



DAY CHARTER RATES

HOURLY RATE	\$2,420
4 HOURS	\$9,680
6 HOURS	\$14,520
8 HOURS	\$16,000

- Rates include vessel hire, marine crew, fuel, marine park fees, and use of water toys (at the discretion of the captain depending on weather). Request upon booking
- Access to one cabin only for bags and a change room

RELOCATION FEE

HAMILTON ISLAND	\$1,200
HAYMAN ISLAND	\$1,200

TRAVEL INFORMATION

- **Airlie Beach pick-up/drop-off - No fee.**
- Hayman Island to outer reef is 40 miles. Overnight stay required
- Travel time from Airlie Beach to Hamilton Island - 2 hours, weather dependent
- Travel time from Airlie Beach to Hayman Island / Hook Island - 1 and a half hours, weather dependent

ADDITIONAL PRICING

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	4 hour hire
The chef will be on an hour prior to set up and an hour after to pack down	

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	\$18,260
2 NIGHTS	\$34,860
3 NIGHTS	\$49,980
4 NIGHTS	\$60,480
5 NIGHTS	\$74,445
6 NIGHTS	\$81,480
7 NIGHTS	\$89,670

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





MORNING & AFTERNOON TEA PACKAGES

SINGLE \$25PP

(select 2 options)

BOTH \$35PP

(select 4 options)

Seasonal fruit platters + berries

~

Baked pastries

~

Artisan cookies

~

Tea cakes

~

Banana + walnut bread

~

Gluten free brownies

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Mini ham & cheese croissants

* Rates are subject to change.

* All dietary requirements can be accommodated with prior notice.





CANAPE PACKAGES

MINIMUM OF 12 GUESTS

SILVER | \$125PP

5 Canape
1 Substantial, 1 Dessert

GOLD | \$138PP

5 Canape
2 Substantial, 1 Dessert

PLATINUM | \$155PP

6 Canape
2 Substantial, 2 Dessert

CANAPÉS

- Heirloom tomato, basil, buffalo crostini, aged balsamic (V) (ve – no buffalo)
- Hiramasa King fish ceviche noir cones, coconut cream, lime pearls
- Peking duck pancake, hoisin, micro shiso
- Caramelized onion, camembert tartlets (V)
- Compressed watermelon, whipped goats curd, micro mint (V,GF)
- Huon smoked salmon blini, horseradish cream, dill, black caviar
- Mini chicken katsu, avocado, pickled cabbage (DF)
- Tuna lollipop, lime aioli, black sesame (GF,DF)

SUBSTANTIAL CANAPÉS

- Bug roll; Moreton Bay bug, lemon kewpi, chives, black brioche
- Pepper crusted Thai beef, Asian vegetables, chilli, lime dressing, black sesame
- Vietnamese prawn and glass noodle salad, nan jim (GF,DF)
- Thai coconut chicken salad, galangal dressing, roasted peanuts (V,DF,GF)
- Marinated tofu salad, nan jim dressing, cucumber, raddish (V,DF,GF)

DESSERT CANAPÉS

- Rich chocolate ganache tart, mascarpone, raspberry
- Coconut panacotta, macerated berries, coconut crumble (GF,DF)
- Pavlova nests, vanilla cream, seasonal berries, passionfruit (GF)
- Lemon meringue tartlet

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* All dietary requirements can be accommodated with prior notice.





BUFFET MENU

PRIVATE CHEF REQUIRED

BUFFET PACKAGE | \$190PP

2 Canape's, 2 Proteins, 2 Sides, 1 Fruit Platter or 1 Dessert & Artisan Breads

PROTEIN

- *Sesame crusted salmon, avocado, kale, shaved radish, fennel (GF,DF)*
- *Char-grilled Moroccan chicken, chickpeas, lemon, roasted red capsicum (GF,DF)*
- *Smoked BBQ pork ribs, rainbow slaw (GF,DF)*
- *Marinated tofu, roasted heirloom carrot, coriander hummus (GF,DF,VG)*
- *Rare roasted beef eye fillet, confit tomato, watercress, horseradish cream (GF)*

SALAD | SIDES

- *Roasted cauliflower, wild rocket, currants, toasted almonds, cumin yoghurt (V,GF)*
- *Charred broccolini, lemon oil, Persian fetta (V,GF)*
- *Heirloom tomato caprese, buffalo mozzarella, torn basil (V,GF)*
- *Roasted baby beetroot, citrus segments, goats cheese, candied walnuts (V,GF)*
- *Roasted Hasselback potatoes, lemon butter (V,GF)*
- *Super greens salad, avocado, baby gem, green goddess (VG,DF,GF)*

DESSERT

- *Rich chocolate ganache tart, mascarpone, raspberry*
- *Coconut panacotta, macerated berries, coconut crumble (gf)*
- *Pavlova nests, vanilla cream, seasonal berries, passionfruit (gf)*
- *Lemon meringue tartlet*

* Rates are subject to change.

* All dietary requirements can be accommodated with prior notice.





PLATTERS

SUITABLE FOR 10 - 12 GUESTS

MEZZE PLATTER \$315

Trio of dips, marinated olives, fetta, crudities, grilled vegetables, Sourdough baguette (V)

CURED MEATS \$371

Salami selection, prosciutto, bresaola, chorizo, pickles, olives

SEAFOOD PLATTER \$399

Whitsunday poached prawns, salmon sashimi, natural Coffin Bay oysters

Dippers, squeezers, lime caviar

DESSERT PLATTER \$252

Rich chocolate ganache tart, mascarpone, raspberry

Coconut panacotta, macerated berries, coconut crumble (GF)

Lemon meringue tartlet

Chocolate brownie

FRUIT PLATTER \$224

Seasonal selection fruit, berries

FROMAGE PLATTER \$371

Selection Australian cheeses, quince, fresh and dried fruits, artisan crackers, sourdough

** Rates are subject to change.*

• All dietary requirements can be accommodated with prior notice.





BEVERAGE PACKAGES

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 & SPARKLING WATER

**Please note that to ensure the finest experience, wines may be thoughtfully replaced depending on availability*

NON ALCOHOLIC PACKAGE | \$30PP/HR

NON ALCOHOLIC PROSECCO

SOFT DRINKS

Coke | Coke Zero | Sprite | Solo | tonic Water |
Ginger Ale

SPARKLING WATER & JUICE

TEA & COFFEE

LADIES PACKAGE | \$45PP/HR

APEROL SPRITZ

Aperol | Prosecco | Sparkling Water

CHAMPAGNE

Laurent Perrier | La Cuvee | France

ROSE'

Munity | Prestige | Provence | France

SOFT DRINKS & SPARKLING WATER

GENTLEMAN'S PACKAGE | \$45PP/HR

DARK & STORMY

Dark rum | Ginger Beer | Lime Juice | Sugar
Syrup

CHARDONNAY

Giant Steps | Yarra Valley | Australia

BEER

Corona & Peroni

SOFT DRINKS & SPARKLING WATER

PREMIUM SPIRIT ADD-ON | \$18PP/HR





COCKTAILS

\$25 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

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

PLEASE NOTE:

- Maximum of 2 cocktail selections per event.
- Cocktail selections must be advised at the time of booking.
- BYO beverages: \$20 per person.
- Consumption bar must be signed off by the main guest and captain before disembarkation and paid.

