



DAY CHARTER RATES

HOURLY RATE	\$2,200
4 HOURS	\$8,800
6 HOURS	\$13,200
8 HOURS	\$15,000

- Minimum hire of 4 hours
- Maximum of 33 guests
- Rates include vessel hire, marine crew and fuel and use of water toys (at the discretion of the captain depending on weather). Request upon booking
- Access to one cabin only for bar and change room

ADDITIONAL PRICING

WHARF FEE	\$55 per touch
RELOCATION FEE TO PITTWATER	\$1,500
BYO CATERING	\$25 per person
BYO BEVERAGES	\$20 per person
BYO CATERING & BEVERAGES	\$35 per person

Please note that there are 3 dining areas, each with maximum of 8-10 guest for seated dining

STAFF	\$450
+ \$88 each per additional hour	
	4 hour hire

STAFF-TO-GUEST RATIO	1:10
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CHEF	\$660
+ \$100 each per additional hour	
<i>The chef will be on an hour prior to set up and an hour after to pack down</i>	
	4 hour hire

SURCHARGE

The surcharge will apply to all special events and public holidays.

Excluding New Year's Eve. Price is POA:

- Food & Beverage Packages 20%
- Wait Staff & Chef Fees 100%





TERM CHARTER RATES

1 NIGHT	\$16,600
2 NIGHTS	\$33,200
3 NIGHTS	\$47,600
4 NIGHTS	\$57,600
5 NIGHTS	\$70,900
6 NIGHTS	\$77,600
7 NIGHTS	85,400

CAPACITY UP TO 8 GUESTS | 4 LUXURIOUS CABINS

Please note:

The rate is based on 4 guests
For additional guest the extra cost is \$300 per person, per night

ADDITIONAL INFO

ALL INCLUSIVE (NO APA)

- Rate includes vessel hire, 4 crew (Captain, Chef, Stewardess & Deckhand)
- Use of water toys, wharf fees, fuel, provisions
- Up to 4 hours cruising per day (additional cost for over 4 hours cruising)

ADDITIONAL COSTS

- All alcoholic beverages are on a consumption basis during the stay.
- **Bar tab payment terms:**
 - A \$2,000 bar tab is to be paid in full at the time of booking. Any unspent amount will be refunded at the completion of the charter. If the total expenditure exceeds the prepaid amount, the outstanding balance must be paid within seven days of receiving the final invoice

BYO BEVERAGES

- The main guest is welcome to bring a personal bottle of champagne or wine on board for the charter.
- Must be given to the crew on arrival and served by an RSA staff member.
- All other alcoholic beverages will be purchased from the vessel's bar, as part of the prepaid bar tab arrangement.

DURATION

- Charter rates are per 24-hour period, from 11 am arrival - 11 am departure the following day.
- If a specific time is required, please enquire for availability





CANAPE PACKAGES

SILVER | \$110PP

4 Cold, 4 Warm
1 Substantial, 1 Dessert

GOLD | \$125PP

5 Cold, 5 Warm
2 Substantial, 2 Dessert

PLATINUM | \$140PP

Grazing Platter, 5 Cold, 5 Warm
2 Substantial, 2 Dessert

COLD CANAPÉS

- Wild Mushroom Tartlet (V) - Mushroom
Duxelles . Butter Puff . Pecorino . Truffle Oil
- Snapper Ceviche (GF) - Lime cured fresh
Snapper . Eschallot . Watermelon . Coriander .
Avocado . Tostada
- Sydney Rock Oyster (GF) - Smoked
Mignonette | Finger Lime Caviar
- Mini Leek & gruyere Tart (V) - Shortcrust
pastry . Egg . Leek . Gruyère . Onion Jam
- Caprese Skewer (V)(GF) - Cherry Tomato .
Bocconcini . Basil . Balsamic Reduction
- Tuna Tartare Tart (GF) - Charcoal Tartlet . Raw
Yellowfin Tuna . Avocado . Jalapeño .
Coriander . Lime

WARM CANAPÉS

- Vietnamese Pork Skewer (GF) - Pork . Herbs .
Caramelised Palm Sugar Dressing
- Peking Duck Pancakes - Shredded Peking
Duck . Cucumber . Shallot . Hoisin
- Thai Chicken Curry Puff - Pastry .Chicken .
Potato . Curry . Nước Chấm Dipping Sauce
- Chicken Satay Sticks(GF) - Marinated
Chicken . Satay Sauce . Coriander
- Cocktail Pie - Curried Beef Pie . Raita .
Mango Chutney
- Lamb Skewer - Lamb Backstrap . Tzatziki .
Micro herbs
- Thai Fish Cake - Fish Cake . Pickled
Cucumber . Herbs . Nuoc Cham
- Arancini (V) - 3 Cheese, Spinach & Porcini

