



## DAY CHARTER RATES

### LOW SEASON | FEBRUARY - OCTOBER

HOURLY RATE | 4HR MIN. \$2,400

6 HOUR CHARTER RATE \$13,000

8 HOUR CHARTER RATE \$16,000

### PEAK SEASON | NOVEMBER - JANUARY

HOURLY RATE | 4HR MIN. \$2,600

6 HOUR CHARTER RATE \$14,400

8 HOUR CHARTER RATE \$17,600

Includes:

Vessel Hire, Marine Crew & Fuel

Access to 1 Guest Cabin & Bathroom Stand Up Paddleboards x 2  
(Day Only) Inflatable Lounger (Day Only)

## TERM CHARTER RATES

### JANUARY - NOVEMBER

OVERNIGHT RATE \$17,600 per night

WEEKLY RATE \$104,500 per week

APA 30%

### Charter Inclusions

- Full access to all guest areas
- Luxury accommodation
- Fully crewed including personal chef
- Custom itinerary
- Tailored menu based on preferences
- Shore Thing Waverider Tender
- Ocean beach club & toys
- Fishing gear
- Snorkelling gear

### A.P.A. (Advance Provisioning Allowance)

An allowance of up to 30% of the yacht hire, paid on top of the charter fee, to cover all running costs such as fuel, berthing, food, beverages, crew expenses, and special requests. The captain will update you on spending throughout the charter. Any unused amount is refunded after the trip, and any overspend must be settled at the end of the charter.

## ADDITIONAL PRICING

TRANSFER FEE FROM \$1,950

TENDER HIRE \$1,950 (8 pax)  
(4-hour hire)

ADDITIONAL CABIN \$300

JACUZZI HIRE \$950 (6 pax)

OCEAN BEACH CLUB \$2,250  
(Min 6hr inclusive lifeguard)

BEACH TOWEL HIRE BYO (FOC)  
or \$5 pp

SERVICE CREW \$115 per hour  
1:10 Guest

LIFE GUARD/ DECKHAND \$120 per hour

PUBLIC HOLIDAYS Vessel Hire 25%  
Food & Bev 25%  
Service Crew & Chef 100%

POA

Security  
DJ & Live Entertainment  
Floral & Balloon Decorations  
Bump-in / Bump-Out  
Relocation Fees

### CHEF FEES \$140 PER HOUR PER CHEF

CANAPÉ DINING

1 chef per 50 guests

BUFFET DINING

1 chef per 40 guests

FINE DINING

1 chef per 12 guests

\*Alternate serve 1 chef per 10 guests

STATIONS

1 chef per 30 guests.





## CANAPE MENU

MINIMUM ORDER 20 GUESTS

MINIMUM SPEND OF \$1,800

Chef required for every 50 guests – \$140/hr

### COASTAL CANAPE PACKAGE | \$80PP

9 Canapés

#### Canapes

Mini Queensland prawn cocktail bites  
Crispy coconut chicken bites with mango aioli  
Tomato & basil bruschetta on toasted sourdough  
Mini pumpkin danish with whipped ricotta and caramelised onion  
Watermelon, feta & mint skewers (V)  
Beef cheeseburger sliders  
Thai vegetable spring rolls with sweet chilli (V)  
Tropical fruit skewers (V)  
Mini fish tacos

### REEF CANAPE PACKAGE | \$95PP

8 Canapés, 1 Substantial, 1 Dessert

#### Canapes

Seared Queensland scallops with citrus dressing, served in shell  
Fresh tuna tartare rice crisps — rice paper crisp, tuna, mango, wakame  
Beef eye fillet crostini with truffle cream, micro herbs  
Baked tiger prawns with citrus butter and herbs  
Pork belly and pineapple skewers, grilled  
Duck Bellini — sliced duck breast, mini pancakes, cucumber, plum sauce  
Stracciatella with heirloom tomato & basil oil toast (V)  
Thai vegetable spring rolls with sweet chilli (V)  
Mini lobster rolls — brioche toast, lobster filling, chives  
Chef's selection dessert canapé

