



VESSEL HIRE

JANUARY - OCTOBER (30 GUEST MINIMUM)

3-HOUR CHARTER	\$3,450
4-HOUR CHARTER	\$4,600
ADDITIONAL HOUR	\$1,150 per hour

NOVEMBER - DECEMBER (MINIMUM 30 GUESTS)

4-HOUR CHARTER	\$5,200
ADDITIONAL HOUR	\$1,300 per hour

Thursdays, Fridays and Saturdays in December are minimum 80 pax with full packages

Inclusions:

Captain, Deckhand, Cruise Director and up to 3 bar/waitstaff when full packages taken
Anything over 80 guests, an additional crew will be charged per 20 guests at **\$275 each per 4-hour charter**

WATER TRANSFER

1-HOUR CHARTER	\$2,500
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(not available Friday/Saturday in October-January without food and beverage packages: minimum spend \$5,000)

ADDITIONAL FEES

BYO FOOD AND DRINKS

BYO Food Rate Available on Request Sun-Thurs.
Applicable Hourly Rate + \$20pp (excluding public holidays and special events). Included in rate is Captain, deckhand and cruise director and one floor staff, all additional staff are at \$275 each dependant on guest numbers. We recommend 1 crew per 20 guests.

PLEASE NOTE: No use of kitchen facilities without our chef.

Chef charge \$400 for 4 hour charter

BYO DRINKS

Rate Available on Request Sun-Thurs. Applicable Hourly Rate plus \$20pp BYO charge (excluding public holidays and special events).
Pre-loading and stacking fridges fee applies, minimum \$200 for up to 100 paxs, over 100 is \$250. Included in rate is Captain, deckhand, cruise director and one floor staff, all additional staff are at \$275 each dependant on guest numbers. We recommend 1 crew per 20 guests

Not permitted for 18-21st birthdays and bucks parties

WHARF BOOKING

- \$100 per booking
- Manly/Homebush time and distance surcharge, additional \$300 each way
- Rose Bay time and distance surcharge, additional \$200 each way

BYO DJ OR BAND: \$150

PUBLIC HOLIDAY SURCHARGE

25% on total charter cost

BOND

\$2,000 on all charters



CANAPE MENU

CHEF REQUIRED

PARTY MENU \$40PP

- Chargrilled meatballs with tomato relish
- Assorted party pies
- Mixed sushi
- Vegetable Spring rolls
- Salt and pepper prawns
- Pumpkin and fetta arancini

CHEF FAVOURITES \$50PP

- Tandoori chicken with green chilli & lime yogurt (gf)
- Crispy prawn twists from fresh chilli and soy
- Mixed sushi and nigiri with wasabi and soy
- Zucchini flower with tomato relish
- Classic Peking duck pancake, hoisin sauce, cucumber & spring onion
- Prime beef slider with aged cheddar cheese, tomato relish and pickle

YUM CHA MENU \$48PP

- Vegetable Spring Rolls
- Steamed bbq pork buns
- Har gow
- Siu mai
- Salt and pepper prawns
- Stir fried egg noodles

CANAPE MENU

MINIMUM SPEND \$48PP

CLASSIC - \$8 ITEMS (2 PER SERVE)

MEAT

- Honey soy chicken tenderloin kebab with black sesame seed
- Lamb kofta with hummus and pomegranate
- Tandoori chicken with green chilli & lime yogurt (gf)
- Chargrill meatballs with smoky glaze
- Ripped Serrano ham, parsnip cream & red onion jam on sourdough

VEGETARIAN

- Popcorn cauliflower tempura
- Crispy spring roll with sweet chilli sauce
- Zucchini flower with tomato relish
- Tomato, fetta and basil Bruschetta
- Roast pumpkin, goats curd and Spanish onion tartlet
- Mushroom and mozzarella arancini with and herb dipping sauce
- Pumpkin, and fetta arancini (GF)

SEAFOOD

- Prawn and chive gyoza
- Mixed sushi and nigiri with wasabi and soy
- Crispy prawn twists from fresh chilli and soy

DESSERT CANAPÉS

- Hot Churros with chocolate dipping sauce
- Portuguese tarts (1pp)

