



VESSEL HIRE | 4 HOUR MINIMUM

OFF PEAK

APRIL – SEPTEMBER \$400 per hour

PEAK | OCTOBER – MARCH | EXCEPT DECEMBER

SUNDAY – FRIDAY \$450 per hour

SATURDAY \$500 per hour

DECEMBER

SUNDAY – FRIDAY \$475 per hour

SATURDAY \$550 per hour

Note: Bucks Parties (max 25 guests only) Topless allowed; no full nudity (charter will be terminated)

PUBLIC HOLIDAY | 4 HOUR CHARTER

CHRISTMAS DAY, BOXING DAY, NEW YEAR'S DAY & AUSTRALIA DAY \$3,000

ADDITIONAL PRICING

WHARF FEES \$50 per touch

Manly Wharf (weather dependant) - \$100 travel fee applies (per way)

PUBLIC HOLIDAY SURCHARGE 20%

BYO AMENITIES FEE \$150

Includes disposable plates, cutlery, cups & napkins & rubbish removal. BYO ice.

SOUNDBOX PARTY SPEAKER HIRE \$100

Recommended for parties or guests who prefer louder music. Otherwise, there is a Bluetooth sound system on board at no extra cost.

PRE-ACCESS FEE \$100

Early access to drop off BYO supplies or decorate takes place at Lavender Bay (subject to boat availability).

Guest Setup Team: A maximum of 2 guests are welcome onboard during early access and may stay on the boat as it travels to pick up the rest of your group

Decorating Rules:

- Balloons are fine and wind-proof banners are highly recommended.
- Please use string or zip ties to secure items. Tape or adhesives that leave residue are not permitted.
- Kindly share your decoration plans with us in advance so we can help ensure a smooth setup.





GRAZING PLATTERS

GRAZING PLATTERS INCUR A \$100 DELIVERY FEE

GRAZING PLATTERS \$290 EACH

(serves 15-20 guests)

ANTIPASTO PLATTER

Prosciutto, salami, smoked ham, cheddar, French cream brie, cornichon, slow cooked olives, tomato relish, baba ghanoush, hummus, grapes & berries, sourdough crostini, grissini and crackers).

CHARCUTERIE PLATTER

Prosciutto, salami, smoked ham, braciola, cornichon, slow cooked olives, tomato relish, baba ghanoush, hummus, crackers and French baguette).

CHEESE PLATTER

Cheese Platter - cheddar, French cream brie, blue cheese, quince, grapes & berries, dried fruits, crackers and nuts).

FRESH FRUIT PLATTER

Selection of fresh seasonal fruits

MEZZE VEGETARIAN PLATTER

Grilled vegetables, marinated feta, bocconcini, veggies crudité, dolmades, slow cooked olives, filled baby bell peppers, baba ghanoush, hummus, beetroot hummus, tzatziki, pita bread, sourdough crostini, grissini and lavosh).

SEAFOOD PLATTER (SERVES 6)

\$355 PER PLATTER

Peeled prawns (2pp), Pacific oysters (2pp), salmon sashimi (2pp), lemon wedges, mignonette and seafood sauce)

