

Platinum

Luxury sports motor cruiser



22

Passengers

\$495

Minimum Hourly Rate

Sydney

Location

The luxury boat Platinum is suitable for corporate and private charter cruises on Sydney Harbour. Often referred to as a floating apartment, Platinum has been custom designed to include three open plan areas providing larger groups with space and comfort for up to 22 guests.

Platinum features an expansive interior, with 2-oversized leather lounge areas as well as a fully equipped galley, with dishwasher and ice maker. Our climate control system offers year round comfort and the indoor lounge area features.

The indoor lounge area opens out onto a spacious alfresco entertaining deck. The unique flat level open design allows the indoor and outdoor areas to combine providing the indoor area with the ideal outdoor feeling. Optional teak table setting for up to 8 people for formal lunch or dinners can be provided upon request.

With an expansive front deck and sunbeds, Platinum is the perfect place to kick up your heels, relax and take in Sydney's breathtaking harbour. Platinum provides optional use of a 3.8m Aquapro tender for shore excursions to one of Sydney's many secluded harbour.

Platinum was customized to include three open floor plan areas aboard: Indoor, Outside Rear Deck and Outside Fender. The floor plans create optimal space for up to 22 passengers. The Platinum Riviera hosts three bedrooms accessible for guest use. Rooms provide secure storage, private changing areas and comfortable accommodation.

Take in panoramic views of top city attractions from the waves on a Sydney Harbour cruise onboard Platinum.

Buck & Hens Cruises

Additional RSA Staff Required for 15-21 Guests (max 21 passengers)



Platinum

Charter Rate



STANDARD CHARTER RATES

February – May & September – October

(Shoulder Season)

Min 3 hour charter

Sunday – Friday: \$550 per hour

Saturdays: \$650 per hour

November & January (Peak Season)

Sunday – Friday (Min. 3 hrs) Charter: \$595/hr

Saturday (Min. 3 hrs) Charter: \$645/hr

December (Peak Season)

Sunday – Thursday (Min 4 hrs) \$695/hr
(call for 3hr availability)

Friday – Saturday (Min 4 hrs) \$795/hr

June – August (Off-Peak Season)

Min 3 hour charter

Sunday – Friday: \$495 per hour

Saturdays: \$550 per hour

PUBLIC HOLIDAYS

\$695/hr + 20% (min 4 hours)

TRANSFERS

1 hour* Water Transfer (up to 22 pax)

\$995

(February – October; charter between 8am – 7pm)

\$1,150

November – January

Charter between 8am – 7pm. Excludes. Dec.)

2 hour* Water Transfer (up to 22 pax)

\$1,395

(February – October; charter between 8am – 7pm)

\$1,795

(November – January)

Charter between 8am – 7pm. Excludes. Dec.)

**Subject to availability and approval*

Wharf Fees -\$50 per visit apply

Additional Wait Staff

All the above rates include skipper and crew/ host or hostess;

If any additional wait staff are requested a charge of \$65 per hour will apply (MIN 4).

1 extra staff is required for 11+ passengers (when ordering food and drinks)

Buck & Hens Cruises

Additional RSA Staff Required for 15-21 Guests

No Platinum Beverage Package offered (No spirits drinks packages)

BYO Charters / Beverage Surcharge

Platinum is available for BYO charters – surcharge \$250

Includes ice, cups, RSA wait staff, cleaning, rubbish removal, use of fridges and eskies (on request), serving of your drinks (on request)

BBQ Usage – \$50

Includes usage of all bbq equipment, gas, utensils, and cleaning of BBQ

Kayak, SUP board & Lily Pad – complimentary (must pre-request)

Travel Surcharge

Manly, Balmoral, Watsons Bay, The Spit & travel west of Abbotsford – \$250 each way

New Year's Eve

6.5-hour charter \$22,000

7pm – 1.30am

Up to 22 guests

Inclusion:

Captain

Host /or hostess

Complimentary BYO Food and or Beverages

Full use of fridges, and eskies and ice

Wharf Fees

Full use of all BBQ, and kitchen utensils etc.

