



VESSEL HIRE

APRIL - OCTOBER

4 HOUR CHARTER	\$3,400
----------------	---------

3 HOUR CHARTER	POA
----------------	-----

ADDITIONAL HOURS	\$850 per hour
------------------	----------------

NOVEMBER- MARCH

4 HOUR CHARTER	\$3,800
----------------	---------

ADDITIONAL HOURS	\$950 per hour
------------------	----------------

PUBLIC HOLIDAYS

CHRISTMAS DAY <i>Minimum 4 hour charter</i>	\$1,250 per hour
--	------------------

BOXING DAY & NEW YEARS DAY & AUSTRALIA DAY <i>Minimum 5 hour charter</i>	\$1,250 per hour
---	------------------

Note:

- A 50% surcharge applies to waitstaff fees and 20% on all other fees (excluding vessel hire)
- Custom menus required on Christmas Day and NYD
- All public holidays not noted above incur a 20% surcharge on the hourly rate and staff.

ADDITIONAL PRICING

BYO FOOD <i>includes plates, glasses / cups, cutlery</i>	\$250
---	-------

BYO BEVERAGE <i>includes ice and glassware and cool storage</i>	\$20 per person
--	-----------------

PRIOR ACCESS BYO CHARTER <i>for drop-off of food, beverages, equipment and decorations</i>	\$200
---	-------

PRIOR ACCESS CATERED CHARTER <i>for drop-off of equipment and decorations</i>	\$100
--	-------

BYO DJ <i>We supply speakers, cabling and a table</i>	\$100
--	-------

WHARF FEES <i>Manly and Middle Harbour pick up and drop off \$200 surcharge (each way)</i>	\$50 per touch
---	----------------

TRAVEL SURCHARGE <i>For each pick-up drop-off in Manly / Middle Harbour. North shore and Northern Beaches residents can avoid the travel surcharge by using Mosman Bay wharf.</i>	\$200
--	-------

SUP BOARD	\$60 each
-----------	-----------

SPLASH POND	\$200
-------------	-------

AQUA PACKAGE <i>(2 SUPS & SPLASHPOND)</i>	\$300
--	-------

COMPLIMENTARY LILYPAD	on request
-----------------------	------------

STAFFING

WAITSTAFF <i>+75 each per hour thereafter</i>	\$350 <i>4-hour</i>
--	------------------------

1 - 9 GUESTS	1 STAFF
10 + GUESTS	2 STAFF

+1 additional wait-staff for Consumption Bar





TERMS & CONDITIONS

A \$110 delivery charge applies to all Canape and Buffet Menus.

∞

Minimum order of 10 pax. Custom menus for smaller groups are available on application.

∞

For orders of fewer than 20 guests, an additional \$100 small-order preparation surcharge applies (excluding Fine Dining Menu).

∞

Platters or grazing tables, ordered without a Canapé or Buffet menu, require a minimum spend of \$1,000 and incur a delivery fee of \$150.

∞

On public holidays, a 20% surcharge applies to all catering orders.

∞

A \$400 Chef Fee (based on a 4-hour charter + \$85 for additional hours) applies to the Fine Dining Menu only.

Dietaries abbreviations:

GF – Gluten free, DF – Dairy free, V – Vegetarian, VG – Vegan





CANAPE MENU

CANAPÉ I | \$76PP

5 Canapés, 2 Substantial, 1 Dessert

Canapes

Traditional & Prawn Vietnamese Rice Paper Roll, hoisin & peanut sauce (GF, VG)

Wagyu beef tataki, mushroom, crispy sushi rice (DF, GF)

Roasted Pumpkin, feta, caramelised onion miniature pizza (V)

Peking Duck Pancake, hoisin, cucumber, shallot (DF)

Korean Fried Chicken, honey butter

Substantial

Hickory Smoked Wagyu Beef Burger, American cheese, onion jam, pickles & truffle mayonnaise

Szechuan prawn & soba noodle salad, cucumber, peas, pepper & black vinegar dressing (GF)
Vegetarian option available (V)

Desserts

Traditional Italian ricotta, honey, pistachio cannoli

CANAPÉ II | \$96PP

2 Grazing Board, 5 Canapés,
2 Substantial, 2 Dessert

Grazing Board

Warrnambool cheddar, Udder Delights brie, Heysen blue, Friuli Venezia, Kakadu apple & plum relish, dried mixed nuts, grapes & lavoche rosemary (GF)

Assorted meats, hummus, tzatziki, baba ghanoush, chutney, chili & rosemary marinated olives (GF)

