

Kingfisher II



Charter Rates

VESSEL HIRE

3 HOUR MINIMUM HIRE

JANUARY - DECEMBER

MONDAY - THURSDAY \$1,350 per hour

FRIDAY - SUNDAY \$1,650 per hour

ADDITIONAL PRICING

RUBBISH REMOVAL

*Food ready for consumption and displayed on platters similar to a picnic catering is permitted for BYO option.
No kitchen facilities are available for customers*

\$500

STAFF FEE

STAFF

\$250 per staff (4h)

51 TO 70 GUESTS : 1 EXTRA STAFF
71 TO 90 GUESTS : 2 EXTRA STAFF
91 TO 120 GUESTS : 3 EXTRA STAFF
121 TO 150 GUESTS : 14 EXTRA STAFF

PUBLIC HOLIDAY SURCHARGE (FOOD & DRINKS)

\$15%

ENTERTAINMENT

(subject to availability)

PROFESSIONAL DJ & EQUIPMENT

from \$760

ROVING MAGICIAN

from \$2,990

MURDER MYSTERY

from \$1,955

FUN CASINO

from \$3,220

LIVE BAND

from \$3,220

PRIOR ACCESS

Includes complimentary 30 to 60 minutes of early vessel access prior to the event at Yarra's Edge Marina.





CATERING MENU

MIN 40 PEOPLE ORDER

CANAPÉS FINGER FOOD \$52.00 PER PERSON

8 ITEMS PER PERSON

Please choose 6 from the following:

- Moroccan spiced carrot and sweet potato cake with labneh and pomegranate
- Smoked salmon blinis with chive creme fraiche
- Caramelised onion and blue cheese tartlet
- Three cheese and herb arancini with aioli
- Pea and feta arancini
- Chorizo capsicum and coriander arancini
- Chicken satay skewers
- Bruschetta
- Italian style meat balls
- Gourmet mini pies
- Assorted sushi rolls
- Grilled Mediterranean vegetables, haloumi and basil
- Chorizo with caramelised onions and aioli
- Chicken mixed with capers, mayonnaise, parsley pickled onion served on crouton
- Lime marinated prawn
- Thai fish cake with sweet chilli
- Soy, honey and ginger marinated chicken drumettes
- Spanish style marinated calamari

SOMETHING SWEET

- Panna cotta Chocolate mousse
- Tiramisu

Please choose 2 from the following:

- Prawn brioche roll with kewpie and pickled vegetables
- Wagyu beef slider with cheese and pickle and mayo
- Pulled pork slider coleslaw and aioli
- Chicken curry with yellow rice
- Chicken Noodle box with asian greens
- Thai pumpkin coconut curry with jasmine rice

CAPTAIN'S BUFFET (MAIN & DESSERT)

\$56.00 PER PERSON

From the Buffet table:

- Freshly Shucked Oysters w lemon wedges
- Peel-and-Eat Whole King Prawns w Cocktail Sauce and Lemons
- Rosemary and Garlic Roast Lamb
- French Classique Beef Bourguignon
- Creamy Mustard Chicken
- English Style Fish and Leak Pie
- Vegetable Lasagne
- Oven Roasted Potatoes and Pumpkin w Fresh Herbs
- Steamed Vegetables
- Spanish style marinated Calamari
- Greek Salad
- Pear walnut and rocket Salad
- Assorted Desserts





FINE DINING MENU

MIN 40 PEOPLE ORDER

COMMODORE'S 3 COURSE FINE DINING

\$68.00 PER PERSON

Tailor your own menu choosing two options from the menu selection.

ENTRÉE

Please choose 2 of the following

Classic Nicoise salad with poached salmon
Caramelized onion and blue cheese tart served with a green salad
Mixed mushroom and gruyere tart served with baby green salad
Sous vide prawns with avocado puree and a mango salsa
Lamb koftas served on hummus, pomegranate molasses and quinoa tabouleh
Calamari Escabeche, marinated in lime and white wine vinegar, onions, carrots topped with baby herbs

MAIN

Please choose 2 of the following

Eye fillet with truffle Paris mash, seasonal green vegetables, tomato relish and red wine jus
Sous vide chicken breast with spinach puree, roast potato and mushrooms, finished with a thyme jus
Crispy skin salmon fillet with paperonata, crushed potatoes and basil oil
Moroccan spiced lamb rump served on a spiced fruit couscous lemon labneh and fennel and sumac salad
Lamb shank braised in tomato, white wine, herbs, olives and fennel served with creamy polenta
Zucchini and sweet potato slice served with tomato relish and snow pea tendrils salad

DESSERT

Please choose 2 of the following

Vanilla panna cotta with a mixed berry compote
Classic tiramisu
Dark chocolate mousse with berries
Individual apple tarte tatin served with vanilla ice cream
Apple and cinnamon creme brûlée
Lemon tart with lemon candy and Chantilly cream

Fruit and cheese platters per table (Additional \$9.50 pp)

All meals are served on a 50/50 alternate basis

All menus are subject to change due to availability of ingredients





BEVERAGE PACKAGES

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\$16 PER PERSON PER HOUR

Beers, wines, soft drinks, tea and coffee
Spirits and Cocktails are available on consumption

The Drink Package Includes:

BEERS

Stella Artois*

Carlsberg*

Cascade Premium Light*

WINES

Willowglen, Sparkling Brut*

Willowglen, Moscato*

Willowglen, Sav Blanc*

Willowglen, Chardonnay*

Vivo, Shiraz*

Vivo, Cab Sav*

De Bortoli, Rose' (Sangiovese)

Variety of Soft Drinks and Hot Beverages

**All beverages are subject to availability and may be substituted by other similar quality and vintage*

Spirits are not included.
Spirits are available for purchase at the bar as "buy your own" or
TAB

Extensions to bar packages: \$16 pp per hour