Towns Place Walsh Bay or King Street Darling Harbour



Platinum

Catering & Drinks Menu



Catering on Public Holidays incurs a 20% surcharge.

Catering Delivery Fee: \$35

Min spend \$275

Dietary changes will incur a new \$7.50 fee.

CANAPE MENUS

Prices are based on per person and include GST.

Express Canapes – Choose 6, 8 or 10 Items (Min 10)

6 Canapes \$39 per person

8 Canapes \$49 per person

10 Canapes \$59 per person

Grilled chicken skewers, sweet chilli & lime dip
 Chef's choice finger sandwich
 Mini caramelised tomato & feta tarts
 Arancini – 4 cheese, truffle dipping sauce
 Arancini – roasted pumpkin & sage, truffle dipping sauce
 Arancini – VEGAN Bolognese
 Smoked cod croquette, mayonnaise
 Jalapeno poppers, cream cheese filling
 Broccolini, cherry tomato, fresh basil skewers (GF)
 VEGETARIAN frittata
 Blackened corn & mint blinis, avocado salsa
 House made cheese & mushroom quiche
 VEGAN Mexican roasted vegetable empanada
 VEGAN Indian spiced Aloo Bona Masala dip

Premium Canapes – Choose 6 Items (Min 10)

10 Guests \$525

20 Guests \$1,040

30 Guests \$1,555

50 Guests \$2,580

Truffled mushroom pie, cheddar fondue dipping sauce
 Citrus salmon, avocado ceviche on corn tortilla, herbs
 Angus beef slider with tomato relish & gruyere cheese
 Shitake & water chestnut rice paper rolls, chilli lime dipping sauce
 Mini pecking duck pancakes, hoisin sauce, cucumber, and shallot
 Roasted eye fillet of beef served with mini York
 Slow cooked pulled pork shoulder, fennel & red cabbage slaw slider
 Tiger prawn & crunch slaw rice paper roll, sweet chilli
 Tartlet of Wild Mushroom & Slow Cooked Garlic
 Roasted Eggplant Chutney, Falafel, Mozzarella & Fresh Pesto Slider
 Spinach & Ricotta Roll, Tomato Ketchup (GF)
 Spinach & Mixed Vegetable Pie
 Chicken & Mushroom Pie, Tomato Chutney
 Slow Cooked Lamb Shoulder Pie, Rich Vine Tomatoes & Tomato Ketchup
 Classic Beef Pie, Roasted Eggplant & Cumin, Tomato Ketchup
 Pork & Fennel Sausage Roll
 Poached Coffs Harbour Prawns & Ranch Dressing (GF)
 VEGAN Indian Spiced Aloo Bona Masala Dip (V, VG, DF)
 VEGAN Bolognese Arancini (V, VG, DF)
 VEGAN Mexican Roasted Vegetable Empanada (GF, V, VG, DF)



