



VESSEL HIRE

CATERED CHARTER RATES

food and beverages must be included

JANUARY - OCTOBER

3 HOUR CHARTER	\$2,200
4-HOUR CHARTER OR LONGER	\$699 per hour

NOVEMBER - DECEMBER

3 hour charter period- Not available on Friday-Saturdays in mid-November & December

3 HOUR CHARTER	\$2,400
4-HOUR CHARTER OR LONGER	\$799 per hour

WATER TRANSFER

1 HOUR	\$2,400
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for transfers up to 1 hour

POA for any other Transfers

CHRISTMAS PACKAGE

**Menu & Beverage upgrades available*

RUSHCUTTERS BAY BUFFET	\$159 per person
CLIFTON GARDENS COCKTAIL MENU	\$149 per person

- Friday and Saturday Nights (Mid November & December)
- Minimum 60 Guests
- 4 Hour Vessel Hire
- Rushcutters Bay Buffet or Clifton Gardens Cocktail Menu
- Diamond Beverage Package*
- Party DJ and lights
- Includes wharf fees for city wharves only

BYO CHARTER RATES

3 HOUR CHARTER	\$2,250 +\$700 (crew fees)
4 HOUR CHARTER	\$2,800 +\$700 (crew fees)

BYO PACKAGE INCLUDES

- hours vessel hire
- BYO Food and Drinks
- Skipper and Deckhand (Crew fees - 2 x staff at \$350 per staff)
 - they do not serve food or drinks – please book additional crew for that service
- Maximum 50 guests
- Wharf fees x 2 (CBD) \$180

**** Not available Friday -Saturday peak nights from the last week in November to the last Saturday night in December before Christmas day.**

****BUCKS & ALL MALE CRUISES MAX 3 HOURS****

ADDITIONAL PRICING

SECURITY	\$380
• Requirement: For all birthday parties with guests aged 24 years or younger. • Guard Ratio: 1 security guard per 50 guests.	
BAR STAFF	\$350
1 staff per 50 guests.	
BYO CORKAGE	\$15pp
includes alcohol and/or food	
FURNITURE REMOVAL/CHANGES	\$250-\$400

WHARF FEES (NSW MARITIME)

- CBD Wharves **\$80.00 per wharf (\$160.00 per embark and disembark)**
- Manly Wharf **\$400.00 per wharf (\$800.00 per embark and disembark)**
- Convention Wharf: **\$220.00 includes embarkation and disembarkation**
- Homebush Bay Wharf **\$650 per touch**

PRE ACCESS	\$250
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Surcharge for early access pre-deliveries. BYO DJ up to a maximum of 30 minutes - 1 hour before cruise, subject to boat availability.

PUBLIC HOLIDAY SURCHARGE	10%
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applies on public holidays and special dates. Rates subject to confirmation

Additional Information

- Guests that BYO food and beverages must bring their own disposable plates, cutlery, cups and ice
- Eskies: Clients may byo their own, the boat will provide 2 large eskie buckets for clients to use
- Boarding: All guests must meet at the departure wharf with their byo F&B, prior boarding is subject to availability
- Galley: There is no use of the galley nor fridges on-board. No cooking facilities available.
- Music: You may connect your phone to the boat sound system via Bluetooth for background music or organise a DJ. PHC can book a DJ for you or you can use your own. Prior access fees apply to set up. DJs must supply their own equipment, the boat ONLY supplies a table, tablecloth, and power. If you arrange your own DJ, please ensure they contact our office to confirm a boarding time and Cruise details.
- Swimming: may be permitted only in the 1st two hours of cruising, this will also depend on the client's behaviour at the time, this will be up to the Skipper in charge on the day.
- All items must be taken off at disembarkation of the cruise – no items are to be left onboard.



COCKTAIL MENU

PIZZA PARTY – \$20 PER PERSON

CLIFTON GARDENS COCKTAIL

\$32 PER PERSON

ROAMING CANAPÉS

- mini chicken skewers gf
- salt n pepper calamari v
- beef sliders, gruyere & tomato jam
- assorted arancini balls v
- downtown new york mini hot dogs, ketchup relish
- Chef's selection of gourmet pies
- Thai chicken
- Beef & thyme
- Lamb & rosemary
- Trio of quiche
- Lorraine
- Sundried tomato & feta v
- Spinach & ricotta v

DESSERT

- Chef's selection of assorted cakes

POINT PIPER DELUXE COCKTAIL

\$50 PER PERSON

ROAMING CANAPÉS

- Pan Seared Japanese Scallop with wasabi mayo & seaweed salad - GF
- Tomato & Basil Bruschetta on Sour Dough with Balsamic glaze - V GG
- Prosciutto Wrapped Bocconcini - GF
- America Street Hotdogs with tomato sauce, American mustard & onion jam
- Marinated Cheese & Kalamata Olives - V VG
- Italian Arancini with garlic & lemon mayo- V VG

SUBSTANTIAL NOODLE BOX

choice of one

- Thai Green Vegetable Curry with herb steamed rice GF VG
- Pain Seared Lamb Cutlet with vegetable ratatouille & salsa verdi - GF
- Thai Beef Salad with sweet potato crisp & Nam Jim dressing - GF

DESSERT

- Chef's selection of assorted cakes
- Tea and coffee available on request

CHILDREN UNDER 5: FREE

CHILDREN AGED 5-14: \$29 PER PERSON

Special dietary and menu requests are subject to confirmation





BUFFET MENU

FRESHWATER BBQ BUFFET

\$32 PER PERSON

Gourmet Sausages (gf)
Bush finger lime infused chicken (gf)
Mushroom Ratatouille (gf, v, ve)
Garlic & Herb Roasted Baby Chats (gf, v, ve)
Antipasto (v)

