



VESSEL HIRE

APRIL - SEPTEMBER

2- HOUR (POA)	\$2,750
3- HOUR (POA)	\$3,575
4hrs+ hire	
MON - WED	\$950 per hour
THURS - FRI	\$1,000 per hour
SATURDAY	\$1,100 per hour
SUNDAY	\$1,000 per hour

OCTOBER

2- HOUR (POA)	\$3,375
3- HOUR (POA)	\$4,385
4hrs+ hire	
MON - WED	\$1,000 per hour
THURS - FRI	\$1,150 per hour
SATURDAY	\$1,350 per hour
SUNDAY	\$1,200 per hour

NOVEMBER & JANUARY - MARCH

2- HOUR (POA)	\$3,625
3- HOUR (POA)	\$4,715
4hrs+ hire	
MON - WED	\$1,100 per hour
THURS - FRI	\$1,200 per hour
SATURDAY	\$1,450 per hour
SUNDAY	\$1,350 per hour

DECEMBER

2- HOUR (POA)	\$3,875
3- HOUR (POA)	\$5,035
4hrs+ hire	
MON - WED	\$1,250 per hour
THURS - FRI	\$1,500 per hour
SATURDAY	\$1,550 per hour
SUNDAY	\$1,450 per hour

QUOTED RATES EXCLUDE PUBLIC HOLIDAYS OR SPECIAL DAYS

QUOTED RATES FOR DAY CHARTERS BETWEEN 9AM AND 5PM OR EVENING CHARTER BETWEEN 6PM AND 10PM.
ALL OTHER TIMES SUBJECT TO APPROVAL AND RATE VARIATION





ADDITIONAL PRICING

WAITSTAFF

4 hours

\$75

per staff, per hour

STAFF-TO-GUEST RATIO

1-12 pax

1 waitstaff

13+ pax

2 waitstaff

- 3rd crew is optional. You can add a 3rd crew for a more premium service.

INFLATABLE POOL

\$250

AMENITIES FEE (BYO FOOD & DRINKS)

\$15 per person

The Amenity fee includes the following:

- Premium Champagne, Wine, Drinking Glasses
- Cutlery, Dinner Plates, Side Plates, Desert Bowls
- Serving Platters, Serviettes, Salt / Pepper
- Hand Towels, Bath Towels
- Toiletries, Soap, Clean Linen and interior furnishings
- Use of One full size Fridge, One Half Size Fridge and Large Esky
- Supply of ice & use of Ice Buckets
- BYO Drinks delivery prior to charter & pickup following day
- Removal of Rubbish and Recycling
- Vessel cleaning (Standard)
- Laundry of linen
- Provision of public liability insurance

WHARF FEE

\$50 per visit

Operating Zone (Wharf Fees only):

- Drummoyne Ferry Wharf to Rose Bay
- Travel Fees for Additional Locations
- + ¼ hr Boat Hire
- Watson's Bay / Hunter's Hill
- + ½ hr Boat Hire
- Manly / Balmoral / Cabarita
- + ¾ hr Boat Hire
- The SPIT, Olympic Park
- + 1 hr Boat Hire
- Northbridge / Parramatta

PLEASE NOTE

Charter Hours & Pickups

- **Standard Timeslots:** Day charters run between 9:00 AM – 5:00 PM; evening charters run between 6:00 PM – 10:00 PM. Other times are subject to approval.

- **Minimum Hire:** 4-hour minimum duration. Shorter duration is POA

- **Travel Fees:** Additional travel charges apply for pickups/drop-offs past Drummoyne Ferry Wharf or Rose Bay Ferry Wharf.