Canapes

Seared Salmon, sesame seeds & wasabi avocado (DF, GF)

Beetroot cured blinis, herb mayonnaise (VG)

Poached Lobster & Shrimp Tartlet, chervil mayonnaise, black caviar

Miniature Hickory Smoked Wagyu Beef Burger, American cheese, onion jam, pickles & truffle mayonnaise

Thai Chicken Satay, peanut sauce (GF)

Substantial

Pan-Seared Atlantic Salmon, truffle oil mash, asparagus, yuzu & tarragon beurre blanc (GF)

Black garlic chicken salad, udon noodles, cherry tomatoes, cucumbers herbs (GF)
Vegetarian option available (V)

Dessert

Miniature chocolate eclair, caramelised ginger

Assorted Macarons (GF)

GF: GLUTEN-FREE DF: DAIRY-FREE V: VEGETARIAN VG: VEGAN





CANAPE ADD-ONS

COLD CANAPÉS - \$7 EACH

- Traditional prawn Vietnamese rice paper roll, hoisin & peanut sauce (GF)
- Alaskan snow crab roulade, Japanese mayonnaise
- Smoked duck breast, raisin & walnut baguette, orange gel, balsamic red cabbage (DF)
- Sustainable king prawns, yuzu aioli (DF, GF)
- Natural Sydney rock oysters, seasonal citrus (DF, GF)
- Seared salmon, sesame seeds & wasabi avocado (DF, GF)
- Poached lobster & shrimp tartlet, chervil mayonnaise, black caviar
- Wagyu beef tataki, mushroom, crispy sushi rice (DF, GF)
- Peking duck pancake, hoisin, cucumber & shallot (DF)

HOT CANAPÉS - \$7 EACH

- Korean fried chicken, honey butter
- Thai chicken satés, peanut sauce (GF)
- Lamb kofta, garlic sauce (DF, GF)
- Charcoal crumbed king prawns, Sriracha aioli (DF)
- Slow cooked lamb shank miniature pie, rosemary & preserved lemon
- Miniature hickory smoked Wagyu beef burger, American cheese, onion jam, pickles & truffle mayonnaise

VEGETARIAN & VEGAN CANAPÉS - \$7 EACH

- Traditional Vietnamese rice paper roll, hoisin & peanut sauce (GF, VG)
- BBQ oyster mushroom skewers, avocado & lime emulsion (GF, VG)
- Polenta & Parmesan slice, spring vegetables (GF, V)
- Beetroot cured blinis, herb mayonnaise (VG)
- Miso eggplant tartlet, pickled turmeric cauliflower (VG)
- Mushroom pan-fried gyoza, light soy & coriander dipping sauce (DF, VG)
- Smoked almond frittata, kale, broccoli & Woodside goat's curd (GF, V)
- Caramelised onion & Gorgonzola tartlet, truffle oil (V)
- Homemade vegetable curry puff, chilli & coriander dip (DF, VG)
- Roasted pumpkin, feta & caramelised onion miniature pizza (V)

SUBSTANTIAL / DESSERTS SUBSTITUTIONS & ADDITIONS

COLD SUBSTANTIALS - \$17 EACH

- Szechuan prawn & soba noodle salad, cucumber, peas, pepper & black vinegar dressing (GF)*
- Black garlic chicken salad, udon noodles, cherry tomatoes, cucumber & herbs (GF)*
- Thai beef salad, mint, tomatoes, snow peas, tamarind, lime & soy dressing (GF)

WARM SUBSTANTIALS - \$17 EACH

- Milk-fed veal shavings, creamy porcini mushroom sauce & homemade saffron spaetzle (GF option)
- Egyptian spiced chicken tagine, couscous, almond & apricots (GF)
- Portuguese chicken slider, chilli, ginger & habanero pepper mayonnaise
- Hickory smoked Wagyu beef burger, American cheese, onion jam, pickles & truffle mayonnaise
- Pan-seared Atlantic salmon, truffle mash, asparagus, yuzu & tarragon beurre blanc (GF)
- Gnocchi, roasted cherry tomato sauce, burrata, basil & pecorino (V, VG option)
- Ravioli "Quattro Formaggi", Parmesan, feta, ricotta, pecorino & chives (V)
- Szechuan eggplant, green beans & steamed rice (DF, GF, VG)

