

## VESSEL HIRE

|                                                                                                  |                                                    |
|--------------------------------------------------------------------------------------------------|----------------------------------------------------|
| PEAK   NOVEMBER – MARCH (EXCEPT DEC)<br><i>(Minimum 4 hours)</i>                                 | \$1,500 per hour                                   |
| OFF-PEAK   APRIL – OCTOBER<br><i>(Minimum 3 hours)</i>                                           | \$1,350 per hour                                   |
| PEAK   DECEMBER<br><i>(Minimum 4 hours)</i>                                                      | \$1,550 per hour                                   |
| TRANSFER RATE<br><i>(Minimum 2 hours)</i>                                                        | \$4,500 (2 Hours)<br><i>(Off-Peak season only)</i> |
| OVERNIGHT RATE<br><i>(Set times of 12:00pm - 10:00am)</i>                                        | \$15,000<br><i>(+25% APA)</i>                      |
| PUBLIC HOLIDAY RATE<br><i>Minimum 5 hour charter. No BYO<br/>Excluding NYE and Christmas Day</i> | \$2,000 per hour<br><i>(+ surcharges)</i>          |
| NYE PACKAGE<br><i>6:00 pm - 1:00 am<br/>Diamond Drinks &amp; Buffet Included<br/>45pax only</i>  | \$70,000                                           |

Rates include vessel hire, marine crew and fuel & GST  
Excludes catering, beverages, wait staff, chef fees and wharf fees

## ADDITIONAL PRICING

|                                                                                          |                                     |
|------------------------------------------------------------------------------------------|-------------------------------------|
| WAIT STAFF<br><i>(Additional staff \$75 PP/ PH)</i>                                      | \$350<br><i>(4 hours)</i>           |
| STAFF-TO-GUEST RATIO<br><i>1 wait staff per 10 guests is required<br/>(maximum of 4)</i> |                                     |
| CHEF FEE<br><i>\$85 per hour for additional hours</i>                                    | \$350<br><i>4-Hour</i>              |
| WHARF FEES                                                                               | \$60<br><i>(per wharf)</i>          |
| INFLATABLE WATERSLIDE                                                                    | \$2,500<br><i>(minimum 5 hours)</i> |

|                                                                           |                              |
|---------------------------------------------------------------------------|------------------------------|
| BYO FEE                                                                   |                              |
| BYO FOOD                                                                  | \$250 Off-peak<br>\$350 Peak |
| BYO DRINKS<br><i>(Minimum \$500)<br/>Not available during peak season</i> | \$25 PP                      |
| PUBLIC HOLIDAY SURCHARGE                                                  |                              |
| FOOD & BEVERAGE PACKAGES                                                  | 25%                          |
| WAIT STAFF & CHEF FEES                                                    | 100%                         |

The surcharge will apply to all special events and public holidays.  
New Years Eve and Christmas Day not included. These prices are POA



## ARTE BIANCA

**ALL PRICING INCLUDES DELIVERY FEE | MINIMUM 8 GUESTS  
NOV & DEC PAIRED WITH ANOTHER PACKAGE ONLY**

### \$40 PER PERSON

#### ANTIPASTI

Marinated mixed olives

House-made focaccia, olive oil & balsamic

#### MARGHERITA (V)

San Marzano tomato sauce, fior di latte mozzarella and basil.

#### HOT SALAMI & HONEY

San Marzano tomato sauce, fior di latte mozzarella, hot salami,  
pecorino, rosemary and truffle honey.

#### PROSCIUTTO & ROCKET

San Marzano tomato sauce, fior di latte mozzarella, prosciutto, rocket and shaved parmesan.

#### TARTUFATA

Fior di latte mozzarella, wild mushrooms, prosciutto, truffle paste, basil and parmesan.

#### VEGETARIANA (V)

San Marzano tomato sauce, fior di latte mozzarella, roasted capsicum, mushroom, onion and olives.  
Gluten-free bases available.

Selection – Choice of one pizza slab, per 8 guests.