### PEARL CANAPE PACKAGE | \$120PP

9 Canapés, 1 Substantial, 1 Dessert

#### Canapes

Freshly shucked oysters with finger lime mignonette  
Moreton Bay bug brioche rolls, micro herbs  
Homemade spinach and feta ravioli bites (V)  
Wagyu beef tataki with ponzu, sweet potato mash  
Smoked salmon blinis with crème fraîche  
Maple chicken waffle bites  
Mushroom arancini with truffle aioli (V)  
Fresh reef fish ceviche with coconut & lime  
Pork belly and pineapple skewers  
Tiger prawn bao bun with chimichurri and homemade pickles  
Chef's selection dessert canapé

#### CANAPE MENUS

Add any Canape item = \$9.50





## BUFFET MENU

MINIMUM ORDER 14 GUESTS

MINIMUM SPEND OF \$1,800

Chef required for every 40 guests – \$140/hr

### TROPICAL ISLAND BUFFET MENU | \$125PP

1 Canapés, 4 Salads, 3 Sides, 3 Mains, 1 Dessert

#### Salads

- Tropical mango & avocado salad
- Watermelon, cucumber & mint salad
- Baby cos Caesar
- Roast pumpkin and chickpea salad

#### Mains

- whole reef fish
- Coconut chicken with lime
- Grilled beef sirloin

#### Sides

- Chargrilled seasonal vegetables
- Steamed jasmine rice
- Garlic smashed Christ potato's
- Warm artisan bread
- Whipped butter

#### Dessert

- Pavlova BarFresh berries
- Tropical fruits
- Vanilla cream
- Passionfruit curd

### SEAFOOD BUFFET MENU | \$150PP

1 Station, 4 Salads, 4 Mains, 1 Dessert

#### Fresh Seafood

- Freshly shucked oysters
- Scallop
- Moreton Bay bugs
- Fresh sashimi/sushi selection

#### Hot Selection

- Grilled reef fish
- Garlic butter prawns
- Seafood paella
- Fish Taco

#### Salads

- Mango salad
- Asian slaw
- Mediterranean couscous
- Green salad with citrus dressing

#### Bread selection

- Whipped herb butter

#### Dessert

- Tropical Dessert Table
- Berry panna cotta
- Mango choux bun
- Mini pavlovas
- Passionfruit tartlets
- Fresh tropical fruit

### SIZZLE BBQ BUFFET MENU | \$145PP

1 Canapes, 4 Salads, 3 Sides, 5 Mains, 1 Dessert

#### From the Grill

- Queensland tiger prawns
- Local reef fish
- Rump steak
- Lamb cutlets
- Gourmet sausages
- Gourmet chicken skewers

#### Salads

- Classic potato salad
- Coleslaw
- Greek salad
- Garden salad

#### Sides

- Grilled corn
- Garlic bread
- Roasted baby potatoes

#### Sauces

- Chimichurri
- Pepper sauce
- Garlic butter
- Corn salsa
- Desserts- Chefs' selection of classic Australian desserts

#### CANAPE MENUS

Add any Canape item = \$9.50





## FOOD STATION

**MINIMUM SPEND OF \$1,800**

*Chef required for every 30 guests – \$140/hr*

### SIGNATURE STATIONS

#### GRAZING ANTIPASTO STATION

**\$42.00 PER PERSON**

Grilled, marinated vegetables, freshly baked crusty bread, sliced salami, prosciutto, cured meats and olives, all served on quality wooden boards and platters. A selection of local and international cheese, dried fruits, fruit paste and assorted crackers.

#### SEAFOOD ICE BAR

**\$48.00 PER PERSON**

Assorted sushi, fresh prawns (2pp), Sydney Rock Oysters (1pp), Pacific oysters (1pp), dipping sauces served on crushed ice.

