



VESSEL HIRE

FEBRUARY - OCTOBER

Sunday - Friday

2- HOUR CHARTER	\$800
3- HOUR CHARTER	\$1,125
4- HOUR CHARTER	\$1,400
ADDITIONAL HOUR	\$350 <i>per hour</i>

Saturday

2- HOUR CHARTER	\$850
3- HOUR CHARTER	\$1,200
4- HOUR CHARTER	\$1,500
ADDITIONAL HOUR	\$375 <i>per hour</i>

NOVEMBER & JANUARY

Sunday - Friday

2- HOUR CHARTER	\$850
3- HOUR CHARTER	\$1,200
4- HOUR CHARTER	\$1,500
ADDITIONAL HOUR	\$375 <i>per hour</i>

Saturday

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

DECEMBER

Sunday - Friday

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

Saturday

2- HOUR CHARTER	POA
3- HOUR CHARTER	\$1,350
4- HOUR CHARTER	\$1,700
ADDITIONAL HOUR	\$425 <i>per hour</i>

SPECIAL EVENTS

BOXING DAY & CHRISTMAS DAY

Minimum of 5 hours (BYO Catering only)

\$560 per hour

NEW YEARS EVE (SOLD 2026)

\$16,500





ADDITIONAL PRICING

WHARF FEES \$50
(per wharf)

PUBLIC HOLIDAY SURCHARGE 20%

MANLY PICK-UP \$150
12 pax surcharge

PRE-CHARTER ACCESS FEE \$110
FOOD AND/OR BEVERAGES (30-60 mins prior)

BYO AMENITIES FEE \$125
Plates, cups, cutlery, serving equipment, BBQ and eskies are provided. Note: BYO Ice

ICE \$6
Delivery fee **\$25** per bag

HOST FOR SERVING \$75/hr
100% surcharge on public holidays (max 19 with host passengers) \$60/hr
min 4 hrs

WATER TOYS PACK \$100
Includes: XL Lily pad



**MENU****Delivery Fee \$55****SAUSAGE SIZZLE | \$20PP**

Italian Spiced Pork Sausages
BBQ Onions
Classic Potato Salad
Creamy coleslaw
Brioche rolls
Condiments

Min 4 passengers**GOURMET BBQ | \$65PP**

Rump steak with chimichurri on side
Lemon chicken with minted yoghurt on side
Classic Potato Salad: potato, egg mustard mayonnaise,
dill pickles, spring onion, parsley
Greek Salad: crispy lettuce, plum tomato, cucumber,
marinated feta, kalamata olives, red onion and Greek
lemon dressing
Bread: crusty French baguette and butter

Min 2 passengers**CLASSIC BBQ | \$35PP**

Beef Burger Patties
Chicken Kebab Skewers
Roast Veg & Cous Cous Salad
Garden salad
Brioche rolls
Condiments

Min 4 passengers**GOURMET BUFFET | \$68PP**

Beef Eye Fillet with Salsa Verde (served cold)
Hoisin chicken thighs
Roast pumpkin with harissa yoghurt, pepitas and
pomegranate
Potato Salad with Mustard Cream
Leafy Green Salad with cucumber, spring onions, chives
& Greek dressing
Selection of bread
Condiments

Min 15 passengers



PLATTER MENU

Delivery Fee \$55

Min Spend as stand alone menu - Mon to Friday (\$200) and Sat & Sun (\$330)

Small (2-4) Medium (up to 10), Large (up to 20)

Cheese Platter - Small \$105 / Medium \$185 / Large \$265

Cheddar, triple cream brie, gorgonzola, quince paste, lavosh crackers, strawberries, grapes, almonds & dried apricots.

Antipasto Platter - Medium \$185 / Large \$265

Marinated vegetables, dips, cheese, cured meat & crackers

Charcuterie Platter - Small \$105 / Medium \$185 / Large \$265

Sopressa, prosciutto, leg ham, bresaola, wagyu beef, cornichon, fig paste & sourdough crostini

Dips and Dunks - Small \$90 / Medium \$185 / Large \$265

A selection of dips, crudite & crackers. Dips: Hummus, Tzatziki, Capsicum, Baba Ghanoush, Beetroot Hummus. Crudites & Lavosh Crackers: Celery, Cucumber, Carrot, Snacking Tomatoes, Asparagus, Red Capsicum

Fresh Fruit Platter (selection of fresh seasonal fruits) - Medium \$158 / Large \$210

Seafood Platter - Medium \$249 / Large \$485

Peeled prawns (Medium - 20, Large - 30)

Freshly shucked oysters (Medium - 24, Large - 36)

Balmain bugs (Medium - 6, Large - 9)

Mayonnaise, mignonette & lemon

Peeled Prawns - Small \$158 / Medium \$295 / Large \$435

Served with mayo and lemon

Small (24) Medium (48), Large (72)

Freshly Shucked Oysters - Small \$158 / Medium \$295 / Large \$435

Served with mignonette and lemon

Small (24) Medium (48), Large (72)

Balmain Bugs - Small \$105 / Medium \$185 / Large \$265

Served with mayo and lemon. Bugs cut in half

Small (4) Medium (8), Large (12)

Mixed Petite Brioche Rolls - 20pc - \$355

Brioche rolls with chicken schnitzel, slaw & mayonnaise

Brioche rolls with prawns & seafood sauce

Brioche rolls with bug & caviar

Sushi Box - Medium (40pc) \$195 / Large (64pc) \$249

A mixed selection of sushi & nigiri with soy, wasabi & pickled ginger

Vegan Sushi (40pc) \$210

Mixed Rice Paper Rolls - \$195 (28pc)

A selection of chicken, prawn, beef & tofu (v, vegan)

Peking Duck Pancakes - \$155 (20pc)

served with Hoisin