Please note these menus are intended as light grazing selections only | 1 Slice Per Person

**ALL CATERED PACKAGES ARE WELCOMED BY OUR SIGNATURE WHITE LINEN COCKTAIL**

*All medical food intolerances can be catered for.*

*Please advise upon booking, or at least 14 days prior to charter commencement.*





## CHARGRILL CHARLIE'S

ALL PRICING INCLUDES DELIVERY FEE | MINIMUM 15 GUESTS

### \$60 PER PERSON

#### CHOOSE YOUR CHICKEN | PLEASE SELECT ONE:

Chargrill Charlie's Signature Seasoned Chicken  
Slow-grilled succulent chicken with Chargrill Charlie's famous stuffing

Signature Seasoned Chicken

Portuguese Chicken – Piri Piri

Portuguese Chicken – Lemon & Herb

Portuguese Chicken – Plain

(Half-half on request)

#### CHOOSE THREE SALADS OR WARM SIDES - DINNER ROLLS INCLUDED

##### PLEASE SELECT ANY THREE:

Greek Salad - Chicken Caesar Salad - Thai Marinated Chicken Salad - Charlie's Chop Salad

- Roasted Cauliflower

& Quinoa Salad - Garden Salad - Vegetable Poke Salad - Japanese Coleslaw - Superfood

Salad - Golden Turmeric

Quinoa Salad - Shredded Waldorf Salad - Avocado & Rocket Salad - Classic Coleslaw -

Potato Salad Tabouli

#### WARM SIDES

Fried Rice - Chicken Pad Thai - Honey & Mustard Roasted Vegetables

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## READY TO SERVE MENUS

**ALL PRICING INCLUDES DELIVERY FEE | MINIMUM 15 GUESTS**

*Please note these menus are intended as light grazing selections only*

### LAND | \$60 PER PERSON

- Grazing selection of cured and smoked meats, olives, grilled vegetables, house-made chutneys, hummus and flatbreads
- Wide selection of local and imported cheeses with breads and accompaniments
- Truss tomato medley with buffalo mozzarella and salsa verde
- Sumac-spiced roast chicken with sweetcorn, wild rocket and harissa yoghurt
- Freshly baked bread rolls with cultured butter

### SEA | \$70 PER PERSON

- Peeled Queensland tiger prawns with cocktail sauce and aioli
- Tasmanian smoked salmon with pickled red onion, radish, capers and horseradish
- Slow-roasted spiced cauliflower with chickpeas, baby kale, toasted pumpkin seeds
- New-season baby potato salad with shallots, kale and seeded mustard dressing
- Wide selection of local and imported cheeses with breads and accompaniments
- Freshly baked bread rolls with cultured butter

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## CANAPE MENU

### MINIMUM ORDER OF 15 GUESTS

*Chef Charge of \$350 applies*

#### THE ASTOR CANAPÉS | \$79 PER PERSON

3 COLD · 3 WARM · 1 SUBSTANTIAL · 1 DESSERT

##### COLD CANAPÉS

- Heirloom cherry tomato, Greek feta, black olive, oregano and cucumber bruschetta V
- Chilled Queensland king prawns with citrus mayonnaise dipping sauce GF
- Soy glazed free-range chicken with baby greens, ginger, lime, wild mushrooms and crispy onions GF

##### WARM CANAPÉS

- Seared Atlantic scallops with smoked bacon, celeriac, caper thyme mayonnaise and lemon
- Chilli-spiced prawns with nori salt, miso aioli and lemon GF · DF
- Black Angus beef and rosemary puff pastry pie with tomato chutney

##### SUBSTANTIAL CANAPÉS

- Fried buttermilk chicken with jalapeño slaw and smoked paprika aioli on a milk bun

