



## TERM CHARTER RATES

### JANUARY - DECEMBER

|           |                           |
|-----------|---------------------------|
| OVERNIGHT | \$24,000 + GST + 20% APA  |
| WEEKLY    | \$140,000 + GST + 20% APA |

### All Inclusive Option

|          |           |
|----------|-----------|
| 3 NIGHTS | \$94,000  |
| 7 NIGHTS | \$190,000 |

## DAY CHARTER RATES

|           |                  |
|-----------|------------------|
| JAN - DEC | \$3,600 per hour |
|-----------|------------------|

## NYE RATE

|               |           |
|---------------|-----------|
| NEW YEARS EVE | \$130,000 |
|---------------|-----------|

- All-inclusive for up to 30 guests from 6pm-1am.
- Includes 2024 Technohull (47ft) for guest transfers throughout

## ADDITIONAL PRICING

|  |                                |
|--|--------------------------------|
| STAFF<br><i>4 hour minimum</i>   | \$100<br><i>per hour</i>       |
| STAFF-TO-GUEST RATIO   | 1:10                           |
| CHEF & ASSISTANT<br><i>4 hours minimum<br/>A Chef is required on all charters<br/>for over 30 pax an additional Chef is required</i> | \$100<br><i>per hour</i>       |
| CATERING   | \$1500<br><i>minimum spend</i> |

|  |  |
|--|--|
| BYO FOOD   | \$15 per person                                  |
| BYO BEVERAGE<br><i>(Includes Ice and glassware only)</i>                             | \$25 per person                                  |
| WHARF FEES   | \$50 per touch                                   |
| TENDER<br><i>Technohull Omega (47ft, 2024 Build)<br/>*included for term charters</i> | \$500 per hour<br><i>(for day charters only)</i> |

### PUBLIC HOLIDAY SURCHARGE (Round Trip)

- Vessel Hire 25%
- Catering & Beverage Packages 25%
- Wait Staff & Chef Fees 100%

- Airlie Beach: Home Berth
- Hamilton Island: \$5,500
- Hayman Island: \$4,000





## CANAPE MENU

**SILVER | \$75PP**  
8 Canape

**GOLD | \$90PP**  
6 Canape & 2 Substantial

**PREMIUM | \$105PP**  
8 Canape & 2 Substantial

### VEGETARIAN

Tempura zucchini flowers, soy mirin dipping sauce df  
Avocado maki sushi, fresh wasabi, soy mayo df, gf  
Taro and wood ear mushroom spring rolls with sweet chilli dipping sauce gf,df  
Truffled pea croquette with truffle mayonnaise  
Marinated tofu satay skewers with crushed peanuts and coriander gf,df  
Mini hashbrown, chilli jam, cashew cream and fine herbs gf,df  
Curried potato samosas with raita  
Jalapeno poppers with chèvre and lime

### SEAFOOD

Salmon caviar, crème fraiche and chive blinis  
Snapper ceviche and avocado tostada gf,df  
Poached tiger prawns, fermented chilli mary rose gf,df  
King prawn toast with sweet and sour sauce df  
Sydney rock oysters, ponzu mignonette gf,df  
Grilled pacific oysters with miso hollandaise gf,df  
Prawn dumplings steamed with black vinegar and chilli oil df  
Panko crumbed ling fillet with yuzu mayonnaise df  
Crab and prawn spring rolls with nuoc cham gf  
Ocean trout sashimi, wasabi mayo, trout roe tartlet df  
Blue fin tuna tartar, crostini, egg yolk df





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### MEAT

Spicy Korean fried chicken  
Chicken yakitori with teriyaki and shiso  
Crispy pork belly, blood plum sauce gf,df  
Pork gyoza with chilli oil vinegar  
Pork, lemongrass and tumeric sausage rolls with tamarind  
ketchup  
Lamb manoush with aleppo pepper and labna  
Lamb and cumin crispy dumplings  
Black angus beef mussaman pies  
Wagyu beef and Japanese curry rice croquette with kewpie mayo  
A5 wagyu beef teriyaki skewer with fresh tasmanian wasabi (+\$5)

### SUBSTANTIAL

Truffled kimchi and gruyere sourdough toasties  
Fish katsu sando  
Pork belly mini bahn mi  
Black angus cheeseburger  
Kara-age chicken burger  
Crispy fish and chipotle crema tacos gf  
Yellow curry of pumpkin, Thai basil, coconut rice gf,df,v  
Shiitake and King brown mushroom risotto with smoked soy sauce v  
Salmon sashimi and avocado rice bowl gf,df  
Red curry of duck, fragrant jasmine rice gf,df  
Chicken tikka masala with garlic naan bread and jeera rice

