



VESSEL HIRE

HOURLY RATE	\$2,400 per hour
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6-HOUR CHARTER	\$13,800
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8-HOUR CHARTER	\$17,600
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TERM CHARTER

2 NIGHTS, ALL INCLUSIVE	\$17,950
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3+ NIGHTS, ALL INCLUSIVE	\$15,900 per night
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ADDITIONAL PRICING

PUBLIC HOLIDAY SURCHARGE

VESSEL, CATERING AND BEVERAGES	25%
CHEF & CREW	100%

WHARF FEES	\$50 per wharf
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BYO BEVERAGE - ON REQUEST	\$25 per person
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BYO CATERING - ON REQUEST	\$15 per person
<i>Substantial compliance with RSA must be pre-prepared.</i>	

WAITSTAFF	\$400 for 4 hours per staff,
<i>1 waitstaff per 10 guests</i>	\$85 per hour thereafter

CHEF	\$560 for the first 4 hours
	\$120 thereafter

FUN AIR WATERSLIDE	\$2,800 (min 5 hour charter)
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AQUA POOL	\$850
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TOWELS	BYO or \$10 pp
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JACUZZI	\$850
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PRE-ACCESS

1 HOUR	\$500
2 HOURS	\$800

Please note: No shoes on board



CANAPE MENU

SILVER SELECTION \$85 PP

Choose 5 canapés, 2 substantial, 1 dessert

GOLD SELECTION \$95 PP

Choose 7 canapés, 1 substantial, 1 dessert

PREMIUM SELECTION \$105 PP

Choose 8 canapés, 2 substantial, 1 dessert

CANAPE'S

- Heirloom Tomato, Burrata, olive (v)
- Falafel, hummus, dukha (v)
- Truffle Mushroom, parmesan Tarts (v)
- Ceviche, coconut, lime, coriander, chili (df, gf)
- 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)
- Lamb kofta, yogurt mint, dukha salt - contains nuts
- Scallop shells, cauliflower, herb butter crumb

SUBSTANTIAL

- Wagyu mini beef burger, cheese, house pickles, milk buns
- Haloumi burger, rocket, relish, aioli (v)
- BBQ Chicken, smoked tomato tarragon vinaigrette, rocket (gf)
- Braised Lamb shoulder, quinoa, chickpea, pomegranate, mint, feta & parsley
- Lobster rolls, crème fraiche, caviar, potato crisps
- Miso Salmon, pickled ginger, sesame, nori, cucumber (gf, df)
- Tuna poke, avocado, wasabi, sesame, wakame boats (gf, df)

DESSERT

- Salted Chocolate Pistachio Brownie - contains nuts

Items are subject to seasonal availability and some menu items may change
Dietary requirements can be catered to, please advise ahead of charter.

df=dairy free gf=gluten free v=vegetarian gfa=gluten free available va=vegetarian available





BUFFET MENU

BUFFET SILVER \$125 PER PERSON

2 canapés, 2 proteins, 2 sides, 1 dessert, Artisan breads

BUFFET GOLD \$155 PER PERSON

2 canapés, 3 proteins, 2 sides, 2 desserts, Artisan breads

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 - contains nuts
- Frittata, pea, mint, feta, spinach (v, gf)
- Haloumi, lemon, caper, chili (mild), parsley salad (v, gf)

SALAD / SIDES

- Roasted root vegetables, Salsa Verde, rocket (v, gf)
- Frittata, pea, mint, feta, spinach (v,gf)
- Haloumi, lemon, caper, chili (mild), parsley salad (v, gf)
- Quinoa, mint, tomato, lemon oil, tabouli (v, gf)
- Chermoula potato salad with crispy chorizo, sweet corn, olives (gf)
- Super greens, tamari sesame seeds; broccolini, Asian greens, ponzu dressing (v, gf)

DESSERT

- Chocolate pistachio brownie
- Berry polenta cake
- Fig friands
- Sweet slices

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GRAZING BOARD

GRAZING SELECTIONS - SERVES 10 - 15 GUESTS

MEZZE PLATTER \$300

Spiced olives, smoky eggplant, hummus, tapenades, marinated fetta, Fattoush salad, pita chips (v)