##### DESSERT CANAPÉ

- Lemon curd cheesecake tartlets

#### KENNEDY CANAPÉS | \$99 PER PERSON

4 COLD · 4 WARM · 2 SUBSTANTIAL · 1 DESSERT

##### COLD CANAPÉS

- Freshly shucked Sydney Rock oysters with apple cider cucumber vinaigrette GF
- Chilled Queensland king prawns with citrus mayonnaise dipping sauce GF
- San Daniele prosciutto, pearl mozzarella, tomatoes, baby basil and crisp flatbread
- Teriyaki-seared Black Angus beef with sesame seeds, pickled cucumber, Kewpie mayonnaise and fried garlic

##### WARM CANAPÉS

- Green pea, mozzarella and pecorino arancini with panko crust and truffle aioli V
- Chorizo, black bean, spiced avocado and cherry tomato quesadilla
- Tiny Black Angus pastrami Reuben on marble rye
- Crispy Berkshire pork belly with lemongrass, glass noodles, mint, fermented chilli and lime soy dressing GF

##### SUBSTANTIAL CANAPÉS

- Lemongrass free-range chicken Thai salad with rice noodles, mint and bean sprouts
- 24-hour BBQ Black Angus short rib with American cheese, pickles and house chutney on milk buns

##### DESSERT CANAPÉS

- Cinnamon sugar churros with warm dark chocolate sauce
- Double Brie with organic dates on seeded crisp

### ADDITIONAL CANAPÉS

Canapés — \$10 per person

Substantial Canapés — \$16 per person

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## CANAPE MENU

**MINIMUM ORDER OF 15 GUESTS**

*Chef Charge of \$350 applies*

### FLAGSHIP CANAPÉS | \$125 PER PERSON

**1 FOOD STATION (GLAZED HAM OR CHARCUTERIE & CHEESE)**

**4 COLD · 5 WARM · 3 SUBSTANTIAL · 2 DESSERT**

#### COLD CANAPÉS

- Freshly shucked Sydney Rock oysters with apple cider cucumber vinaigrette GF
- Soy-glazed chicken, baby greens, ginger, lime, wild mushrooms and onion GF
- Teriyaki-seared Black Angus beef with sesame seeds, pickled cucumber, Kewpie
- mayonnaise and fried garlic
- San Daniele prosciutto, pearl mozzarella, tomatoes, baby basil and crisp flatbread

#### WARM CANAPÉS

- Green pea, mozzarella and pecorino arancini with panko crust and truffle aioli V
- Chorizo, black bean, spiced avocado and cherry tomato quesadilla V
- Chilli-spiced prawns with nori salt, miso aioli and lemon GF · DF
- Tiny Black Angus pastrami Reuben on marble rye
- Crispy Berkshire pork belly with glass noodles, chili, mint and lime soy dressing GF

#### SUBSTANTIAL CANAPÉS

- Fried buttermilk chicken with jalapeño slaw and smoked paprika aioli on a milk bun
- Roasted Black Angus Thai beef salad with rice noodles, beansprouts and mint
- Slow-cooked sumac lamb shoulder with gnocchi, chard and cucumber yoghurt

#### DESSERT CANAPÉS

- Lemon and passionfruit curd with fresh strawberries and crushed meringue
- Sea salt caramel and brownie crumble tart

### ADDITIONAL CANAPÉS

Canapés — \$10 per person

Substantial Canapés — \$16 per person

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## BUFFET MENU

**MINIMUM ORDER OF 10 GUESTS**

*Chef Charge of \$350 applies*

### REGATTA BUFFET | \$120 PER PERSON

2 ARRIVAL CANAPÉS | 3 COLD | 2 WARM | 1 DESSERT

### COMMODORE BUFFET | \$140 PER PERSON

3 ARRIVAL CANAPÉS | 4 COLD | 3 WARM | 2 DESSERT

#### COLD PLATTERS

Black Angus beef tataki, spring onion, king brown mushrooms & aged soy GF

House-smoked Petuna ocean trout, capers & horseradish crème fraîche GF

Salumi selection, pickles, olives & grilled vegetables GF

Heirloom tomato medley, buffalo mozzarella & hand-made basil pesto GF · V

Poached Yamba prawns, shaved fennel, watercress & ruby grapefruit salad GF

#### WARM PLATTERS

Grilled Tasmanian King salmon, celeriac remoulade, rocket & shaved radish GF

8-hour slow-cooked South Australian lamb shoulder, pomegranate molasses, kale & warm Israeli couscous

