



CHARTER RATE

MARCH - OCTOBER
4 hours minimum

\$700 per hour

NOVEMBER - FEBRUARY
4 hours minimum

\$800 per hour

Excludes all public holidays, Christmas Eve and New Year's Eve

ADDITIONAL PRICING

Charter rates include vessel and a fully qualified skipper

WAIT STAFF FEE \$60
(per hour)

STAFF-TO-GUEST RATIO

1 -10 guest <i>(No additional staff required)</i>	
11 - 20 guest	1 x Staff
21 - 30 guest	2 x Staff

CHEF \$275
(4 hours)

WHARF FEES \$50
Wharf locations need approval as not all wharves are suitable for the vessel.
(per wharf)

BYO BEVERAGE \$250

- **For up to 20 guests only**
- Glassware provided; bring your own ice.
(4-5 bags per esky -2 eskies)
- Substantial catering must be pre-arranged and confirmed
- BYO supplies cannot be loaded at a passenger wharf

BYO CATERING \$250

- **Subject for approval*
- **For up to 30 guests**
- Client must provide their own condiments and serving ware including cutlery, plates, napkins etc.
- Needs to be ready to serve at room temperature or from refrigerator
- There are no heating facilities available
- BYO supplies cannot be loaded at a passenger wharf

**Beverages and Catering must be loaded at Rose Bay Marina prior to departure*



CATERING

SKIPPER CANAPÉS | \$55PP

A light menu

Tiger prawn, avocado mousse, chilli (gf, df)
Caprese Skewer, bocconcini, tomato, basil, olive oil (v gf)
Mushroom & Brie Quiche (v)
Beef Meatballs, moroccan spice (gf df)
Chicken & Leek Pie
Beef Slider, American cheddar + caramelized onion
Cajun chicken skewers, romesco (gf df)

CAPTAINS CANAPES | \$75PP

A substantial selection of canapes

Entrée

Peking Duck Pancake, shallot, hoi sin
Tiger prawn, avocado mousse, chilli (gf, df)
Vietnamese Rice Paper Roll, sweet chilli sauce (ve gf)
Natural Oyster, lemon (gf df)
Smoked Salmon & dill crème fraiche tart

Main

Rustic Chicken & Leek Pie
Cajun Chicken Skewer, romesco sauce (gf)
Frenched Lamb Cutlet, chimichurri (gf df)
Wagyu Beef Skewer (gf df)
Beef Slider Burger, caramelized onion, American cheese

Dessert

Cheese Board and fruits

CAPTAINS SEAFOOD BUFFET | \$195PP

Chef required @ \$275 min 10 persons max 20 persons

Freshly Shucked Oysters, served natural with lemon
Alaskan King Crab, Mandarin, raddish, avocado, marie rose (gf)
Queensland King Prawns, marie rose (gf)
Balmain Bugs, Lemongrass vinaigrette (df) (gf)
Beetroot cured Ocean Trout, fennel, heirloom tomatoes (df) (gf)
Smoked Salmon, dill crème fraiche (gf)
Summer Melon Salad, melon, feta, mint, cucumber, berries,
candied walnuts, chilli agave (gf)
Australian Cheese Board, fruits and lavosh
Selection of breads

CHEESE & ANTIPASO PLATTER | \$350

A light selection of nibbles for up to 15 people to graze on before or after main catering

Italian prosciutto, calabrese hot salami, seared haloumi,
1/2kg of brie, manchego cheese,
olives, house dip, seasonal fruits & berries, lavosh and
grissini



BEVERAGE PACKAGES

Please note that the below beverages cannot be altered. Special requests may be accommodated where possible

BEVERAGE PACKAGE 1 | \$20PP P/H

Sparkling

Chandon NV Yarra Valley Victoria

White

Little Angel Sauvignon Blanc Marlborough NZ

Rose

Excuse My French Rose Languedoc FR

Red

Hay Shed Hill Shiraz Tempranillo Margaret River WA

Beer

Asahi, Corona, Heineken Zero & Hahn Light

Soft drink

Still & Sparkling Water, Lemonade & Coca Cola

BEVERAGE PACKAGE 2 | \$40PP P/H

Champagne

Veuve Clicquot Yellow Label NV Champagne Remis France

White

Cloudy Bay Sauvignon Blanc Marlborough New Zealand
La Crema Monterey Chardonnay California USA

Rose

Maison Saint AIX Rose Provence FR

Red

Whistler Divergent GSM Barossa SA

Beer & Cider

Asahi, Corona, Hills Apple Cider, Heineken Zero & Hahn Light

Soft drink

Still & Sparkling Water, Lemonade & Coca Cola

CHAMPAGNE

per bottle by advance order only

Dom Perignon 2009 France **\$480**

Veuve Clicquot Yellow Label NV France **\$155**

Veuve Clicquot Rose NV France **\$165**

GH Mumm Cordon Rouge NV France **\$125**