

**VESSEL HIRE***(Minimum 3 hours)*

LOW | APRIL - SEPTEMBER

\$1,000 per hour

PEAK | OCTOBER - JANUARY

\$1,550 per hour

SHOULDER | FEBRUARY - MARCH

\$1,250 per hour

TERM CHARTER RATES**JANUARY - DECEMBER**

Overnight \$15,000 + 25% APA

- Yacht crew + 2 wait staff
- 10am to 10am next day
- Maximum 6 Guests

Weekly \$55,000 + 25% APA

- 7 days consecutive
- Planning TBA

PUBLIC HOLIDAY RATE

BOXING DAY (8 HOUR CRUISE) \$18,000

NEW YEAR'S PACKAGE \$50,000

- 7 hour cruise – (6pm – 1am)
- Yacht crew + 2 waitstaff
- Signature Range (Food Package)
- Platinum Package (Alcohol)
- Wharf Pick Up & Drop Off
- Entertainment

PUBLIC HOLIDAYS SURCHARGE 30%

ADDITIONAL DAY PRICINGSTAFF \$300 per hour
\$50 per hour there after 4-hour hire

STAFF-TO-GUEST RATIO 1:10

BYO BEVERAGE \$20 per person
*(includes ice & glassware only)*BYO FOOD \$450
(includes Plates, Cutlery, Napkin)

USE OF BBQ \$100

CHEF P.T.B.A

WHARF FEE \$50 per touch

DJ \$300 per hour

ELECTRIC VIOLIN \$300 per hour

SAXOPHONE \$300 per hour

MASTER ROOM \$550 per hour
**During day charters only*VIP ROOM \$450 per hour
**During day charters only*

AQUA LILLY PAD \$100 per hour





CANAPE MENU

PACKAGE 1 | \$70.00 PER PERSON

(min 15 guests)

Includes 6 canapés, 1 fork dish, and 1 dessert

COLD CANAPÉS

Mushroom walnut baklava, pine nut cream DF | VG

Sustainable king prawns, yuzu aioli DF | GF

Smoked duck breast, raisin & walnut baguette,
orange gel, balsamic red cabbage DF

WARM CANAPÉS

Twice baked 3 cheese & herb soufflé with capsicum
relish GF | V

Thai chicken satay with peanut sauce GF

Slow cooked lamb shank pies with rosemary &
preserved lemon

SUBSTANTIAL

Miniature hickory smoked wagyu beef burger with
truffle mayonnaise

DESSERT

Chocolate, salted caramel & hazelnut slice G

PACKAGE 2 | \$85.00 PER PERSON

(min 15 guests)

Includes 8 canapés, 1 fork dish, and 1 dessert

COLD CANAPÉS

Alaskan crab, herb, cucumber sandwich, lemon

crème fraiche

Buckwheat & chia seed blinis with citrus cured ocean
trout, crème fraiche, salmon caviar

Oven dried heirloom tomatoes, Persian feta, pesto
bruschetta GF | V

Chorizo, roast capsicum, smoked paprika aioli frittata
GF

WARM CANAPÉS

Homemade vegetable curry puff with chilli &
coriander dip DF | VG

Caramelised onion & Gorgonzola tartlet, truffle oil V
Peking duck pancake, shallots, cucumber, mandarin
sauce DF

Roasted pumpkin, feta & caramelised onion miniature
pizza V

SUBSTANTIAL

Pan fried ocean trout, truffle mash, green asparagus,
tarragon beurre blanc GF

DESSERT

Salted caramel tart

Canapés Add-On or Substitutions – \$6.50 per person
Substantial Add-On or Substitutions – \$10.50 per person
Desserts Add-On or Substitutions – \$7.50 per person

VG VEGAN | V VEGETARIAN | GF GLUTEN FREE | DF DAIRY FREE





CANAPE MENU

PACKAGE 3 | \$115.00 PER PERSON

(min 15 guests)

