



VESSEL HIRE

4 hours Minimum

APRIL - OCTOBER	\$1,300
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NOVEMBER - MARCH	\$1,500
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DECEMBER	\$1,550
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PUBLIC HOLIDAYS

50% SURCHARGE ON STAFF

CHRISTMAS DAY, BOXING DAY, NEW YEARS DAY & AUSTRALIA DAY	\$1,250 per hour
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Minimum 5 hour charter

NYE PACKAGE

NYE - BYO CHARTER	\$47,500
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(6:00pm to 1:00am, 7 hours)

NYE - ALL INCLUSIVE	\$52,950
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(6:00pm to 1:00am, 7 hours)

All-inclusive food and beverage package

Rates are based on 36 guests.

ADDITIONAL PRICING

BYO CHARTER

BYO charters are by application only in December (not available for Bucks)

BYO FOOD	10 per person
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Includes use of cooking facilities & equipment

minimum \$250

BYO BEVERAGE	\$20 per person
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includes ice and glassware and cool storage

WHARF FEES	\$50 per touch
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STAFFING

WAITSTAFF	\$300
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+60 each per hour thereafter

4 hour hire

1 - 9 GUESTS	1 STAFF
10 - 20 GUESTS	2 STAFF
21 - 36 GUESTS	3 STAFF

BYO DJ	\$100
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We supply speakers, cabling and a table

PRE-ACCESS

for drop-off of food, beverages, equipment, and decorations

CHARTERS W/ BEVERAGE PACKAGE	\$100
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BYO CHARTERS	\$200
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POST-ACCESS	\$100
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for items left on-board

PUBLIC HOLIDAY SURCHARGE	20%
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Applies to all rates for public holidays not noted above

SUP BOARD	\$60 each
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SPLASH POND	\$200
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BRIG EAGLE TENDER (5PAX)	\$1,150
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SLIPPERS (PRE ORDER)	\$4 per person
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TERMS & CONDITIONS

Minimum Order:

A minimum of 10 pax is required. For orders fewer than 20 pax, a surcharge of \$100 applies. (excluding fine dining menu)

Chef Fee:

A \$400 Chef Fee (based on a 4-hour charter +\$85 for additional hours) applies to the Fine Dining Menu only.

Public Holiday Surcharge:

A 25% surcharge applies to all catering orders, except for Christmas Day and New Year's Day, where custom menus are required.

Platter Orders:

Platters ordered without other menus require a minimum spend of \$1,000 and incur a delivery fee of \$150.

Custom Menus:

We are happy to offer custom menus to our clients, including food stations, live cooking, small group dining, and plated menus upon application.





CANAPE MENU

CANAPÉ I - \$70

5 Canapés, 2 Substantial Items, Assorted Patisseries

Canapés:

- Traditional & Prawn Vietnamese Rice Paper Roll, hoisin & peanut sauce (GF, VG)
- Roasted pumpkin, feta, caramelised onion miniature pizza (V)
- Peking Duck Pancake, hoisin, cucumber, shallot (DF)
- Korean fried chicken, honey butter
- Slow-Cooked Lamb Shank, rosemary & preserved lemon miniature pie

Substantial Items:

- Hickory Smoked Wagyu Beef Burger, American cheese, onion jam, pickles & truffle mayonnaise
- Gnocchi, roasted cherry tomato sauce, burrata, basil & pecorino (V, VG option)

Desserts:

- Traditional Italian ricotta, honey, pistachio cannol

CANAPÉ II - \$90

2 Grazing Boards, 5 Canapés, 2 Substantial Items, 2 Desserts

Grazing Boards:

- Warrnambool cheddar, Udder Delights brie, Heysen blue, Friuli Venezia, Kakadu apple & plum relish, dried mixed nuts, grapes & lavoche rosemary (GF)
- Assorted meats, hummus, tzatziki, baba ghanoush, chutney, chili & rosemary marinated olives (GF)

Canapés:

- Seared Salmon, sesame seeds & wasabi avocado (DF, GF)
- Homemade vegetable curry puff, chilli & coriander dip (DF, VG)
- Poached Lobster & Shrimp Tartlet, chervil mayonnaise, black caviar
- Miniature Hickory Smoked Wagyu Beef Burger, American cheese, onion jam, pickles & truffle mayonnaise
- Thai Chicken Satay, peanut sauce (GF)

Substantial Items:

- Pan-Seared Atlantic Salmon, truffle oil mash, asparagus, yuzu & tarragon beurre blanc (GF)
- Ravioli 'Quattro Formaggi', Parmesan, feta, ricotta, pecorino, chives (V)

Desserts:

- Assorted Macarons (GF)
- Mini Mandarin Cheesecake

GF: GLUTEN-FREE DF: DAIRY-FREE V: VEGETARIAN VG: VEGAN





ADD-ON CANAPE

SUBSTANTIAL - \$15 EACH

Items below can be swapped with Canape I & II substantial options.