Platinum

Catering & Drinks Menu



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Min spend \$275

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Canapé Add-ons Selection

Add On for any Canape Option

\$13.50 per person, per item

Spiced Pumpkin Soup, Coconut Cream, Pepitas (V, VG, GF, NF, KO)
 Chicken Caesar Salad, Anchovies, Parmesan, Croutons (NF, KO)
 Beetroot and Feta Salad, Walnuts, Balsamic Reduction (V, GF, KO)
 Spinach and Ricotta Ravioli, Tomato Basil Sauce (V, NF)
 Braised Chicken Adobo, Steamed Rice, Pickled Vegetables (GF, NF, KO)
 VEGAN Buddha Bowl, Quinoa, Hummus, Mixed Veggies (V, VG, GF, NF, KO)
 Teriyaki Salmon, Bok Choy, Brown Rice (GF, NF, KO)
 Zucchini Noodles, Pesto, Cherry Tomatoes, Pine Nuts (V, VG, GF, NF, KO)
 Stuffed Capsicum, Quinoa, Black Beans, Cheese (V, GF, NF, KO)
 Chicken Tikka Masala, Basmati Rice, Cucumber Raita (GF, NF, KO)
 Eggplant Parmigiana, Mozzarella, Marinara Sauce (V, NF, KO)
 Pork Tonkatsu, Cabbage Slaw, Steamed Rice, Katsu Sauce (NF, KO)
 Beef Bourguignon, Mashed Potatoes, Green Beans (GF, NF)
 Tofu Stir Fry, Mixed Vegetables, Teriyaki Sauce (V, VG, GF, NF, KO)
 Chicken Shawarma, Garlic Sauce, Pickles, Flatbread (NF, KO)
 Vegan Shepherd's Pie, Lentils, Mashed Sweet Potatoes (V, VG, GF, NF, KO)
 Sweet Potato and Black Bean Chili, Avocado, Sour Cream (V, GF, NF, KO)
 Charred Broccoli, Almond Hummus, Dukkah Pomegranate (V, VG, GF, NF, KO)
 Charcoal Grilled Vegetables, Romesco Sauce, Almond Feta (V, GF, NF, KO)

\$16.50 per person, per item

Lamb Kofta, Tzatziki, Pita Bread, Greek Salad (NF, KO)
 Monster prawn cocktail, craps cos lettuce, poached prawn. Mary Rose dressing (GF)
 Moroccan lamb tagine with preserved lemon and Jasmin rice (GF, DF)
 Salmon, green tea noodles, soy, avocado, shichimi togarashi (GF, DF)
 Roasted pork belly, Asian slaw, sesame, and miso (GF, DF)
 Roasted short rib beef, sweet soy, roasted sweet potato smash, chive dressing (GF, DF)
 Ocean Trout Niçoise, fresh dill dressing, sherry tomatoes. Green beans, chat potatoes, olives, capers, lemon (GF, DF)
 Thai beef salad with coriander, mint, lime, noodles, sesame soy dressing
 Grilled Barramundi, Lemon Herb Quinoa, Asparagus (GF, DF, NF, KO)
 Tofu Noodle Bowl with Almond Butter Sauce (GF, V, VG)
 Mushroom & Tofu Stir Fry (GF, V, VG, DF)
 Korean BBQ Pork, Kimchi, Jasmine Rice (GF, NF, KO)



Platinum

Catering & Drinks Menu

BBQ & BUFFET MENUS

Prices are based on per person and include GST.



BBQ Option One \$30.00pp (Min. 10)

2 X Classic Pork or Beef Sausages
Long Bread Roll
Caramelised Onions
American Mustard, BBQ Sauce, Tomato Ketchup

Classic AUSSIE BBQ Option \$49.00pp (Min. 6)

To Start
A selection of dips including hummus & Baba ghanoush accompanied with crackers, chips & bread
BBQ Includes
Beef Sausages with Caramelized onions with tomato relish & mustard
Satay Chicken Skewers
A selection of accompanying salads including Greek Salad, Coleslaw, Classic potato salad with Parsley & Egg Mustard Mayonnaise
Bread Rolls

Souvlaki BBQ - \$45pp (Min 10)

1 x Lamb Souvlaki
2 x Chicken Souvlaki
2 x Chickpea falafel
Tabouli Salad (Tzatziki, lemon, mixed leaves & flat bread)

Premium BBQ Menu \$82.50pp (Min 10)

Pork & Fennel Sausages
Scotch Fillet Steak
Lamb & Rosemary Skewers
Garlic Prawn Skewers
Classic Caesar Salad (V)
Classic Greek Salad
Chunky Pumpkin, Honey Roasted Carrots Salad
American Mustard, BBQ Sauce, Tomato Sauce

Premium Seafood BBQ \$110pp (Min 10)

