



## VESSEL HIRE

(Minimum 4 hours)

|                             | SUNDAY - WEDNESDAY | THURSDAY - SATURDAY |
|-----------------------------|--------------------|---------------------|
| LOW   JAN & MAY - AUG       | \$1,000 per hour   | \$1,400 per hour    |
| MID   FEB - APR & SEP - OCT | \$1,200 per hour   | \$1,400 per hour    |
| PEAK   NOV - DEC            | \$1,400 per hour   | \$1,600 per hour    |

## MINIMUM SPEND CHARTER

DAY HIRE- 4 HOURS + BUMP IN & OUT (90 MINS TOTAL) DAY HIRE CONCLUDED BY 4.30PM | NIGHT HIRE CONCLUDED BY 11.30PM

|                                      | SUNDAY - WEDNESDAY | THURSDAY - SATURDAY |
|--------------------------------------|--------------------|---------------------|
| LOW   JAN, FEB, APR, JUNE, JULY, AUG | \$13,000           | \$15,000            |
| MID   MAR, MAY, SEPT, OCT & VIVID    | \$14,500           | \$17,500            |
| PEAK   NOV - DEC                     | \$16,000           | \$20,000            |

## VESSEL CAPACITY

|                         |     |
|-------------------------|-----|
| TRANSFERS               | 300 |
| COCKTAIL ( Whole ship ) | 280 |
| COCKTAIL ( Roof Top)    | 100 |
| COCKTAIL ( Main Deck)   | 200 |
| BANQUET                 | 140 |
| BUFFET                  | 120 |





## CANAPE MENU

**3 CHEFS CANAPE | \$20PP**  
Chef's Selection

**2-HOUR EVENT | \$54PP**  
6 Classic Canapés

**3-HOUR EVENT | \$72PP**  
8 Classic Canapés

**4-HOUR EVENT | \$90PP**  
10 Classic Canapés

**Canapes + Substantials | \$97PP**  
8 Classic Canapés + 2 substantial

### CLASSIC CANAPÉS | \$9 EACH

- **A premium Australian oyster** accompanied by a selection of vinaigrettes (contains: Mollusc)
- **Tomato avocado salsa tartlets** with soft herbs (v) (contains: Milk, Egg, Soy, Wheat, Gluten)
- **Spice fried crispy tofu** with ginger & sesame dressing (VEG) (contains: Sesame, Soy)
- **Selection of handmade quiches in shortcrust pastry** with herbs & marinated feta (v) (contains: Milk, Egg, Soy, Wheat, Gluten)
- **Salt and pepper calamari** with a ginger and shallot dressing (contains: Mollusc, Soy, Wheat, Gluten)
- **Nonna's style meatballs** in roasted tomato sauce & melted mozzarella (contains: Milk, Egg, Soy, Wheat, Gluten)
- **Beef Bourguignon** mini shortcrust pie with tomato chutney (contains: Milk, Soy, Wheat, Gluten, Barley, Oats, Rye)
- **A selection of nigiri and nori rolls** with wasabi and soy (V) (contains: Egg, Fish, Crustacean, Mollusc, Sesame, Soy, Wheat, Gluten)
- **Truffled arancini** with fresh tarragon & romesco sauce (V) (contains: Milk, Wheat, Gluten)
- **Vietnamese spring rolls** with vermicelli, prawns, mint & tamarind sauce (contains: Crustacean, Soy)
- **Peking duck pancake** with shallots, baby coriander & hoisin (contains: Sesame, Soy, Wheat, Gluten)
- **Indian vegetable samosas** served with tangy tamarind and mint chutney (contains: Soy, Wheat, Gluten)
- **Mini BBQ pulled pork slider** with slaw (contains: Milk, Egg, Soy, Wheat, Gluten)
- **Mini haloumi slider** with pesto, rocket and tomato (v) (contains: Milk, Egg, Soy, Pine Nut, Wheat, Gluten)
- **Steamed prawn gyoza** with ponzu sauce (contains: Egg, Crustacean, Mollusc, Sesame, Soy, Wheat, Gluten)

### PREMIUM CANAPE | \$12.50 each

- **Sang wa of ocean trout** cured with orange zest, ginger, lime leaves & chili (GF, DF)
- **Smoked salmon** with creamed goats cheese, dill, cracked pepper and lemon on a mini blini
- **Pepper crusted tenderloin fillet** with basil pesto on crostini
- **Grilled lamb kofta skewers** on a couscous salad served with garlic yogurt sauce
- **Seared & pepper crusted Australian yellowfin tuna** & wasabi crème
- **Szechuan fried king prawns** with a ginger and shallot dressing