- Egyptian Spiced Chicken Tagine served with couscous, almonds & apricots (GF)
- Ravioli 'Quattro Formaggi' filled with parmesan, feta, ricotta, pecorino, and chives (V)
- Milk Fed Veal Shavings with creamy porcini mushroom sauce and homemade saffron spaetzle (GF option)
- Pan-Seared Atlantic Salmon served with truffle oil mash, asparagus, yuzu & tarragon beurre blanc (GF)
- Mediterranean Chicken & Macaroni Salad with celery, capsicum, heirloom tomatoes, olives, and fine herbs
- Szechuan Prawn & Soba Noodle Salad with cucumber, peas, pepper & black vinegar dressing (GF)
- Portuguese Chicken Slider with chili, ginger, and Habanero pepper mayo

VEGETARIAN & VEGAN CANAPÉS - \$6 EACH

- Pumpkin kibbeh, burghul, minted coconut (DF, VG)
- Mushroom pan fried gyoza, light soy & coriander dipping sauce (DF, VG)
- BBQ oyster mushroom skewers, avocado & lime emulsion (GF, VG)
- Homemade vegetable curry puff, chilli & coriander dip (DF, VG)
- Baby spinach & Parmesan slice, spring vegetable brick pastry (V)
- Smoked almond frittata, kale, broccoli & Woodside goats curd (GF, V)
- Caramelised onion, Gorgonzola tartlet, truffle oil (V)
- Twice baked cheese soufflé, sage butter (GF, V)
- Roasted pumpkin, feta, caramelised onion miniature pizza (V)

COLD CANAPÉS - \$6 EACH

- Alaskan Snow Crab Roulade with Japanese mayo
- Smoked Duck Breast with raisin & walnut baguette, orange gel, balsamic red cabbage (DF)
- Sustainable King Prawns with yuzu aioli (DF, GF)
- Wagyu Beef Tataki with mushroom and crispy sushi rice (DF, GF)
- Natural Sydney Rock Oysters with seasonal citrus (DF, GF)

WARM CANAPÉS - \$6 EACH

- Coconut tiger prawns, Sriracha aioli (DF, GF)
- Charcoal crumbed king prawns, Sriracha aioli (DF)
- Korean fried chicken, honey butter
- Lamb kofta, garlic sauce (DF, GF)
- Thai chicken sates, peanut sauce (GF)
- Slow cooked lamb shanks, rosemary & preserved lemon miniature pie

DESSERTS - \$7.50 EACH

- Chai latte crème brûlée (GF)
- Chocolate espresso tart
- Ruby opera cake
- Caramel chocolate cookie
- Raspberry Bakewell tart (GF)
- Traditional Italian ricotta, honey, pistachio cannoli
- Assorted Macarons (GF)
- Chocolate & salted caramel crunch tart





BUFFET MENU

COLD BUFFET I - \$70

2 Canapés, 4 Mains, 3 Salads, 1 Dessert

CANAPÉS

- Miniature hickory smoked wagyu beef burger, American cheese, onion jam, pickles & truffle mayonnaise
- Peking duck pancake, hoisin, cucumber, shallot (DF)

MAIN BUFFET

- Angus beef sirloin, pickled jalapeños, lime crema, garlic herb sauce (GF)
- Lemongrass chicken, carrots, daikon, snow peas, nam jim dressing (DF, GF)
- Smoked salmon, avocado cream, pickled onions, finger lime (DF, GF)

VEGETARIAN

- Grilled asparagus, feta, grapefruit & apple cider vinaigrette (GF, V)

SALADS

- Charred carrot, wild rice, lemon myrtle dressing (GF, VG)
- Cobb salad: cos lettuce, bacon, avocado, tomatoes, eggs (GF)
- Austrian potato salad, gherkins, egg tartare (GF, V)