Fresh Damper Rolls
Garlic King Prawn Skewers
Salmon steaks, dill, and lemon
Harvey Bay Scallops, chive butter
Moreton Bay Bugs, tomatoes, lime salsa
Grilled zucchini, chickpeas and mushroom salad, lime dressing
Warm kale salad w toasted pine nuts, walnuts, grilled haloumi
Roasted pumpkin and pearl couscous, watercress, red wine vinegar dressing

EXPRESS Buffet \$39pp (Choose 1 mains & 2 sides)

Mains (choose 1)

Marinated Roast Loin of Pork with Maple & Dijon
Portuguese Baked Chicken
Roast Chicken with Sage & Paprika
Roast Honey & Mustard Glazed Ham
House Made Beef Lasagne
House Made Vegetarian Lasagne
Broccoli Chilli Noodles with Tofu (shared platter)
Roasted Mediterranean Vegetables, Tomato Pesto & Brown Rice
Stir Fried Singapore Noodles, Tofu & Cashews
Indian Lentil Dahl & Smashed Indian Potato

Sides (choose 2)

Green Garden Salad
Coleslaw Salad (White and Red Cabbage, Carrots, Apple, Capsicum, Shallots, Toasted Pinenuts, Dill & Whole Egg Mayo)
Classic Potato Salad
Pasta Salad, Mozzarella, Tomato Pesto, Fresh Basil, Grilled Sourdough
Chunky Pumpkin, Honey Roasted Carrot, Rocket, Zucchini, Feta & Flaked Almonds
Caprese Salad, Tomatoes, Baby Mozzarella & Basil
Italian Chopped Salad, Lettuce, Capsicum, Olives, Cucumber & Basil
Steamed Green Beans, Peas, Butter

Asian Theme Buffet - \$99pp - (Min. 10 Guests)

Buffet Includes
Satay Chicken Peanut Coconut Sambal with Coriander & Dry Fried Onion (HALAL)
Peking Duck Spring Roll - Hoisin Plum Dipping Sauce
Tofu & Black Mushrooms - Julianne Carrots / Chili Sesame Oil Dressing
Braised King Prawns - Broccolini / Garlic / Chili
BBQ Pork Noodles - BBQ Pork / Curried Singapore Noodles / Shallot / Carrots
Fresh Fruit Platter - Seasonal Best / Sliced / Skin Off
Steamed Jasmine Rice
Custard Tart



Platinum

Catering & Drinks Menu



BUFFET MENUS

Prices are based on per person and include GST.

Classic Buffet \$69pp (Choose 2 mains & 3 sides)

Mains (choose 2)

Salmon Steaks & Lemon Butter Sauce (GF)
 Seared Chicken Breast & Tomato Tapenade (GF, DF)
 Portuguese Baked Chicken w/ Preserved Lemon & Parsley (GF)
 Roasted Belly Pork & Apple Chutney
 Pulled Pork Shoulder & Hoi Sin Sauce (DF)
 Seared Beef Steaks & Peppercorn (GF, DF)
 Slow Cooked Beef Cheeks, Master Stock & Shitake Mushrooms
 Slow Cooked Lamb Shoulder & Eggplant Relish (SURCHARGE \$12pp)
 Roasted Lamb Leg, Pomegranate & Feta (GF) (SURCHARGE \$12pp)
 Garlic Prawns & Parsley Butter Sauce (GF)
 Whole Roasted Chicken, Oregano & Lemon (GF, DF)
 Miso Baked Ocean Trout with Bean Sprouts & Toasted Sesame
 Caponata Pasta & Fresh Parmesan Cheese (V)
 Roasted Sweet Potato, Walnut & Rocket
 Moussaka, Roasted Eggplant, Rich Roma Tomato Sauce & Ricotta Topping (GF)

Sides (choose 3)

