

Baroness

Custom Built 82ft Motor Cruiser



135

Passengers

\$1820

Minimum Hourly Rate

Brisbane

Location

Aboard MV Baroness two levels of luxury awaits you with a large foredeck, lounge saloon bar, dining or dancing area, sky lounge, and sound system. Full services aboard include BBQ facilities, fridge and freezer and full kitchen with oven and microwave, ice machine. You may cater for your own guests or bring on professional catering companies.

There is a large dining area that can be opened up to let in the sea breeze for that al fresco feeling. It's also a great place for a dance floor! If you just want to relax, head down to a spacious yet cosy sunken lounge with bar, where you will be surrounded by beautiful classic wooden paneling and modern coastal touches .

The upper bridge deck features an enclosed helm which leads out to a generous aft deck with a relaxed vibe. Covered by a retractable shade cloth, the deck offers ample room for guests to kick back and soak up the surrounds. Baroness is fully licensed and ready to mix and pour the drink or cocktail of your choice!

Take a relaxed meandering along the Brisbane River for weddings, parties and corporate events.

Features

- All-weather dining areas
- Lounge & Bar area
- Large alfresco entertainment decks
- Sound system with PA and Bluetooth connectivity

Extra Costs

- Service/kitchen/ BBQ staff \$300 (up to 4 hours)
- Security – 18-21st birthdays \$300 (up to 4 hours)
- PAID WHARVES – \$600 per visit Botanic Gardens. New Farm Park, Howard Smith Wharves

Day Charter Rates

BRISBANE RIVER CHARTERS

3 hr Brisbane River Charter \$5,450
4 hr Brisbane River Charter \$6,450
Additional Hours (after 4) \$900 per hour

HIGH SEASON RATES (15 November to 30 December)

3 hr Brisbane River Charter \$6,450 (up to 70 pax)

ADDITIONAL STAFF REQUIRED

70 to 90 Guests \$300
91 to 110 Guests \$600
110 to 135 Guests \$900

*BYO Food/Catering Permitted: \$300 Fee Applies
Consumption Bar (Min spend \$1500)*

FREE WHARVES

Murarie Recreation Hub & Northshore Hamilton

Standard Public Holidays: 20% on vessel hire and staff

Baroness

FOOD & BEVERAGES



BYO Food

BYO Napkins, Plates, Knives & forks
Service/Kitchen/ BBQ Staff Fee Applies – \$300

CLASSIC MENU

Classic BBQ \$39 per person

MEATS

Gourmet sausages
(chicken, pork & beef)
Meat patties
Steaks

Chicken or lamb kebabs
Marinated Prawn Kebabs

All marinades are gluten-free
Vegan alternatives available by request

SALADS

CHOOSE 3

Caesar salad
Chinese Noodle Salad
Greek Salad
Potato Salad

CONDIMENTS

Tomato sauce
BBQ sauce
Aioli
Sesame dressing
Greek Dressing

BREADS

Selection of:
white & whole-grain
bread rolls & hamburger rolls
GF rolls available on request

Baroness

FOOD & BEVERAGES



CLASSIC MENU

Classic Canapes \$20 per person (Min 30)

Your Choice of 10 Items/Varieties

PARTY FAVES

Sausage Rolls
Party Pies
Swedish meatballs
Karaage Chickien
Mini Dagwood Dogs

SEAFOOD

Salt&Pepper Calamari
Flaming Prawns (spicy)
Sesame Prawn Toatsettes
Pork&Prawn gyoza
Whiting Strips

ASIAN BITES

Japaneze chicken Meatballs
Mini Chicken dimsim
Steamed SuiMai
Asian Spring Rolls
Prawn Hargow
Mushroom Dumplings (Veg&Vegan)
Ginger Prawn Dumplings

VEGETARIAN

Mac & Cheese Croquettes
Stuffed Jalapenos
Arancini Balls
Mozserella Sticks
Asian Spring rolls
Camenbert bites
Indian Samosa



Baroness

FOOD & BEVERAGES



CLASSIC PLATTERS MENU

Platters serve approximately 20 guests

Bahn Mi Platter \$290

Mini Bahn Mi rolls with a variety of fillings

Cheese & Charcuterie \$175

Including: 4 x cheeses. 4 x dips, seasonal fruits, nuts & olives, crusty French bread, 5 packs crackers, 200g cured salami & 200g smoked ham.

