



Aussie Princess

45ft luxury motor cruiser

Passengers

\$750

Minimum Hourly Rate

Brisbane

Location

At 45 feet, this luxury cruiser has a large outdoor cockpit, a comfortable saloon and a fully enclosed flybridge providing you with multiple vantage points to take in the wondrous views as you

Based at Rivergate Marina on the Brisbane River, Aussie Princess provides you and your guests with a great opportunity to view Brisbane's beautiful Brisbane River and the glittering Gold Coast from the water in style and comfort.

Aussie Princess is equipped with a modern entertainment system, a spacious Galley kitchen. She is powered by twin 400KW turbo charged diesel engines capable of providing a comfortable cruising speed of 20kn, or you could enjoy a leisurely slow speed taking in the beautiful surrounds.

Brisbane River – 24 passengers Morton Bay – 18 passengers

Special Features

- All-weather lounge saloon areas
- Aft entertainment deck
- Sound system with Bluetooth connectivity
- Galley Kitchen
- Bathroom

Standard Boat Hire

\$750/hr (minimum 3 hour hire) Gold Coast Relocation fee: \$1200

Waitstaff \$60 Hourly rate

A true, luxury alternative for any occasion. This charter can tailor the experience to suit your requirements from destination planning to first class catering and entertaining.







Aussie Princess

CATERED MENUS



Build Your Own Menu

Catering Delivery \$40

5 Spice Duck Sausage Roll - \$14.50 per person Duck, free-range pork, Chinese 5 Spice, 100% butter flaky puff pastry

Caviar Tartlet - \$42 per person Smoked sour cream and chive, puff pastry, oscietra sturgeon caviar - 2pp

Chocolate Filled Canele - \$18 per person Caramelised French pastry, rich chocolate custard, chocolate and hazelnut crumble

Classic Chicken Sandwich - \$16.50 per person Poached chicken, herb mayonnaise, cucumber, cultured butter, lettuce - 2pp

Crispy Chicken Roll - \$16.50 per person Crispy katsu fried chicken, curry aioli, butter, lettuce, pickled radish - 2pp

Iron bark Smoked Ham & Cheddar Roll - \$16.5 per person Iron bark smoked ham, sharp cheddar, sweet & sour glass onions, cultured butter, lettuce - 2 pp

> **Lemon Meringue Tart** - \$16 per person Vanilla short crust pastry, lemon curd, Italian meringue

Mini Fruit Tart - \$13.50 per person Sweet shortcrust pastry, vanilla pastry cream, seasonal fresh fruit

Moroccan Spiced Vegetable Pie - \$14.50

Aromatic Moroccan spiced seasonal vegetables, 100% butter flaky puff pastry, sesame dukkah crust | (V) | - 2pp

Mushroom & Black Garlic Tartlet - \$17.50

Mushroom & black garlic parfait, pickled enoki & forest mushrooms | (vegan) - approx 1.5 pieces pp

Ocean Trout Piquette - \$19.80

House cured & cold smoked ocean trout, sesame and nori crust, whipped avocado, sepia cracker | (GF) (DF) - 1.5 pieced pp

Parmesan Custard & Onion Agrodolce Vol au Vent - \$17.50

Puff pastry, savoury parmesan custard, sweet & sour onion chive | (v) | (V) - 2 pp

Pork & Fennel Sausage Rolls - \$14.50

Free-range pork, toasted fennel seeds, 100% butter flaky puff pastry - 1.5pp







Aussie Princess

CATERED MENUS



Build Your Own Menu

Prawn Sandwich - \$18

Milk bread roll, Gold Coast tiger prawn, cos, cultured butter, spicy Marie Rose aioli - 2pp

Roasted Mushroom Sandwich - \$18

Mushroom pate, roasted brown mushroom, pickled baby mushrooms, lettuce - 2 pp

Sesame Butter Cucumber - \$14.50

Baby cucumber, whipped sesame butter, fermented plum furikake | (Vegan) - approx 2 piece pp

Smoked Mortadella & Cheddar Sliders - \$17.50

Ironbark smoked mortadella, cultured butter, vintage cheddar, glass onions, green olive - approx 1.5pp

Truffle Mac 'N' Cini - \$18.50

Creamy black truffle and cheese pasta, panko breadcrumbs, truffle aioli | (V) - approx. 2 pieces pp

Truffle Ricotta, Honey Roasted Pear & Candied Walnut Roll - \$16.50

Creamy ricotta blended with black truffle, honey roasted pears, candied walnuts, cos, cultured butter petit sandwich

Vanilla Custard Filled Canele - \$18

Caramelised French pastry, rich vanilla custard, pistachio

Wagyu Beef Cheek & Red Wine Pie - \$14.50

Waqyu beef cheek, red wine, root vegetables, 100% butter flaky puff pastry - 1.5pp

Whipped Ricotta & Mortadella Cannoli - \$18.50

House made savoury cannoli, fresh local ricotta, Saison Small Goods Mortadella, pistachio, dried green olive

Vegetarian Grazing - \$450

Cheese & Dips good for 24

Prawns - \$99

Premium Gold Coast Tiger Prawns, Spicy Seafood Sauce 1 platter for 10pax

Fruit Box - \$295

A fresh selection of seasonal whole and cut fruit good for 24

Charcuterie & Cheese - \$450

Mixed Grazing Box good for 24

Optional Extras

Botanic Gardens Travel Surcharge \$750

Drinks Collection \$100

Drinks order collection from Dan Murphys Wynnum West

Newfarm Travel Surcharge \$375

NOTE APPLICABLE ON SATURDAYS - Newfarm only option on Saturdays





