



0 – 70 Guests (1E – smooth waters) 0-45 Guests (1D – partially smooth waters)

DAY CHARTER RATES

LOW | FEB – OCT
(4 hour min hire) \$2,200

PEAK | NOV – JAN
(4 hour min hire) \$2,500

FEB – OCT | DAY RATE
6-hour vessel hire \$12,999

NOV – JAN | DAY RATE
6-hour vessel hire \$14,999

*Includes:
Vessel Hire, Marine Crew & Fuel
Access to Twin Cabin & Day Head*

MORNING BRUNCH/SUNSET CRUISE

LOW | FEB – OCT
3-hour vessel hire \$6,850

PEAK | NOV – JAN
3-hour vessel hire \$7,850

*** Price On Application **
Includes:
Vessel Hire, Marine Crew & Fuel
Access to Twin Cabin & Day Head*

NEW YEARS EVE PACKAGES

ALL INCLUSIVE PACKAGE

UP TO 20 PAX \$85,000

UP TO 40 PAX \$95,000

UP TO 70 PAX \$125,000

Charter Inclusions

- 6.5 hour charter – 7pm – 1.30am
- Luxury Foredeck Jacuzzi
- Vessel Hire, Marine Crew & Fuel
- Access to Twin Cabin & Day Head
- Platinum Beverage + Upgrade Package
- Gourmet Charcuterie Station on arrival
- Fresh Sashimi & Seafood Platter
- Custom Canape Menu

BYO PACKAGE

UP TO 20 PAX \$70,000

UP TO 40 PAX \$80,000

UP TO 70 PAX \$90,000

Charter Inclusions

- 6.5 hour charter – 7pm – 1.30am
- Exclusive Vessel Hire, Marine Crew & Fuel
- Access to Twin Cabin & Day Head
- Luxury Foredeck Jacuzzi
- Soft Drinks Package
- BYO Alcohol & Catering

SHORE THING CRUISING SCHEDULE

| | |
|----------------------|----------------------------------------------------------------|
| DECEMBER - APRIL | SYDNEY, Jones Bay Wharf Marina |
| APRIL - JUNE | GOLD COAST, Shipyard Maintenance Period |
| JULY – SEPTEMBER | GOLD COAST, WHITSUNDAYS – Day and Term Charters |
| SEPTEMBER – NOVEMBER | FAR NORTH QUEENSLAND – Mothership ST 115 and Game Vessel ST 58 |





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TERM CHARTER RATES SYDNEY & SURROUNDS, GOLD COAST, WHITSUNDAYS

JANUARY - NOVEMBER

| | |
|--------------------|----------|
| OVERNIGHT | \$16,800 |
| CONSECUTIVE NIGHTS | \$14,800 |
| WEEKLY RATE | \$99,000 |
| APA | 20-30% |

Charter Inclusions

- 115ft Superyacht & Luxury Accommodation for up to 8 guests
- Fully Qualified marine crew
- Personal Chef
- Custom Menu & Itinerary
- 9m Gemini Tender
- Ocean Beach Club
- Custom Menu & Itinerary

A.P.A. (Advance Provisioning Allowance)

An allowance of up to 30% of the yacht hire, paid on top of the charter fee, to cover all running costs such as fuel, berthing, food, beverages, crew expenses, and special requests. The captain will update you on spending throughout the charter. Any unused amount is refunded after the trip, and any overspend must be settled at the end of the charter.

ALL INCLUSIVE & MOTHERSHIPPING RATES

JANUARY - NOVEMBER

| | |
|--------------------|-----------|
| Overnight: | \$17,800 |
| Consecutive Nights | \$15,800 |
| Weekly Rate | \$102,800 |
| SHORE THING 58 | POA |

Charter Inclusions

- 115ft Superyacht & Luxury Accommodation for up to 8 guests
- Fully Qualified marine crew
- Personal Chef
- Snorkeling and fishing gear, tackle, rod and reels combos onboard Mothership
- 9m Gemini Tender
- Ocean Beach Club
- Food & Beverages – Menu customised to your preferences and dietary requirements.

Enjoy the ultimate game-fishing adventure aboard our 58ft Assegai, SHORE THING 58, combining light and heavy tackle fishing with comfort and style. Menus can be customised to guest preferences (fees may apply). Fuel costs may vary and will be confirmed closer to the date.

