley garnish(GF)

Rib eye fillet with duxelles field mushrooms, confit tomato and red wine jus with roasted chat potatoes

SEAFOOD

Lemon and herb crusted salmon fillet served with a hollandaise sauce and grilled asparagus

Platters of fresh Tiger prawns accompanied with seafood aioli (GF)

Sydney Rock Oysters with champagne and vinaigrette and pearls of the sea (2 per person)

SALADS

Dill, red onion and caper berry potato salad (V)

Caprese salad of tomato, bocconcini and fresh basil (V)

Rocket, Pear and Parmesan salad dressed in a balsamic reduction (V)

A selection of boutique rolls with butter portions

TO FINISH

Seasonal fresh fruit platters

A selection of fine Australian cheese served with dried fruit and deli style crackers

Chef's selection of house desserts made fresh on board daily

Tea, herbal teas and coffee

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BUFFET MENU

MINIMUM 10 GUESTS

BUFFET MENU 2 | \$145PP

ON ARRIVAL

Assortment of Chef Selection Canapes

STARTERS

Chefs special Antipasto platter of cured meats a selection of cheeses, dips and roasted vegetables

Roast pumpkin, bocconcini and baby spinach arancini (V)

WARM BUFFET

Succulent oven baked chicken marinated with cajun and lemon juice, served with a parsley garnish(GF)

Rib eye fillet with duxelles field mushrooms, confit tomato and red wine jus with roasted chat potatoes

SEAFOOD

South Australian live mussels with coconut, lemon grass and fresh coriander

Lemon and herb crusted salmon fillet served with a hollandaise sauce and grilled asparagus

Fresh Lobster with garlic lemon and dill butter sauce

Seared Harvey Bay scallop served on a bed of vermicelli salad with ginger and lime dressing

Fresh Tiger Prawns accompanied with herb and lemon aioli

Sydney Rock Oysters with champagne and vinaigrette and pearls of the sea (3 per person)

SALADS

Dill, red onion and caper berry potato salad (V)

Caprese salad of tomato, bocconcini and fresh basil (V)

Rocket, Pear and Parmesan salad dressed in a balsamic reduction (V)

A selection of boutique rolls with butter portions

TO FINISH

Tea, herbal teas and coffee

Seasonal fresh fruit platters

Chef's selection of house desserts made fresh on board daily

A selection of fine Australian cheese served with dried fruit and deli style crackers

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BEVERAGE PACKAGES

SILVER WINE PACKAGE | \$20PP/HR

Sparkling

Chandon NV Sparkling Brut

White Wines

Cape Mentelle Sauvignon Blanc

Oyster Bay Chardonnay

Rose

La Plancheliere Cabernet d'Anjou Rose

Beer

Balter, Asahi, Cascade Premium Light

Red Wines

Terrazas Reserva Malbec, Oyster Bay Merlot

PLATINUM WINE PACKAGE | \$37.50PP/HR

Sparkling

Veuve Clicquot Brut NV

White Wine

Shaw & Smith Sauvignon Blanc

Shaw & Smith M3 Chardonnay

Rose

Aix Rose

Red Wine

Mt Edward Pinot Noir

St Hugo Shiraz

Beers

Corona, Asahi, Cascade Premium Light, Balter

GOLD WINE PACKAGE | \$27.50PP/HR

Sparkling

Moet & Chandon Imperial Champagne

White Wine

Cloudy Bay Sauvignon Blanc, Cloudy Bay Chardonnay

Rose

Esclans Whispering Angels Rose

Red Wine

Torbreck Woodcutters Shiraz,
St Hugo Cabernet Sauvignon

Beers

Corona, Asahi, Cascade Premium Light, Balter

PRESTIGE WINE PACKAGE | \$140PP/HR

Sparkling

Dom Perignon

White Wine

Grossit Polish Hill Reisling

Pierro Chardonnay

Rose

Domaine Ott Rose

Red Wine

Cloudy Bay Tew Ahi Central, Otago Pinot Noir
Chapel Hill Gorge Block, Cabernet Sauvignon

Beers

Corona, Asahi, Cascade Premium Light, Balter

SPIRIT UPGRADE | \$10PP/HR

Belvedere, Montego Rum, Old Lions London
Dry Gin, Midori, Bacardi, Malibu, Johnny
Walker, Red Label, Johnny Walker Black
Label, Chivas Regal

SOFT DRINKS PACKAGE | \$8PP/HR

Pepsi, Pepsi Max, Lemonade, Orange Juice,
Soda Water & Tonic Water

CONSUMPTION BAR TAB

Payable at end of charter