Brown Rice Brown Rice, Pistachios, Radicchio, Apple, Goats Cheese Salad (V, GF)
 Honey Roast Sweet Potato, Walnuts &
 Blue Cheese (GF, V)
 Quinoa, Seeds and Nuts, Feta, Cranberries &
 Rocket (GF, V)
 Mexican Charred Corn Salad, Radish, Mint, Fennel, Chilli Lime Dressing (GF, V, DF)
 Roasted Carrots, Caraway Seeds,
 Zucchini & Basil (GF, V, DF)
 Caprese Salad, Baby Mozzarella,
 Tomatoes & Basil (GF, V)
 Grilled Haloumi, Kale, White Beans, Red Peppers & Sundried Tomatoes (GF, V)
 Roasted Beetroot, Heirloom Tomatoes, Red Peppers, Smoked Dressing (GF, V, DF)
 Silverbeet, Broccoli, Apple, Creamy Salad (GF, V)
 Zesty Potato, Pea, and Radish Salad &
 Fresh Mint (V, GF, DF)
 Greek Salad, Tomatoes, Cucumber, Mixed Olives, Peppers, Feta, Red Onion & Oregano
 Winter roasted vegetables w tahini dressing salad, soaked sultana



Platinum

Catering & Drinks Menu



BUFFET MENUS

Prices are based on per person and include GST.

Italian Buffet \$42.50pp - CHOOSE 2 MAINS & 2 SIDES (Min 10)

Mains (Choose 2)

Homemade beef lasagne
Homemade vegetarian lasagne
Spaghetti bolognese with fresh parmesan
Baked vegetarian ziti (pasta bake)
Cannellini beans, Roma tomatoes, wilted spinach
Italian baked meatballs

Sides (Choose 2)

Caprese Salad, Baby Mozzarella, Tomatoes, Basil
Italian Garlic Bread
Fresh peas, prosciutto, and bread Italian salad
Italian chopped salad, lettuce, capsicum, olives, cucumber, basil
Italian Green bean salad, lemon, olive oil, fresh herbs
Italian pasta salad, cherry tomatoes, olives, red onion, parmesan, Italian Vinaigrette Dressing

Indian Buffet \$42.50pp - CHOOSE 2 MAINS & 2 SIDES (Min 10)

Mains (Choose 2)

Indian Lentil Dahl, fresh mint roti, yogurt, fresh coriander
Butter chicken with steamed rice
Chicken tikka masala with steamed rice
Cauliflower and mushroom curry with brown rice
Chicken biryani

Sides (Choose 2)

Vegetarian samosa
Chickpea, tomato, and herb salad
Spicy Indian Cucumber Salad with shredded coconut
Roti - Indian Flatbread
Tomato, cucumber and mint sala

French Buffet \$42.50pp - CHOOSE 2 MAINS & 2 SIDES (Min 10)

Mains (Choose 2)

Coq au vin, chicken in burgundy wine with mushrooms and bacon
House made cheese and mushroom quiche
Mushroom fricassee risotto with fried parsley and white truffle oil
Creamy potato gratin
French ratatouille, eggplant, pumpkin, tomatoes, onion

Sides (Choose 2)

Frisee salad, lightly tossed salad with goats cheese
Steamed green beans, peas and French butter
French bistro salad, lettuce, chives, walnuts, tarragon vinaigrette
Roti - Indian Flatbread
Lyonnaise potatoes, fried onions



Platinum

Catering & Drinks Menu



PLATTER MENU

Prices are based on per person and include GST.

Cheese Platter \$105.00 (serves 6)

Premium Australian and Continental Cheese - a trio of exquisite choices paired with fresh and dried fruits, delightful chutney, and crisp water crackers

Charcuterie & Antipasto Grazing Board \$220.00 (serves 8-10)

Includes a selection of cured meats, grilled vegetables, olives, labneh, hummus, pickles, and grilled sumac flatbread. Australian cheese, dried fruit, house made chutney and water crackers.

Charcuterie, Antipasto & Crudites Platter \$110.00 (serves 6)

A Tantalising Spread featuring the Finest Bresaola, Prosciutto, Salami, accompanied by Eggplant and Chickpea dips, luscious Tzatziki, and an array of crunchy Vegetable Crudités.