### DESSERT

Chocolate dipped black sesame ice cream cones  
Chuross with dark chocolate and chilli  
Yuzu meringue pies  
Mini banoffee pies with miso caramel  
Dark chocolate and sea salt truffles gf  
Mini matcha creme brulee gf





## BUFFET MENU

### SILVER | \$135PP

2 Mains + 3 Sides + 1 Dessert

### GOLD | \$165PP

3 Mains + 3 Sides + 1 Dessert

### MAINS

Yellow curry of cauliflower, roasted pumpkin and Thai basil  
Salt and pepper southern calamari, nuoc cham dipping sauce  
Barbecued octopus with lemongrass, kaffir lime and ginger  
Butterflied jumbo tiger prawns with garlic, lime and chilli butter  
Panko crumbed pink ling with hibachi grilled red pepper relish  
Ora King salmon whole fillet, with green papaya, peanuts, tomatoes  
and snake beans  
Organic chicken kara-age with yuzu mayonaise  
Bannockburn barbecued whole chicken, yakitori tare, pickled daikon  
Duck breast, blood plum sauce, charred leeks  
Crisp bangalow pork belly, beetroot teriyaki, shichimi togarashi  
Black angus sirloin, Asian chimmichurri, sautéed kale  
Slow cooked lamb shoulder with black vinegar, scallions and sansho  
pepper

### SEAFOOD

Sweet and sour eggplant with peanuts, tomatoes and Thai basil  
Rocket, watercress, red onion and coriander with aged rice vinegar  
and white soy vinaigrette  
Chopped salad of spinach, bacon, walnuts and confit garlic-mustard  
shoyu dressing  
Burrata with chilli jam and Thai basil oil  
Stir fried mustard greens and king brown mushrooms with tea  
smoked mushroom sauce  
Steamed broccolini and with chilli jam and cashew cream  
House made sourdough with miso  
butter Tumeric rice pilaf, peas and mint  
Crispy roasted potatoes, umami salt  
Claypot fragrant jasmine rice





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### DESSERT

Premium seasonal fruit platter

Matcha roll cake with black sesame ice cream and strawberries

Bannofee pie, miso dulce de leche, kinako and whipped cream

Pavlova in a glass, with pandanus meringue, fresh mango,  
passionfruit and kiwi fruit

Chuross with dark chocolate and chilli dipping sauce

### BUFFET ADD ON

#### SASHIMI RAW BAR | \$52.50PP

Ora king salmon, Hiramasa kingfish, blue fin tuna, Kombu cured  
snapper, Sydney rock oyster, Poached tiger prawns, Organic shoyu,

Fresh Tasmanian wasabi, House pickled ginger





## SIT DOWN MEAL

### FORMAL SIT DOWN | \$195PP 2 Canape + 3-Course Meal + 1 Side

#### ENTREE

Tempura zucchini flower with whipped sesame and crispy chilli oil df V  
Bluefin tuna tartar, black sesame crostini, quail egg yolk df  
Citrus cured salmon, pickled baby beetroots, ponzu and avocado  
Paradise prawn wonton, tom yum sauce, thai basil oil gf  
Hokkaido sea scallops, tamari butter sauce, cauliflower silk, pepita praline gf  
Crisp pork belly, blood plum sauce, coriander, shallots and pickled chilli

#### SIDES

Crisp roasted potatoes with aioli  
Baby leaf salad with ponzu and sesame dressing  
Steamed broccolini with garlic, chilli and lime butter

#### MAINS

Pumpkin rotolo with yellow curry sauce, pickled mustard greens and kaffir lime v  
Steamed murray cod, yuzu beurre blanc, crispy lotus root gf  
Market best white fish, shiso pesto, potato onigiri df  
Organic chicken roulade, yuzu kosho sauce, mizuna gf,df  
Duck breast with beetroot teriyaki, Japanese turnips and sautéed spinach df  
Magra lamb rack, black vinegar jus, leek puree gf  
Rangers valley eye fillet, shoyu butter king brown mushroom and wasabi mustard gf

#### DESSERTS

Watermelon jelly, kaffir lime, lychees and frozen yoghurt gf  
Almond milk chai panna cotta with pistachio praline V gf, df  
Plum semifreddo, sansho pepper meringue and plum consomme gf  
Mango tart, passionfruit curd, young coconut sorbet  
Sesame pudding, Okinawan black rock sugar syrup, kinako tiulle  
White chocolate and yoghurt ganache,

