



VESSEL HIRE

FEBRUARY - OCTOBER

Sunday - Friday

2- HOUR CHARTER	\$800
3- HOUR CHARTER	\$1,125
4- HOUR CHARTER	\$1,400
ADDITIONAL HOUR	\$350 <i>per hour</i>

Saturday

2- HOUR CHARTER	\$850
3- HOUR CHARTER	\$1,200
4- HOUR CHARTER	\$1,500
ADDITIONAL HOUR	\$375 <i>per hour</i>

NOVEMBER & JANUARY

Sunday - Friday

2- HOUR CHARTER	\$850
3- HOUR CHARTER	\$1,200
4- HOUR CHARTER	\$1,500
ADDITIONAL HOUR	\$375 <i>per hour</i>

Saturday

2- HOUR CHARTER	POA
3- HOUR CHARTER	\$1,275
4- HOUR CHARTER	\$1,600
ADDITIONAL HOUR	\$400 <i>per hour</i>

DECEMBER

Sunday - Friday

2- HOUR CHARTER	POA
3- HOUR CHARTER	\$1,275
4- HOUR CHARTER	\$1,600
ADDITIONAL HOUR	\$400 <i>per hour</i>

Saturday

2- HOUR CHARTER	POA
3- HOUR CHARTER	\$1,350
4- HOUR CHARTER	\$1,700
ADDITIONAL HOUR	\$425 <i>per hour</i>

PUBLIC HOLIDAY

BOXING DAY & CHRISTMAS DAY

Minimum of 5 hours

\$525 per hour

NEW YEARS EVE

\$16,500





ADDITIONAL PRICING

WHARF FEES

\$50
(per wharf)PUBLIC HOLIDAY
SURCHARGE20%
*Vessel Hire,
Food, Amenities*
100%
StaffMANLY PICK-UP
12 pax\$100
surchargePRE-CHARTER COLLECTION FEE
FOOD AND/OR BEVERAGES\$100
(same day)

BYO AMENITIES FEE

\$125

*Plates, cups, cutlery, serving equipment, BBQ and eskies
are provided. Note: BYO Ice*

ICE

Delivery fee \$25\$6
per bag

HOST FOR SERVING

\$60/hr
min 4 hrs)

WATER TOYS PACK

\$125

*Includes: XL Lily pad & Inflatable SUP
board*



MENU

Delivery Fee \$35

SAUSAGE SIZZLE | \$20PP

Italian Pork Sausages
 Brioche Buns
 BBQ Onions
 Potato Salad

Min 6 passengers

BBQ MENU | \$65PP

Rump steak with chimichurri on side
 Lemon chicken with minted yoghurt on side
 Classic Potato Salad: potato, egg mustard mayonnaise,
 dill pickles, spring onion, parsley
 Greek Salad: crispy lettuce, plum tomato, cucumber,
 marinated feta, kalamata olives, red onion and Greek
 lemon dressing
 Bread: crusty French baguette and butter

Min 2 passengers

PLATTERS

GRAZING PLATTERS

Small (up to 6), medium (up to 12), Large (up to 20)

Small \$170 / Medium \$295/ Large \$445

Cheese Platter (cheddar, French cream brie, blue cheese, quince, grapes & berries, dried fruits, crackers and nuts) -

Antipasto Platter (prosciutto, salami, smoked ham, cheddar, French cream brie, cornichon, slow cooked olives, tomato relish, baba ghanoush, hummus, grapes & berries, sourdough crostini, grissini, and crackers).

Charcuterie Platter (prosciutto, salami, smoked ham, braciola, cornichon, slow cooked olives, tomato relish, baba ghanoush, hummus, crackers, and French baguette).

Mezze Vegetarian Platter (grilled vegetables, marinated feta, bocconcini, veggies crudité, dolmades, slow cooked olives, filled baby bell peppers, sundried tomatoes, baba ghanoush, hummus, beetroot hummus, tzatziki, pita bread, and lavosh).

Fresh Fruit Platter (selection of fresh seasonal fruits) – **Small \$110 / Medium \$155**

SEAFOOD PLATTER - \$275

12 Prawns, 12 Sydney Rock Oysters, 12 Salmon Sashimi
 Lemon wedges, Mignonette, Seafood sauce Soy sauce

DELUXE SEAFOOD PLATTER - \$325

6 Prawns, 6 Oysters, 2 Bug halves, 6 Salmon Sashimi, 30g Avruga Caviar, Blinis, Crème Fraiche,
 Seaweed, Lemon wedges, Mignonette, Seafood sauce, Soy sauce

