



Kingfisher II

The spacious and deluxe Kingfisher II catamaran

160

Passengers

\$1350

Minimum Hourly Rate

Melbourne

Location

The spacious and deluxe Kingfisher II catamaran offers spacious indoor and outdoor areas, surround sound system, Bluray player and TV's. It is fully licensed and catered to provide the perfect venue for relaxing, socialising and entertaining against the stunning backdrop of the Melbourne city skyline or Port Phillip Bay.

You will be as amazed by the professionalism of our team as you will be by the vessel itself, whether it's for a corporate event, celebration or private party. Any of our excellent drink and catering packages, which satisfy all dietary needs, are available for you to select. Our dedicated cruise coordinators offer excellent service, and are experienced in pampering guests and ensuring everything runs smoothly from start to finish.

Charters depart from and return to Harbour Lights Landing, Victoria Harbour Promenade, Docklands.

Special Features

- Large Indoor And Outdoor Areas
- Air Conditioned
- PA System
- Surround Sound
- TV Screens
- Full Catering Services
- Licensed To Sell Alcohol
- Dedicated Cruise Coordinators

Cocktail Dining – 200 guests
Buffet Dining – 86 guests

Entertainment: subject to availability
Professional DJ & Equipment from **\$760**
Roving Magician from **\$2,990**
Murder Mystery from **\$1,955**
Fun Casino from **\$3,220**
Live Band from **\$3,220**

VESSEL HIRE

Mondays – Thursdays \$1,350.00 per hour – minimum 3 hours hire
Fridays – Sundays \$1,650.00 per hour – minimum 3 hours hire

Over 50 Guests; additional staff charges apply:

51 to 70 Guests: 1 Extra Staff
71 to 90 Guests: 2 Extra Staff
91 to 120 Guests: 3 Extra Staff
121 to 150 Guests: 4 Extra Staff
Staff Fee: \$240 per staff for 4 Hours

Food BYO

\$250 surcharge will be applicable + Rubbish Removal \$500
Food ready for consumption and displayed on platters similar to a picnic catering is permitted for BYO option.
No kitchen facilities are available for customers

Kingfisher II

Catering Menus



Canapés Finger Food \$52.00 per person
(min 40 people order)
8 items per person

Please choose 6 from the following:

- Moroccan spiced carrot and sweet potato cake with labneh and pomegranate
- Smoked salmon blinis with chive creme fraiche
- Caramelised onion and blue cheese tartlet
- Three cheese and herb arancini with aioli
- Pea and feta arancini
- Chorizo capsicum and coriander arancini
- Chicken satay skewers
- Bruschetta
- Italian style meat balls
- Gourmet mini pies
- Assorted sushi rolls
- Grilled Mediterranean vegetables, haloumi and basil
- Chorizo with caramelised onions and aioli
- Chicken mixed with capers, mayonnaise, parsley pickled onion served on crouton
- Lime marinated prawn
- Thai fish cake with sweet chilli
- Soy, honey and ginger marinated chicken drumettes
- Spanish style marinated calamari

SOMETHING SWEET

- Panna cotta
- Chocolate mousse
- Tiramisu

Please choose 2 from the following:

- Prawn brioche roll with kewpie and pickled vegetables
- Wagyu beef slider with cheese and pickle and mayo
- Pulled pork slider coleslaw and aioli
- Chicken curry with yellow rice
- Chicken Noodle box with asian greens
- Thai pumpkin coconut curry with jasmine rice

Captain's Buffet (Main & Dessert) \$56.00 per person
(min 40 people order)

- From the Buffet table
- Freshly Shucked Oysters w lemon wedges
- Peel-and-Eat Whole King Prawns w Cocktail Sauce and Lemons
- Rosemary and Garlic Roast Lamb
- French Classique Beef Bourgunion
- Creamy Mustard Chicken
- English Style Fish and Leak Pie
- Vegetable Lasagne
- Oven Roasted Potatoes and Pumpkin w Fresh Herbs
- Steamed Vegetables
- Spanish style marinated Calamari
- Greek Salad
- Pear walnut and rocket Salad

Assorted Desserts



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Catering Menus



Kingfisher II Catering Menus

Commodore's 3 Course Fine Dining \$68.00 per person (min 40 people order)

Tailor your own menu choosing two options from the menu selection.

Entrée

Please choose 2 of the following

- Classic Nicoise salad with poached salmon
- Caramelized onion and blue cheese tart served with a green salad
- Mixed mushroom and gruyere tart served with baby green salad
- Sous vide prawns with avocado puree and a mango salsa
- Lamb koftas served on hummus, pomegranate molasses and quinoa tabouleh
- Calamari Escabeche, marinated in lime and white wine vinegar, onions, carrots topped with baby herbs

Main

Please choose 2 of the following

- Eye fillet with truffle Paris mash, seasonal green vegetables, tomato relish and red wine jus
- Sous vide chicken breast with spinach puree, roast potato and mushrooms, finished with a thyme jus
- Crispy skin salmon fillet with paperonata, crushed potatoes and basil oil
- Moroccan spiced lamb rump served on a spiced fruit couscous lemon labneh and fennel and sumac salad
- Lamb shank braised in tomato, white wine, herbs, olives and fennel served with creamy polenta
- Zucchini and sweet potato slice served with tomato relish and snow pea tendrils salad

Dessert

Please choose 2 of the following

- Vanilla panna cotta with a mixed berry compote
- Classic tiramisu
- Dark chocolate mousse with berries
- Individual apple tarte tatin served with vanilla ice cream
- Apple and cinnamon creme brûlée
- Lemon tart with lemon candy and Chantilly cream

Fruit and cheese platters per table (Additional \$9.50 pp)

All meals are served on a 50/50 alternate basis

All menus are subject to change due to availability of ingredients
Public Holidays 15% surcharge

Kingfisher II

Beverages Package



Kingfisher II Beverages

Beverage Package – \$16pp per hour

Beers, wines, soft drinks, tea and coffee
Spirits and Cocktails are available on consumption

The Drink Package Includes:

Beers:

Stella Artois*
Carlsberg*
Cascade Premium Light*

Wines:

Willowglen, Sparkling Brut*
Willowglen, Moscato*
Willowglen, Sav Blanc*
Willowglen, Chardonnay*
Vivo, Shiraz*
Vivo, Cab Sav*
De Bortoli, Rose' (Sangiovese)*

Variety of Soft Drinks and Hot Beverages

* All beverages are subject to availability and may be substituted by other similar quality and vintage
Spirits are not included. Spirits are available for purchase at the bar as "buy your own" or TAB
Extensions to bar packages: \$16 pp per hour
Public Holidays 15% surcharge