SALADS

Roasted Root Vegetable Salad (gf, v, ve)
Rainbow Apple Slaw with minted creamy mayo (gf, v, ve)
Freshly tossed garden salad with ocean blues house dressing (gf, v, ve)

Fresh bread rolls
Assorted condiments

ROSE BAY BUFFET

\$50 PER PERSON

ON ARRIVAL

Assorted Mini Quiche

BUFFET

Citrus baked whole salmon, with dill crème - GF
Double cooked roast beef - with red wine thyme jus - GF
Boneless baked chicken with feta & sundried tomato cream sauce - GF
Vegetarian Lasagne - V
Lyonnais potato gratin - GF V
Roasted root vegetable salad - GF VG V
Fresh Garden Salad - GF VG V

SIDES & DESSERT

Antipasto
Oven baked bread rolls
Chef's selection of decadent cakes
Fresh fruit platter

RUSHCUTTERS BAY BUFFET

\$40 PER PERSON

ON ARRIVAL

Assorted Mini Quiche

FROM THE BUFFET

Moroccan infused chicken gf
Beechworth honey & whisky glazed ham gf
Slow-roasted Australian beef, bush pepper & mustard crust gf
Smashed baked potatoes, lemon myrtle & garlic gf v
Bay leaf mushroom ratatouille gf v
Melody of steamed greens
Rocket, pear & parmesan salad, white balsamic dressing
Rainbow slaw, strawberry gum eucalyptus & honey dressing
Crusty sourdough rolls

CHEESE

Chef's selection of Australian cheese gf v
Salad of dried fruit, quince paste & crackers

Tea & Coffee available on request

HALAL DELUXE BUFFET

\$55 PER PERSON

MAINS

Halal oven baked beef and rosemary gf
Halal chicken pieces marinated in honey soy garlic
Herb roasted chat potatoes and rock salt v gf
Persian rice served warm gf v

SALADS

Mesclun salad with roasted sweet potato, semi dried tomatoes, olives and shaved parmesan v
Pear Parmesan salad v gf
Bread rolls

DESSERTS

Assorted cakes v
Tea & coffee

CHILDREN UNDER 5: FREE

CHILDREN AGED 5-14: \$29 PER PERSON

Special dietary and menu requests are subject to confirmation





FORMAL MENU

DOUBLE BAY FORMAL MENU \$85 PER PERSON

Canapés on Arrival + 3 Course Plated Menu

ENTREE

Please select two, served alternate

Baked pumpkin, quinoa, semi dried tomato & fetta salad gf v
Hanging Rock smoked trout, horseradish vinaigrette, watercress and cucumber salad gf v
King mushroom, goat's cheese & spinach, rocket salad & pomegranate glaze gf v

MAINS

Please select two, served alternate

Aubergine parmigiana, heirloom tomatoes & basil v
Grass fed beef fillet (M), pontiac mash, café de Paris butter gf
Roast chicken supreme, ricotta & semi dried tomato, quince glaze gf
For the table
Crusty sourdough dinner rolls

DESSERT

Choice of two, served alternate

Chocolate Mousse Delight
Mango & Passionfruit and White Chocolate Slice
Shared Cheese boards for the tables

CHILDREN UNDER 5: FREE

CHILDREN AGED 5-14: \$29 PER PERSON

Special dietary and menu requests are subject to confirmation





PLATTER & BUFFET

PLATTER

Please note, below items are in addition to a menu selection

OCEAN FRESH PRAWNS \$20 PER PERSON

SYDNEY OYSTERS \$20 PER PERSON

DESSERT PLATTER – ASSORTED CAKES FROM \$15 PER PERSON

CHEESE PLATTER (MIN 10) \$15 PER PERSON

Special dietary and menu requests are subject to confirmation





BEVERAGE PACKAGES

SILVER DRINKS PACKAGE

4-HOUR CHARTER: \$20 PER PERSON

Juice, Soft Drinks (does not include Red Bull, Lemon Lime and Bitters)

DIAMOND BEVERAGE PACKAGE

4-HOUR CHARTER: \$46 PER PERSON

BEER

- Carlton Dry
- Sydney Brewery Pale Ale
- Sydney Brewery Lager
- Corona
- Light Beer

WINE

- Pinot Grigio
- Sauvignon Blanc
- Moscato
- Cabernet Sauvignon
- Shiraz
- Bubbles
- Rosé

- **Juice**

- **Soft Drinks** (does not include Red Bull)

**Note: beverages are subject to change and availability*

PLATINUM BEVERAGE PACKAGE

4-HOUR CHARTER: \$56 PER PERSON

BEER

- Carlton Dry
- Sydney Brewery Pale Ale
- Sydney Brewery Lager
- Corona
- Light Beer

WINE

- Pinot Grigio
- Sauvignon Blanc
- Moscato
- Cabernet Sauvignon
- Shiraz
- Bubbles Rosé

HOUSE SPIRITS

- Jim Beam
- Bundaberg Rum
- Vodka
- Scotch
- Bacardi
- Gin
- Malibu

- **Juice**

- **Soft Drinks** (does not include Red Bull)

**Note: beverages are subject to change and availability*

BEVERAGE PRICE LIST (ON REQUEST)

COCKTAILS AVAILABLE ON REQUEST

CASH/CONSUMPTION BAR ONLY FOR 18-21ST BIRTHDAYS