#### OYSTER SHUCKING STATION

**\$22.00 PER PERSON**

**Add a live oyster shucker for \$600**

Fresh live assorted Sydney Rock and Pacific oysters shucked to order live in front of your guests, served with assorted dressings & sauces, fresh lemon and lime wedges.

#### WHOLE BAKED HONEY LEG HAM

**\$635.00**

Whole honey baked leg ham with various mustards, relishes and damper style bread rolls. Suitable for 50 to 70 guests with other food selections.

### SWELL STATIONS

#### PASTA STATION

**\$35.00 PER PERSON**

Elevate your onboard dining experience with a live pasta station, where our chefs prepare refined Italian classics to order using premium ingredients. Each dish is cooked fresh and tailored to guest preferences.

##### Selection includes:

- Creamy fettuccini made to order by chef
- Beef ragu linguini
- Pumpkin gnocchi

##### Italian Dessert Selection

- Tiramisu
- Cannoli
- Affogato

All Stations are available in conjunction with a catering package and are designed to elevate your charter catering options.

#### SIGNATURE SEAFOOD STATION

**\$95.00 PER PERSON**

##### Fresh Seafood

- Oysters
- Tiger prawns
- Moreton Bay bugs
- Fresh Sashimi
- Fresh sushi
- Scallops

##### Dessert

- Champagne & Berry Dessert Bar
- Vanilla panna cotta
- Chocolate mousse
- Fresh strawberries
- Champagne jelly
- White chocolate bark





## KIDS MENU

### SPROUTS MENU | \$50.00 PER CHILD

(14 YEARS OLD AND UNDER)

2 Canapes, 3 Sides, 3 Mains, 1 Dessert

#### Main Selection

- Petite sausage rolls with BBQ sauce  
chicken strips, tomato sauce
- Miniature ham and cheese quiche
- Penne bolognaise

#### Dessert

- seasonal fruit skewers (v) (gf)

## BYO CATERING

**\$5 PER PERSON / HR**

On Application

Non-Peak Season

Available for up to 70 pax

Shore Thing supplies use of galley, cutlery, plates, platters,  
standard condiments, serviettes.





## BEVERAGE PACKAGES

### SOFT DRINKS PACKAGE | \$5PP / HR

**COCA COLA**

**DIET COCA COLA**

**SPRITE**

**SOLO LEMON**

**SCWEPPE'S GINGER BEER**

**SCHWEPPE'S SODA WATER**

**SCHWEPPE'S TONIC WATER**

**TEA & COFFEE**

**STILL & SPARKLING WATER**

*All Children Under 5 Years – Complimentary Soft Drinks Package.  
Children Over 9 Years Old must purchase a Soft Drinks Package*

### BYO BEVERAGES | \$5PP / HR

**BYO is only available upon request**

*BYO Includes cup ware, ice and soft drinks package.*

*The Shore Thing crew can accept delivery prior to your charter date, given sufficient time for chilling. We kindly request for delivery date to be arranged prior to charter and is subject to availability*