Includes 10 canapés, 2 fork dishes, and 2 desserts

COLD CANAPÉS

Seared yellow fin tuna, wakame, wasabi aioli, brioche
Wagyu beef tataki, mushroom, crispy sushi rice DF | GF
Tiger prawn Vietnamese rice paper roll, hoisin & peanut sauce DF | GF
Seared salmon, sesame seeds & wasabi avocado DF | GF
Poached lobster & shrimp tartlet, chervil mayonnaise, black caviar

WARM CANAPÉS

Lamb kofta, garlic sauce DF | GF
Miniature hickory smoked wagyu beef burger, truffle mayonnaise
Charcoal crumbed king prawns, Sriracha aioli DF
Forest mushrooms, leek & Gruyere tartlet V
Szechuan eggplant spring roll, chilli & coriander dip DF | VG

SUBSTANTIAL

Portuguese chicken burger, harissa aioli
Ravioli quattro formaggi — parmesan, fetta, ricotta, pecorino, chives V

DESSERT

Pineapple & coconut tartlet, mango curd, coconut tapioca DF | VG
Chocolate espresso tart

Canapés Add-On or Substitutions – \$6.50 per person
Substantial Add-On or Substitutions – \$10.50 per person
Desserts Add-On or Substitutions – \$7.50 per person

VG VEGAN | V VEGETARIAN | GF GLUTEN FREE | DF DAIRY FREE





PLATTERS

Available 12pm – 4pm charters only

SEAFOOD FOR TWO | 250.00

Whole lobster, oysters, prawns, crab, scallops,
calamari, octopus, gemfish & chips.

SEAFOOD FOR FOUR | \$550.00

2 x lobsters, oysters, prawns, crab, scallops,
calamari, octopus, gemfish & chips.

GRAZING PLATTERS & TABLES

\$150 | 4 guests

\$200 | 4–6 guests

\$250 | 6–8 guests

\$300 | 8–10 guests

\$950 GRAZING TABLE FEAST | 10–20 guests





KIDS MENU

(ages 12 & under)

KIDS MENU | 50.00 PER PERSON

Pizza Margherita
Mini sausage rolls & meat pies
Chicken nuggets
Potato Wedges
Vanilla ice cream with topping
(Chocolate or Strawberry)





ALTERNATE MENU

COLD CANAPÉS

Wagyu beef tataki, mushroom, crispy sushi rice DF | GF
Baby spinach & Parmesan slice, spring vegetables GF | V
Alaskan snow crab roulade, Japanese mayo
Hand-picked king crab taco, cucumber, pea gel DF
Pork belly Vietnamese rice paper rolls, hoisin & peanut sauce DF
Traditional Vietnamese rice paper rolls, hoisin & peanut sauce DF | GF | VG

WARM CANAPÉS

Squid, salt, pepper & lemon dipping sauce DF | GF
Prawn, garlic & chive pan-fried gyoza, light soy & coriander dipping sauce DF
Crispy Camembert cheese, jalapeño & cranberry gel V
Potato truffle mille-feuille, avocado mousse GF | VG
Crumbed pulled pork bon bons, maple & bourbon gel DF
Tempura zucchini flower, sweet corn purée, black garlic aioli DF | GF | VG

SUBSTANTIAL

Beer-battered fish goujons, shoestring chips, tartare sauce, fresh lemon
Mushroom & truffle, Parmesan shavings, truffle oil GF | V
Italian sausage, basil & pecorino
Red wine braised beef cheeks, gremolata GF
Harissa roasted cauliflower, tahini, almond tarator, jewelled couscous DF | VG

DESSERT

Assorted French macarons GF
Pineapple & coconut tartlet, mango curd, coconut tapioca DF | VG
Honey & cardamom panna cotta, seasonal fruits GF
Lemon & lime meringue tartlet
Classic tiramisu
Chocolate ginger éclair

Canapés Add-On or Substitutions – \$6.50 per person
Substantial Add-On or Substitutions – \$10.50 per person
Desserts Add-On or Substitutions – \$7.50 per person

VG VEGAN | V VEGETARIAN | GF GLUTEN FREE | DF DAIRY FREE





BEVERAGE PACKAGES

SILVER | \$20PP/HR

Elegant simplicity for relaxed occasions.

