



VESSEL HIRE

APRIL - AUGUST SPECIAL | 3 HOUR MINIMUM \$350 per hour

4 HOURS MINIMUM

SEPTEMBER - OCTOBER

SUNDAY - FRIDAY \$350 per hour

SATURDAY \$375 per hour

NOVEMBER - MARCH

SUNDAY - FRIDAY \$375 per hour

SATURDAY \$400 per hour

PUBLIC HOLIDAYS

PUBLIC HOLIDAYS \$550 per hour

NEW YEAR'S EVE

\$14,000

- Up to 18 guests
- 6pm - 1am

BUCKS PARTIES - MAX 16 GUESTS, SUBJECT TO APPROVAL

ADDITIONAL PRICING

AMENITIES FEE

Includes quality, environmentally friendly eating and drinkware, eskies, BBQ optional, and rubbish removal. The crew will cook the BBQ when vessel is stationary

BYO FEE \$150

STAFF (OPTIONAL) \$150
to assist with food service while anchored and cleanup

PLAY PACK \$100

- Paddle Board
- Lily Pad
- Noodles

BYO DRINKS PRE-DELIVERY \$220
service fee order Dan Murphys or predeliver to our Gladesville office

BOAT PRE-ACCESS \$300
45 minutes prior at Yeend St wharf Balmain to CBD (on approval only)

WHARF FEE \$50/ visit

BOAT MOORING LOCATION

- Bartleys Marina
- 5a Phoebe St Balmain

WHARF LOCATIONS

- King St, Darling Harbour
- Casino Wharf
- Pier 9, Walsh Bay, Towns Place, Hickson Rd
- Elizabeth Macarthur Pontoon, Pyrmont
- Lavender Bay
- Mosman Bay Ferry wharf
- Hayes St Neutral Bay
- Balmain - Thames St, Yeende St and Elliot St
- Birkenhead Point, Drummoyne
- Rose Bay wharf
- Double Bay
- Yarranabbe Wharf (near CYC Rushcutters Bay)

NO RED WINE PERMITTED ONBOARD AS THEY STAIN THE DECKS





BBQ MENUS

\$80 delivery fee applies
Minimum of 8 passengers

SAUSAGE SIZZLE - \$29 PER PERSON

- Assorted Chips
- Gourmet Sausages
- Fresh Bread rolls
- Condiments

BASIC BBQ - \$41 PER PERSON

- Assorted Chips
- Selection of dips with crackers & vegetable crudites (V) (GF)
- Beef Chipolatta Sausages (GF)
- Gourmet Chicken Skewers (GF)
- Mixed leaf salad with cucumber, spring onion, chive , fetta crumble
- and greek dressing ((GF)) (GF) Vegan (no fetta)
- Condiments
- Fresh bread

TRADITIONAL BBQ - \$52 PER PERSON

- Assorted Chips
- Cheese, vegetable crudite with selection of dips and crackers (V) (GF)
- Rice paper rolls (GF, V, vegan)
- Gourmet sausages (GF) with BBQ onions,
- Lemon Oregano Chicken tenders with Minted Yoghurt (GF)
- Mixed leaf salad with cucumber, spring onion, chive , fetta crumble
- and greek dressing (V) (GF) Vegan (no fetta)
- Condiments
- Fresh bread rolls
- Chocolate fudge brownies

GOURMET BBQ - \$67 PER PERSON

- Cheese, vegetable crudite with selection of dips and crackers (V)
- Rice paper rolls (GF, V, vegan)
- Whole Fresh Prawns with Dill Aioli (GF)
- Beef Fillet Steaks with Condiments (GF)
- Lemon Oregano Chicken Tenders with Minted Yoghurt (GF)
- Roasted Baby Potatoes, with garlic and rosemary (GF, V, vegan)
- Mixed leaf salad with cucumber, spring onion, chive , fetta crumble
- and greek dressing (V) (GF) Vegan (no fetta)
- Fresh bread rolls
- Lemon Citrus Tarts with seasonal berries

OPTIONAL EXTRAS:

Platter of whole king prawns with aioli (Market price on request)