ADDITIONAL PRICING

| | | | |
|------------------|------------------------------------------|-------------------------------|--------------------------------------------------------------------------------------------------------------|
| WHARF FEE | \$50 per touch | BEACH TOWEL HIRE | BYO (FOC) or \$5 pp |
| TENDER HIRE | \$1,950 (8 pax) (4-hour hire) | SERVICE CREW or LIFE GUARD | \$110 per hour 1:10 Guest |
| JACUZZI HIRE | \$950 (6 pax) | CHEF FEES | \$125 per hour 1:40 Guest |
| OCEAN BEACH CLUB | \$2,250 (Min 6hr inclusive lifeguard) | PUBLIC HOLIDAYS | Vessel Hire 25% Food & Bev 25% Service Crew & Chef 100% |
| MASTER CABIN | \$400 | | |
| VIP CABIN | \$300 | | |
| | | POA | Security DJ & Live Entertainment Floral & Balloon Decorations Bump-in / Bump-Out Relocation Fees |





CANAPE MENU

MINIMUM ORDER 20 GUESTS

Chef required for every 40 guests – \$125/hr

SILVER CANAPE PACKAGE | \$70PP

8 Canapés, 1 Dessert

Canapes

Baby pea & ricotta tart (v)

toasted hazelnut, preserved lemon

Handmade sushi (gf)

pickled ginger, soy sauce

Arancini (v)

saffron & caramelised leek, smoked fior di latte,
chive aioli

Chicken and leek mini pies

House made chutney

Twice cooked crispy chat potatoes (gf) (v)

sweet chilli, sour cream, fresh chives

Polpetta napoletana (gf)

Italian style meatball, shaved pecorino

Handmade pork & prawn dim sum

chilli, lime & coriander dipping sauce

Cheeseburger w/ house aioli

lettuce, pickles on a sesame seed bun

Dessert

Gelato cones (v)

a selection of chocolate, vanilla, hazelnut, mint,
raspberry, mango

GOLD CANAPE PACKAGE | \$85PP

8 Canapés, 1 Substantial, 1 Dessert

Canapes

Angus beef Tataki (gf)

seaweed wakame salad, ponzu dressing

Smokey eggplant tart (v)

Charred onion, whipped feta, sumac

Arancini (v)

saffron & caramelised leek, smoked fior di latte,
chive aioli

Grilled rock melon skewer (gf)

prosciutto, fig balsamic

Karaage fried chicken

miso mayo, lime cheeks

Mushroom & bamboo shoot dumpling (v)

ginger shallot relish

Cheeseburger w/ house aioli

lettuce, pickles on a sesame seed bun

Chilli garlic prawn skewer (gf)

charred pimento

Substantial

Tasmanian salmon fillet (gf)

warm potato & herb salad, salsa verde

Dessert

Boardwalk chocolate brownie (v)

salted caramel





CANAPE MENU

MINIMUM ORDER 20 GUESTS

Chef required for every 40 guests – \$125/hr

PLATINUM CANAPE PACKAGE | \$105PP

9 Canapés, 1 Substantial, 2 Dessert

Canapes

Hiramasa kingfish ceviche (gf)

sweet corn, micro coriander, tortilla crisp

Roasted artichoke hearts (v)

Manchego cream, crispy kale, Rye crostini

NSW South Coast oysters (gf)

chardonnay vinegar dressing

Baby pea & ricotta tart (v)

toasted hazelnut, preserved lemon

Cheeseburger w/ house aioli

lettuce, pickles on a sesame seed bun

Arancini (v)

saffron & caramelised leek, smoked fior di latte, chive aioli

Mushroom & bamboo shoot dumpling (v)

ginger shallot relish

Fresh peeled Australian King Prawn (gf)

Boardwalk cocktail sauce, snow pea tendril

Beer battered flathead goujons

lilliput caper tartare, fennel fronds

Substantial

Grilled Angus skirt steak (gf)

kohlrabi slaw, chimichurri

Dessert

Brown butter custard tart

fresh nutmeg, crème fraiche

Gelato cones (v)

a selection of chocolate, vanilla, hazelnut, mint, raspberry, mango

ADDITIONAL CANAPE ADD ON'S

Gold Canape's \$9.50 pp

Substantial Canape's \$20.00 pp

Platinum Canape's \$12.00 pp

Dessert Canape's \$8.50 pp





BUFFET MENU

MINIMUM ORDER 14 GUESTS

Chef required for every 40 guests – \$125/hr

GOLD BUFFET MENU | \$120PP

1 Canapés, 6 Mains, 2 Dessert

Canapes

Arancini (v)

saffron & caramelised leek, smoked fior di latte,
chive aioli

Mains

Grilled stone fruit & goats cheese salad (v) (gf)

radicchio, toasted walnuts, lemon dressing

Roasted cauliflower sprouts (v) (gf)

pickled Spanish onion, candy pepitas, chamomile
sultanas

Broccolini salad (v) (gf) (vgn)

