



MV Enterprise Vessel Hire 2024

March – October

4 hour charter – \$2,800

Additional Hours: \$700 per hour

November – February

4 hour charter \$3,200

Additional Hours: \$800 per hour

Excludes all public holidays, Christmas Eve and New Year's Eve. Prices for these dates available on request.

Charter rates include vessel, a fully qualified skipper and one deck hand.

Other staffing requirements :

1- 10 guests – No Additional staff

11 – 20 guests – 1 wait staff required

21 – 30 guests – 2 wait staff required

Wait staff are charged out at \$55 per hour for the duration of the charter

On Board Chef – \$275 for 4 hours.

BYO (subject to approval)

Beverages and Catering must be loaded at Rose Bay Marina prior to departure.

BYO catering available for all charters

BYO Beverage charged – \$500 per charter (up to 20 passengers)

Glassware provided—client to provide ice

BYO Catering charged – \$250 per charter

Client must provide their own condiments and serving ware including cutlery, plates, napkins etc

Wharf fees – \$50 per wharf (wharf locations need approval)

Lilyypad Hire – \$150

Notes:

Bucks Parties are not permitted on board Enterprise

No Shoe Policy applies.

Special Harbour Events – \$POA

New Year's Eve 2024 – \$25,000

6-hour cruise

7 pm to 1 am

Up to 30 guests

Includes the vessel, fully qualified skipper, deck hand and tray service staff to tend to your guests

Pick up and drop off at Rose Bay Marina.

Alternate pick up and drop off destinations will incur additional fees (POA)

Please note that alternative menus and beverage selections are available if required (additional charges may apply).

There is a \$2,000 refundable bond applicable to this charter.

NYE HARBOUR CANAPES BY YOUR PERSONAL CHEF

Roaming Canapés

Antipasto Skewers & cured meats (includes ve df gf)

Natural Pacific Oyster fresh lemon (gf df)

Cristal Bay Prawn Cocktail, marie rose (gf df)

Peking Duck Pancake, cucumber, shallot, hoi sin sauce (df)

Kingfish Ceviche, flame torched, wasabi may (gf)

Quinoa & lentil cake, spiced yoghurt (ve gf df)

Lamb Cutlet, chimichurri (gf) (df)

Prawn Vermicelli Salad, slaw, whipped fetta

Risotto, confit cherry tomato, asparagus, mushroom (ve gf df)

Wagyu Beef Skewer (gf) (df)

Chili Tiger Prawn Skewer (gf df)

Cajun Chicken Skewers (gf df)

Dessert

Gourmet Cheese Platter

NYE BEVERAGE MENU

SERVED BY OUR CREW

Sparkling/ Wine

Chandon NV Yarra Valley VIC

Totara Sauvignon Blanc Marlborough New Zealand

Snake & Herring Chardonnay Margaret River WA

Barose Rose Barossa SA

Azahara Shiraz Murray Darling, VIC

Beer

Asahi, Corona, Heineken 3 & Hahn Light

Soft drink

Still & Sparkling Water, Lemonade & Coca Cola

PREMIUM CHAMPAGNE & WINE UPGRADE

\$150 PER PERSON

Champagne / Wine

Veuve Clicquot Yellow Label NV Champagne Remis France

Cloudy Bay Sauvignon Blanc Marlborough New Zealand

La Crema Monterey Chardonnay California USA

Maison Saint AIX Rose Provence FR

Shock Value SMG Barossa SA

Beer & Cider

Asahi, Corona, Hills Apple Cider, Heineken 3 & Hahn Light

Soft drink

Still & Sparkling Water, Lemonade & Coca Cola