



VESSEL HIRE

DECEMBER

MONDAY - SUNDAY | 4 HOURS MIN

\$950 per hour

NOVEMBER - MARCH

MONDAY - SUNDAY | 3 HOURS MIN

\$900 per hour

APRIL - OCTOBER

MONDAY - SUNDAY | 3 HOURS MIN

\$800 per hour

BUCK'S PARTIES MAX 3 HRS MAX 20 GUESTS

ADDITIONAL PRICING

BYO FOOD \$150
BYO DRINKS \$150

*Includes: cutlery, plates, glasses, platter trays,
ice, esky, serviettes & garbage disposal.*

WAITSTAFF \$250
\$50 per hour thereafter

0-10 GUEST No cost
11-20 GUEST 1 Staff
21+ GUEST 2 Staff

WATER TOY \$50
Includes a large pontoon, small kids paddle board and pool noodles.

PUBLIC HOLIDAY SURCHARGE 20%

WHARF FEES \$50 per touch

Notes: White sole shoes or boat shoes only. We can supply slippers for \$3 each or guests can go bare feet. Buck's parties max 3 hrs & max 20 guests





BBQ MENU

Minimum order of 10 pax

GOURMET PIZZAS | \$31 EACH

All varieties from Crust Pizza delivered to the boat (V, VG, GF options also available)

BUFFET OPTION \$83 PP

Cheese platter, platter of fresh prawns, leg of ham (sliced and served chilled), creamy potato salad, green salad, bread rolls, petit desserts

PLATTERS (SERVES 10-15PPL)

AnIpasto platter (V)	\$176
Charcuterie platter	\$176
Assortment of dips with vegetable sticks and crackers (V)	\$132
Cheese platter with fruit and crackers (V)	\$176
Prawn platter	\$275
Prawn and oyster platter with lemon wedges and cocktail sauce	\$275
Seasonal fruit platter	\$165
Rice Paper Rolls x20 Chicken & Vegetarian	\$165

BBQ PACKAGES

BBQ 1 | \$33 PP

Sausages, onions, green salad, bread rolls and condiments

BBQ 2 | \$44 PP

Potato crisps, BBQ chicken pieces, beef & chicken sausages, potato salad, green salad and bread rolls.

BBQ 3 | \$88 PP

AnIpasto platter, lamb chops, Australian Baked Tasmanian Salmon, beef & chicken sausages, potato salad, green salad and bread rolls, assorted desserts.

BBQ 4 | \$116 PP

AnIpasto platter, Gourmet Pork and Fennel sausages
Butterfly king prawns w garlic butter & aioli
BBQ Lamb Cutlets w spicy Australian dukka marinade.
Salad Heirloom Tomato Dill, Basil & Persian
Feta. (GF, V) Salad Avocado, Snow Pea, Mint, Snap pea & Mozzarella (GF, V) Breads (V)

V = VEGETARIAN VG = VEGAN GF = GLUTEN FREE





BEVERAGE PACKAGES

BEVERAGE PACKAGE 1 | \$25 PP/PH

3 hour minimum

Includes unlimited sparkling, white and red wine, beer, soft drinks, tea and coffee

BEVERAGE PACKAGE 2 | \$30 PP/PH

3 hour minimum

Includes unlimited Champagne, White and Red Wine, Beer, Spirits and non alcoholic drinks

NON-ALCOHOLIC | \$10 PP/PH

Includes unlimited soft drinks, juice, tea and coffee

ON CONSUMPTION BAR

Order freely from our beverage list while on board.

Settle the total bill at the conclusion of your charter. (Wine by the bottle, spirits by the glass.)

Champagne — \$120

Moët

Sparkling Wine — \$45

Jansz

White Wine — \$35 each

- Pepper Tree — Semillon Sauvignon Blanc
- Pepper Tree — Chardonnay
- Chapel Hill The Parson — Pinot Grigio
-

Red Wine — \$80 each

- Penfolds Bin 8 Shiraz Cabernet
-

Beer — \$12 each

- Asahi
- Corona
- Great Northern

Spirits (30ml) — \$15 each

- Grey Goose Vodka
- Tanqueray Gin
- Proper No. 12 Irish Whiskey
- Jim Beam Bourbon
- Jack Daniel's Old No. 7 Tennessee Whiskey
- Sailor Jerry Spiced Rum

Non-Alcoholic — \$5 each

By the glass

- Coke
- Coke Zero
- Sprite
- Ginger Beer
- Lemon Lime Bitters
- Sparkling Water
- Orange Juice
- Apple Juice
- Tea & Coffee

NO SHOTS ALLOWED. PRICES INCLUDE MIXERS.

SPECIAL REQUEST SPIRITS ARE AVAILABLE WITH NOTICE AND POA.

ALCOHOL IS SERVED IN ACCORDANCE WITH RESPONSIBLE SERVICE OF ALCOHOL (RSA) LEGISLATION

WE RESERVE THE RIGHT TO REFUSE SERVICE OR LIMIT CONSUMPTION TO PREVENT INTOXICATION AND ENSURE GUEST SAFETY.