### SUBSTANTIALS | \$12.50 EACH

- **Prawn & lobster brioche buns** with a flavourful herb aioli
- **Frenched lamb cutlet** grilled to perfection with basil & parmesan drizzle, onion & coriander salsa in a mini bowl (GF)
- **Malay coconut chicken** on vermicelli noodle salad (DF)
- **Fish & chips** whiting fillets fried until golden with baby caper tartare & fresh lemon
- **Seared salmon skewer** with Japanese slaw and sesame mayonnaise
- **Duo of vegetarian mini sliders** spicy veggie pattie and haloumi with pesto (V)
- **Mini Tacos** with spiced beef, avocado & tomato salsa w sour cream
- **Penne with slow cooked ragu** and shaved pecorino

(GF) GLUTEN FREE, (DF) DAIRY FREE, (V) VEGETARIAN, (VEG) VEGAN

This menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten, dairy, etc. Please notify our waitstaff of any allergens. Whilst all reasonable efforts are taken to accommodate guest's dietary needs, we cannot guarantee that certain allergens will not be in our food and accept no liability in this regards. Ingredients may change due to seasonal availability and menu is subject to change.





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Chef's Selection

**2-HOUR EVENT | \$54PP**  
6 Classic Canapés

**3-HOUR EVENT | \$72PP**  
8 Classic Canapés

**4-HOUR EVENT | \$90PP**  
10 Classic Canapés

**Canapes + Substantials | \$97PP**  
8 Classic Canapés + 2 substantial

### DESSERT CANAPE | \$10 EACH

- Assorted handmade chocolate including Mandarin & Yuzu, Mango Ginger, Cookies & Cream,
- Gianduja, Passionfruit, Earl Grey, Popping Ruby, Lychee, Cherry Pie, Irish Creme
- (contains: Gluten, Wheat, Milk, Soy, Hazelnut, Sulphites)
- Custard Filled Profiterole (contains: Milk, Egg, Soy, Wheat, Gluten, Pistachio, Almond)
- Bambini Gelato Cones Assorted flavours of delicious Gelato Cones
- (contains: Gluten, Wheat, Walnut, Pinenuts, Almond, Walnut, Pistacchio, Peanuts, Milk, Egg, Soy, Rye, Barley, Oats)
- Zesty Ricotta filled Mini Cannoli (contains: Milk, Eggs, Soy, Wheat, Gluten, Sulphites)
- Assorted Tartlet including Lemon Meringue, Dark Chocolate, Passionfruit and Almond Pear
- (contains: Milk, Egg, Soy, Almond, Pistacchio, Wheat, Gluten)

### \$15 FOR BOTH

Bambini cones or Petit Fours

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## GRAZING PLATTER

### AUSTRALIAN PREMIUM CHEESE AND CHARCUTERIE BOARD

**\$17.50 PER PERSON**

### CHEESE AND CHARCUTERIE BOARD

**\$20 PER PERSON**

Featuring Cured Meats, Great Australian Cheeses, Olives, Antipasto Vegetables, Breads, Crackers, Dried Fruit, & Nuts (GF)

### VEGETARIAN HARVEST BOARD

**\$20 PER PERSON**

Selection of dips and seasonal vegetables served with a selection of bread & sourdoughs (VEG)

### PLATTER OF AUSTRALIAN KING PRAWNS

**\$20 PER PERSON**

( approx. 3 per person) with condiments

### PLATTER OF PREMIUM-GRADE OYSTERS

**\$30 PER PERSON**

Pacific, Sydney rock with accompaniments (3 per person)

### SEASONAL FRUIT PLATTER

**\$15 PER PERSON**

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## FOOD STATIONS

ALL STATIONS ARE HOSTED BY A CHEF OR A MEMBER OF OUR HOSPITALITY TEAM  
CONTINUOUS SERVICE 90 MINS | MIN 100 PEOPLE

### OYSTER BAR | \$30 PER PERSON

Premium selection of Sydney rock, Coffin Bay and Pacific oysters, accompanied by lemon wedges and various condiments.

#### OYSTER SHUCKER \$800

A Roaming Oyster shucker to serve your guest freshly shucked and seasoned in front of you (1 per 100 guests suggested) - addition to the Seafood Station or Oyster Station.