SUSHI PLATTER

MEDIUM: 10 PEOPLE \$150.00

LARGE: 15 PEOPLE \$173.00

*Dietary Requirements : \$10 per person extra for any menu alterations
(all requirements can be accommodated, must be advised 7 days prior to cruise)
Gluten Free, Vegetarian, Vegan, Nut Allergies, Lactose Free, Etc*





PLATTER MENUS

\$80 delivery fee applies
Minimum of 8 passengers

PARTY FINGER FOOD MENU - \$41 PER PERSON

- Selection of dips(gf) with vegetable crudités (GF) & crackers (V)
- Vegetarian Rice Paper Roll (GF, V, vegan)
- Peking Duck Pancakes
- Vegetarian quiche bites (V)
- Chicken, mayo, rocket & celery ribbon
- Mixed sushi platter (GF, V, vegan)

TRADEWINDS MENU - \$52 PER PERSON

- Selection of dips(gf) with vegetable crudités (GF) & crackers (V)
- Vegetarian Rice Paper Rolls (GF, V, vegan)
- Peking Duck Pancakes
- Vegetarian quiche bites(V)
- Chicken, Mayo, Rocket and Celery Ribbon Sandwiches
- Mixed sushi platter (GF, V, vegan)
- Rare roast beef sliders with caramelised onion & dijon mayo
- Chocolate fudge brownies & seasonal berries

CRUISING MENU - \$79 PER PERSON

- Selection of cheeses and dips with vegetable crudités and crackers (V)
- Whole King prawns with Citrus Aioli (3pp)
- BBQ Lamb Cutlets with Tahini yoghurt dressing (2pp)(GF)
- Lemon oregano Chicken tenders with minted yoghurt (GF)
- Brown Rice Salad with Sunflower Seeds, Capsicum,
- Cashews with Soy & Lemon Dressing (GF, V, Vegan)
- Rocket and Parmesan salad with caramelised balsamic dressing (V, Vegan)
- Selection of breads
- Chocolate fudge brownies & seasonal berries

OPTIONAL EXTRAS:

Platter of whole king prawns with aioli (Market price on request)

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LARGE: 15 PEOPLE \$173.00

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GRAZING BOX

\$80 delivery fee applies
Each platter serves approx 10-12 guests

CHARCUTERIE BOX \$299 OR \$30PP

A selection of cured meats, bocconcini, feta, olives and pate, semi dried tomatoes, crackers and fresh bread.

GOURMET CHEESE AND FRUIT BOX \$299 OR \$30PP

A selection of quality Australian and International cheeses, seasonal fruit, nuts and dried fruit selection and assorted crackers (V)

VEGETARIAN BOX \$196 OR \$20PP

Seasonal fresh vegetable crudités, a trio of gourmet dips – hommus & red pepper dip served with olives, crackers & fresh bread – perfect for dipping!

SEASONAL FRUIT BOX \$150 OR \$15PP

Fresh in season fruits

DESSERT BOX \$184 OR \$19PP

Petit fours
Selection of slices, cakes & tarts

OPTIONAL EXTRAS:

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LARGE: 15 PEOPLE \$173.00

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LUNCH BOX MENU

\$80 delivery fee applies
Suitable for sailing regattas (min 10 guests)

REGATTA MENU - \$41 PER PERSON

Soft damper roll with Cajun chicken, aioli, avocado & greens
Tortilla wrap with rare roast beef, roast capsicum, grainy mustard & salad
Spinach & ricotta filo pie (v)
Chocolate fudge brownie

MARINER MENU - \$52 PER PERSON

Bakery
Chicken, mayo, rocket and celery ribbon sandwiches
Lamb fillet with minted yoghurt, tomato, fetta and leaves on wraps
Select max 2 Salad boxes: (will supply half half selection)
Quinoa Salad with cranberries, almonds, red bell peppers, mint with orange vinaigrette (gf) (v)
(vegan)
Cauliflower rice salad with cashews, sunflower seeds, capsicum with a soy and lemon dressing
(v) (vegan)
Thai beef with vermicelli, tomato, cucumber, mint, Thai basil and capsicum (gf)
Portuguese custard tart

OPTIONAL EXTRAS:

Platter of whole king prawns with aioli (Market price on request)

SUSHI PLATTER

MEDIUM: 10 PEOPLE \$144.00

LARGE: 15 PEOPLE \$167.00

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