



### 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 pax, 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 18-21<sup>st</sup> 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

### YUM CHA MENU \$48PP

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

### 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





## 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

#### SEAFOOD

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

#### 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 herb dipping sauce
- Pumpkin, and fetta arancini (GF)

#### 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 kasoundi, 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 caramelised 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 18-21<sup>ST</sup> BIRTHDAYS AND BUCKS PARTIES**