### CHEESE & CHARCUTERIE STATION \$30 PER PERSON

Five premium Australian cheeses selected by our expert Cheese Monger  
A selection of cured meats including San Daniele prosciutto, truffle salami and mortadella  
Char grilled vegetables  
All accompanied by artisan sourdough, Lavosh crackers and quince paste

### SEAFOOD HARVEST | \$35 PER PERSON

(Self-service)  
Australian king prawns  
Sydney rock, Coffin Bay and Pacific oysters  
Bloody mary oyster shooters, Balmain bugs, Salmon and tuna sashimi. All accompanied by lemon wedges and various condiments

### PAELLA | \$30 PER PERSON

Our most popular Station  
Live chef station  
Traditional paella pans a la Valencia with Arborio rice, prawns, chicken, mussels, calamari, & chorizo, all cooked fresh in front of your guests  
Vegetarian & vegan option available on request

### DESSERT BAR | \$20.00 PER PERSON

Self Service, (12 in total- cakes, tarts, slices). GF and Vegan options available

### GELATO CART | \$15 PER PERSON

4 flavours in a yellow and white striped cup (Manned)

### MEXICAN NACHOS STATION | \$25 PER PERSON

Slow-roasted beef, pork, or chicken slow-cooked for 4 to 6 hours with our own BBQ rubs & finished with our basting sauces (choice of two proteins). Char-grilled roasted vegetables. A variety of hard and soft tortilla bases to be toasted to order, avocado with fresh lime juice, Spanish onion, tomato salsa, sea salt & fresh coriander with fresh lime juice

### SLIDER STATION | \$20 PER PERSON

A hunger-stopping selection of mini sliders including pulled pork, Moroccan lamb, wagyu beef & spiced veggie pattie (GF BUNS AVAILABLE)

A range of sauces & condiments such as chipotle, hickory and peri peri. (3 sliders, 1 Veg. Served on wooden boards)

### BBQ GRILL | \$30 PER PERSON

Station with Vegetable Skewers and your choice of 2 items: French Lamb Cutlets, King Prawn Skewers, or Gourmet sausages. All accompanied with baskets of freshly baked bread rolls, tomato relish, smoky BBQ sauce, and assorted mustards  
*\*Note - BBQ station is weather dependent (wind and rain). If it is forecast to rain, a second station will be set up inside, excluding the BBQ itself.*

### PASTA STATION | \$35 PER PERSON

Live Chef Station  
Fresh homemade pasta served with authentic sauces, paired with a mix of Parmesan wheels and swing pans. Including crusty bread, rosemary focaccia, freshly parmesan, extra virgin olive oil.  
Choice of two pasta's:  

- Spaghetti Parmesan tossed in a wheel of 24-month aged Grana Padano Parmesan Cheese (H, V)
- Pesto Rigatoni tossed in freshly ground basil pesto (H, V)

Potato gnocchi tossed in traditional napolitana sauce (H, V)  
Prawns Penne the classic aglio e olio served with prawns

### CANNOLI STATION | \$30 PER PERSON

Live Cannoli Station - Includes a range of plain, white chocolate, and milk chocolate-coated mini cannoli shells. The chef will fill the cannoli with plain ricotta, pistachio ricotta, and chocolate filling. Alongside will be a range of additional toppings including nuts, choc chips and mini m&m's.

### JAPANESE SUSHI AND SASHIMI | \$30 PER PERSON

Huon King Salmon, Kingfish & Harissa tuna Selection of nigiri & nori rolls Miso Soup Wakame seaweed with sesame oil Fresh horseradish, wasabi & mayonnaise, pickled ginger, mirin vinaigrette & soy sauce

### RICE & NOODLE STATIONS | \$25 PER PERSON

Classic Hawker food stall with handmade egg or hokkien noodles served with all the trimmings, all cooked fresh in front of your guests Hainan chicken poached chicken with jasmine rice, ginger, chilli and shallot dressing

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## BANQUET MENU

### 3 COURSE - BANQUET | \$110PP

1 Main, 1 Entree and 1 Dessert

#### ENTRÉES

**Roasted Vegetable Tart** with fetta & a petite herb salad (V)

**Burrata Mozzarella** with seasoned heirloom tomatoes, baby basil, Ligurian olives & sourdough (V)

**Huon Salmon Terrine** with lemon zested ricotta, roasted capsicum, basil pesto & fresh lemon cheek (GF)

**Wagyu Beef Cheek Ravioli** in a light tomato sugo, crispy basil, truffle parmesan sable, cold pressed olive oil & herbs

**Saffron Cannelloni** with pumpkin puree, creamed spinach, lemon zest ricotta with aged parmesan and crispy sage

#### DESSERTS

**Decadent Chocolate Cake** served with Chantilly cream

**Vanilla Panna Cotta** with a raspberry coulis (GF)

**Passionfruit Cream, Rich Chocolate Mousse &**

**Passionfruit Jelly** sitting on a brownie base, served in a delicate chocolate cylinder

**Lemon Curd Tart in a sweet butter shell**, served with egg yolk vanilla bean ice cream & a mixed berry compote

**Tiramisu** with vanilla bean mascarpone cream, white chocolate caviar & pistachio biscotti

#### MAINS

**Crisped Huon Salmon Fillet** on a cassoulet of lentil du py, cannellini beans in a light seafood bisque, chervil and lemon zest