Cheese & Fruit Platter \$150

Including: 4 x cheeses. 4 x dips, seasonal fruit, nuts & olives, 5 packs of crackers

Dessert Box \$80

Cookies, pretzels, chocolates, slices, lollies, fruit and dipping sauces

Mixed Sweets \$120

Two-bite pieces of sweet slices (all GF)

Mixed Wraps \$95

Small rounds of sliced wraps with a variety of fillings

Prawns Platter \$240

Fresh Prawns approx 2 prawns per person (serves 10)

Rice Paper Rolls \$270

Mixed variety Vietnamese rice-paper rolls with dipping sauces

Savoury Pastries \$80

Mixed finger food pastries served with dipping sauces

Sushi Platter \$95

Bite-sized pieces of mixed sliced sushi with soy and wasabi



Baroness

FOOD & BEVERAGES



GOURMET MENU

Gourmet Canape Menus

Canapes & Noodles \$46 per person (Min 50 guests)

Choose 10 Canapes Plus 1 Small Box Meal

Canapes

Vietnamese rice paper rolls with dipping sauce (veg)
Thai chicken balls with dipping sauce
Chicken breast with mango salsa
Marinated beef kebabs
Chicken with Thai coconut curry
King Island beef fillet on baguette slices with mustard
Baked asparagus with prosciutto
Blinis with smoked salmon, cream cheese and dill
Cherry tomato, goat's cheese and basil tartlets
Zucchini and haloumi fritters
Spinach, feta, mint in filo pastry
Crab fritters with lime aioli
Thai pork balls with sweet Chilli
Tempura barramundi Fish goujons
Wild mushroom arancini
Spinach and three cheese tarts
Spiced lamb kofta with Minted yoghurt Dressing
Spiced tempura local king prawns with tartar sauce
Twice cooked pork belly with fruit chutney (spoon)
Prawn with lime, cucumber and coriander salsa (spoon)

Noodle Boxes (Choose 1)

Teriyaki Chicken and steamed Rice
Stir fried pork, vegetables and hokkien noodles
Butter chicken, rice and pappadums
Tempura barramundi and chips



Baroness

FOOD & BEVERAGES



GOURMET MENU

Gourmet Canape Menus

Gourmet Canapes \$36 per person (Min 50 guests)

Choose 10 Canapes

- Roast beef on baguette with mustard
- Vine ripened tomato and basil bruschetta
- Smoked salmon and cream cheese canapes
- Beef dimsimis with dipping sauce
- Spinach and ricotta pastries
- Crumbed calamari with lemon tartare
- Satay chicken skewers
- Indian curry samosas
- Mini spring rolls with sweet chilli sauce
- Gourmet sausage rolls with sauce
- Mini wagyu beef pies with tomato sauce
- Lamb kofta with minted yoghurt dressing
- Sun-dried tomato and mozzarella arancini
- Chicken and mushroom dumplings with dipping sauce
- Vegetable dumplings with dipping sauce
- Mini quiche selection
- Pork and chive dumplings with dipping sauce
- Vegetable frittata
- Crumbed barramundi with lemon tartare
- Asparagus rolls



Baroness

FOOD & BEVERAGES



GOURMET MENU

Gourmet Canape Menus

Halal Canapes \$44 per person (Min 50 guests)

Choose 10 Canapes

Halal Canapes

Roast beef on baguette with mustard

Vine ripened tomato and basil bruschetta

Smoked salmon and cream cheese canapes

Beef dimsimis with dipping sauce

Spinach and ricotta pastries

Crumbed calamari with lemon tartare

Satay chicken skewers

Indian curry samosas

Mini spring rolls with sweet chilli sauce

Gourmet beef sausage rolls with sauce

Mini wagyu beef pies with tomato sauce

Lamb kofta with minted yoghurt dressing

Sun-dried tomato and mozzarella arancini

Chicken and mushroom dumplings with dipping sauce

Vegetable dumplings with dipping sauce

Mini quiche selection

Vegetable frittata

Crumbed barramundi with lemon tartare

Asparagus rolls

Baroness

FOOD & BEVERAGES



GOURMET MENU

Gourmet Canape Menus

Italian Canapes \$46 per person (Min 50 guests)

