



DAY CHARTER RATES

HOURLY RATE	\$2,200
4 HOURS	\$8,800
6 HOURS	\$13,200
8 HOURS	\$15,000

- Minimum hire of 4 hours
- Maximum of 33 guests
- Rates include vessel hire, marine crew and fuel and use of water toys (at the discretion of the captain depending on weather). Request upon booking
- Access to one cabin only for bar and change room

ADDITIONAL PRICING

WHARF FEE	\$55 per touch
RELOCATION FEE TO PITTWATER	\$1,500
BYO CATERING	\$25 per person
BYO BEVERAGES	\$20 per person
BYO CATERING & BEVERAGES	\$35 per person

Please note that there are 3 dining areas, each with maximum of 8-10 guest for seated dining

STAFF	\$450
+ \$88 each per additional hour	
	4 hour hire

STAFF-TO-GUEST RATIO	1:10
----------------------	------

CHEF	\$660
+ \$100 each per additional hour	
The chef will be on an hour prior to set up and an hour after to pack down	
	4 hour hire

SURCHARGE

The surcharge will apply to all special events and public holidays.

Excluding New Year's Eve. Price is POA:

- Food & Beverage Packages 20%
- Wait Staff & Chef Fees 100%





TERM CHARTER RATES

1 NIGHT	\$16,600
2 NIGHTS	\$33,200
3 NIGHTS	\$47,600
4 NIGHTS	\$57,600
5 NIGHTS	\$70,900
6 NIGHTS	\$77,600
7 NIGHTS	85,400

CAPACITY UP TO 8 GUESTS | 4 LUXURIOUS CABINS

Please note:

The rate is based on 4 guests
For additional guest the extra cost is \$300 per person, per night

ADDITIONAL INFO

ALL INCLUSIVE (NO APA)

- Rate includes vessel hire, 4 crew (Captain, Chef, Stewardess & Deckhand)
- Use of water toys, wharf fees, fuel, provisions
- Up to 4 hours cruising per day (additional cost for over 4 hours cruising)

ADDITIONAL COSTS

- All alcoholic beverages are on a consumption basis during the stay.
- **Bar tab payment terms:**
 - A \$2,000 bar tab is to be paid in full at the time of booking. Any unspent amount will be refunded at the completion of the charter. If the total expenditure exceeds the prepaid amount, the outstanding balance must be paid within seven days of receiving the final invoice

BYO BEVERAGES

- The main guest is welcome to bring a personal bottle of champagne or wine on board for the charter.
- Must be given to the crew on arrival and served by an RSA staff member.
- All other alcoholic beverages will be purchased from the vessel's bar, as part of the prepaid bar tab arrangement.

DURATION

- Charter rates are per 24-hour period, from 11 am arrival - 11 am departure the following day.
- If a specific time is required, please enquire for availability





CANAPE PACKAGES

Minimum Spend \$2,000 for a 4 hour Charter
Includes Private Chef for a Canapé Package

SILVER PACKAGE | \$100PP

5 Canape, 2 Substantial, 1 Dessert

- Heirloom Tomato, Burrata, olive – V, (VE no feta)
- Falafel, hummus, dukha VE
- Truffle Mushroom, parmesan Tarts – V, (VE no parmesan)
- Ceviche, coconut, lime, coriander, chili DF GF
- Karaage Chicken, Japanese Mayo, Sesame Seeds, Nori - GF
- Salted Chocolate Pistachio Brownie – N
- Wagyu mini beef burger, cheese, house pickles, milk buns
- Haloumi burger, rocket, relish, aioli – V

PLATINUM PACKAGE | \$128PP

8 Canape, 2 Substantial, 1 Dessert

- Heirloom Tomato, Burrata, olive – V, (VE no feta)
- Truffle Mushroom, parmesan Tarts – V, (VE no parmesan)
- Karaage Chicken, Japanese Mayo, Sesame Seeds, Nori – GF
- BBQ duck boa buns, shallot, hoisin
- Crab, fennel, limoncello, radish DF
- Coconut Snapper ceviche, coriander, lime, chili – DF – GF
- Lamb kofta, yogurt mint, dukha salt N
- Scallop shells, cauliflower, herb butter crumb
- Salted Chocolate Pistachio Brownie – N