**La Lonica** twice cooked chicken breast with a potato galette, with a clotted mustard cream & soft herbs (GF)

**Amelia Park 5-hour Slow Braised Lamb Shanks** with chive potato puree & red wine jus (GF, DF)

**Riverina premium sirloin** with a twice cooked duck fat potato gratin & Parisien herbed butter (GF)

**Heirloom Pumpkin twice baked** with Meredith goats curd, apple quinoa, baby basil & lemon oregano vinaigrette (V)

**Three Mushroom Ravioli** with basil and parsley pesto, topped with shaved Grana Padano parmesan (V)

**Middle-Eastern Eggplant** slow-cooked and served with zucchini, roasted capsicum, polenta and marinated semi-dried tomatoes (V) (GF) (VG available)

#### SIDES AND ACCOMPANIMENTS

**BOWL OF SEASONAL GREENS \$10**

**BOWL OF DUCK FAT POTATOES \$10**

**BOWL OF DUKKHA ROASTED PUMPKIN WITH FETTA AND PEPITA SEEDS \$10**

**BOWL OF MESCULIN LEAVES WITH AGED BALSAMIC \$10**

**BASKETS OF ASSORTED BREADS AND PREMIUM BUTTER \$5**

**BASKETS OF SOURDOUGH WITH CULTURED BUTTER \$7.50**

**Children aged 4-12-** will have the 3 Course Childrens Meal and Softdrink/Juice Package **\$75**

**Children aged 13-17-** will have the Adult Menu selected and Softdrink/Juice Package **\$95**

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## BANQUET UPGRADE

### ALTERNATIVE SERVE OF ENTREE OR DESSERT COURSE | \$10 PER PERSON

*The Upgraded Collection is for discerning diners who truly appreciate fine cuisine, crafted especially for extraordinary occasions. Featuring premium ingredients and meticulous attention to detail in every dish, this menu guarantees a memorable culinary experience that will delight all guests.*

#### ENTRÉES

- Crystal Bay Prawn and Spanner Crab Lasagne** in a seafood bisque with baby watercress
- Bannockburn Free Range Poached Chicken Salad**, with heirloom vegetables & a lemon oregano vinaigrette (GF, DF)
- Cauliflower & Cumin Velouté** with butter poached Tasmanian sea scallops avruga caviar & baby chervil
- Hot Smoked Yellowfin Tuna Carpaccio** with mirin vinaigrette, heirloom tomatoes, toasted black sesame & Yarra Valley caviar (GF, DF)

#### MAINS

- Duck Roulade** wrapped in Jamon prosciutto & basil with potato gratin & Canadian maple & green apple sauce (GF, DF)
- Pink Lady Snapper Fillet** lightly pan seared with fennel puree, watercress salad, parsnip chips & herbs (GF)
- Riverina Free Range Lamb Rack** with chermoula crust, parsnip & potato puree & red wine jus (DF)
- Oakleigh Ranch Wagyu Eye Fillet** - marble score 4 with twice cooked potato gratin, madeira jus, maple mustard & confit duck fat eschallot (GF, DF)

#### DESSERTS

- Calibre White Chocolate Tear Drop** with raspberry jelly, burnt orange ice cream, pistachio sweet paste soil & edible flowers (GF)
- Golden Gaytime Terrine** with honey roasted cashews, oven roasted white rock peaches, banana ice cream & shaved black winter truffle
- Shortcrust Macerated Raspberry Tart** with crème fraiche, pineapple puree, white chocolate ice cream & gold leaf
- 18ct Gold Chocolate Martini** with salted caramel fudge sauce, chocolate

**Children aged 4-12-** will have the 3 Course Childrens Meal and Softdrink/Juice Package **\$75**

**Children aged 13-17-** will have the Adult Menu selected and Softdrink/Juice Package **\$95**

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## BUFFET MENU

### SIGNATURE BUFFET | \$125 PER PERSON

#### MAINS

select three dishes

**Hot Honey & Orange Glazed Leg Ham** carved at the buffet  
**Crisp Skinned Pork Belly**, cinnamon apple sauce  
**Atlantic Salmon Fillet** with lemongrass and laksa broth on bed of bok choy and steamed rice  
**Roasted Piri Piri Corn Fed Chicken Fillets** served with preserved lemon yoghurt  
**Chargrilled Sirloin of Beef** with roasted bell peppers and caramelised onions  
**Ricotta Lasagne** with pumpkin, spinach & sage  
**Steamed Wild Barramundi** on a bed of wilted greens with ginger, shallots & served with steamed rice  
**Crisp Skinned Peking Duck** with plum sauce and special fried rice  
**Slow Cooked Moroccan Spiced Lamb Shoulder** served with preserved lemon and labneh cous cous