Roasted pepper-crust Black Angus sirloin, mushrooms & chimichurri GF

Free-range de-boned chicken, sumac, blackened corn, red pepper, rainbow chard & harissa yoghurt GF

Crispy-skinned W.A. Cone Bay barramundi, sautéed wombok, pickled ginger, aged soy & wild mushrooms GF

#### DESSERT PLATTERS

Valrhona dark chocolate pavé, candy peanuts, shortbread crumble & vanilla cream GF

Strawberry cheesecake, coconut crumble & strawberry ricotta cream

Handmade pavlova nests, mango passionfruit curd & raspberry compote GF

Local & imported cheeses, spiced apple chutney, marinated figs & flatbread

#### BUFFET INCLUDES

Green micro salad, shaved radish, red onion & cold-pressed dressing

Freshly baked bread rolls with Pepe Saya butter

Steamed baby potatoes with parsley butter & lemon

#### ADDITIONAL CANAPÉS

Canapés — \$10 per person

Substantial Canapés — \$16 per person

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## BUFFET MENU

### MINIMUM ORDER OF 10 GUESTS

*Chef Charge of \$350 applies*

### COASTAL BUFFET | \$170 PER PERSON

#### ARRIVAL CANAPÉS

- Miniature short crust tart, hummus & spiced butternut pumpkin V
- Seared Atlantic scallops, scorched sweet corn, chorizo & wild mushrooms
- Chilli lime free-range chicken, baby greens, cucumber, nam jim dressing & wonton crisp

#### SEAFOOD DISPLAY

- Selection of oysters, tiger prawns, Balmain bugs & chilled mussels, caper mayonnaise & citrus aioli
- Lobster available on request — market price applies.

#### PLATTERS

- Yellowfin tuna, spring onion, king brown mushrooms & aged soy
- Queensland spanner crab, heirloom tomato medley, avocado, radish, cucumber & light chilli
- Roasted pepper-crust Black Angus sirloin, mushrooms & chimichurri GF
- Large king prawns, butternut pumpkin, Persian feta & harissa GF
- Crispy-skinned W.A. Cone Bay barramundi, sautéed wombok, pickled ginger, aged soy & wild mushrooms

#### INCLUDED

- Steamed new potatoes with parsley butter
- Wild rocket, shaved pear, pecorino & aged balsamic dressing
- Spiced cauliflower, chickpea & raita salad
- Handmade bread rolls with cultured butter

#### DESSERT

- Handmade pavlova nests, mango passionfruit curd & raspberry sorbet GF
- Local & imported cheeses, spiced chutney, marinated figs & flatbreads

### ADDITIONAL CANAPÉS

Canapés — \$10 per person

Substantial Canapés — \$16 per person

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## CATERING STATIONS

MINIMUM 30 GUESTS. AVAILABLE WITH ANY CANAPÉ OR BUFFET PACKAGE

### SUSHI & SASHIMI STATION | \$35PP

*Kingfish, tuna and fresh seasonal seafood carved to order.*

### OYSTER TASTING STATION | \$30PP

*Sydney Rock, Pacific and Flat oysters from around Australia.*

### LIVE OYSTER SHUCKING | \$30PP + \$450 FEE

*Fresh oysters shucked to order by the onboard chef.*

### GLAZED HAM STATION | \$25PP

*Warm carved ham with mustards, pickles and soft rolls.*

### CAVIAR STATION | POA

*Selection of premium caviars with hosted service.*

### CHARCUTERIE & CHEESE STATION | \$25PP

*Local and imported cheeses, cured meats and accompaniments.*

### CHEESE STATION | \$25PP

*Artisan local and imported cheeses with breads and condiments.*

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## THE HARGRAVE TABLE

*A refined multi-course dining experience celebrating seasonal Australian produce. Alternative drops available on request.*