- Lobster rolls, crème fraiche, caviar, potato crisps

OR

- Miso Salmon, pickled ginger, sesame, nori, cucumber GF DF

OR

- Tuna poke, avocado, wasabi, sesame, wakame boats GF DF

OR

- BBQ Chicken, smoked tomato tarragon vinaigrette, rocket GF DF

OR

- Braised Lamb shoulder, quinoa, chickpea, pomegranate molasses & parsley DF

GOLD PACKAGE | \$115PP

7 Canape, 1 Substantial, 1 Dessert

- Heirloom Tomato, Burrata, olive (VE no feta)
- Truffle Mushroom, parmesan Tarts – V, (VE no parmesan)
- Quattro fromage, Arancini V
- Karaage Chicken, Japanese Mayo, Sesame Seeds, Nori – GF
- Crab, fennel, limoncello, radish DF
- Coconut Snapper ceviche, coriander, lime, chili – DF – GF
- Chicken san choy bow, nam jim, herb salad GF
- Salted Chocolate Pistachio Brownie - N

- BBQ Chicken, smoked tomato tarragon vinaigrette, rocket GF.

OR

- Braised Lamb shoulder, quinoa, chickpea, pomegranate, mint, feta & parsley





GRAZING PLATTER

Grazing platters can be ordered for a min of 10 - 15 guests
when ordered in accompaniment of either the canapé or buffet platter packages

MEZZE PLATTER \$303

spiced olives, smoky eggplant, hummus, tapenades, marinated fetta,
Fattoush salad, pita chips – V

CURED MEATS \$317

salami, prosciutto, melon, smoked ham, spiced olives, grilled chorizo, pickled onions.

FROMAGE PLATE \$356

Australian cheese selection, tropical fruits, breadbasket, quince paste, lavosh

FRUIT PLATTER \$217

Selection of in season fresh fruit





KIDS MENU

CHEF REQUIRED

KIDS MENU | \$65 PER PERSON

1 x Fruit Plate, 1 x Main, 1 x Dessert

FRUIT PLATE

Selection of fresh seasonal fruit – Vegan

MAIN

Choose x 1 Option

1. Fish n chips, tartare, lemon – grilled (GF, DF) option available
OR
2. Chicken crumbed or grilled (GF, DF) sweet potato fries, Sausage roll, tomato sauce
OR
3. Pasta, tomato, parmesan cheese, pesto – GF option available Vegetarian
flatbread pizza, tomato, cheese, GF option available

DESSERT

Choose x 1 Option

1. Chocolate cookies with cream
OR
2. Banana pudding with berry jam





BUFFET MENU

NO CHEF REQUIRED ONBOARD
MINIMUM SPEND \$2,000

BUFFET PACKAGE \$170 PER PERSON

2 Canapés, Choose 2 Protein, Choose 2 Vegetarian / Salad,
Choose 1 Fruit Platter or Dessert Platter, Breadbasket

CANAPÉS

Chef's Selection of 2 Canapés

PROTEIN

Smoked chicken, spinach, chickpeas, smoked paprika yogurt, lemon thyme (GF)
Roast beef, rocket, grana Padano, cherry tomato, truffle aioli GF
Miso salmon, soba noodles, sesame, pickled ginger, Asian herbs GF, DF
Pulled lamb, feta, cous cous, currants, toasted almond N
Frittata, pea, mint, feta, spinach V, GF
Haloumi, lemon, caper, chili (mild), parsley salad V, GF
Salad and Vegetarian
Roasted root vege, salsa Verde, rocket VE, GF
Frittata, pea, mint, feta, spinach V, GF
Haloumi, lemon, caper, chili (mild), parsley salad V, GF
Charred turmeric cauliflower, kale slaw, curry leaves, pomegranate,
nuts n seeds, tahini yoghurt dressing N V GF
Quinoa, mint, tomato, lemon oil, tabouli VE GF
Chermoula potato salad with crispy chorizo, sweet corn, olives GF
Super greens, tamari sesame seeds; broccolini, Asian greens,
ponzu dressing VE GF
Basil Rocket Pesto, penne, tomato confit, parmesan V
Roast Beetroot, cumin, balsamic, lentil, parsley, pomegranate VE

FRUIT PLATTER

Selection of mixed seasonal fruits

DESSERT PLATTER

Chocolate pistachio brownie, Berry polenta cake, Fig friands, Sweet slices
GF options available





SEAFOOD

8 person minimum for each selection.

COLD SEAFOOD \$55 PER PERSON

Peeled Prawns . Oysters . Smoked Salmon . Bread roll . Lemon . Condiments

DELUXE COLD SEAFOOD \$65 PER PERSON

Peeled Prawns . Oysters . Smoked Salmon . Moreton Bay Bugs
Bread roll . Lemon . Condiments +ADD Lobster \$30 per person

SUSHI AND SASHIMI

SMALL \$90 (SERVES 6) | MEDIUM \$130 (SERVES 10) | LARGE \$185 (SERVES 15)

Selection of Sushi and Sashimi . Lemon . Soy . Ginger . Wasabi

DESSERT PLATTER

8 person minimum for each selection.