ADD ON + \$22 per person

New England Lobster Rolls

Lobster . Brioche . Mayo . Smoked

Paprika





CANAPE PACKAGES

SILVER | \$110PP

4 Cold, 4 Warm
1 Substantial, 1 Dessert

GOLD | \$125PP

5 Cold, 5 Warm
2 Substantial, 2 Dessert

PLATINUM | \$140PP

Grazing Platter, 5 Cold, 5 Warm
2 Substantial, 2 Dessert

SUBSTANTIAL CANAPÉS

- 12 Hour Pulled Pork Slider - Texan Spiced Pork .
Apple And Cabbage Slaw . Chipotle
- Portuguese Chicken Slider - Marinated Chicken .
Mayo . Lettuce . Cheese
- Felafel Slider(V) - Falafel . Baba Ghanoush .
Tabouli
- Mini Bánh Mì' - Grilled Lemongrass Chicken .
Pickled Daikon . Coriander . Whole Egg
Mayonnaise . Soy
- Thai Beef Salad (GF) - Sliced Rare Beef . Herb
Salad . Peanut . Lime . Fish Sauce
- Salad Nicoise (GF) - Smoked Trout . Egg . Green
Bean . Kipfler . Tomato . Olive
- Satay Chicken (GF) - Satay Chicken Skewer .
Noodles . Cucumber . Coriander
- Lemongrass Pork (GF) - Slow Cooked Sticky Pork
Neck . Coconut Rice . Cucumber Pickle

DESSERT CANAPÉS

- Dark Chocolate & Hazelnut Mousse Cake
- Chocolate & Salted Caramel Tart
- Vegan Chocolate Orange Cake (VG)
- Chocolate & Raspberry Brownies (GF)
- Passion Fruit Polenta Baby Cakes (GF)
- Russian Honey Cakes
- White Chocolate and Macadamia Brownies
- Lemon Meringue Tarts
- Carrot & Pecan Petites
- Nutella Brownies
- Rainbow Choc Mud Cupcakes
- Passionfruit Curd Tart

GRAZING PLATTERS

- Cheese Platter - Selection of Local &
Imported Cheeses, Crackers & Lavosh,
- Selection of Fresh & Dried Fruit, Quince
Paste
- Charcuterie Platter - Salami & Prosciutto,
Selection of Local & Imported
- Cheeses, Crackers
- & Lavosh, Selection of Dips
- Seasonal Fruit Platter - Selection of Seasonal
Fruit with Chocolate Dipping sauce

\$40 per person if requesting these grazing
platters only





KIDS MENU

KIDS MENU | \$49.50 PER PERSON

Pasta dish of the day

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Selection of mini sliders

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Nuggets or fish and chips

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Chocolate cake or macarons and ice cream with fresh seasonal fruit





CANAPÉS

8 PERSON MINIMUM \$99 PER PERSON - SELECTION OF EACH CANAPÉ

Lamb Backstrap Skewers
Lamb backstrap . Tzatziki
Wild Mushroom Tartlet (V)
Mushroom Duxelles . Butter Puff . Pecorino . Truffle Oil
Chicken Satay Sticks(GF)
Marinated Chicken . Satay Sauce . Coriander
Peking Duck Pancakes
Shredded Peking Duck. Cucumber. Shallot. Hoisin
Sydney Rock Oysters (GF)
Smoked Mignonette | Finger Lime Caviar
Mini Leek & Gruyere Tarts (V)
Shortcrust pastry . Egg . Leek . Gruyere . Onion Jam
Mini Prawn Bánh Mì
Grilled Lemongrass Prawns . Pickled Daikon . Coriander . Whole Egg Mayonnaise . Soy
Portuguese Chicken Slider
Marinated Chicken . Whole Egg Mayonnaise . Lettuce . American Cheese

ADD ON + \$22 per person

New England Lobster Rolls
Lobster . Brioche . Mayo . Smoked Paprika
or
Blinis & Caviar
Black Russian Caviar . Buckwheat Blini . Pepe Saya Creme Fraiche





BANQUET MENU

Banquet Package - Minimum 12 Guests

SILVER | \$130PP

- 2 x Canapés on arrival
- 2 x Entree Platters
- 2 x Main Platters & Sides
- 1 x Dessert canapé

GOLD | \$150PP

- 3 x Canapés on arrival
- 3 x Entree Platters
- 2 x Main Platters
- 2 x Dessert canapés

PLATINUM | \$170PP

- 3 x Canapés on arrival 1 x Seafood Platter
- 3 x Entree Platters 2 x Main Platters
- 2 x Dessert canapés
- 1 x Gourmet Cheese Platter