BREADS

- Sonoma sourdough breads & Pepe Saya butter

DESSERT

- Dark Belgian chocolate crème brûlée, Frangelico & hazelnut praline (GF)

WARM BUFFET II - \$90

3 Canapés, 4 Mains, 2 Sides, 2 Salads, 2 Desserts

CANAPÉS

- Seared salmon, sesame seeds & wasabi avocado (DF, GF)
- Miniature hickory smoked wagyu beef burger, American cheese, onion jam, pickles & truffle mayonnaise
- Traditional Vietnamese rice paper roll, hoisin & peanut sauce (GF, VG)

MAIN BUFFET

- Chicken cacciatore, roasted mushrooms, parsley (GF)
- Pan-seared Atlantic salmon, garlic yogurt, tabouli & pomegranates (GF)
- Roasted beef rump, salsa verde (GF)

VEGETARIAN

- Vegetarian moussaka (GF, V)

SIDES

- Saffron herbed rice (GF, VG)
- Chargrilled broccolini & zucchini, maple & lemon dressing (GF, VG)

SALADS

- Radicchio, baby cos, parmesan, almonds, palm sugar vinaigrette (GF, V)
- Spiced pumpkin, baby spinach, Persian feta, pomegranates (GF, V)

BREADS

- Sonoma sourdough breads & Pepe Saya butter

DESSERTS

- Dark Belgian chocolate crème brulee, Frangelico & hazelnut praline (GF)
- Raspberry Bakewell tart (GF)

GF: GLUTEN-FREE DF: DAIRY-FREE V: VEGETARIAN VG: VEGAN





PLATTERS MENU

CHARCUTERIE - \$300

Air-dried beef, Soppressata, double-smoked Bangalow ham, Jamón Serrano, Mortadella, Coppa, Chorizo, pickles, bush tomato chutney, Sonoma sourdough breads, Pepe Saya butter.

SEAFOOD - \$420

Sydney Rock oysters, peeled King prawns, lemons/limes, cocktail sauce.

CHEESE - \$250

Warrnambool Cheddar, Udder Delights Brie, Udder Delights Heysen Blue, Friuli Venezia Montasio (Italy), quince paste, Kakadu apple & plum relish, dried apricot, mixed nuts, grapes & lavoche.

SEAFOOD DELUXE - \$720

Sydney Rock oysters, peeled King prawns, salmon sashimi, Moreton Bay bugs crème fraiche tarragon mayonnaise, lemons/limes, cocktail sauce, mignonette, wasabi.

ANTIPASTO - \$190

Herbed, semi-dried cherry tomatoes, chili & rosemary marinated olives, marinated artichoke, chargrilled eggplant & zucchini, mushrooms a la Grecque, seasonal greens, fire-roasted capsicum, marinated feta & bocconcini, Sonoma sourdough breads, Pepe Saya butter.

GRAZING TABLE - \$40 PP

Cheese, charcuterie & antipasto, leek & forest mushroom tartlet, onion jam, smoked truffle aioli (V), cured or smoked salmon, dill yogurt, horseradish crème fraîche (GF), assorted Sonoma sourdough breads, sliced loaves, whole loaves, breadsticks & Australian cultured, Pepe Saya butter.

FRUIT PLATTER - \$140

Seasonal fruit.

SEAFOOD STATION - \$65 PP

Moreton bay bugs, crème fraiche tarragon mayonnaise (GF)

Harvey Bay scallops (GF)

Sashimi: Tasmanian salmon, Yellowfin tuna, king fish (DF, GF)

Mexican style roasted split prawns (DF, GF)

Pacific oysters, finger lime mignonette (DF, GF)

Smoked salmon, avocado cream, pickled onions, finger lime (DF, GF)

Lemons/limes, cocktail cucumbers, Salmon caviar, cocktail sauce

Sonoma sourdough, Pepe Saya butter

GF: GLUTEN-FREE DF: DAIRY-FREE V: VEGETARIAN VG: VEGAN





FINE DINING MENU

A \$400 chef fee applies to the Fine Dining Menu

based on a 4-hour charter +\$85 for additional hours

FINE DINING - \$160 PER PERSON

CANAPES

Seared salmon, sesame seeds & wasabi avocado (DF, GF)

Heirloom tomatoes, Persian feta, pesto, extra virgin olive oil bruschetta (GF, V)