ALL DESSERTS - \$8.50 EACH

- Traditional Italian ricotta, honey & pistachio cannoli
- Dark Belgian chocolate crème brûlée, Frangelico & hazelnut praline (GF)
- White chocolate panna cotta, strawberry compote
- Chocolate espresso tart
- Raspberry Bakewell tart (GF)
- Ruby opera cake
- Miniature chocolate éclair, caramelised ginger
- Caramel chocolate cookie
- Assorted macarons (GF)
- Seasonal fruit cups

GF: GLUTEN-FREE DF: DAIRY-FREE V: VEGETARIAN VG: VEGAN





BUFFET MENU

COLD BUFFET - \$75

2 Canapés, 4 Mains, 3 Salads, 1 Dessert

CANAPÉS

Miniature hickory smoked wagyu beef burger, American cheese, onion jam, pickles & truffle mayonnaise

Peking duck pancake, hoisin, cucumber, shallot(DF)

MAIN BUFFET

Angus beef sirloin, pickled jalapeños, lime crema, garlic herb sauce (GF)

Honey mustard & thyme chicken, roasted corn & jalapeño relish, grated vintage cheddar

Baked salmon, finger lime aioli, grilled asparagus (DF, GF)

VEGETARIAN

Curried Samosas, Brussels sprouts, sweet potato, silver beet, green chutney (VG)

SALADS

Caprese Salad: Roma tomatoes, mozzarella, basil, extra virgin olive oil (GF, V)

Cobb Salad: Cos lettuce, bacon, avocado, tomatoes, eggs (GF)

Herbed Potato Salad: Dill, yoghurt (GF, V)

BREADS

Sonoma sourdough breads & Pepe Saya butter

DESSERT

Traditional Italian ricotta, honey & pistachio cannoli

WARM BUFFET - \$96

3 Canapés, 4 Mains, 2 Sides, 2 Salads, 2 Desserts

CANAPÉS

Traditional Vietnamese rice paper roll, hoisin & peanut sauce (GF, VG)

Alaskan snow crab roulade, Japanese mayonnaise

Wagyu beef tataki, mushroom, crispy sushi rice (DF, GF)

MAIN BUFFET

Chicken cacciatore, roasted mushrooms, parsley (GF)

Pan-seared Atlantic salmon, garlic yoghurt, tabouli and pomegranates (GF)

Roasted beef rump, salsa verde (GF)

VEGETARIAN

Vegetarian moussaka (GF, V)

SIDES

Saffron herbed rice (GF, VG)
Chargrilled broccolini & zucchini, maple & lemon dressing (GF, VG)

SALADS

Radicchio, baby cos, parmesan, almonds, palm sugar vinaigrette (GF, V)

Spiced pumpkin, baby spinach, Persian feta, pomegranates (GF, V)

BREADS

Sonoma sourdough breads & Pepe Saya butter

DESSERT

Miniature chocolate éclair, caramelised ginger
Assorted macarons (GF)

GF: GLUTEN-FREE DF: DAIRY-FREE V: VEGETARIAN VG: VEGAN





PLATTERS MENU

All platters are designed for **20 guests** but do not substitute for a meal.
A **minimum order of \$1,000 applies** if not ordered in conjunction with a canapé or buffet menu.
A **delivery fee of \$150** applies to stand-alone platter or station orders.

CHARCUTERIE - \$325

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

CHEESE - \$270

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 - \$44PP

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 - \$150

Seasonal fruit.

SEAFOOD - \$450

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

SEAFOOD DELUXE - \$790

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 - \$70PP

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

GF: GLUTEN-FREE DF: DAIRY-FREE V: VEGETARIAN VG: VEGAN





FINE DINING MENU

A \$400 chef fee applies to the Fine Dining Menu

based on a 4-hour charter +\$85 for additional hours

FINE DINING - \$175 PER PERSON

CANAPES

Seared salmon, sesame seeds & wasabi avocado (DF, GF)

Heirloom tomatoes, Persian feta, pesto, extra virgin olive oil bruschetta (GF, V)

Forest mushrooms, leek & Gruyere tartlet (V)

ENTRÉE

Please select one

Sous vide chicken, chorizo, cannellini beans & semi dried tomatoes (GF)

Lamb shank tortellini, parsnip puree, truffle tomato salsa

Lobster & salmon ravioli, tomato & tarragon relish, lobster & lemon sauce

Gnocchi, roasted tomato sauce, burrata, basil & pecorino (V)

MAIN

Please select one

Sous vide wagyu beef rump, Paris mash, roasted Dutch carrots, modern Bearnaise, tarragon oil (GF)

Parmesan crusted chicken, potato gnocchi, marinated capsicum, seasonal greens (GF)

