

Cavok

Cavok II is a Dominator 36 Flybridge Cruiser



16

Passengers

\$330

Minimum Hourly Rate

Sydney

Location

Cavok II is a Dominator 36 Flybridge Cruiser that offers economical and comfortable cruising. This well-maintained 36-foot motor yacht, is a welcome addition to Sydney's waterways.

The perfect all-weather vessel, Cavok II may be hired for up to 20 people with choices for catering or bringing your own food and drinks.

However for a more comfortable charter, 16 guests would be ideal. Complimentary ice provided. All cruises include a skipper and deckhand.

Cocktail Dining – 16 passengers

Special Features

- 36ft in Length
- BBQ, Microwave & Fully equipped galley
- Hot/cold water
- Toilet facilities
- 2 x fridges
- TV with USB input and DVD
- Sound system
- Swim ladder
- Floating swim mat
- Outdoor freshwater shower
- Complimentary ice provided

No stiletto or heels to be worn on board





Cavok Charter Rates 2024

Monday to Friday

3 hour charter \$1,125
4 hour charter \$1,500
Additional hours: \$375 per hour

Saturday & Sunday

4 hour charter \$1,580
Additional hours: \$395 per hour

Public Holidays + 20% PH loading \$570/Hour (min 4 hours)

Special and Major Events*

POA

Additional Fees

Wharf fee CBD – \$50 per vist
Pick up Manly – \$150

BYO Charters

BYO Service Fee – \$150
Includes 3 bags of ice, bottled water, plates, cutlery, glassware

Good to Know

Skipper & Deckhand included

**Special rates are applicable for public holiday dates and major events. Alternate rates are applicable on Easter Sunday, Christmas Day and New Year's Eve – pricing is available upon request.*

Cavok

Catering Menu



Cavok II Catering Menus 2024

The following selection of menus have been specially created for our boat to cater for all occasions and tastes. If there is something special you need, please ask – our caterers are very flexible and happy to accommodate most dietary requirements.

CANAPE MENUS

Minimum 10 passengers

Chef's Gourmet Canape – \$60pp

Mini wagyu burger in brioche bun with tomato and cheddar
Italian Caprese skewer – heirloom tomato, bocconcini with balsamic glaze
Chicken skewers with onion and shallot
Chef selection of sushi
Spinach ricotta turnovers
Mini fruit cup with seasonal melons and berries

Silver Canape Menu – \$65pp

Assorted Wrap Platter
Mini wagyu burger in brioche bun with tomato and cheddar
Chef selection sushi
Spring roll with chilli mayo
Chicken skewers with crispy onion
Antipasto Platter
Fresh Fruit Platter
Dessert Platter

Gold Canape Menu – \$75pp

Mini wagyu burger in brioche bun with tomato and cheddar
Italian Caprese skewer – heirloom tomato, bocconcini with balsamic glaze
Platter of Seafood
Antipasto Platter
Chef selection of sushi
Cheese Plater
Spring roll with chilli mayo
Fresh Fruit Platter
Dessert Platter

Cavok

Catering Menu



BBQ MENUS

Minimum 10 passengers

Basic Blue BBQ – \$30 per person

Party Snacks
Traditional Beef Sausages
Chicken Skewers
Sliced Onions
Tossed Garden Salad
Fresh Bread Rolls

Captains Burgers – \$40 per person

Mini Beef burger in brioche bun with tomato and cheddar
Chicken Skewers,
Sliced Onions,
Tossed Garden Salad
Party Snacks
Fresh Bread Rolls

Gold BBQ – \$55 per person

Gourmet Beef Sausages,
Slow Cooked Lamb Shoulder served with tzatziki
Coleslaw Pesto pasta salad
Rocket, pear & parmesan salad with balsamic dressing.
Bread & Butter
Sweets for desserts

BUFFET MENUS

Minimum 10 passengers

Calm Water Buffet – \$50 per person

Cheese Platter
Platter of Fresh Prawns
Leg of Ham (served chilled)
Barbeque Chicken
Creamy Potato Salad
Greek Salad
Bread Rolls
Fresh Fruit Platter

Gold Yacht Buffet – \$65 per person

Chef selection sushi
Cheese Platter
Platter of Fresh Prawns
Antipasto Platter
Italian caprese skewer
Rocket Salad
Fresh Bread Rolls
Fresh Fruit Platter
Dessert Platter



Cavok

Catering Menu



PLATTERS MENU

Platters – \$160 per platter (each platters serves 10pax)

Seafood Platter

Queensland Tiger prawns with sauce
Selection of oysters, natural, lemon

Assorted Sushi Platter

Grilled salmon, avocado, teriyaki chicken, tempura prawn cucumber, tofu and tuna on assorted nori

Cheese Platter

Mature Cheddar /Blue Vein Cheese/ Creamy Brie served with crackers, lavash, nuts and dried fruits

Antipasto Platter

Sliced meats, ham, salami, prosciutto and marinated olives

Fruit Platter

Fresh Seasonal fruits with watermelon, rock melons, pineapple, fresh berries and strawberries

Dessert Box

Selection of individual desserts