Forest mushrooms, leek & Gruyere tartlet (V)

ENTRÉE

Please select one

Sous vide chicken, chorizo, cannellini beans & semi dried tomatoes (GF)

Lamb shank tortellini, parsnip puree, truffle tomato salsa

Lobster & salmon ravioli, tomato & tarragon relish, lobster & lemon sauce

Gnocchi, roasted tomato sauce, burrata, basil & pecorino (V)

MAIN

Please select one

Sous vide wagyu beef rump, Paris mash, roasted Dutch carrots, modern Bearnaise, tarragon oil (GF)

Parmesan crusted chicken, potato gnocchi, marinated capsicum, seasonal greens (GF)

Grilled swordfish, seasonal greens, pumpkin puree, chive & yuzu hollandaise (GF)

Roasted barramundi, cauliflower puree, pickled yellow cauliflower, yuzu miso, edamame & almonds (GF)

Confit duck leg, potatoes, speck, onions, roast duck sauce (GF)

Roast Dutch carrots, saffron cannellini bean puree, salsa verde, miso butter, hazelnuts (GF, VG)

DESSERTS

Please select one

Strawberry gum crème brulee, green apple sorbet, pistachio praline (GF)

Dark Belgian chocolate fondant, poached cherries, coconut ice cream

Yuzu & matcha pebble, honey & oat crumble, yuzu curd (Nut Free)

Sticky date pudding, butterscotch sauce, Baileys ice cream

GF: GLUTEN-FREE DF: DAIRY-FREE V: VEGETARIAN VG: VEGAN





KIDS MENU

KIDS MENU | \$34

MAIN (SELECT 1)

Chicken schnitzel, Napolitano sauce & tasty cheese, seasonal vegetables

Spaghetti Bolognese

Baked macaroni & cheese, fresh tomatoes

Chicken, capsicum & cheese quesadilla

Rainbow pizza (Red & yellow tomatoes, mozzarella, pesto, spinach....)

Ham & cheese sliders

DESSERT (SELECT 1)

Banana, hazelnut & Nutella muffin (GF)

Chocolate & raspberry brownie, chocolate sauce

Seasonal fruit cups

GF: GLUTEN-FREE DF: DAIRY-FREE V: VEGETARIAN VG: VEGAN





BEVERAGE PACKAGES

BEVERAGE PACKAGE | \$20PP/HR

SPARKLING

Chandon NV

WHITE WINE

Petaluma White Label Chardonnay

Catalina Sounds Sauvignon Blanc

RED WINE

Little Yering Pinot Noir

Pepperjack Shiraz

ROSÉ

Gerard Bertrand Côte Des Roses

BEER

Corona

Asahi

Cascade Premium Light

SPIRITS ADD ON \$5 PER PERSON PER HOUR

Vodka

Gin

Whisky

Bourbon

Rum

(No shots allowed. Includes a mixer.)

CHAMPAGNE + SPIRITS ADD ON \$10 PER PERSON PER HOUR

Veuve Clicquot Brut NV*

Vodka

Gin

Whisky

Bourbon

Rum

(No shots allowed. Includes a mixer.)

CONSUMPTION BAR

Minimum spend: \$60 per person.

CHAMPAGNE

Veuve Clicquot Brut NV | \$150

Chandon NV | \$70

Vintage Champagnes (on request) | \$POA

WINES

Petaluma White Label Chardonnay | \$65

Catalina Sounds Sauvignon Blanc | \$65

Little Yering Dry Rosé | \$65

Yering Station Little Yering Pinot Noir | \$65

Pepperjack Shiraz | \$65

Vintage Wines (on request) | \$POA

BEERS

Asahi | \$10

Corona | \$10

Cascade Light | \$10

SPIRITS

Mixers included. No shots allowed.

Grey Goose | \$12

Tanqueray | \$12

Chivas Regal | \$12

Sailor Jerry Rum | \$12

Maker's Mark | \$12

NON-ALCOHOLIC

Soft Drinks / Juice | \$4

Sparkling Water (750ml) | \$8

SOFT DRINKS / KIDS \$8 PER PERSON PER HOUR

**Coca-Cola, Lemonade, Ginger Ale, Tonic,
Sunkist, Juice, Still & Sparkling Water**

Soft drinks and water are included in all packages.

Champagne & wine selections are subject to availability.