#### SIDES & SALADS

select three dishes

**Traditional Baby Potato Salad** with mint, chives, quartered eggs and whole egg mayonnaise  
**Asian vermicelli noodle salad** with fresh coriander and mint, crushed peanuts (VG)  
**Apple, walnut and radicchio salad King Island blue** and sweetened balsamic  
**Middle Eastern Fattoush Salad**  
**Caprese Salad** with tomatoes, bocconcini, basil leaves, artisan virgin olive oil  
**Roasted Vegetables** with Char grilled eggplant, zucchini, and King Island goat's cheese  
**Hot Roasted Chat Potatoes** seasoned with fresh rosemary, garlic and Maldon rock salt (VG)  
**Basket of Freshly Baked Bread** Rolls with premium Australian butter

#### DESSERTS

select two dishes

**Premium Australian Cheeses** with muscatels, lavish and quince paste  
**Chef's Selection of Sweet Desserts**  
**A Selection of Roving Gelatos** on ice trays

#### ADDITIONAL BUFFET ITEMS \$15

#### MAINS - PROTEINS OR VEGO MAINS \$10

#### SIDES AND ACCOMPANIMENTS | \$5 PER PERSON EACH

**BOWL OF SEASONAL GREENS**

**BOWL OF DUCK FAT POTATOES**

**BOWL OF DUKKHA ROASTED PUMPKIN WITH FETTA AND PEPITA SEEDS**

**BOWL OF MESCULIN LEAVES WITH AGED BALSAMIC**

**BASKETS OF ASSORTED BREADS AND PREMIUM BUTTER**

**BASKETS OF SOURDOUGH WITH CULTURED BUTTER**

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## BEVERAGE PACKAGE

### STANDARD BEVERAGE PACKAGES

**\$15 PER PERSON, PER HOUR**

#### WINE SELECTION

Tyrrell's Moore's Creek Semillon Sauvignon Blanc, NSW  
Tyrrell's Moore's Creek Shiraz, Hunter Valley NSW  
Tyrrell's Moore's Creek Sparkling Brut, Hunter Valley NSW

#### BEER

Young Henrys Pale Ale  
Young Henrys Natural Lager  
James Boags Light

#### NON-ALCOHOLIC

A selection of soft drinks and juices are included  
Heaps Normal 0% Beer available on request  
Altina 0% Wines available on request

### PREMIUM BEVERAGE PACKAGE

**\$30 PER PERSON, PER HOUR**

#### SPARKLING

Chandon NV Brut, Coldstream VIC

#### WHITE WINE

Pewsey Vale Vineyard 1961 Block Riesling, Eden Valley VIC  
Tyrrell's Estate Grown Chardonnay, Hunter Valley NSW  
Vasse Felix Sauvignon Blanc, Willyabrup WA

#### RED & ROSÉ WINE

Brokenwood Pinot Noir, Beechworth VIC  
Penfolds Max's Shiraz Cabernet, Magill SA  
Lunatic Shiraz, Heathcote VIC  
Brokenwood Nebbiolo Rosato, Beechworth VIC

#### BEER

Young Henrys Pale Ale  
Young Henrys Natural Lager  
James Boags Light  
Select One (Imported): Corona, Peroni or Asahi

#### NON-ALCOHOLIC

A selection of soft drinks and juices are included  
Heaps Normal 0% Beer available on request  
Altina 0% Wines available on request

### CLASSIC BEVERAGE PACKAGE

**\$20 PER PERSON, PER HOUR**

#### SPARKLING (INCLUDED)

Nepenthe Prestige Cuvee, Adelaide Hills SA

#### WHITE WINE (CHOOSE ONE)

Smith and Hopper Pinot Grigio, Wrattontully SA  
2025 HaHa Marlborough Sauvignon Blanc, Marlborough NZ  
Tyrrell's Chardonnay, Hunter Valley NSW

#### RED WINE (CHOOSE ONE)

Pitchfork Shiraz, Margaret River WA  
Jim Barry Atherley Cabernet Sauvignon, Coonawarra SA  
Robert Stein Merlot, Mudgee NSW