snow peas, orange, chilli, toasted hazelnut dressing

Roasted duck fat chat potatoes (v) (gf)

fresh rosemary, confit garlic

Grilled Riverina beef flank MB2+ (gf)

chimichurri, fine herbs

Baked Tasmanian salmon (gf)

shaved zucchini, lemon zest, baby radish

Dessert

Boardwalk chocolate brownie (v)

salted caramel

Fruit brochette (v) (gf)

skewers of seasonal fresh fruit

PLATINUM BUFFET PACKAGE | \$140PP

2 Canapés, 7 Mains, 2 Dessert

Canapes

NSW South Coast oysters (gf)

chardonnay vinegar dressing

Arancini (v)

saffron & caramelised leek, smoked fior di latte,
chive aioli

Mains

Roasted duck fat chat potatoes (v) (gf)

fresh rosemary, confit garlic

Grilled stone fruit & goats cheese salad (v) (gf)

radicchio, toasted walnuts, lemon dressing

Spiced Kent pumpkin (v) (gf)

dukkha, torn mint, honey Greek yoghurt dressing,
blossoms

Heirloom tomato salad (v) (gf) (vgn)

charred corn, smoked paprika & lime dressing

Pasture fed Berkshire pork belly (gf)

charred red cabbage, crispy crackling

Pan seared ocean Snapper (gf)

charred fennel, pine nut pesto, young basil

Thyme & garlic free range chicken breast (gf)

blackened lime, sumac yoghurt dressing

Dessert

Brown butter custard tart

fresh nutmeg, crème fraiche

Gelato cones (v)

a selection of chocolate, vanilla, hazelnut, mint,
raspberry, mango





FINE DINING

MINIMUM 10 GUESTS

Fine Dining Hire Surcharge: \$600 for 10+ guests
(includes table, linen, chairs | max 28 guests)

FINE DINING | \$140PP

1 Entrée, 1 Main, Sides, 1 Dessert
includes sourdough bread rolls & butter

ENTRÉE OPTIONS

Seared Canadian Sea scallops (gf)

pea puree, bacon jam, pickled eschalot, cress

Hiramasa kingfish crudo (gf)

avocado wasabi cream, sweet corn, confetti

coriander

Prosciutto & grilled stone fruit (gf)

fresh mozzarella, fig balsamic

Pumpkin & sage ravioli (v)

zucchini, roasted butternut, lemon butter emulsion,

chervil

Moreton Bay bug (gf)

pepper caramel, grapefruit, fennel, chilli salt

Crispy Berkshire pork belly (gf)

charred cabbage, compressed apple, mustard

vinaigrette

Master stock chicken breast (gf)

ginger rice, spring onion, crispy chilli

Tea-smoked duck breast

cauliflower cream, glazed leek, juniper salt

Spring vegetable tartlet (v)

buttered leeks, heirloom tomatoes, baby radish

MAIN OPTIONS

Humpy doo barramundi (gf)

coconut rice, sautéed zucchini, lime & cardamon relish

Beef tenderloin fillet (gf)

potato mash, grilled broccolini, red wine jus.

Pan seared ocean trout (gf)

steamed Bok choy, pickled daikon, black sesame,

kombu butter sauce

Free-range chicken supreme (gf)

braised lentils, roasted beetroots, crispy pancetta, roast

chicken jus

Chargrilled lamb rump (gf)

cauliflower puree, seared asparagus, pistachio

chimichurri

Chargrilled Angus skirt steak (gf)

Hasselback potato, glazed carrots, dill salsa verde

Grilled cauliflower steak (v)

ajoblanco, smoked almonds, chamomile sultanas

Pangrattato aubergine (v)

smoked fior di latte, romesco, spring vinaigrette salad

DESSERT OPTIONS

Deconstructed pavlova (v) (gf)

vanilla bean cream, summer fruit coulis, meringue shards

Vanilla bean pannacotta

watermelon & rose petal jam, vanilla tuille

Dark chocolate brownie (v)

caramelised mandarin, wattle seed ganache, Persian fairy floss

Lemon meringue tartlet (v)

shortbread crumble, vanilla cream, torched meringue

Local & international cheese plate (v)

selection of soft & hard cheeses, fruit paste, dried fruit, seeded crackers

Warm apple & pear crumble tartlet (v)

cinnamon oats, spiced anglaise, brown sugar crisp

Crème caramel (v)

torched orange, lemon balm, candied orange zest





FOOD STATIONS

MINIMUM 20 GUESTS - CHEF FEES APPLY

GRAZING ANTIPASTO STATION | \$47.50 PP

Grilled, marinated vegetables, freshly baked crusty bread, sliced salami, prosciutto, cured meats and olives all served on quality wooden boards and platters. A selection of local and international cheese, dried fruits, fruit paste and assorted crackers.