Choose 10 Canapes

Italian Canapes

Vine ripened tomato and basil bruschetta

Italian meatballs with tomato sauce

Spinach and ricotta pastries

Crumbed calamari with lemon tartare

Chicken breast with napoli salsa

Garlic prawns

King island beef fillet on baguette slices with olive tapenade

Baked asparagus with prosciutto

Blinis with smoked salmon, cream cheese and dill

Caramelised onion and fetta tartlets

Cherry tomato, goat's cheese and basil tartlets

Sun-dried tomato and mozzarella arancini balls

Crab fritters with lime aioli

Panko crumbed prawns

Tempura barramundi fish goujons

Sweet potato and baby spinach frittata

Wild mushroom risotto balls

Mushroom and three cheese tarts

Carbonara pasta noodle box

Penne bolognese noodle box

Baroness

FOOD & BEVERAGES



GOURMET MENU

Gourmet Canape Menus

Top Shelf Canapes & Food Boxes \$59 per person (Min 40 guests)

Choose 10 Canapes Plus 2 Food Boxes

Canapes

- Prawn rice paper rolls with dipping sauce
- Thai chicken balls with dipping sauce
- Chicken breast with mango salsa
- Marinated beef kebabs
- Garlic prawns
- King island beef fillet on baguette slices with mustard
- Baked asparagus with prosciutto
- Blinis with smoked salmon, cream cheese and dill
- Peking duck pancakes spicy sauce
- Spinach, feta, flavoured with mint and nutmeg in filo pastry
- Crab fritters with lime aioli
- Tempura snapper with lime tartare
- Thai pork balls with sweet chilli
- Wild mushroom risotto balls
- Middle eastern spiced lamb skewer and tzatziki
- Mushroom and three cheese tarts
- Spiced tempura local king prawns with tartare sauce
- Seared scallops with ginger and lime dressing (spoon)
- Prawn with lime, cucumber and coriander salsa (spoon)
- Twice cooked pork belly with fruity chutney (spoon)

Food Boxes (Choose 2)

- Teriyaki chicken and steamed rice
- Stir fried pork, vegetables and hokkien noodles
- Butter chicken, rice and pappadums
- Tempura barramundi and chips



Baroness

FOOD & BEVERAGES



BEVERAGES

Standard Drinks Package

3 Hours \$95 per person

4 Hours \$125 per person

Beer, Wine, Spirits

Cocktails Drinks Package

3 Hours \$110 per person

4 Hours \$140 per person

Beer, Wine, Spirits & Choice of 5 Cocktails

Bar Tab

Min spend \$1500

Well stocked bar with a selection of beverages to purchase onboard (No BYO)

Each vessel charter package includes pre-allocated credit towards your bar tab

BEERS & CIDERS \$12.00

Great Northern Original , Great Northern Supercrisp , Corona , Asahi, Peroni Legorro,
Sommersby Apple Cider, Somemrsby Pear Cider, James Squire/Motsos Ginger Beer

WINE & SPARKLING \$12.00

Range of red and white wines including Sauvignon blancs, Chardonnays, proseccos and Moscatos.

MIXED SPIRITS \$12.00

All spirits available as a mixed drink with lemonade, coco cola, soda, tonic or ginger ale mixers.

TOP SHELF SPIRITS \$15.00

All spirits have a tap shelf option available on request

COCKTAILS \$18.00

MARGARITA , FROZEN DAIQUIRI, PINA COLADA , MOSCOW MULE , ESPRESSO MARTINI
COSMOPOLITAN, BLUE LAGOON

LONG ISLAND ICED TEA \$22.00

