



VESSEL HIRE

HOURLY RATE	\$2,400 per hour
6-HOUR CHARTER	\$13,800
ISLAND RELOCATION (WHITSUNDAYS):	\$1,500

ADDITIONAL PRICING

PUBLIC HOLIDAY SURCHARGE

VESSEL, CATERING AND BEVERAGES	25%
CHEF & CREW	100%
WHARF FEES	\$50 per wharf
BYO BEVERAGE	\$30 per person
BYO CATERING <i>Substantial compliance with RSA must be pre-prepared.</i>	\$20 per person
WAITSTAFF <i>1 waitstaff per 10 guests</i>	\$400 for 4 hours per staff, \$85 per hour thereafter
CHEF	\$450 for the first 4 hours \$85 thereafter
SLIDE	\$2,800 (min 5 hour charter)
AQUA POOL	\$850
TOWELS	BYO or \$10 pp

Please note: No shoes on board



CANAPE MENU

SILVER SELECTION \$85 PP

Choose 5 canapés, 2 substantial, 1 dessert

GOLD SELECTION \$95 PP

Choose 7 canapés, 1 substantial, 1 dessert

PREMIUM SELECTION \$105 PP

Choose 8 canapés, 2 substantial, 1 dessert

CANAPE'S

- Wild mushroom, truffle arancini, truffle aioli (V)
- 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)
- Ham hock croquette, white bean puree
- Buttermilk chicken taco, pickled cabbage, chipotle

SUBSTANTIAL

- Bug roll; Moreton Bay bug, lemon kewpie, chives, black brioche
- Pepper crusted Thai beef, Asian vegetables, chilli, lime dressing, black sesame
- Vietnamese prawn and glass noodle salad, Nam Jim (GF,DF)
- Beef slider, brie, wild rocket, truffled kewpie, brioche bun
- Thai coconut chicken salad, galangal dressing, roasted peanuts (V,DF,GF)
- Marinated tofu salad, Nam Jim dressing, cucumber, radish (V,DF,GF)

DESSERT

- 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

Items are subject to seasonal availability and some menu items may change

Dietary requirements can be catered to, please advise ahead of charter.

df=dairy free gf=gluten free v=vegetarian gfa=gluten free available va=vegetarian available





BUFFET MENU

BUFFET SELECTION \$125 PER PERSON

2 canape's, 2 proteins, 2 sides, 1 fruit platter or 1 dessert, artisan breads

CANAPE'S

- Chef's selection

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,DF)
- Pavlova nests, vanilla cream, seasonal berries, passionfruit (GF)
- Lemon meringue tartlet

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BBQ MENU

BBQ SELECTION \$125 PER PERSON

2 canape's, 3 proteins, 2 salads, 1 fruit platter or 1 dessert, artisan breads

CANAPE'S

- Chef's selection

PROTEIN

- Locally made gourmet sausages (2 types)
- Moroccan spiced chicken thighs (DF,GF)
- Aged beef skewers, honey, soy, garlic (DF,GF)
- Garlic prawn skewers (DF,GF)
- Lemon pepper Red Throat Emperor (DF,GF,)

SALAD / SIDES

- Heirloom tomato, basil, boconcini salad (GF,V)
- Roasted baby potato, mustard salad (GF,DF,V)
- Asian style brown rice salad, spinach, balsamic dressing (GF,DF,V)
- Roasted cauliflower, wild rocket, currants, toasted almonds, cumin yoghurt (V,GF)
- Vegetable skewers, thyme garlic marinade (DF,GF,V)

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

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GRAZING BOARD

GRAZING SELECTIONS - SERVES 10 - 15 GUESTS

MEZZE PLATTER \$225

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

CURED MEATS \$265

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

SEAFOOD PLATTER \$285

Whitsunday poached prawns, salmon sashimi, natural Coffin Bay oysters, Dippers, squeezers, lime caviar

DESSERT PLATTER \$180

Rich chocolate ganache tart w mascarpone & raspberry, Coconut panacotta w macerated berries & coconut crumble (GF), Lemon meringue tartlet, Chocolate brownie

FRUIT PLATTER \$160

Selection of in season fresh fruit

FORMAGE PLATE \$265

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

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BEVERAGE PACKAGES

GOLD BEVERAGE PACKAGE

\$20 PER PERSON PER HOUR

SPARKLING

De Bortoli King Valley Prosecco

WHITE WINE

Shaw + Smith Sauvignon Blanc, Adelaide Hills, AU

ROSÈ

Rameau d'Or 'Petit Amour' Rose, Cotes de Provence, FRA

BEER

Corona
Peroni 3.5

Non-Alcoholic: Includes water, soft drinks, tea and coffee.

PLATINUM BEVERAGE PACKAGE

\$30 PER PERSON PER HOUR

SPARKLING

Calabria Belana Prosecco NV

WHITE WINE

Vasse Felix Chardonnay, AU
Opawa Pinot Gris, NZ

ROSÈ

Maison Saint AIX, FR

BEER

Corona
Peroni 3.5

Non-Alcoholic: Includes water, soft drinks, tea and coffee.

DIAMOND BEVERAGE PACKAGE

\$40 PER PERSON PER HOUR

SPARKLING

Mumm Cordon Rouge Brut NV Champagne, France

WHITE WINE

Domaine Christian Salmon Sancerre, FR
Leeuwin Estate prelude vineyard
Chardonnay, AU

ROSÈ

Chateau d'esclans Whispering Angel FR

BEER

Corona
Peroni 3.5

Non-Alcoholic: Includes water, soft drinks, tea and coffee.

Drink selections are subject to availability and some selections may change. Cocktails are included on overnight charters only, unless otherwise arranged and quoted.





OPTIONAL ADD-ON

PREMIUM SPIRIT UPGRADE

\$15 PER PERSON PER HOUR

VODKA

Belvedere

TEQUILA

Patron Silver

GIN

The Botanist

RUM

Krakken Spiced Rum

WHISKEY

Glenfiddich 12YO

**must be purchased in conjunction with a beverage package, 2 hour minimum, must be purchased for all guests*

PREMIUM CHAMPAGNE UPGRADE

\$15 PER PERSON PER HOUR

CHAMPAGNE

Mumm Cordon Rouge Champagne

FROZEN COCKTAIL SLUSHY

\$180 PER CHAMBER

**first round is on the house!*

Choice of 2 chambers

- Limoncello Granita
- Frozen Margarita
- Mango Daiquiri
- Piña Colada

COCKTAIL PACKAGE

\$25 PER PERSON PER HOUR

2 Cocktail maximum

**must be purchased in conjunction with a beverage package, 2 hour minimum, must be purchased for all guests, 1x additional wait staff fee applies*

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