Chandon NV Brut (Sparkling)
Ninth Island Pinot Grigio (White)
Jacob's Creek Le Petit Rosé (Rosé)
Wynns Coonawarra Estate (Red)
Corona, Peroni, Carlton Dry (Beer)
SOFT DRINKS: Coke, Coke Zero, Lemonade
Still Water (Nu / Mount Franklin)

PLATINUM | \$45PP/HR

An elevated experience defined by sophistication

Billecart-Salmon Brut Réserve NV (Champagne)
Cloudy Bay Sauvignon Blanc or Tapanappa
Chardonnay (White)
Miraval Côtes de Provence Rosé (Rosé)
Nanny Goat Vineyard Pinot Noir (Red)
Wood & Stone, Balter XPA, Corona (Beer)

SPIRITS

Grey Goose Vodka, Chivas Regal 18 Year, Johnnie
Walker Gold Label,
Hendrick's Gin, Diplomatico Reserva Rum, Don Julio
Reposado Tequila
Aqua Panna Still/Sparkling + full non-alcoholic bar

INCLUDES SIGNATURE COCKTAILS

Aperol Spritz, Mojito, Espresso Martini, Old
Fashioned, Margarita, Cosmo

GOLD | \$35PP/HR

Where classic favourites meet modern indulgence

Veuve Clicquot Brut Yellow Label
Champagne
Shaw & Smith Sauvignon Blanc (White)
Bird in Hand Rosé (Rosé)
Pepperjack Barossa Shiraz (Red)
Corona, Stone & Wood, Balter XPA (Beer)

SPIRITS

Belvedere Vodka, Chivas Regal 12 Year, 1800
Blanco Tequila
Johnnie Walker Black Label, Bombay
Sapphire Gin

Aqua Panna + Soft Drinks





CONSUMPTION BAR

CHAMPAGNE & SPARKLING

Chandon Brut 750ml \$80
Add Billecart-Salmon Brut Réserve NV \$210
Veuve Clicquot Yellow Label \$160

WHITE WINE

Ninth Island Pinot Grigio 750ml \$50
Shaw & Smith Sauvignon Blanc \$80
Cloudy Bay Sauvignon Blanc \$140
Tapanappa Piccadilly Chardonnay \$130

ROSÉ

Bird in Hand Rosé \$70
Miraval Côtes de Provence Rosé \$110

RED WINES

Pepperjack Shiraz \$60
Wynns Coonawarra Shiraz Estate \$50
Lake Breeze Cabernet Sauvignon \$85
Nanny Goat Vineyard Pinot Noir \$90

**All wines and champagnes are sold by the bottle only.*

SIGNATURE COCKTAILS | \$25 EACH

Cocktails to be selected in advance

Aperol Spritz
Mojito
Espresso Martini
Old Fashioned
Margarita
Cosmo

NON-ALCOHOLIC BEVERAGES

Available across all packages and for standalone purchase.

Coca-Cola 375 mL \$4
Coke Zero 375 mL \$4
Solo 375 mL \$4
Schweppes Lemonade 375 mL \$4
Aqua Panna Still Water (Natural Spring Water) 500 mL \$8
San Pellegrino (Sparkling Natural Mineral Water) 500 mL \$8
Nu Water (Pure Spring Water) 600 mL \$4

SPIRITS

All prices are per 30ml serve. Spirits may be enjoyed neat, on the rocks, or with mixers as per the guest's request.

VODKA

Grey Goose \$16
Belvedere \$15

GIN

Hendrick's \$15

RUM

Havana Club 7YO \$13
Bacardi \$12

TEQUILA

Don Julio Reposado \$18
Don Julio Añejo \$22
1800 Blanco \$14

WHISKY & SCOTCH

Dimple 12 Year Old \$14
Johnnie Walker Black \$16
Johnnie Walker Gold \$22
Johnnie Walker Blue \$47
Fireball Cinnamon Whisky \$12

COGNAC

Hennessy VSOP \$22
Hennessy XO \$47

LIQUEURS

Aperol \$10
Baileys \$10
Kahlua \$10
Cointreau \$12