2 COURSES \$99 PER PERSON

Choose 2 Entree & 2 Main

ENTRÉE

- Chargrilled Octopus - On a bed of smokey eggplant purée with pickled baby onions
- Spring Bruschetta - Toasted baguette slice, topped with smashed asparagus, ricotta, basil and parmesan
- Salmon Crudo - Finely sliced raw salmon with fennel, pickled apple and lemon oil
- Lamb Kofta - Served with tahini sauce, pine nuts and micro herb salad
- Gin and Tonic Prawn Cocktail Salad - Crystal Bay prawns, Cos, Avocado & Spanish Onion with Gin Marie Rose

MAIN

- Slow roasted Greek Lamb Shoulder - Served on a bed of herbed cous cous, with pomegranate and micro herb salad
- Braised Chicken - Served with Prosecco, peas, asparagus and new potatoes
- Roasted Salmon - Served on a bed of Moroccan brown rice salad, with herbed aioli
- Baked Baramundi Fillets - Cooked in Prosecco, tomato and Sicilian olive sugo
- Beef Cheek Bourguignon - Slow Braised with gremolata

SIDES

- Garlic & Rosemary Chat Potatoes
- Steamed Greenbeans with Tamari Almonds & Crusty Bread

NOTE - CHEF REQUIRED FOR THIS MENU





GRAZING PLATTER

8 person minimum for each selection

CLASSIC ANTIPASTO (\$38 PER PERSON)

Selection of Cheeses . Cured meats . Dips . Crackers . Dried Fruit

DELUXE ANTIPASTO (\$40 PER PERSON)

Selection of Cheeses . Cured meats . Olives . Dips . Nuts . Crackers . Fresh & Dried Fruit .

PLOUGHMAN'S (\$45 PER PERSON)

Smoked Ham . Pork Pies . Cheeses . Pickles . Chutney . Dips . Bread

SEASONAL FRUIT (\$35 PER PERSON)

A styled selection of Seasonal Fruit

MIXED BAGUETTE (CHOICE OF...) (\$45 PER PERSON)

Turkey . Cranberry . Brie

Triple Smoked Ham . Vintage cheddar . Chutney

Prosecco Braised Chicken . Celery . Mayo

Smoked Salmon . Cream Cheese . Spanish Onion . Cucumber

Pastrami . Sauerkraut . Swiss cheese . Thousand Island

Mixed leaves . Tomato . Cucumber . Carrot . Sprouts . Grainy Mustard

Felafel . Hummus . Tomato . Cucumber . Rocket





SALADS

SMALL (5-7 PAX.) \$55 | MEDIUM (12-15 PAX) \$85 | LARGE (20-25 PAX.) \$120

Heirloom Tomato Salad (GF, V)

Heirloom tomatoes . Basil . Buffalo mozzarella . Vincotto vinaigrette.

Nan's Coleslaw (GF, V)

Cabbage . Carrot . Shallot . Roasted hazelnut . Creamy dressing

Creamy Potato Salad (GF)

Potato . Bacon . Shallot . Wholegrain mustard dressing

Green Salad (GF, V, VG)

Cos . Cucumber . Green capsicum . Avocado . Red wine vinaigrette

Garden Salad (GF, V, VG)

Mixed leaves . Tomato . Cucumber . Carrot . Balsamic vinaigrette

Potato salad (GF, V, VG)

Potato . Herbs . Chive vinaigrette

Asian Slaw (GF, V, VG)

Cabbage . Pickled carrot . Shallots . Coriander . Peanuts . Sweet and sour vinaigrette.

Gourmet Greek Salad (GF, V, VG)

Cos . Tomato . Cucumber . Capsicum . Feta . Olives . Lemon oregano vinaigrette





SEAFOOD

8 person minimum for each selection.

COLD SEAFOOD \$55 PER PERSON

Peeled Prawns . Oysters . Smoked Salmon . Bread roll . Lemon . Condiments

DELUXE COLD SEAFOOD \$65 PER PERSON

Peeled Prawns . Oysters . Smoked Salmon . Moreton Bay Bugs

Bread roll . Lemon . Condiments +ADD Lobster \$30 per person

SUSHI AND SASHIMI

SMALL \$90 | MEDIUM \$130 | LARGE \$185

Selection of Sushi and Sashimi . Lemon . Soy . Ginger . Wasabi

FINE DINING

Fine dining (\$170 per person) for up to 8 guests

3 Course menu tailored to your preference - Chef required

Chef \$700 based on a minimum 4 hour charter. Additional hours are \$100 per hour





DESSERT PLATTER

8 person minimum for each selection.