Grilled swordfish, seasonal greens, pumpkin puree, chive & yuzu hollandaise (GF)

Roasted barramundi, cauliflower puree, pickled yellow cauliflower, yuzu miso, edamame & almonds (GF)

Confit duck leg, potatoes, speck, onions, roast duck sauce (GF)

Roast Dutch carrots, saffron cannellini bean puree, salsa verde, miso butter, hazelnuts (GF, VG)

DESSERTS

Please select one

Strawberry gum crème brulee, green apple sorbet, pistachio praline (GF)

Dark Belgian chocolate fondant, poached cherries, coconut ice cream

Yuzu & matcha pebble, honey & oat crumble, yuzu curd (Nut Free)

Sticky date pudding, butterscotch sauce, Baileys ice cream

GF: GLUTEN-FREE DF: DAIRY-FREE V: VEGETARIAN VG: VEGAN





KIDS MENU

KIDS MENU | \$36

MAIN (SELECT 1)

Chicken schnitzel, Napolitano sauce & tasty cheese, seasonal vegetables
Spaghetti Bolognese
Baked macaroni & cheese, fresh tomatoes
Chicken, capsicum & cheese quesadilla
Rainbow pizza (Red & yellow tomatoes, mozzarella, pesto, spinach....)

DESSERT (SELECT 1)

Banana, hazelnut & Nutella muffin (GF)
Chocolate & raspberry brownie, chocolate sauce
Seasonal fruit cups

GF: GLUTEN-FREE DF: DAIRY-FREE V: VEGETARIAN VG: VEGAN





BEVERAGE PACKAGES

CLASSIC BEVERAGE PACKAGES \$20PP/HR

BEER, WINE & SPARKLING

SPARKLING

Chandon NV

WHITE WINE

Petaluma White Label Chardonnay
Catalina Sounds Sauvignon Blanc

RED WINE

Little Yering Pinot Noir
Pepperjack Shiraz

ROSÉ

Gerard Bertrand Côte Des Roses

BEER

Corona
Asahi
Cascade Premium Light

COCKTAIL ADD-ONS

*Minimum order of 10 of each selected cocktail.
Aperol Spritz and Margaritas are available on all charters.
All other cocktails must be pre-ordered before your charter.*

WITH A BEVERAGE PACKAGE | \$15 EACH
CONSUMPTION BAR OR BYO CHARTERS | \$20 EACH

Cocktail Menu:

- Margarita
- Aperol Spritz
- Mojito
- Espresso martini
- Paloma
- Moscow Mule
- Tequila Sunrise

PREMIUM BEVERAGE PACKAGES \$25PP/HR

BEER, WINE, SPARKLING & SPIRITS

Everything included in the Classic Package.

Plus: Grey Goose Vodka, Tequila, Tanqueray
Gin, Chivas Regal, Sailor Jerry Rum, Maker's
Mark, and mixers.

LUXURY BEVERAGE PACKAGES \$30PP/HR

BEER, WINE, SPIRITS & CHAMPAGNE

Everything included in the Premium
Package, plus Moët & Chandon Brut Impérial
Champagne.

- Upgrade to Veuve Clicquot Brut NV for an
additional **\$5 per person, per hour.**

NON-ALCOHOLIC PACKAGES (POA) \$8PP/HR

Soft drinks, juices, still & sparkling water

**Listed brands are subject to availability*





BEVERAGE PACKAGES

CONSUMPTION BAR

Minimum spend: \$60 per person.

CHAMPAGNE

Veuve Clicquot Brut NV | \$170

Moët & Chandon Brut Impérial | \$150

Chandon NV | \$80

Vintage champagnes available on request | POA

WINES

Petaluma White Label Chardonnay | \$70

Catalina Sounds Sauvignon Blanc | \$70

Gérard Bertrand Côte des Roses Rosé | \$70

Yering Station Little Yering Pinot Noir | \$70

Pepperjack Shiraz | \$70

Vintage wines available on request | POA

BEERS

Asahi | \$12

Corona | \$12

Cascade Light | \$12

SPIRITS

Mixers included. No shots allowed.

Grey Goose | \$14

Tequila | \$14

Tanqueray | \$14

Chivas Regal | \$14

Sailor Jerry Rum | \$14

Maker's Mark | \$14

NON-ALCOHOLIC

Soft Drinks / Juice | \$4

COCKTAILS

Aperol Spritz & Margarita | \$20 each

Additional cocktails available by pre-order | \$20 each