Complemented with Olives, Fetta, and a selection of artisan Bread and Crackers

Vegetarian Grazing Box with Ricotta \$150.00 - (serves 8 - 10)

Includes a selection of fresh and delicious vegetables with ricotta, dips x 3, gluten free crackers and bread.

Seafood Platter - Oyster, Prawn & Salmon Platter \$225.00

Oysters x (12), King Prawns x (12), Smoked Salmon x (12 slices) with Baguette, Lemons, and Dips

Rice Paper Roll Platter - \$85 for 15 rolls OR \$170 for 30 rolls

Vegetarian – Avocado & Silken Tofu

Steamed Chicken with Shiso Cress & Green Papaya (GF)

Finger Sandwich Platter - \$75 for 15 pieces OR \$110 for 30 pieces

Ham and Mustard

Coronation Chicken

Smoked Salmon with Cream Cheese Filling

Wraps Platter - \$75 for 10 pieces (5 wraps cut in half)

A Chefs Selection of Gourmet Fillings Made Fresh Daily

Gourmet Sandwiches, Wraps & Rolls Platter - \$150 (10 in total – 20 pieces)

A Chefs Selection of Gourmet Fillings Made Fresh Daily

Trio of Cold Sliders - \$90 for 15 pieces OR \$175 for 30 pieces

Chicken Schnitzel & Slaw

Prawn Cocktail & Iceberg Lettuce

Pulled Pork & Crunch Slaw

Mini Caramelised Tomato & Fetta Tarts - \$79 for 15 pieces OR \$135 for 30 pieces

Bite Sized Delights Featuring Sweet Caramelised Tomatoes and Creamy Fetta

Corn Fritters & Chunky Avocado Salsa - \$85 for 15 pieces OR \$150 for 30 pieces (served at room temperature)

A Delicious Combination of the Sweetest Fresh Corn and Fragrant

Coriander, served with a Luscious Chunky Avocado Salsa

Caprese Skewers - \$79 for 15 pieces OR \$135 for 30 pieces

A Delicious Combination of Bocconcini, Juicy Cherry Tomatoes, and Fragrant Basil, Drizzled with Balsamic Glaze

Smoked Salmon Bellini - \$90 for 15 pieces OR \$145 for 30 pieces

Paired with Creamy Taramasalata, Briny Capers, and a Sprinkle of Fresh Dill



Platinum

Catering & Drinks Menu



PLATTER MENU

Prices are based on per person and include GST.

Fresh Fruit Platter \$100

Sliced Seasonal Best Fruit with Skin Off

Celebrate Dessert \$170 (20 pieces)

Mini Macaroons (5)
Lemon Tart with Smashed Meringue & Fresh Mint (5)
Chocolate Tart served with White Chocolate Ganache (5)
Mini Passionfruit Curd Pavlova & Fresh Mint (5)

HOT PLATTER SELECTIONS

Prices include GST.

Gourmet Mixed Pies & Sausage Rolls - \$85 for 15 pieces or \$170 for 30 pieces

Delicious House Made Puff Pastry, Slow Braised Fillings and Heinz Ketchup

Gluten Free Pies & Savoury Rolls - \$110 for 15 pieces

Delicious House Made Puff Pastry, Slow Braised Fillings and Heinz Ketchup

Gourmet Mixed Pies - \$85 for 15 pieces or \$165 for 30 pieces

Savour Handcrafted Puff Pastries, Slow Braised Fillings in Four Distinct Flavours and Heinz Ketchup

Sausage Rolls - \$85 for 15 pieces or \$165 for 30 pieces

Pork & Fennel Encased in House Made Pastry and Heinz Ketchup

Celebrate at Work Platter - \$320 (60 pieces)

Gourmet Mixed Pies, Homemade Puff Pastry, Slow Braised Fillings & Heinz Ketchup (20)
Gourmet Sausage Rolls, Pork & Fennel, Rolled in Homemade Pastry, Seasoned and Served with Heinz Ketchup (20)
Assortment of Vegetarian Quiche, Semi-Dried Tomato, Fetta & Cheddar, Onion Jam (20)

Jalapeno Poppers - \$80 for 15 pieces OR \$130 for 30 pieces

Jalapeno Poppers featuring a zesty kick of jalapeño peppers and a creamy, indulgent cream cheese filling.