SEAFOOD ICE BAR | \$65.50 PP

Assorted sushi, fresh prawns (2pp), Sydney Rock Oysters (1pp), Pacific oysters (1pp), dipping sauces served on crushed ice.

UPGRADED SEAFOOD ICE BAR | 110 PP

Assorted sushi, Moreton bay bugs, seared scallops, cold smoked beechwood salmon, fresh prawns (2pp), Sydney Rock Oysters (1pp), Pacific oysters (1pp), dipping sauces served on crushed ice.

OYSTER SHUCKING STATION | \$30PP

Add a live oyster shucker for \$500

Fresh live assorted Sydney Rock and Pacific oysters shucked to order live in front of your guests, served with assorted dressings & sauces, fresh lemon and lime wedges.

WHOLE BAKED HONEY LEG HAM | \$527.50 PP

Whole honey baked leg ham with various mustards, relishes and damper style bread rolls.
Suitable for 50 guests with other food selections

DESSERT STATION | \$42.50PP

Seasonal fruit brochettes, chocolate & salted caramel tarts, lemon curd tarts with crisp meringue and Boardwalk chocolate brownie with salted caramel.



KIDS MENU

\$50 PER CHILD UP TO 14 YEARS ONLY

Main Selection

Petite sausage rolls with BBQ sauce chicken strips, tomato sauce
Miniature ham and cheese quiche
Penne bolognaise

Dessert

seasonal fruit skewers (v) (gf)

BYO CATERING

\$5 PER PERSON / HR

On Application
Non-Peak Season
Available for up to 70 pax
Shore Thing supplies use of galley, cutlery, plates, platters,
standard condiments, serviettes.



BEVERAGE PACKAGES

SOFT DRINKS PACKAGE | \$5PP / HR

COCA COLA

DIET COCA COLA

SPRITE

SOLO LEMON

SCWEPPE'S GINGER BEER

SCHWEPPE'S SODA WATER

SCHWEPPE'S TONIC WATER

TEA & COFFEE

STILL & SPARKLING WATER

All Children Under 5 Years – Complimentary Soft Drinks Package

BYO BEVERAGES | \$5PP / HR

BYO is only available upon request

BYO Includes cup ware, ice and soft drinks package.

The Shore Thing crew can accept delivery prior to your charter date, given sufficient time for chilling. We kindly request for delivery date to be arranged prior to charter and is subject to availability





BEVERAGE PACKAGES

GOLD | \$20 PP / HR

SPARKLING WINE

Angas Brut Premium Cuvee, BV

WHITE WINE

Republic of Wine, SA

ROSE WINE

Hesketh 'Wild at Heart', SA

RED WINE

Ate, SA

BEER & CIDER

Corona, Peroni, Peroni Light, Monteiths

Includes Still & Sparkling Water, Soft Drinks, Tea & Coffee

GOLD UPGRADE | \$10 PP / HR

CHAMPAGNE

Moet & Chandon

VODKA

Smirnoff Red

GIN

Bombay Sapphire

RUM

Bacardi White Rum

BOURBON

Jim Beam Bourbon

SCOTCH

Johnny Walker Red

*Purchased in conjunction with a Gold or Platinum Package.

PLATINUM | \$30 PP / HR

SPARKLING WINE

Moet & Chandon

WHITE WINE

Kumeu River 'Village', NZ

ROSE WINE

Saint Rose La Petite Maison, FR

RED WINE

Henschke 'Henrys Seven', BV

BEER & CIDER

Corona, Peroni, Peroni Light, Monteiths

Includes Still & Sparkling Water, Soft Drinks, Tea & Coffee

PLATINUM UPGRADE | \$15 PP / HR

CHAMPAGNE

Laurent Perrier, FR

VODKA

Grey Goose

GIN

Hendricks Gin

RUM

The Kraken Rum

BOURBON

Makers Mark

SCOTCH

Glenmorangie 10 Year

*Purchased in conjunction with a Gold or Platinum Package.

SIGNATURE COCKTAILS | \$25 EACH

ESPRESSO MARTINI

OLD FASHIONED

MOJITO

MOSCOW MULE

APEROL SPRITZ

WHISKEY SPRITZ

COSMOPOLITAN

PINA COLADA

CUSTOM MADE

Minimum 20 Purchase Per Cocktail – Pre-Order Only

ON CONSUMPTION

\$3000 Minimum Spend

Please Note: Consumption Bar is only available on request.

