



VESSEL HIRE

NOVEMBER - MARCH

WEEKDAYS | Less than 4 hours POA \$600 per hour

WEEKEND | Min. 4 hours \$650 per hour

APRIL - OCTOBER

HOURLY RATE | Less than 4 hours POA \$600 per hour

PUBLIC HOLIDAYS

CHRISTMAS DAY \$800 per hour
Minimum 4 hour charter

BOXING DAY & NEW YEARS DAY & AUSTRALIA DAY \$800 per hour
Minimum 5 hour charter

Note:

- Public Holidays incur a 20% surcharge to standard rates.
- Custom menus required on Christmas Day and NYD

ADDITIONAL PRICING

BYO FEE \$150

*Compulsory for all BYO charters
Includes glassware, eskies, cool storage, plates,
cutlery, platters, garbage bags*

ICE \$10 / bag

WHARF FEES \$50 per touch

applies for each use of CBD wharves

Manly & Middle Harbour: travel surcharge \$100 each way.
North shore and Northern Beaches residents
can avoid the travel surcharge by using Mosman Bay wharf.

SUP BOARD \$60

LILY PAD FOC

PRIOR ACCESS \$200

*Subject for approval.
For drop-off of food, beverages, equipment and decorations*

POST ACCESS \$100

For collection of drinks and decorations after the charter

TERMS & CONDITIONS

Minimum order of 10 pax.

For orders less than 20 pax, a surcharge of \$100 applies.

Platters ordered without a 'Gourmet' BBQ menu require a minimum spend of \$750 and incur a delivery fee of \$150.

Public holiday surcharge of 20% applies on all catering





BBQ MENU

Minimum order of 10 pax

BASIC SAUSAGE SIZZLE \$23 PER PERSON

- Traditional Beef sausages (DF, GF)
- Sliced onions
- Fresh Bread rolls
- Condiments

GOURMET BBQ 1 – \$58 PER PERSON

- Traditional Bratwurst sausage (DF, GF)
- La Ionica chicken breast, burnt brown sugar, orange confit & thyme (DF, GF)
- German potato salad, bacon & egg (DF, GF)
- Caprese salad mozzarella, Roma tomatoes, baby basil, olive oil (GF, V)
- Sonoma sourdough breads & Pepe Saya butter

GOURMET BBQ 2 – \$89 PER PERSON

- Cheese Board
- Huon Valley ocean trout fillets, potato crust (GF)
- Traditional Bratwurst sausage (DF, GF)
- La Ionica chicken breast, burnt brown sugar, orange confit & thyme (DF, GF)
- Smashed potatoes, olive tapenade (GF)
- Butter lettuce, vine cherry tomatoes, avocado & lemon (GF, VG)
- Caprese salad mozzarella, Roma tomatoes, baby basil, olive oil (GF, V)
- Sonoma sourdough breads & Pepe Saya butter
- Chocolate, salted caramel & hazelnut slice (GF)

Note:

- For orders of less than 20 pax, a \$100 surcharge applies. Custom menus can be offered for lower numbers on application.
- Platters ordered without a 'Gourmet' BBQ menu require a minimum spend of \$750 and incur a delivery fee of \$150.





PLATTERS / STATIONS

CHARCUTERIE - \$374

Air-dried beef, Soppressata, double-smoked Bangalow ham, Jamón Serrano, Mortadella, Coppa, Chorizo, pickles, bush tomato chutney, Sonoma sourdough breads, Pepe Saya butter.

CHEESE - \$311

Warrnambool Cheddar, Udder Delights Brie, Udder Delights Heysen Blue, Friuli Venezia Montasio (Italy), quince paste, Kakadu apple & plum relish, dried apricot, mixed nuts, grapes & lavoche.

GRAZING TABLE - \$51PP

Antipasto: Herbed semi-dried cherry tomatoes, chilli & rosemary marinated olives, marinated artichokes, chargrilled eggplant & zucchini, mushrooms à la Grecque, seasonal greens, fire-roasted capsicum, marinated feta & bocconcini, Sonoma sourdough breads & Pepe Saya butter.

Leek & forest mushroom tartlet, onion jam, smoked truffle aioli (V)

Cured or smoked salmon, dill yoghurt, horseradish crème fraîche (GF)

Assorted Sonoma sourdough breads, sliced loaves, whole loaves, breadsticks & Pepe Saya butter.

FRUIT PLATTER - \$173

Seasonal fruit.

SEAFOOD - \$518

Sydney Rock oysters 3 dozen, peeled King prawns 40 pieces, lemons/limes, cocktail sauce.

SEAFOOD DELUXE - \$909

Sydney Rock oysters (2 or 3 dozen), peeled king prawns (20 or 40 pieces), salmon sashimi (20 or 40 pieces), Moreton Bay bugs with crème fraîche tarragon mayonnaise (10 or 20 pieces), served with lemons/limes, cocktail sauce, mignonette, and wasabi.

SEAFOOD STATION - \$81PP

Moreton bay bugs, crème fraîche tarragon mayonnaise (GF)

Harvey Bay scallops (GF)

Sashimi: Tasmanian salmon, Yellowfin tuna, king fish (DF, GF)

Mexican style roasted split prawns (DF, GF)

Pacific oysters, finger lime mignonette (DF, GF)

Smoked salmon, avocado cream, pickled onions, finger lime (DF, GF)

Lemons/limes, cocktail cucumbers, Salmon caviar, cocktail sauce

Sonoma sourdough, Pepe Saya butter

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