



VESSEL HIRE

ALL YEAR LONG

2-HOUR CHARTER	\$1,400
3-HOUR CHARTER	\$1,995
4-HOUR CHARTER	\$2,380
6-HOUR CHARTER	\$3,150
8-HOUR CHARTER	\$3,920

+20% FOR PUBLIC HOLIDAYS.
WHARF FEES: \$50 PICKUP / \$50 DROP-OFF.

SELF DRIVE (BOAT LICENCE REQUIRED)

2-HOUR CHARTER	\$1,200
3-HOUR CHARTER	\$1,620
4-HOUR CHARTER	\$1,920
6-HOUR CHARTER	\$2,520
8-HOUR CHARTER	\$2,880
OVERNIGHT (22 HOURS) 10:00 am - 8:00 am	\$3,960

+20% FOR PUBLIC HOLIDAYS.
WHARF FEES: \$50 PICKUP / \$50 DROP-OFF.





CATERING MENU

DELUXE PACKAGE – \$98 PER PERSON

Indulgent and refined. Perfect for lunch or dine-in sunset cruises.

Cold Grazing

- Antipasto platter with olives, assorted cheeses, eggplant, artichokes, salami, mortadella and leg ham
- Mini prawn brioche rolls with lemon and dill mayo, celery and crisp cos lettuce
- Prosciutto and melon skewers
- Artisan breads, grissini and crackers with hummus, taramasalata and tzatziki

Hot Canapés

- Pea, mushroom and parmesan arancini with truffle mayo
- Mini fish tacos with guacamole and special sauce

Sweet Finish

- Mini Portuguese tarts, caramel slices and brownies

GRAZING PACKAGE – \$64 PER PERSON

Light, fresh & elegant – perfect for daytime cruising

- Cherry tomato, bocconcini and basil skewers
- Mediterranean olives served separately
- Mini smashed chicken wraps with dill mayo and avocado
- Mini haloumi wraps with pesto, tomato, spinach and roasted pumpkin
- Fruit skewers
- Flatbread and crackers with hummus, taramasalata and tzatziki
- Cookies, dark chocolate sea salt brownies and caramel slices

PREMIUM PACKAGE – \$144 PER PERSON

Cold Grazing

- Deluxe antipasto platter with cheeses, cured meats, olives and marinated vegetables
- Mini prawn brioche rolls with lemon and dill mayo
- Prosciutto and melon skewers
- Cherry tomato, bocconcini and basil skewers
- Flatbread and crackers with hummus, taramasalata and tzatziki

Hot Canapés

- Pea, mushroom and parmesan arancini with truffle mayo
- Mini fish tacos with guacamole and special sauce
- Mini beef sliders with cheese, caramelised onion and burger sauce
- Grilled tuna steak on a bed of brown rice with edamame, avocado and pickled onion

Sweet Finish

- Mini Portuguese tarts, caramel slices and dark chocolate sea salt brownies
- Fresh fruit platter

***Cold and hot grazing, canapé-style, perfect for daytime or evening cruising.
Protein balls are available as a substitute for any of the sweets in the Deluxe and Premium packages.***





PLATTER MENU

MORNING & AFTERNOON TEA GRAZING

MORNING TEA PLATTER

\$225 – Serves 10

Light, sweet and perfect for mid-morning cruising. Mini danishes, mini muffins and scones with jam and cream with Seasonal fruit platter.

AFTERNOON TEA PLATTER

\$242 – Serves 10

A savoury-leaning selection with a touch of indulgence: mini sausage rolls, mini Portuguese tarts, with cheese, crackers, dips & fruit.

SEASONAL FRUIT PLATTER

\$75 – Serves 10

A platter of fresh seasonal fruit.

SIGNATURE GRAZING BOARD

\$110 – Serves 6-8 | \$179 – Serves 10-15

Three cheeses, prosciutto and salami, two dips, marinated olives, pickled vegetables, raw veggies, crackers, lavosh and artisan bread.

CHEESE PLATTER

\$121 – Serves 10-12

Brie, blue cheese and pecorino with taramasalata, beetroot hummus, grapes, dried apricots, fresh berries and crackers.

PASTA & RISOTTO

TRUFFLE MUSHROOM & CHICKEN RISOTTO

\$179 – Serves 8-12

Creamy arborio rice with sautéed mushrooms, truffle oil and asparagus, topped with grilled chicken.

PUMPKIN RISOTTO

\$150 – Serves 8-12

Arborio rice cooked in pumpkin purée, topped with crispy kale and goat's cheese. Vegetarian and gluten free.

PENNE ALLA VODKA WITH SAUSAGE

\$156 – Serves 8-12

Penne in a creamy garlic, tomato and parmesan vodka sauce with pork and fennel sausage.