**MAXIMUM OF 10 GUESTS**  
**Chef Charge of \$350 applies**

### 3 COURSES \$130PP

### 4 COURSES \$150PP

### 5 COURSES \$200PP

#### ENTRÉE

Chilled tiger prawns, celeriac remoulade, red vein sorrel & lemon dressing GF  
Zucchini quinoa fritters, goat's cheese, pea mint cream & watercress V · GF  
De-boned baby chicken, prosciutto, fetta, mushrooms & broth GF  
Seared scallops, Jerusalem artichoke, crisp pancetta & baby herbs GF  
Cured kingfish, pickled baby beetroot, horseradish crème fraîche & roe GF  
Wagyu carpaccio, capers, truffle mayonnaise, wild rocket, pecorino & grissini  
Grilled rare yellowfin tuna, shaved fennel, orange & aioli GF  
Confit W.A. octopus, red pepper, olive & chilli aioli GF

#### MAIN

Baby snapper, mussels, confit fennel, zucchini flower & bisque GF  
Peppered lamb loin, slow-cooked shoulder, globe artichoke, peas & jus GF  
De-boned corn-fed chicken, sweet corn, red pepper, baby leeks & gnocchi  
Hapuka fillet, squid, chorizo, nettle butter & lemon GF  
Grass-fed beef tenderloin, oxtail cigar, king brown mushroom & jus GF  
Berkshire pork loin, prosciutto, crispy pavé, morcilla, apple & jus GF  
Twice-cooked duck leg & duck breast, gnocchi, kale, fig & orange glaze GF

#### BREADS & SIDES

Handmade rolls with cultured butter | Baby green leaves with apple cider dressing

#### DESSERT

Dark chocolate pavé with strawberry, crème fraîche & strawberry ice cream GF  
Salted caramel chocolate slice with banana fritters, peanuts & ice cream GF  
Coconut panna cotta with mango, crumble & coconut sorbet  
Vanilla cheesecake with mixed berries & orange cardamom ice cream  
Local & imported cheeses with fig loaf, flatbread & apple cherry chutney

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## CHILDRENS MENU

*Favourites for our guests under the age of 12*

### LITTLE DECKHANDS \$45 PER PERSON

Margherita pizza bites

Free-range chicken strips, chips & mayonnaise

Penne bolognese with parmesan (plain available)

Vanilla ice cream, strawberries & crushed meringue

### MESSINA GELATO

**Add-On \$7.50 per person**

Salted Coconut & Mango (GF, DF)

Cookies & Cream

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## À LA CARTE BAR

A curated drinks experience showcasing Rhemtide's favourite coastal and premium Australian brands. All drinks are subject to availability.

**POA ON FRIDAYS AND SATURDAYS**

### BEER

|                         |     |
|-------------------------|-----|
| Bondi Brewing Co. Lager | \$9 |
| Bondi Brewing Co. XPA   | \$9 |

### READY TO DRINK

|                             |      |
|-----------------------------|------|
| Papa Salt Grapefruit Spritz | \$15 |
| Raw C Selection             | \$6  |

### WINE BY THE GLASS

|                      |      |
|----------------------|------|
| Minuty Prestige Rosé | \$15 |
| Kulara Chardonnay    | \$11 |
| Tyrrell's Pinot Noir | \$11 |

### SPARKLING BY THE GLASS

|                   |      |
|-------------------|------|
| Chandon Brut NV   | \$13 |
| Veuve Clicquot NV | \$25 |

### SPIRITS & COCKTAILS

|                           |      |
|---------------------------|------|
| Belvedere, CINCA Tequila, | \$12 |
| Papa Salt, Makers Mark    |      |
| White Linen               | \$20 |
| Aperol Spritz             | \$20 |
| Bellini                   | \$20 |
| Fireball                  | \$12 |
| Limoncello                | \$12 |

### NON ALCOHOLIC

|                                      |      |
|--------------------------------------|------|
| Peroni & Prosecco (on request)       | \$11 |
| Raw C Selection, Soft drinks & juice | \$6  |