ALL MENUS - MINIMUM FOOD SPEND: \$2,500, ANYTHING LESS INCURS CHEF CHARGE OF \$400

All entertainment staff must be included in guest numbers for catering and beverages

18th and 21st birthdays, hens and bucks parties are not BYO drinks or have beverage packages. A bar tab to the value of the beverage package is permitted but once this is reached, drinks must be purchased or additional funds added to the tab

BYO cake is permitted, a service charge of \$50 applies as we supply bamboo boats, cutlery and cut/serve the cake

CANAPE MENU

MINIMUM SPEND \$48PP

DELUXE - \$10 PER ITEM (2 PER SERVE)

MEAT HOT

- Fragrant Mediterranean lamb backstrap kebab with minted tzatziki
- Beef Wellington with roast tomato relish
- Duck spring roll
- Twice cooked crispy pork belly with apple glaze

MEAT COLD

- Rare roast beef served with balsamic beetroot relish & horseradish cream
- Tandoori & natural yoghurt chicken on potato rosti topped with caramelised onion
- Classic Peking duck pancake, hoisin sauce, cucumber & spring onion

SEAFOOD HOT

- Pan fried scallops on wasabi pea puree with crispy pancetta
- Crispy tempura tiger prawn with chilli & soy dipping sauce
- Flame grilled teriyaki salmon brochette with mango and coriander dressing (gf)
- Scallop and prawn dumplings

SEAFOOD COLD

- Salmon gravlax, avocado tomato, lime salsa tartlet
- Pancake rolled with crabmeat, shredded surimi, cream cheese & shallots
- Freshly shucked rock oysters served on rock salt with pomegranate vinaigrette (gf)
- Kingfish ceviche with coconut, chilli and lime

VEGETARIAN HOT

- Sweet potato and manchego cheese empanada
- Mixed mushroom ragu topped with sourdough & herb crumb
- Pan fried goat cheese and roast pear on toasted sourdough
- Pakora of Cauliflower, eggplant, zucchini, fresh spinach and onion, deep-fried until golden

VEGETARIAN COLD

- Chilled watermelon with haloumi & balsamic reduction (gf)
- Roasted beetroot, Persian feta & orange tartlet
- Moroccan spiced cauliflower salad with quinoa & honey yogurt
- Vietnamese rice paper rolls with fresh chilli and soy (gf)

DESSERT CANAPES

Gelatissimo Bambino Cones

Chocolate Éclair filled with Chantilly Cream

CANAPE MENU

MINIMUM SPEND \$48PP

CLASSIC SUBSTANTIAL - \$9PP (1 PER SERVE)

BANH MI - VIETNAMESE FRENCH BAGUETTE

- Smokey pulled pork, Asian slaw
- Shredded beef, sauerkraut, melted gruyere, cornichons
- Falafel with fresh hummus, mint & coriander (v)
- Chipotle chicken, sweet corn & coriander salsa
- Garlic king prawns, salsa rojo & shaved fennel

SLIDERS

- Prime beef slider with aged cheddar cheese, tomato relish and pickle
- Pulled pork, salsa fresca, green tabasco, coriander salad
- Spiced lamb fillet, tomato & eggplant kasundi, minted yoghurt
- Char grilled haloumi, onion marmalade, spiced tomato & jalapeno salsa

Classic beer battered flathead fillets with chips & tartare

DELUXE SUBSTANTIAL - \$12PP (1 PER SERVE)

HOT

- Southern Indian style vegetable curry with basmati rice (v)
- Chu Chee Curry – red curry with kaffir lime and coconut cream (prawn or chicken)

COLD

- Thai salad – rice noodles, coriander, mint, Asian greens, zesty lime dressing, fried shallots (beef or chicken)
- King prawns, limoncello dressing, orange & fennel salad (gf)
- Roasted asparagus, quinoa, grilled haloumi, preserved lemon & mint (v, gf)
- Lobster roll with avocado, eschalot and lime mayonnaise on a brioche roll
- BBQ duck salad, lemongrass and ginger dressing (gf)