CURED MEATS \$325

Salami selection, prosciutto, bresaola, chorizo, pickles, olives

SEAFOOD PLATTER \$400

Local poached King prawns, salmon sashimi, natural Tasmanian oysters

DESSERT PLATTER \$220

Chocolate pistachio brownie, Berry polenta cake, Fig friands, sweet slices (GF options available)

FRUIT PLATTER \$190

Selection of in season fresh fruit

FROMAGE PLATE \$310

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

GOURMET FOCACCIA SANDWICH (30 PIECES) \$295

- Champagne leg ham, aged cheddar, rocket, grilled capsicum
- Tasmanian smoked salmon, dill cream cheese, spinach, red onion, capers
- Mediterranean roast vegetables, basil pesto mayo, red onion, sun-dried tomato (v)
- Calabrian salami, parmesan mayo, rocket, tomato, chilli honey
- Prosciutto di Parma, dijonnaise, pickles, rocket, caramelised onion, swiss cheese

ARTISAN WRAPS (30 PIECES) \$275

- Chargrilled free-range chicken, charred corn, mayo, shredded lettuce (df)
- Triple-smoked leg ham, swiss cheese, garlic aioli
- Yellowfin tuna, cucumber, charred corn, roasted capsicum, lemon mayo
- Crispy chicken schnitzel, chipotle mayo, shredded lettuce, swiss cheese
- House-made falafel, hummus, spinach, roasted capsicum, vegan mayo (ve)
- Free-Range Chicken & Bacon Caesar, cos lettuce, parmesan, boiled egg
- Mixed Wraps - chicken · tuna · leg ham · falafel

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BEVERAGE PACKAGES

GOLD BEVERAGE PACKAGE

\$20 PER PERSON PER HOUR

SPARKLING

De Bortoli King Valley Prosecco

WHITE WINE

Shaw + Smith Sauvignon Blanc, Adelaide Hills, AU

ROSÈ

Rameau d'Or 'Petit Amour' Rose, Cotes de Provence, FRA

BEER

Corona
Peroni 3.5

Non-Alcoholic: Includes water, soft drinks, tea and coffee.

PLATINUM BEVERAGE PACKAGE

\$30 PER PERSON PER HOUR

SPARKLING

Calabria Belana Prosecco NV

WHITE WINE

Vasse Felix Chardonnay, AU
Opawa Pinot Gris, NZ

ROSÈ

Maison Saint AIX, FR

BEER

Corona
Peroni 3.5

Non-Alcoholic: Includes water, soft drinks, tea and coffee.

DIAMOND BEVERAGE PACKAGE

\$40 PER PERSON PER HOUR

SPARKLING

Mumm Cordon Rouge Brut NV Champagne, France

WHITE WINE

Domaine Christian Salmon Sancerre, FR
Leeuwin Estate prelude vineyard
Chardonnay, AU

ROSÈ

Chateau d'esclans Whispering Angel FR

BEER

Corona
Peroni 3.5

Non-Alcoholic: Includes water, soft drinks, tea and coffee.

SOFT DRINK PACKAGE

\$10 PER PERSON PER HOUR

Non-Alcoholic: Includes water, soft drinks, tea and coffee.

Drink selections are subject to availability and some selections may change. Cocktails are included on overnight charters only, unless otherwise arranged and quoted.





OPTIONAL ADD-ON

FROZEN COCKTAIL

\$1,300

***Choice of 2 chambers**

- Limoncello
- Lychee Martini
- Margarita
- Mango Daiquiri
- Piña Colada

**Includes 1x complimentary refill*

CONSUMPTION BAR

**AVAILABLE ALONGSIDE BEER AND WINE PACKAGES
MUST BE ARRANGED IN ADVANCE**

MIXED DRINKS

Vodka Belvedere	\$18
Tequila Patron Silver	\$18
Gin The Botanist	\$18
Spiced Rum Kraken	\$16
White Rum Bacardi Carta Blanca	\$16
Whisky Glenfiddich 12YO	\$20

COCKTAILS - CHOICE OF 3

Aperol Spritz, bittersweet, bubbly, orange twist	\$24
Hugo Spritz, St-Germain, prosecco, fresh mint	\$24
Espresso Martini, Belvedere, coffee liqueur, fresh espresso	\$28
Margarita, Patron Silver, lime, triple sec, salt rim	\$26
Mojito, Bacardi Carta Blanca, lime, mint, soda	\$24
Paloma, Patron Silver, lime, grapefruit, tajin rim	\$26

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