



VESSEL HIRE

MAY - AUGUST

All Days

2- HOUR CHARTER	\$900
3- HOUR CHARTER	\$1,275
4- HOUR CHARTER	\$1,600
ADDITIONAL HOUR	\$400 <i>per hour</i>

OCTOBER – NOVEMBER JANUARY – MARCH

Sunday - Friday

2- HOUR CHARTER	\$1,000
3- HOUR CHARTER	\$1,425
4- HOUR CHARTER	\$1,800
ADDITIONAL HOUR	\$450 <i>per hour</i>

Saturday

2- HOUR CHARTER	\$1,100
3- HOUR CHARTER	\$1,575
4- HOUR CHARTER	\$2,000
ADDITIONAL HOUR	\$500 <i>per hour</i>

DECEMBER

Sunday - Friday

2- HOUR CHARTER	\$1,050
3- HOUR CHARTER	\$1,500
4- HOUR CHARTER	\$1,900
ADDITIONAL HOUR	\$475 <i>per hour</i>

Saturday

2- HOUR CHARTER	\$1,200
3- HOUR CHARTER	\$1,725
4- HOUR CHARTER	\$2,200
ADDITIONAL HOUR	\$550 <i>per hour</i>



ADDITIONAL PRICING

WHARF FEES	\$50 (per wharf)	BYO FEE	\$150
PUBLIC HOLIDAY SURCHARGE	20%	ICE <i>Delivery fee \$25</i>	\$6 per bag
CHRISTMAS DAY SURCHARGE	50%	LILYPAD	FOC
PRE-CHARTER COLLECTION FEE FOOD AND/OR BEVERAGES	\$75 (same day) \$125 (day prior)	HOST FOR SERVING	\$200



MENU

Minimum order of 6 guest

BBQ MENU 1 | \$48PP

Spiced Rump Steak / Tomato Chilli Relish
Italian Pork Sausages / Caramelized Onions
Potato Salad
Baby Leaf Salad
Fresh Bread / Pepe Saya Butter

BBQ MENU 2 | \$56PP

Harissa Lamb cutlets / Tomato Relish
Crispy Skin Salmon Fillets / Sweet Ponzu Sauce
Gremolata Marinated Chicken / Cumin Minted Yoghurt
Quinoa Salad
Potato Salad
Fresh Bread / Pepe Saya Butter

BBQ MENU 3 | \$75PP

Prawn & Crispy Skin Barramundi Kebabs, Lime Aioli
Moroccan Spiced Lamb Koftas, Cucumber Yoghurt
Grass Fed Scotch Fillet, BBQ Onions, Seeded Dijon
Quinoa Salad
Baby Leaf Salad
Fresh Bread, Pepe Saya Butter
Chocolate Gâteau, Fresh Whipped Cream

SAUSAGE SIZZLE | \$19PP

Italian Pork Sausages
Brioche Buns
BBQ Onions
Potato Salad





PLATTERS

GRAZING PLATTERS

Small (up to 6), medium (up to 12), Large (up to 20)

SMALL \$170 / MEDIUM \$295/ LARGE \$445

Cheese Platter (cheddar, French cream brie, blue cheese, quince, grapes & berries, dried fruits, crackers and nuts)

Antipasto Platter (prosciutto, salami, smoked ham, cheddar, French cream brie, cornichon, slow cooked olives, tomato relish, baba ghanoush, hummus, grapes & berries, sourdough crostini, grissini, and crackers).

Charcuterie Platter (prosciutto, salami, smoked ham, braciola, cornichon, slow cooked olives, tomato relish, baba ghanoush, hummus, crackers, and French baguette).

Mezze Vegetarian Platter (grilled vegetables, marinated feta, bocconcini, veggies crudité, dolmades, slow cooked olives, filled baby bell peppers, sundried tomatoes, baba ghanoush, hummus, beetroot hummus, tzatziki, pita bread, and lavosh).

Fresh Fruit Platter (selection of fresh seasonal fruits) – Small \$110 / Medium \$155

SEAFOOD PLATTER - \$275

12 Prawns, 12 Sydney Rock Oysters, 12 Salmon Sashimi
Lemon wedges, Mignonette, Seafood sauce Soy sauce

DELUXE SEAFOOD PLATTER - \$325

6 Prawns, 6 Oysters, 2 Bug halves, 6 Salmon Sashimi, 30g Avroga Caviar, Blinis, Crème Fraiche,
Seaweed, Lemon wedges, Mignonette, Seafood sauce, Soy sauce