ADD-ON MENU

GRAZING SUPPER STATION \$14PP

Choice of meat:

Glazed honey mustard baked leg ham Or Chicken Buffalo wings
with Sriracha Served with pickles and mustards
Creamy potato salad with soft boiled egg and baby capers
Mixed salad with caramelised balsamic dressing
Fresh baked rolls

CHARCUTERIE BOARDS - \$14PP

A selection of cured meats, olives, pickled vegetables, pate and
fresh crusty baguette

FRESH FRUIT PLATTERS - \$9PP

A delicious selection of fresh, seasonal fruits

CHEESE BOARDS - \$12PP

Tarago River Gippsland brie, Dynasty blue & Maffra cheddar w
Maggie Beer fig paste, flat bread, lavosh, fresh & dried fruits

COMBINATION OF ALL THESE \$25PP

Tarago River Gippsland brie, Dynasty blue & Maffra cheddar w
Maggie Beer fig paste, flat bread, lavosh, fresh & dried fruits

BUFFET MENUS

CLASSIC BUFFET MENU – \$59 PER PERSON

CANAPES ON ARRIVAL

Mixed sushi and nigiri
Crispy prawn twist with fresh chilli and soy

BUFFET

Mustard & pepper glazed beef sirloin, merlot & eschalot jus (gf)
Corn fed chicken breast, creamy lemon and chive sauce (gf)

ACCOMPANIMENTS

Roasted chat potatoes, sea salt, rosemary & garlic & extra virgin olive oil (v, gf, df)
Steamed baby beans w lemon, chilli & garlic (gf)
Rocket, pear & parmesan salad, white balsamic vinaigrette (v, gf)
Baby spinach, fetta, semi dried tomato, pinenuts, citrus dressing (v, gf)
Fresh baked Laurent patisserie mini baguettes

DESSERT

Crispy churros with chocolate dipping sauce and fresh strawberries

PREMIUM BUFFET MENU – \$79 PER PERSON

CANAPES ON ARRIVAL

Mixed sushi and nigiri with wasabi and soy
Zucchini flower with tomato relish
Rare roast beef served with balsamic beetroot relish & horseradish cream

BUFFET

Lamb noisette, minted yoghurt (gf)
Corn fed chicken breast, creamy lemon and chive sauce (gf)
Crisp-skin Cone Bay barramundi fillets, fresh chilli, lime and coriander (gf)
Queensland tiger prawns with aioli and lemons

ACCOMPANIMENTS

Roasted chat potatoes, sea salt, rosemary & garlic & extra virgin olive oil (v, gf, df)
Steamed baby beans w lemon, chilli & garlic (gf)
Rocket, pear & parmesan salad, white balsamic vinaigrette (v, gf)
Baby spinach, fetta, semi dried tomato, pinenuts, citrus dressing (v, gf)
Glass noodle salad, carrot, coriander, mint, sesame, lime & chilli dressing (v, df, gf)
Fresh baked Laurent patisserie mini baguettes

DESSERT

Portuguese Custard Tarts

OPTIONAL UPGRADE \$8PP

Smoked salmon with dill and baby capers

FORMAL DINING

FORMAL MENU - \$94 PP

CHOICE OF 3 CANAPES TO START

Grilled Rare yellow fin tuna, shaved fennel, orange, aioli (gf)

Poached dice chicken mixed with mayonnaise & egg on potato rosti topped with dill

Baked forest mushroom tartlet with truffle oil (v)

Tempura prawn with sweet chilli and soy dipping sauce

Peking duck pancake with cucumber and hoisin sauce

Mushroom and mozzarella arancini with roasted tomato salsa

Heirloom tomato bruschetta tartlet with caramalised balsamic

Smoked salmon roulade with cream cheese and chive

Mediterranean lamb kebab with tzatziki

Freshly shucked Sydney rock oysters with a pomegranate vinaigrette

CHOICE OF TWO MAIN COURSES (SERVED ALTERNATELY)

Sage and spinach pesto risotto (V)

Petaluma ocean trout fillet with crispy skin, steamed broccolini and paris mash

Amelia Park free range lamb rack slow roasted with salsa verde, potato fondant, light jus & butter poached beans