#### ROSÉ (INCLUDED)

Rogers & Rufus Grenache Rosé

#### BEER

Young Henrys Pale Ale  
Young Henrys Natural Lager  
James Boags Light

#### NON-ALCOHOLIC

Soft drinks and Juices  
Heaps Normal 0% Beer available on request  
Altina 0% Wines available on request\*

### STANDARD SPIRITS

**\$15 PER PERSON, PER HOUR**

### PREMIUM SPIRITS

**\$20 PER PERSON, PER HOUR**

### SOFTDRINK PACKAGE

**\$12.50 PER PERSON, PER HOUR**

Soft drink, premium juices and sparkling water

### WELCOME COCKTAIL

**\$20 PER PERSON**

### CONSUMPTION BAR

Pay as you go for beverages or bar tab to be paid prior to disembarkation ( up to 250 pax)





## SCHOOL FORMAL | \$120 PER PERSON

### PACKAGE INCLUSIONS

Cocktail Menu (Selection of 8 Canapes)  
Exclusive Vessel Hire for 4 hours - private use of the vessel for your event  
Soft drinks and Juice Package  
Dedicated onboard crew to look after your guests  
DJ entertainment and lighting  
Onboard Security staff  
Cocktail tables and seating  
Tray service of canapes circulated throughout the event  
Teachers or Parents required onboard - up to 1 Supervisor per 30 paying guests Free of Charge - Supervisor is a Parent or Teacher

### JANUARY - OCTOBER

SUNDAY - WEDNESDAY 100 guest minimum

THURSDAY - SATURDAY 150 guest minimum

### ADDITIONAL INFORMATION

|                                        |                |
|----------------------------------------|----------------|
| BOND                                   | \$1,000        |
| WHARF FEE                              | \$95 per visit |
| • No 4, King St Wharf, Darling Harbour |                |

### SAMPLE CANAPES MENU

#### CANAPÉS SERVED

- Seafood & vegetarian nori sushi served with sweet soya sauce (V+GF)
- Spinach & ricotta filo pastries (V)
- Mini petit pies served with tomato & onion jam (peppered beef, chicken & vegetable, lamb & rosemary)
- Australian Angus beef slider, fresh tomato, snow tendril lettuce and relishes
- Antipasto cherry tomato & mushroom roasted skewer (V+GF)
- Salt & pepper squid with aioli Golden Pumpkin Arancini with bush tomato chutney (V+GF)
- Vietnamese vegetarian rice paper rolls with sweet Thai dipping sauce (VEG-GF)
- Dessert Selection of assorted Petit Cakes served with Berry coulis



## WEDDING PACKAGE

MINIMUM NUMBERS APPLY

### ELEGANCE PACKAGE | \$205 PER PERSON

*Let the Harbour Elegance Package make your wedding day as beautiful, timeless, and unique as your love story.*

**5-HOUR CRUISE** Experience the unmatched beauty of Sydney Harbour as the perfect backdrop to your wedding celebration

**3-COURSE MENU** A culinary journey designed to delight you and your guests.

**4.5-HR BEVERAGE PACKAGE** Raise your glasses and toast to your love with premium beverages throughout your event.

**DANCE AREA** Share your first dance with Sydney Harbour as your witness.

**ELEGANT DÉCOR** Crisp white linen tablecloths and napkins, stylish banquet chairs, and skirted bridal and cake tables.

**PROFESSIONAL SERVICE** Dedicated Cruise Director and professional staff attending to every detail

**SPEECH READY** Cordless microphone and lectern for heartfelt moments.

**PERSONAL TOUCHES** Placement of bonbonniere and place cards for a polished finish.

**CAKE CUTTING** Cake table, knife, and expert cutting service included.

**SIGNAGE** Easels for signage and a wishing well for your guests' best wishes.

**PRIVATE WHARF ACCESS** Enjoy seamless drop-off and pick-up at our dedicated private wharf at King Street Wharf Darling Harbour for effortless arrival and departure.



## WEDDING PACKAGE

MINIMUM NUMBERS APPLY

### OPULENCE PACKAGE | \$235 PER PERSON

Let the Harbour Opulence Package transform your wedding day into a grand celebration of love, luxury, and unforgettable moments.

**5.5-HR CRUISE** Savour the extended beauty of Sydney Harbour as the perfect setting for your celebration of love.

**FOUR-COURSE DINING EXPERIENCE** Elevate your reception with an indulgent culinary journey designed to impress.

**5-HR BEVERAGE PACKAGE** Enjoy premium drinks as you toast to a day filled with joy and unforgettable memories.

**COMPLIMENTARY ONBOARD WEDDING CEREMONY** Say "I do" with Sydney Harbour as the ultimate witness to your love. Seating provided for up to 50 of your closest family and friends. Carpeted runner provided for the aisle walkway.

