



VESSEL HIRE

ALL YEAR ROUND

\$3,000 per hour

Includes:
Skipper & Crew Member

TERM CHARTER

OVERNIGHT CHARTER

\$20,000 per day

Check in 2PM
Check-out 10AM

WEEKLY CHARTER

\$120,000 per day

Includes:

- Food and drinks for up to 10 pax
- Chef
- Transport

Port Melbourne, St Kilda, Mornington, Mount Martha, Rye, Athur's Seat, Sorrento, Portsea, Queenscliff, Barwan Heads, Torquay, Geelong

Please note:
Shoes to be removed prior to boarding.
Non-smoking vessel

ADDITIONAL PRICING

WAITSTAFF \$100 per hour
3 hour minimum hire

STAFF-TO-GUEST-RATIO

1 - 20 GUESTS	2 STAFF
21 - 30 GUESTS	3 STAFF
31 - 45 GUESTS	4 STAFF

BAR STAFF \$100 per hour

BYO FOOD \$25 per person

BYO DRINKS N/A

PUBLIC HOLIDAY SURCHARGE

50% surcharge applies on total charter cost plus
1 additional staff \$150

DJ + SPEAKERS + DECKS \$250 per hour

SPEAKERS + SUB ONLY \$250

PIONEER DECKS ONLY \$250

KARAOKE 85" SCREEN \$250

FEMALE SINGER \$250 per hour
(acoustic or pop)

FEMALE DANCER/PERFORMER \$300 per hour

BURLESQUE PERFORMANCE \$300 per hour

SAXOPHONE PLAYER \$2,000 per hour

DECORATIONS Price range
\$1,000 above





CANAPE MENU

MINIMUM 20 GUESTS

ELITE CANAPES

\$90 PER PERSON

- Moroccan spiced Cauliflower, Black Sesame Aioli
- Lebanese lamb fataver
- Cornmeal crusted Cajun prawns myrtle sauce
- Southern chicken bites, kewpie mayo
- Mexican pulled pork taquito
- Tasmanian Oysters, mandarin caviar
- Roast beetroot, goat cheese, salad bite
- Belgian chocolate mousse, rose fairy floss

PLATINUM CANAPES

\$120 PER PERSON

- Tasmanian Oysters, mandarin caviar served on dry ice
- Pumpkin & cashew empanada
- Peking duck pancakes, hoisin
- Roast beetroot, goat cheese, salad bite
- Quinoa crumbled chicken bites
- Japanese scallops, vanilla bean butter
- Slow-cooked Tasmanian lamb cigar
- Eve fillet Thai beef salad bowls
- Hand-rolled gnocchi, sweet potato puree, crispy basil
- Belgian chocolate mousse bowls with choice of garnishes, warm chocolate ganache, crushed pistachio, Oreo crumb, Biscoff crumb, Persian fairy floss, Raspberry caviar pearls.

GRAZING MENU

\$60 PER PERSON

A generous grazing board prepared on-site by a professional chef, featuring a versatile selection of fruits, nuts, desserts, savoury bites, dips, and breads. Beautifully presented, it spans approximately 1.5-2 metres depending on guest numbers, making a truly impressive centrepiece.





BEVERAGE PACKAGES

MINIMUM 20 GUESTS

CLASSIC AUSTRALIAN BEER & WINE

\$20 PER PERSON, PER HOUR

Sparkling Wine: Brown Brothers Prosecco
White Wine: T'Gallant 'Cape Schank' Pinot Grigio
Rose: Jacob's Creek Le Petit Rose
Beer: Great Northern Super Crisp, Carlton Dry

PREMIUM BEER & WINE

\$30 PER PERSON, PER HOUR

Sparkling: Zonin Prosecco DOC
White Wine: Santa margherita Pinot Grigio
Rose Wine: Whispering Angel Rose
Beer: Corona Extra, Heineken

SPIRITS & COCKTAILS

\$40 PER PERSON PER HOUR

Espresso Martini, Margarita, Mojito, Aperol Spritz, Pina Colada, Elderflower Collins, Vodka, Gin, Rum, Whisky, Tequila & Liqueurs

PREMIUM BEER, WINE, SPIRITS & COCKTAILS

\$50 PER PERSON PER HOUR

SOFT DRINKS PACKAGE

\$10 PER PERSON PER HOUR



DECORATION SAMPLE

We're also open to customizing other theme and style, please note that the quotation may vary depending on your specific requests.