Onboard Guidelines & Footwear

- **Footwear Policy:** High heels are not allowed. Please wear non-marking, non-black soft-soled shoes only.
- **Smoking Policy:** Smoking is strictly permitted only while stationary in designated areas. (A \$200–\$500 cleaning fee applies for non-compliance).
- **Care & Cleanliness:** Please treat the vessel with care. Additional cleaning fees (\$200) or blockage fees (\$200–\$400) apply for excessive mess, spillages, un-removed decorations, or toilet blockages.
- **Guest Conduct:** Safe and respectful behavior is expected at all times. Antisocial behavior or unsafe conditions may lead to charter termination without refund.





CANAPE MENU

Catering Delivery Fee Applies: \$50

CANAPE 1 (6 PIECES) | \$34PP (MIN 10 PAX)

- Smoked Salmon Tartlet
- Moroccan Cocktail Pie (Vegan)
- Cumin Spiced Lamb Kofta (GF)
- Spicy Chicken Empanada
- Prawn rice paper parcels (GF)
- Arancini –(V) (GF)

CANAPE 2 (12 PIECES) | \$60PP (MIN 10 PAX)

- Moroccan Cocktail Pie (Vegan)
- Arancini – X 2 Mushroom/Parmesan/Truffle Mayo (V) (GF)
- Petite Chicken & Leek Pie -Celery / Spring Onions
- Prawn rice paper parcels – Mint / Coriander / Chili Sauce X 2(GF)
- Best Market Oysters – Lime Emulsion X 2(GF)
- Sugar Cane Prawns – Coconut Dusted / Lime Sauce
- Pumpkin Goats Cheese Tartlet – Caramelised Onion / Pine-nut
- Smoked Salmon Tartlet – Puff Pastry / Shallots / Dill
- Skewered Lamb Kofta X 2 -Cumin Spiced / Cucumber Tzatziki

CANAPE 3 (14 PIECES) | \$70PP (MIN 10 PAX)

- Moroccan Cocktail Pie (Vegan)
- Arancini – Blue Cheese / Caramelised Onion (V) (GF)
- Prawn rice paper parcels – Mint / Coriander / Chili Sauce (GF)
- Mexican chicken empanada – Light Garlic Lime Dip
- Satay Peanut Coconut Sambal – Coriander / Dry Fried Onion (Halal) (GF)
- Mini Peking duck pancakes – Hoisin Sauce, Cucumber and Shallot
- Best Market Oysters – Lime Emulsion (GF)
- Sugar Cane Prawns – Coconut Dusted / Lime Sauce
- Assorted Nori – Fish / Prawn / Chicken / Veg / Egg
- Smoked Salmon Tartlet – Puff Pastry / Shallots / Dill
- Steak Green Peppercorn Pie – Tomato Sauce
- Charred Salmon, Sweet Soy and Fresh Basil (GF)
- Poached Coffs Harbour Prawns, Harrisia Aioli (GF)
- Steamed chicken, shiso cress, rice paper rolls (GF, DF)





BBQ MENU

Catering Delivery Fee Applies: \$50

THREE COURSE PREMIUM BBQ MENU \$78PP (MAX 8 PASSENGERS)

CHARCUTERIE / ANTIPASTO

Bresaola / Prosciutto / Salami / Eggplant ~ Chickpea ~ Tzatziki Dip /Vege Crudités / Olives / Feta/
Bread / Crackers

MAIN

Peppered Rump Steak
Chimichurri Sauce on the side
Mediterranean Spiced Chicken Tenderloin
Honey Mustard Dressing

QUINOA SALAD

Roast Pumpkin / Coconut / Seeds / Mint

GREEK SALAD

Marinated Feta / Kalamata Olive / Plum Tomato / Cucumber / Red Onion / Crisp Lettuce /
Lemon Oregano Dressing

CLASSIC POTATO SALAD

Potato / Parsley / Dill Pickles / Egg Mustard Mayonnaise / Spring Onion Crusty French Baguette

DESSERT

Chocolate Brownies
Cheese Platte





BUFFET MENU

Catering Delivery Fee Applies: \$50

BUFFET MENU 1 | \$44PP (MINIMUM 10)