Oakleigh Ranch eye fillet with twice cooked potato gratin, madeira jus, honey poached carrots

Roast chicken with salsa tartufata truffle sauce and butter poached beans

Served with a mixed salad on each table and fresh baked Laurent patisserie mini baguettes

DESSERT

A decadent warmed flourless chocolate cake served with chantilly cream and warm chocolate sauce (GF)

Vanilla pannacotta with a raspberry coulis (GF)

Apple tarte tatin on top of a golden puff pastry disc and King Island double cream

Lemon curd tart in a sweet butter shell and a mixed berry compote

Tiramisu with vanilla bean mascarpone cream, chocolate crumb soil and pistachio biscotti



BEVERAGE PACKAGES

CLASSIC PACKAGE

\$14 PER PERSON PER HOUR

White Wine: De Bortoli Lorimer Semillion
Sauvignon Blanc, Chardonnay
Red Wine: Deen Vat 8 Shiraz, Cab Sauv
Sparkling Wine: Lorimer Chardonnay Pinot Noir
Rose: Rose Rose (King Valley, VIC)
Beer: Great Northern, VB, Furphy, XXXX Gold, Better Beer Zero
Soft Drinks: Coca-Cola, Coke Zero, Solo, lemonade, orange juice, sparkling mineral water, dry ginger ale, tonic water (all bottled), tea and coffee

Optional Premium Beer Upgrade \$2pp/ph

5 STAR PREMIUM PACKAGE

\$17.00 PER PERSON PER HOUR

White Wine: Yarra Valley Villages Chardonnay, La Boheme Pinot Gris
Red Wine: Yarra Valley Villages Pinot Noir, Villages Heathcote Shiraz
Sparkling Wine: Este Non-Vintage
Rose: La Boheme Act Two Dry Rose
Beer: Peroni, Corona, Sommersby Apple Cider, Boags Light (plus beers in classic package)
Soft Drinks: Coca-Cola, Coke Zero, Solo, lemonade, orange juice, sparkling mineral water, dry ginger ale, tonic water (all bottled), tea and coffee

SOFT DRINKS AND JUICE PACKAGE

\$5 PER PERSON PER HOUR

Coca-Cola, Coke Zero, Solo, lemonade, orange juice, sparkling mineral water, dry ginger ale, tonic water (all bottled), tea and coffee

7 STAR PREMIUM PACKAGE

\$24.00 PER PERSON PER HOUR

White Wine: Tulloch Julia Semillon, Tulloch EM Limited Release Chardonnay
Red Wine: Lusatia Park Pinot Noir, Tulloch Limited Release 88 Cab Sauv
Sparkling Wine: Josef Chromy
Rose: Miraval Cotes de Provence
Beer: Stone & Wood, Peroni, Birra Moretti, Corona, Sommersby Cider, Boags Light (plus beers in classic package)
Soft Drinks: Coca-Cola, Coke Zero, Solo, lemonade, orange juice, sparkling mineral water, dry ginger ale, tonic water (all bottled), tea and coffee

OPTIONAL UPGRADES

STANDARD SPIRITS UPGRADE

ADDITIONAL \$7 PER PERSON PER HOUR

Gordons Gin, Smirnoff Vodka, Jim Beam, Red Label Scotch, Captain Morgan Spiced Rum, Bundaberg Rum, Aperol

PREMIUM SPIRITS UPGRADE

ADDITIONAL \$12 PER PERSON PER HOUR

Hendricks Gin, Grey Goose Vodka, Woodford Reserve Bourbon, Johnny Walker Black Label, Jack Daniels, Canadian Club, Southern Comfort, Captain Morgan Spiced Rum, Bundaberg Rum, Tequila, Aperol

COCKTAILS \$18 EACH

Margarita (classic/coconut/spicy), Mojito, Moscow Mule, Summer Rum Punch, French 75, Cuba Libre

CONSUMPTION BAR

bar staff required for consumption/cash bar
\$275/ 4hr

NO BAR PACKAGES FOR 18-21ST BIRTHDAYS AND BUCKS PARTIES