MIXED BROWNIES \$27.50 PER PERSON

Nutella Fudge . White Choc Macadamia . Caramel Blondie

MIXED PETIT FOURS \$38.50 PER PERSON

Choc Hazelnut Mousse Cake . Passionfruit Polenta Cakes (GF) .
Raspberry Cheesecake . White Choc and Macadamia Brownie

MIXED CUPCAKES \$22 PER PERSON

Selection of Iced Mini Cupcakes

SEVEN DEADLY SINS \$38.50 PER PERSON

Full of Everything Chocolate!

WILLY WONKA'S GARDEN \$33 PER PERSON

A colourful selection of Sweet Treats, Lollies and Fruit

GIRL'S DAY OUT \$33 PER PERSON

Choc dipped strawberries . Mini strawberry Cupcakes . Selection of Pink Sweet Treats.





BEVERAGE PACKAGES

GOLD PACKAGE | \$55PP/HR

SPARKLING

Ambal Veuve Ambal Cremant de Bourgogne
Brut France

PINOT GRIGIO

Le Monde Friuli Italy

CHARDONNAY

Neudorf Tiritiri Nelson New Zealand

ROSE'

Munity M Provence France

BEER

Corona / Peroni

SOFT DRINKS

SPARKLING WATER

PLATINUM PACKAGE | \$65PP/HR

CHAMPAGNE

Laurent Perrier La Cuvée Champagne France

SAUVIGNON / SEMILLON

Pierro LTC Margaret River Australia

CHARDONNAY

Giant Steps Yarra Valley Yarra Valley Australia

ROSE'

Minuty Prestige Provence France

PINOT NOIR

Amisfield Central Otago New Zealand

SHIRAZ

Torbreck The Struie Barossa Australia

BEER

Corona / Peroni

SOFT DRINKS

COCKTAILS | \$20 PER COCKTAIL

Maximum of 2 choices of cocktails per event.
Advise at the time of booking.

PREMIUM SPIRITS | \$18 PP PER HOUR

Maximum of 2 choices of cocktails per event.
Advise at the time of booking.

Please note:

- Consumption Bar must be signed off with the main guest and captain prior to disembarkation and paid within 7 days of receiving invoice.
- Package options may vary - subject to availability





BEVERAGE PACKAGES

LADIES PACKAGE | \$40PP/HR

APEROL SPRITZ

Aperol
Prosecco
Sparkling water

SPARKLING

Veuve de Paris
Blanc de Blanc
Bourgogne France

ROSE'

Rameau d'Or
Petit Amour
Languedoc France

SOFT DRINKS

SPARKLING WATER

GENTLEMAN'S PACKAGE | \$40PP/HR

DARK AND STORMY

Dark rum
Ginger beer
Lime juice
Sugar syrup

CHARDONNAY

Neudorf
Tiritiri
Nelson New Zealand

BEER

Corona
Peroni

SOFT DRINKS

SPARKLING WATER

NON ALCOHOLIC PACKAGE | \$30PP/HR

MOJITO MOCKTAIL

NON ALCOHOLIC PROSECCO

SOFT DRINKS / SPARKLING WATER

JUICE

TEA / COFFEE

Note:

If there are specific beverages you would like onboard we can accommodate requests - Subject to availability.





COCKTAILS

\$20 EACH

APEROL SPRITZ

aperol, prosecco, sparkling water

DARK & STORMY

dark rum, ginger beer, lime juice, sugar syrup

AMERICANO

campari, red vermouth, soda water, orange twist

MIMOSA

prosecco, orange juice

\$25 EACH

MOJITO

bacardi rum, lime juice, sugar syrup, soda, fresh mint

CAPIROSKA

vodka, fresh lime, sugar syrup

MARGARITA

tequila, triple sec, lime juice

DAIQUIRI

white rum, lime juice, sugar syrup

PINA COLADA

white rum, coconut cream, pineapple juice

ESPRESSO MARTINI

vodka, kahlua, espresso coffee

WHISKEY SOUR

bourbon whiskey, dash egg white, lemon juice, sugar syrup

AMARETTO SOUR

amaretto, lemon juice, sugar syrup, egg white

NEGRONI

campari, sweet vermouth, gin

AURORA'S SECRET

kahlua, frangelico, coconut water, lime juice, sugar syrup

AURORA LUX

gin, ginger ale, cranberry juice