**WHITE HAMPTONS-STYLE FURNITURE** A stunning bridal table, matching cake table and wishing well to complete the opulent décor.

**SYDNEY WEDDING DJ** Set the perfect mood and keep the dance floor alive with expert music curation by professional Wedding DJ.

**DANCE AREA** Share magical moments on a spacious dance area, perfect for your first dance and beyond.

**OPULENT DÉCOR** Stunning white linen tablecloths, napkins, stylish banquet chairs, and skirted tables.

**DEDICATED SERVICE STAFF** Seamless coordination with a Cruise Director and professional staff handling every detail.

**SPEECH PERFECTION** Cordless microphone and lectern for heartfelt speeches to be cherished forever.

**THOUGHTFUL DETAILS** Placement of bonbonniere and place cards, cake table, knife, and expert cake-cutting service.

**ENHANCED ACCENTS** Easels for signage and a wishing well for cherished memories and blessings.

**PRIVATE WHARF ACCESS** Enjoy the convenience of private drop-off and pick-up, ensuring a flawless and stress-free experience.





## CHRISTMAS PARTY PACKAGE

### CHRISTMAS CANAPÉ PACKAGE FROM \$189 PER PERSON

**Exclusive hire of Starship Aqua**

The glass jewel of the Harbour - Perfect for Summer Celebrations

**Selection of ten chef's canapés**

An assortment of modern Australian canapes catering to all dietary requirements

**4 Hour Cellarman's Beverage Package**

including Premium Australian wines, beers, soft drinks & juices

**Complimentary Christmas theming through vessel**

to bring in the Christmas Cheer!

### HARBOUR BANQUET PACKAGE FROM \$209 PER PERSON

**Exclusive hire of Starship Aqua**

The glass jewel of the Harbour - Perfect for Summer Celebrations

**Christmas Three Course Banquet Menu**

including Entrée, Main and Dessert (pre-selected and served alternately)

**4 Hour Cellarman's Beverage Package**

including Premium Australian wines, beers, soft drinks & juices

**Complimentary Christmas theming through vessel**

to bring in the Christmas Cheer!

### FESTIVE BUFFET PACKAGE FROM \$209 PER PERSON

**Exclusive hire of Starship Aqua**

The glass jewel of the Harbour - Perfect for Summer Celebrations

**An indulgent festive buffet perfectly crafted**

to cater for a variety of tastes and requirements

**4 Hour Cellarman's Beverage Package**

including Premium Australian wines, beers, soft drinks & juices

**Complimentary Christmas theming through vessel**

to bring in the Christmas Cheer!

## CHRISTMAS PARTY ENHANCEMENT

### BEVERAGE UPGRADES

**Welcome Christmas Cocktail – \$20pp**

*Kick things off with a signature seasonal sip on arrival.*

**Classic Beverage Package – \$5pp/hr**

*A step up with popular wines and beers guests love.*

**Premium Beverage Package – \$10pp/hr**

*Elevate your event with premium varietals and labels.*

**Platinum Beverage Package – \$20pp/hr**

*Our top-tier collection for the ultimate festive toast.*

### SPIRITS & BEER ADD-ONS

**Standard Spirits – \$15pp/hr**

*Classic spirits for cocktails and mixers.*

**Premium Spirits – \$20pp/hr**

*Top-shelf labels for refined holiday sipping.*

**Imported Beer – \$5pp/hr**

*Add international favourites to the bar menu.*

### FOOD ENHANCEMENTS

**Canapés on Deck (3) – \$20pp**

*Perfect for mingling with a drink in hand.*

**Charcuterie Boards – \$17.5pp**

*Rustic grazing platters with meats, cheese, and more.*

**Food Stations – from \$20pp**

*Interactive and delicious – a culinary showstopper.*

**Gelato Cart – from \$15pp**

*A sweet summer favourite to delight your guests.*





## CANAPE MENU

Premium Australian Oysters accompanied by a selection of vinaigrettes

(contains: Mollusc)

Tomato Avocado Salsa Tartlets with soft herbs

(V) (contains: Milk, Egg, Soy, Wheat, Gluten)

Spice Fried Crispy Tofu with ginger & sesame dressing

(VEG) (contains: Sesame, Soy)

Truffled Arancini with fresh tarragon & romesco sauce

(V) (contains: Milk, Wheat, Gluten)

Mini BBQ Pulled Pork Slider with slaw

(contains: Milk, Egg, Soy, Wheat, Gluten)

