



## VESSEL HIRE

### JANUARY - DECEMBER

4 HOUR CHARTER

\$2,600

ADDITIONAL HOURS

\$650 per hour

## ADDITIONAL PRICING

WAIT STAFF FEE

*\$57 per hour*

\$228

*(4 hour)*

BYO FOOF SURCHARGE

*(includes plates, cutlery, cups. etc.)*

*Please BYO Substantial Food in consideration of RSA laws*

\$100

BYO DRINKS

*BYO Ice*

\$15 PP

CBD WHARF FEES

\$50 per wharf

LILYPAD HIRE

\$70 per charter

PUBLIC HOLIDAY SURCHARGE

25%





## CANAPE MENU

### CANAPE 1 - \$35.00 PER PERSON

Selection of Mini Quiche  
Selection of Rice Paper Rolls with Vietnamese Dipping Sauce  
Seasonal Fruit Platter and Selection of Mini Cakes

*Additional cost of 1 catering Staff @ \$57.00 per Hour, minimum 4 hour*

### CANAPE 2 - \$45.00 PER PERSON

Selection of Mini Quiche  
Selection of Sliders  
Selection of Rice Paper Rolls with Vietnamese Dipping Sauce  
Seasonal Fruit Platter and Selection of Mini Cakes

*Additional cost of 1 catering Staff @ \$57.00 per Hour, minimum 4 hours+*

### CANAPE 3 - \$75.00 PER PERSON

Selection of Sushi with soy  
Peking Duck Pancakes  
Selection of Rice Paper Rolls with Vietnamese Dipping Sauce  
Handmade Savoury Tarts  
Mini Prawn Cocktails Taco del Pollo- Snack sized Taco shells with grilled marinated chicken  
with Salsa  
and Zesty Guacamole  
\* Seasonal Fruit Platter and Selection of Mini Cakes

*Additional cost of 1 catering Staff @ \$57.00 per Hour, minimum 4 hours+*





## BUFFET MENU

### CASUAL HARBOUR BUFFET MENU – \$65.00 PER PERSON

Mediterranean Roast Chicken Pieces in Lemon and Herbs  
Fresh Tiger Prawns with Lemon Wedges and Seafood Cocktail Sauce

*Select 3\* from the below:*

Traditional Greek Salad  
Garden Salad  
Roasted Cauliflower Salad  
Creamy Potato Salad.  
Fattoush Salad  
Roasted Vegetables  
Cauliflower Cheese Bake

Selection of Fresh Bread Rolls served with Butter Portions  
Seasonal Fruit Platter and Selection of Mini Cakes

*Additional cost of 1 catering Staff @ \$57.00 per Hour, minimum 4 hour*

### CASUAL HARBOUR BBQ MENU – \$68 PER PERSON

Starter – Fresh Tiger Prawns  
BBQ – Grilled Salmon drizzled with Olive Oil and Lemon  
Marinated Grass Fed Rump Steak

*Select 2\* from the below:*

Traditional Greek Salad  
Garden Salad  
Roasted Cauliflower Salad  
Creamy Potato Salad.  
Fattoush Salad  
Roasted Vegetables  
Cauliflower Cheese Bake

Selection of Fresh Bread Rolls served with Butter Portions.  
Seasonal Fruit Platter and Selection of Mini Cakes

*Additional cost of 1 catering Staff @ \$57.00 per Hour, minimum 4 hour*

*Tailored options are available on request*





## BEVERAGE PACKAGES

### STANDARD BEVERAGE PACKAGE | \$17PP P/H

Selection of Beer  
Selection of Red and White Wine  
Sparkling Wine  
Soft Drinks and Fruit Juices, Sparkling Water  
A tab can be placed on the bar for spirits or pay as you go.

### PREMIUM BEVERAGE PACKAGE | \$24PP P/H

Selection of Beer  
Selection of Red and White Wine  
Sparkling Wine  
Spirits: Scotch, Bourbon, Vodka and Gin  
Soft Drinks and Fruit Juices, Sparkling Water, Tonic Water

### NON ALCOHOLIC PACKAGE | \$6PP P/H

Soft Drinks and Fruit Juices, Sparkling Water

### CASH BAR OR TAB

Bar Staff Fee Applies  
Ratio 1:20  
Staff Fee \$57 per hour, min 4 hours