- Charcuterie/Antipasto
- Traditional Thai beef salad with Thai basil and Nam Jim dressing
- Lemon thyme roast chicken
- Quinoa Salad
- Kumera Salad
- Crusty French Baguette

BUFFET MENU 2 | \$53PP (MINIMUM 10)

- Charcuterie/Antipasto
- Traditional Thai beef salad with Thai basil and Nam Jim dressing
- Lemon thyme roast chicken
- Smoked Salmon
- Kumera Salad
- Exotic Rice Salad
- Crusty French Baguette
- Caramelised onion pumpkin and pepper Polenta Tart

ASIAN THEME BUFFET MENU | \$67PP (MINIMUM 15)

- Satay Peanut Coconut Sambal – Coriander / Dry Fried Onion (Halal)
- Peking Duck Spring Roll – Hoisin Plum Dipping Sauce
- Dumplings -Prawn w Soy & Hot Chili ~ Pork Dim Sim w Ginger Soy ~ Vegan
- Marinated Ocean Trout – Ginger Soy / Baked / Crispy Skin / Snow Peas
- Tofu & Black Mushrooms – Julianne Carrots / Chili Sesame Oil Dressing
- Drunken Chicken Breast – Szechuan Star Anise Master Stock
- Braised King Prawns – Broccolini / Garlic / Chili
- BBQ Pork Noodles -BBQ Pork / Curried Singapore Noodles / Shallot / Julienne Carrots
- Chinese Greens – Pak Choi or Choy Sum / Oyster Sauce
- Fresh Fruit Platter -Seasonal Best / Sliced / Skin Off
- Steamed Rice
- Custard Tart





PLATTERS MENU

Ideal for small groups as a meal or for snacks for larger groups. Minimum order of 3 platters.

CHARCUTERIE / ANTIPASTO PLATTER | \$120

Bresaola / Prosciutto / Salami / Eggplant ~ Chickpea
~Tzatziki Dip / Vege Crudités / Olives / Feta / Bread / Crackers

SEAFOOD PLATTER | \$137

Oysters (12), King Prawns (12), Smoked Salmon (12 Slices) Accompaniments / Baguette

VEGETARIAN ANTIPASTI & MEZZE PLATTER | \$120

Hummus / Baba Ganoush / Grilled Vegetables / Dolmades / Olives / Bocconcini
Pickled Vegetables / Grissini / Lavosh / Turkish

SUSHI PLATTER – NORI | \$120

Salmon / Tuna / Teriyaki Chicken / California / Tempura Prawn / Tofu / Egg / Cucumber / Avocado

SMOKED SALMON PLATTER | \$120

Crusty Baguette / Grilled Lemon / Capers / Pickled Red Onion / Dill / Horseradish Cream

CHEESE PLATTER | \$120

Australian & Imported / Cheddar / Wash Rind / Blue / Brie / Crackers / Dried Fruits / Nuts

BAKED BITES PLATTER | \$120

(27 Pieces)

RICE PAPER ROLL PLATTER | \$100

(10 Rolls In Total / Cut In Half)

POINT SANDWICH PLATTER | \$100

(10 Sandwiches in Total)

WRAPS PLATTER | \$62

(12 Pieces in Total)

FRESH FRUIT PLATTER | \$69

Seasonal Best / Sliced / Skin Off

SWEET TREATS PLATTER | \$69

Double Chocolate Brownie Square / Passion-Fruit Polenta Cake / French Macaroons





BEVERAGE PACKAGES

NON-ALCOHOLIC BEVERAGE PACKAGE

\$6.25 PER PERSON PER HOUR

Orange Juice
Lemonade
Coke
Still Mineral Water
Sparkling Mineral water
Coffee and Tea
Includes ice

CONSUMPTION BAR

Prometheus Beverages on Consumption

SOFT DRINKS

\$5 PER GLASS

Coke
Lemonade
Sparkling Water
Mineral Water
Orange Juice