## BEVERAGE PACKAGES

### SELECT BEVERAGE BAR PACKAGE

**\$20.00 PER PERSON / PER HOUR**

#### PROSECCO

Squealing Pig Prosecco

#### WHITE WINE

Squealing Pig Pinot Gris

#### ROSE WINE

Squealing Pig Rose

#### RED WINE

Squealing Pig Shiraz

#### BEER & CIDER

Corona, Peroni, Great Northern Super

Crisp 3.5%, Seltzers

**Inclusive of Soft Drinks Package**

### SOLACE BEVERAGE BAR PACKAGE

**\$40.00 PER PERSON / PER HOUR**

#### CHAMPAGNE

Vueve Clicquot Yellow Label Naked

#### WHITE WINE

Shaw & Smith Adelaide Hills Sauvignon Blanc

Shaw & Smith M3 Chardonnay

#### ROSE WINE

Chateau d'Esclans Whispering Angel

#### RED WINE

Penfolds Maxs Cabernet Sauvigno

#### BEER & CIDER

Corona, Peroni, Great Northern Super Crisp

3.5%, Seltzers

**Inclusive of Soft Drinks Package**

### Signature Champagne Upgrade

**\$15.00 per person / hour**

Billecart-Salmon Brut Reserve NV Inclusive of Soft Drinks Package

### SIGNATURE BEVERAGE BAR PACKAGE

**\$30.00 PER PERSON / PER HOUR**

#### PROSECCO

Squealing Pig Prosecco

#### CHAMPAGNE

Moet & Chandon Brut Imperial

#### WHITE WINE

Squealing Pig Pinot Gris Shaw & Smith

Adelaide Hills Sauvignon Blanc

#### ROSE WINE

Squealing Pig Rose

Maison Saint AIX Dry Rose

#### RED WINE

Squealing Pig Shiraz

Long Story Short 26 Maples Pinot Noir

#### BEER & CIDER

Corona, Peroni, Great Northern Super Crisp

3.5%, Seltzers

**Inclusive of Soft Drinks Package**

### SIGNATURE UPGRADE

**\$15.00 PER PERSON / PER HOUR**

#### Vodka

Grey Goose

#### Gin

Hendricks Gin

#### Rum

Sailor Jerry's Bourbon Woodford Reserve

#### Scotch

Glenmorangie 10 Year Tequila Patron

*Available for purchase in conjunction with a Beer & Wine Menu*

**Inclusive of Soft Drinks Package**





## BEVERAGE PACKAGES

### SIGNATURE COCKTAILS | \$25 EACH

Minimum 20 Purchase Per Cocktail – Pre-Order Only

- ESPRESSO MARTINI
- OLD FASHIONED
- MOJITO
- MOSCOW MULE
- APEROL SPRITZ
- WHISKEY SPRITZ
- COSMOPOLITAN
- PINA COLADA

\*CUSTOM MADE

### ON CONSUMPTION

**\$3000 Minimum Spend**

Available on request

#### SPARKLING

- Squealing Pig Prosecco \$58 per bottle

#### CHAMPAGNE

- Moët & Chandon Brut Impérial \$180 per bottle
- Veuve Clicquot Yellow Label \$210 per bottle
- Billecart-Salmon Brut Réserve NV \$290 per bottle

#### WHITE WINE

- Squealing Pig Pinot Gris \$58 per bottle
- Shaw & Smith Sauvignon Blanc \$78 per bottle
- Shaw & Smith M3 Chardonnay \$92 per bottle

#### ROSÉ

- Squealing Pig Rosé \$58 per bottle
- Maison Saint AIX Rosé \$78 per bottle
- Whispering Angel \$92 per bottle

#### RED WINE

- Squealing Pig Shiraz \$58 per bottle
- Long Story Short Pinot Noir \$68 per bottle
- Penfolds Max's Cabernet Sauvignon \$68 per bottle

#### BEER (PER CARTON)

- Corona (24 pack) \$170 per carton
- Peroni (24 pack) \$170 per carton
- Great Northern Super Crisp 3.5% (24 pack) \$150 per carton

#### SELTZERS (PER CARTON)

- Seltzers (24 pack) \$260 per carton

#### SPIRITS

- Grey Goose Vodka \$220 per bottle
- Hendrick's Gin \$220 per bottle
- Sailor Jerry's Rum \$180 per bottle
- Woodford Reserve Bourbon \$240 per bottle
- Glenmorangie 10 Year \$270 per bottle
- Patrón Tequila \$280 per bottle

Please Note:

- Consumption Bar is only available on request
- Unavailable during Peak Season
- Available for purchase in conjunction with a Soft Drinks Package