Mini Haloumi Slider with pesto, rocket and tomato

(v) (contains: Milk, Egg, Soy, Pine Nut, Wheat, Gluten)

Steamed prawn gyoza with ponzu sauce

(contains: Egg, Crustacean, Mollusc, Sesame, Soy, Wheat, Gluten)

Sang wa of ocean trout cured with orange zest, ginger, lime leaves & chili

(contains: Fish)

Pepper crusted tenderloin fillet with basil pesto on crostini

(contains: Milk, Soy, Wheat, Gluten)

## SUBSTANTIAL BOX

Fish & chips Boxes with baby caper tartare & fresh lemon

(contains: Milk, Egg, Fish, Soy, Wheat, Gluten)

**(GF) GLUTEN FREE, (DF) DAIRY FREE, (V) VEGETARIAN, (VEG) VEGAN**

This menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten, dairy, etc. Please notify our waitstaff of any allergens. Whilst all reasonable efforts are taken to accommodate guest's dietary needs, we cannot guarantee that certain allergens will not be in our food and accept no liability in this regards. Ingredients may change due to seasonal availability and menu is subject to change.





### HARBOUR BANQUET

#### ENTRÉE

(choose two, alternate drop)

Huon Salmon Terrine with lemon zested ricotta, roasted capsicum strips, salsa verde

(Contains: Milk, Fish)

Silky Burrata served with heirloom tomatoes, olives with toasted sourdough bread and herb infused oil

(Contains: Milk, Wheat, Gluten, Sulphite)

Braised Beef filled Ravioli with seasonal vegetable sugo, aged shaved parmesan and crispy basil leaf

(Contains: Milk, Egg, Wheat, Gluten)

Miso Roasted Mushrooms and Crispy Fried Tofu served with red chilli dressing

(Contains: Sesame, Soy)

#### MAIN

(choose two, alternate drop)

Crispy Huon Salmon Fillet with garlic green beans & herb roasted baby carrots

(Contains: Fish, Crustacean, Mollusc)

Grilled Chicken Breast with a potato galette, dutch carrots, crisped leek in a Canadian maple jus

(Contains: Milk)

5-Hour Slow Braised Lamb Shanks red wine jus with parisienne buttered mashed potatoes and chives

(Contains: Milk, Soy)

Southern Prime Beef Sirloin with a twice cooked potato gratin, broccolini and honey thyme dutch carrots & parisienne herbed butter medallion (Contains: Milk, Egg, Soy)

Roasted Bangalow Pork Belly with spiced coriander crackling and tamarind caramel with spicy crisp

Asian Slaw topped with roasted Cashew Nuts (Contains: Sesame, Soy, Cashew)

*(Vegetarian Option available on request)*

#### DESSERT

(choose two, alternate drop)

Classic Christmas Pavlova with mixed berries, coconut, crushed pistachio and passionfruit

(Contains: Egg, Pistachio)

Rich Chocolate and Raspberry Cake with marinated berries (Contains: Milk, Egg, Soy, Wheat, Gluten)

Zesty Citrus Tart in a sweet butter shell with egg yolk vanilla bean ice cream & a mixed berry compote

(Contains: Milk, Egg, Soy, Wheat, Gluten, Sulphite)

Vanilla Panna Cotta with a raspberry coulis (Contains: Milk)

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### FESTIVE BUFFET

#### MAIN

Platter of Australian King Prawns (Contains: Milk, Egg, Crustacean, Soy, Sulphite)  
Hot Honey & Orange Glazed Leg Ham carved at the buffet  
Roasted Piri Piri Corn fed Chicken Fillets preserved lemon yoghurt (Contains: Milk)  
Atlantic Salmon with tomato and lemon salsa (Contains: Fish)  
Asian Stir-Fry Noodles with tofu and vegetables  
(V) (Contains: Milk, Egg, Soy, Sesame, Wheat, Gluten)  
Roasted Chat Potatoes with rosemary & Maldon salt (V)

#### SALAD

Caprese Salad with tomatoes, bocconcini, basil leaves and artisan  
virgin olive oil (Contains: Milk)  
Traditional Caesar Salad with crunchy croutons, crispy bacon, anchoives and  
Grana Padano (Contains: Milk, Egg, Fish, Wheat, Gluten)  
Pumpkin and Mint Cous Cous (Contains: Wheat, Gluten)

#### CHRISTMAS DESSERT STATION

Chef's selection of Festive Desserts  
(Contains: Milk, Egg, Peanut, Soy, Almond, Brazil Nut, Cashew, Hazelnut, Macadamia, Pecan, Pinenut,  
Pistachio, Walnut, Wheat, Gluten, Barley, Oats, Rye)

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