PENNE NAPOLITANA

\$150 – Serves 8-12

Penne in a garlic and herb tomato sauce, finished with parmesan.





PLATTER MENU

EASY EATING

MIXED GOURMET WRAP PLATTER

\$110 – Serves 6 · \$202 – Serves 12

Wraps cut in half, two halves per serve. Fried chicken, chicken Caesar, Reuben, schnitzel pesto, ham and cheese & falafel (V).

MIXED MINI BRIOCHE SLIDERS

\$64 – 6 Serves · \$115 – 12 Serves

Angus beef, halloumi (V) and fried chicken on a soft brioche bun.

MINI LAMB SKEWERS WITH FLATBREAD

\$75 – 12 Serves · \$138 – 24 Serves

Lamb skewers grilled with rosemary, garlic and olive oil, served with flatbread and tzatziki.

BAO BUNS

\$98 – 12 Serves · \$173 – 24 Serves

Steamed bao mix of braised pork belly, pickled cucumber & lemongrass chicken with carrot.

SALT & PEPPER SQUID

\$87 – Serves 8-12

Lightly seasoned, flash-fried, served with lemon.

SPINACH & CHEESE TRIANGLES

\$98 – 12 Serves · \$184 – 24 Serves

Golden triangles filled with spinach and creamy cheese. Vegetarian.

MINI BREKKY SLIDER PLATTER

\$64 – Serves 8

Bacon, egg and cheese with BBQ sauce, and fried egg with halloumi and avocado

SALMON FILLETS

\$115 – 6 Serves · \$213 – 12 Serves

Oven-baked salmon with Asian greens and steamed rice.

MIXED GOURMET SANDWICH PLATTER

\$110 – Serves 6 · \$202 – Serves 12

Made fresh on sourdough or rye in the same flavours as our wraps, or a mixed assortment.

MINI CHICKEN SKEWERS WITH FLATBREAD

\$58 – 12 Serves · \$104 – 24 Serves

Grilled chicken skewers with warm flatbread. Mix of mediterranean, satay & lemon pepper.

MINI PRAWN SKEWERS

\$69 – 12 Serves · \$127 – 24 Serves

Grilled prawn skewers marinated in chilli and lemon, with a light lemon dipping sauce.

ARANCINI BALLS

\$52 – Serves 12 · \$92 – Serves 24

Crispy arancini with aioli. Truffle, mozzarella & mushroom and beef, pea & napolitana.

SMOKED SALMON BLINIS

\$58 – Serves 12

Topped with cream cheese and fresh herbs.

BAGEL PLATTER

\$133 – Serves 8

Smoked salmon and cream cheese, chicken schnitzel, Reuben, and pulled chicken bagels.

DELUXE MIXED MINI CROISSANT PLATTER

\$58 – Serves 10

Mini ham and cheese and cheese and tomato croissants.

FRIED FISH OR CHICKEN TACOS

\$52 – 6 Serves · \$98 – 12 Serves

Soft tortillas loaded with Flathead or Southern Chicken. Avocado, pico de gallo & spicy aioli.





PLATTER MENU

SALADS

GARDEN SALAD

\$98 – Serves 8–12

Lettuce, tomato, red onion, olives and cucumber with balsamic and olive oil.

CAESAR SALAD WITH GRILLED CHICKEN

\$127 – Serves 8–12

Baby cos, crispy bacon, boiled egg, croutons and shaved parmesan with Caesar dressing, topped with grilled chicken (or Halloumi).

GREEK SALAD

\$98 – Serves 8–12

Tomato, Spanish onion, cucumber, olives and feta, with balsamic dressing on the side.

TERIYAKI SOBA NOODLE SALAD

\$98 – Serves 8–12

Shredded cos, carrot, avocado, pickled radish and sesame with a drizzle of teriyaki sauce.

DESSERT

DELUXE MIXED CAKES

\$75 – 16 pieces

Eight premium cakes cut into half-size portions for easy sharing.

ASSORTED CHOUCHOUS

\$75 – 20 pieces

Double-filled choux pastries on a chocolate base in six flavours; pistachio, caramel vanilla, chocolate, raspberry, mango & passionfruit.

MIXED DONUT BALL PLATTER

\$104 – 12 pieces

Pistachio & Dubai chocolate donut balls topped with roasted pistachios and chocolate drizzle.

MACARON PLATTER

\$75 – 20 Pieces

Vanilla, chocolate, raspberry, salted caramel, pistachio and chocolate, and passionfruit.

ASSORTED PETITE CHEESECAKES

\$69 – 20 pieces

Mini cheesecakes made with premium NZ cream cheese finished in a variety of flavours

PORTUGUESE TART PLATTER

\$104 – 12 Pieces

Baked custard-filled tarts featuring crisp, flaky pastry with lightly caramelised tops.