## BEVERAGE PACKAGES

ALL DRINKS ARE SUBJECT TO AVAILABILITY

### THE ASTOR CELLAR

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

#### SPARKLING

Seppelt Prosecco, Australia

#### ROSÉ

Fat Bird Rose, Australia

#### WHITE

Rare Penny Chardonnay, Australia  
Stoney River Sauvignon Blanc, New Zealand

#### RED

Tyrrell's Old Winery Pinot Noir, Australia

#### BEER

Corona & Peroni

#### NON ALCOHOLIC

Peroni 0% & Zero Alcohol Prosecco  
(on request)  
Soft drinks & Juice

#### CHAMPAGNE UPGRADE

Veuve Clicquot NV - \$10 per person, per hour

### SALT AND TIDE

**\$25.00 PER PERSON, PER HOUR**

#### BEER

Bondi Brewing Co -  
Lager  
XPA

#### READY TO DRINK

Papa Salt Grapefruit Spritz  
Raw C Selection

#### COCKTAILS

White Linen  
CINCA Tequila Margarita (Classic)

#### WINES

Rosé - Minuty Prestige, Côtes de Provence Rosé  
White - Kulara Estate Rare Penny, Chardonnay  
Red - Tyrrell's Old Winery, Pinot Noir

#### NON-ALCOHOLIC

Peroni & Prosecco (on request)  
Raw C Selection,  
Soft Drinks & Juice

#### OPTIONAL ADD ONS

Bondi Brewing Co. - Keg  
XPA or Lager - \$1350  
Approximately 175 standard drinks

Chandon Brut NV - \$7.50 pp/ph  
Veuve Clicquot NV - \$10 pp/ph





## BEVERAGE PACKAGES

ALL DRINKS ARE SUBJECT TO AVAILABILITY

### THE KENNEDY CELLAR

**\$35 PER PERSON, PER HOUR**

#### CHAMPAGNE

Veuve Clicquot NV, France

#### ROSÉ

Minuty Prestige, France

#### WHITE

Vasse Felix Filius Chardonnay, Australia  
Catalina Sounds Sauvignon Blanc, New Zealand

#### RED

Terrazas de Los Andes Reserva Malbec, Argentina

#### BEER

Corona & Peroni

#### NON ALCOHOLIC

Peroni 0% & Zero Alcohol Prosecco  
(on request)  
Soft drinks & Juice

### NON ALCOHOLIC DRINKS PACKAGE

**\$12 PER PERSON, PER HOUR**

Non-alcoholic prosecco, wine and beer

### THE FLAGSHIP CELLAR

**\$47.50 PER PERSON, PER HOUR**

#### CHAMPAGNE

Ruinart Blanc de Blancs Champagne, France

#### ROSÉ

Whispering Angel Rose, France

#### WHITE

Chablisienne Petit Chablis Vibrant, France  
Cloudy Bay Sauvignon Blanc, New Zealand

#### RED

Penfolds Bin 21 Grenache, Australia

#### BEER

Corona & Peroni

#### SPIRITS

Belvedere Vodka, Hendricks Gin and Makers Mark  
Bourbon

#### NON ALCOHOLIC

Peroni 0% & Zero Alcohol Prosecco  
(on request)  
Soft drinks & Juice

## PACKAGE ADDITIONS

### ONBOARD MIXOLOGIST

**\$125 per hour**

\$25 each cocktail

*May choose a selection of 4 cocktails  
to be made onboard fresh*

### KEG ADD ON

**Bondi Brewing Co. XPA or Lager - \$1350 total**

Approximately 175 standard drinks

### SPIRITS ADD ON

**\$10 per person, per hour**

Belvedere Vodka  
CINCA Tequila Blanco or Silver Patron  
Papa Salt Gin or Hendricks  
Maker's Mark Bourbon  
Johnnie Walker Black Label

### MESSINA

*This can be added to any package*

Salted Coconut & Mango (GF, DF) \$7.50 per person  
Cookies & Cream \$7.50 per person