Arancini Trio - \$79 for 15 pieces OR \$135 for 30 pieces

4 Cheese, Pumpkin, and Bolognese

Assortment of Quiche Platter - \$85 for 15 pieces OR \$170 for 30 pieces

A Variety of Quiches. Vegetarian options included.

Grilled Chicken Skewers - \$105 for 15 pieces OR \$150 for 30 pieces

Grilled Chicken Thigh Skewers Paired with Two Delicious Dipping Sauces: Zesty Lime aioli and Sweet Chili

Mini Pecking Duck Pancakes - \$85 for 15 pieces OR \$170 for 30 pieces

Succulent Duck, Hoisin Sauce, Crisp Cucumber & Shallots



Platinum

Beverage Package



Gold Beverage Package \$25pp per hour

(not offered on bucks/hens cruises)

Sauvignon Blanc, Chardonnay,
Shiraz, Cabernet Sauvignon,
Tempus Two Sparkling, Prosecco
Peroni, Corona with fresh limes, Cascade Light
Coke, lemonade, dry ginger ale, orange juice and water

Platinum Beverage Package \$35pp per hour

(not offered on bucks/hens cruises)

Sauvignon Blanc, Chardonnay,
Shiraz, Cabernet Sauvignon,
Tempus Two Sparkling, Prosecco
Peroni, Corona with fresh limes, Cascade Light
Spirits: Vodka, Scotch, Bacardi Rum, Gin, Jim Beam, Bundaberg Rum & Mixers
Coke, lemonade, dry ginger ale, sparkling water, Tonic Water, orange juice and water

Non-Alcoholic Drinks Package \$10pp per hour

Coke, lemonade, dry ginger ale, orange juice and water, sparkling water

Note* beverages are subject to change and availability

Non-Alcoholic Drinks Package - \$10pp per hour

DRINKS ON CONSUMPTION

White Wine \$39 per bottle

Oyster Bay - Sauvignon Blanc

Oyster Bay Marlborough Sauvignon Blanc is zesty and aromatic with lots of lively, penetrating fruit characters.

A concentration of tropical and gooseberry flavours with an abundant bouquet, it is a wine that is always crisp, elegant and refreshing.

De Bortoli Windy Peak - Chardonnay

The De Bortoli Windy Peak Chardonnay is vibrant yellow with green hues, shows fig-like aromas with barrel ferment characters. The full flavoured palate of melon and fig has a great mouth feel and texture.

Red Wine \$39 per bottle

Penfolds Koonunga Hill - Shiraz

Berrylicious red fruit flavours are the joys here, the wine showing lots of bright fruit and cast with some nice dry, light tannins.

Grant Burge - Cabernet Sauvignon

Deep red with vibrant purple hues, this Cabernet has aromas of blackcurrant, cassis, and subtle spice. The palate is soft and generous, with excellent length.

Sparkling Wine \$39 per bottle

Tempus Two

Fruit driven flavours with balanced acidity for everyday drinking.

Torresella - Prosecco \$39 per bottle

A fresh style showing characters of white fleshed fruits and fresh apple on the nose with a soft, crisp feel on the palate.

Beer Selection \$10 per beer

Corona with fresh limes, Peroni, Cascade Light

Spirit Selection \$10 per glass

Spirits: Vodka, Scotch, Bacardi Rum, Gin, Jim Beam, Bundaberg Rum & mixers

Soft Drinks \$5 per glass

Coke, Lemonade, Dry Ginger Ale, Sparkling Water, Tonic Water, Still Mineral Water, Orange Juice