MIXED BROWNIES \$27.50 PER PERSON

Nutella Fudge . White Choc Macadamia . Caramel Blondie

MIXED PETIT FOURS \$38.50 PER PERSON

Choc Hazelnut Mousse Cake . Passionfruit Polenta Cakes (GF) .
Raspberry Cheesecake . White Choc and Macadamia Brownie

MIXED CUPCAKES \$22 PER PERSON

Selection of Iced Mini Cupcakes

SEVEN DEADLY SINS \$38.50 PER PERSON

Full of Everything Chocolate!

WILLY WONKA'S GARDEN \$33 PER PERSON

A colourful selection of Sweet Treats, Lollies and Fruit

GIRL'S DAY OUT (\$33 PER PERSON)

Choc dipped strawberries . Mini strawberry Cupcakes . Selection of Pink Sweet Treats.

Please note:

- Catering delivery fee Monday - Friday \$77 / Saturday \$94 / Sunday \$121
- Food and beverage selections are to be made 21 days prior to event.
- Payments and final numbers for food and beverage are due 14 days prior to event.
- Rates are subject to change.
- All dietary requirements can be accommodated with prior notice.





BEVERAGE PACKAGES

GOLD PACKAGE | \$55PP/HR

SPARKLING

Ambal Veuve Ambal Cremant de Bourgogne
Brut France

PINOT GRIGIO

Le Monde Friuli Italy

CHARDONNAY

Neudorf Tiritiri Nelson New Zealand

ROSE'

Munity M Provence France

BEER

Corona / Peroni

SOFT DRINKS

SPARKLING WATER

PLATINUM PACKAGE | \$65PP/HR

CHAMPAGNE

Laurent Perrier La Cuvée Champagne France

SAUVIGNON / SEMILLON

Pierro LTC Margaret River Australia

CHARDONNAY

Giant Steps Yarra Valley Yarra Valley Australia

ROSE'

Minuty Prestige Provence France

PINOT NOIR

Amisfield Central Otago New Zealand

SHIRAZ

Torbreck The Struie Barossa Australia

BEER

Corona / Peroni

SOFT DRINKS

COCKTAILS | \$20 PER COCKTAIL

Maximum of 2 choices of cocktails per event.
Advise at the time of booking.

PREMIUM SPIRITS | \$18 PP PER HOUR

Maximum of 2 choices of cocktails per event.
Advise at the time of booking.

Please note:

- Consumption Bar must be signed off with the main guest and captain prior to disembarkation and paid within 7 days of receiving invoice.
- Package options may vary - subject to availability





BEVERAGE PACKAGES

LADIES PACKAGE | \$40PP/HR

APEROL SPRITZ

Aperol
Prosecco
Sparkling water

SPARKLING

Veuve de Paris
Blanc de Blanc
Bourgogne France

ROSE'

Rameau d'Or
Petit Amour
Languedoc France

SOFT DRINKS

SPARKLING WATER

GENTLEMAN'S PACKAGE | \$40PP/HR

DARK AND STORMY

Dark rum
Ginger beer
Lime juice
Sugar syrup

CHARDONNAY

Neudorf
Tiritiri
Nelson New Zealand

BEER

Corona
Peroni

SOFT DRINKS

SPARKLING WATER

NON ALCOHOLIC PACKAGE | \$30PP/HR

MOJITO MOCKTAIL

NON ALCOHOLIC PROSECCO

SOFT DRINKS / SPARKLING WATER

JUICE

TEA / COFFEE

Note:

If there are specific beverages you would like onboard we can accommodate requests - Subject to availability.





COCKTAILS

\$20 EACH

APEROL SPRITZ

aperol, prosecco, sparkling water

DARK & STORMY

dark rum, ginger beer, lime juice, sugar syrup

AMERICANO

campari, red vermouth, soda water, orange twist

MIMOSA

prosecco, orange juice

\$25 EACH

MOJITO

bacardi rum, lime juice, sugar syrup, soda, fresh mint

CAPIROSKA

vodka, fresh lime, sugar syrup

MARGARITA

tequila, triple sec, lime juice

DAIQUIRI

white rum, lime juice, sugar syrup

PINA COLADA

white rum, coconut cream, pineapple juice

ESPRESSO MARTINI

vodka, kahlua, espresso coffee

WHISKEY SOUR

bourbon whiskey, dash egg white, lemon juice, sugar syrup

AMARETTO SOUR

amaretto, lemon juice, sugar syrup, egg white

NEGRONI

campari, sweet vermouth, gin

AURORA'S SECRET

kahlua, frangelico, coconut water, lime juice, sugar syrup

AURORA LUX

gin, ginger ale, cranberry juice

