



## VESSEL HIRE

### JANUARY - OCTOBER

3 HOUR CHARTER \$2,100

4 HOUR CHARTER \$2,700

ADDITIONAL HOUR \$675 per hour

### NOVEMBER - DECEMBER

*Christmas Package applies on Fri/Sat nights end NOV & Dec*

3 HOUR CHARTER \$2,300

4 HOUR CHARTER \$3,000

ADDITIONAL HOUR \$750 per hour

Minimum 30 passengers (excluding Fri/Sat night in December)

### WATER TRANSFER

1 HOUR \$2,000

2 HOUR \$2,400

RETURN TRANSFER \$3,000

*these transfers must take place within the 1hr each way or additional fees will apply*

### CHRISTMAS PACKAGE

FRIDAY & SATURDAY NIGHTS | \$149 per person  
END NOV & ALL DEC

- Minimum 60 Guests
- Vessel Hire – 4 hours
- Rushcutters Bay Buffet or Clifton Gardens Cocktail Menu
- Diamond Beverage Package\*
- Use of Bluetooth onboard sound system
- Includes wharf fees for city wharves only

*\*Menu & Beverage upgrades available*

### BYO CHARTER RATES

3 HOUR CHARTER \$2,900

4 HOUR CHARTER \$3,400

### BYO PACKAGE INCLUDES

- 4 hours vessel hire
- BYO Food and Drinks
- Captain and Deckhand
- Maximum 50 guests
- Wharf fees x 2 (CBD)

**\*\*BUCKS & ALL MALE CRUISES MAX 3 HOURS\*\***

## ADDITIONAL PRICING

SECURITY \$350

- Requirement: For all birthday parties with guests aged 24 years or younger.
- Guard Ratio: 1 security guard per 80 guests.

PUBLIC HOLIDAY SURVCHARGE 20%

### WHARF FEES (NSW MARITIME)

- CBD Wharves \$150
- Manly Wharf \$750
- Convention Wharf: \$220 (pick up and drop off)
- Cabarita Wharf \$750

PRE ACCESS \$250

*Surcharge for early access pre-deliveries. BYO DJ  
30-60 minute prior to start time*

### Additional Information

- BYO: Guests that BYO food and beverages must bring their own disposable plates, cutlery, cups and ice
- Eskies: Clients may byo their own, the boat will provide 2 large eskie buckets for clients to use
- Boarding: All guests must meet at the departure wharf with their byo F&B, no prior boarding is permitted.
- Galley: There is no use of the galley nor fridges on-board. No cooking facilities available.
- Pre-access: or deliveries \$250 (30-60 minutes prior to charter start time) Only a maximum of two guests can pre access.
- Music: You may connect your phone to the boat sound system via Bluetooth for background music or organise a DJ. PHC can book a DJ for you or you can use your own. Prior access fees apply to set up. DJs must supply their own equipment, the boat ONLY supplies a table, tablecloth, and power. If you arrange your own DJ, please ensure they contact our office to confirm a boarding time and Cruise details.
- Swimming No Swimming permitted on Sydney Pearl.





## COCKTAIL MENU

12 MINIMUM GUESTS

### PIZZA PARTY – \$18 PER PERSON

#### CLIFTON GARDENS COCKTAIL

**\$30 PER PERSON**

##### ROAMING CANAPÉS

- mini chicken skewers gf
- salt n pepper calamari v
- beef sliders, gruyere & tomato jam
- assorted arancini balls v
- downtown new york mini hot dogs, ketchup relish
- Chef's selection of gourmet pies
- Thai chicken
- Beef & thyme
- Lamb & rosemary
- Trio of quiche
- Lorraine
- Sundried tomato & feta v
- Spinach & ricotta v

##### DESSERT

- Chef's selection of assorted cakes

### POINT PIPER DELUXE COCKTAIL

**\$48 PER PERSON**

##### ROAMING CANAPÉS

- Pan Seared Japanese Scallop with wasabi mayo & seaweed salad - GF
- Tomato & Basil Bruschetta on Sour Dough with Balsamic glaze - V GG
- Prosciutto Wrapped Bocconcini - GF
- America Street Hotdogs with tomato sauce, American mustard & onion jam
- Marinated Cheese & Kalamata Olives - V VG
- Italian Arancini with garlic & lemon mayo- V VG

##### SUBSTANTIAL NOODLE BOX

*choice of one*

- Thai Green Vegetable Curry with herb steamed rice GF VG
- Pain Seared Lamb Cutlet with vegetable ratatouille & salsa verdi - GF
- Thai Beef Salad with sweet potato crisp & Nam Jim dressing - GF

##### DESSERT

- Chef's selection of assorted cakes
- Tea and coffee available on request



## PLATTER & BUFFET

### PLATTER

*Please note, below items are in addition to a menu selection*

- Ocean fresh prawns \$15 per person
- Sydney oysters \$15 per person
- Dessert platter – Assorted cakes \$15 per person
- Cheese Platter (min 10) \$10 per person

### FRESHWATER BBQ BUFFET – \$30 PER PERSON

Gourmet Sausages (gf)  
Bush finger lime infused chicken (gf)  
Mushroom Ratatouille (gf, v, ve)  
Garlic & Herb Roasted Baby Chats (gf, v, ve)  
Antipasto (v)

### SALADS

Roasted Root Vegetable Salad (gf, v, ve)  
Rainbow Apple Slaw with minted creamy mayo (gf, v, ve)  
Freshly tossed garden salad with ocean blues house dressing (gf, v, ve)

Fresh bread rolls  
Assorted condiments

### RUSHCUTTERS BAY BUFFET – \$40 PER PERSON

#### ON ARRIVAL

Assorted Mini Quiche

#### FROM THE BUFFET

Moroccan infused chicken gf  
Beechworth honey & whisky glazed ham gf  
Slow-roasted Australian beef, bush pepper & mustard crust gf  
Smashed baked potatoes, lemon myrtle & garlic gf v  
Bay leaf mushroom ratatouille gf v  
Melody of steamed greens  
Rocket, pear & parmesan salad, white balsamic dressing  
Rainbow slaw, strawberry gum eucalyptus & honey dressing  
Crusty sourdough rolls

### CHEESE

Chef's selection of Australian cheese gf v  
Salad of dried fruit, quince paste & crackers

*Tea & Coffee available on request*

## BUFFET

### ROSE BAY BUFFET – \$48 PER PERSON

#### ON ARRIVAL

Assorted Mini Quiche

#### BUFFET

Citrus baked whole salmon, with dill crème - GF

Double cooked roast beef - with red wine thyme jus - GF

Boneless baked chicken with feta & sundried tomato cream sauce - GF

Vegetarian Lasagne - V

Lyonnais potato gratin - GF V

Roasted root vegetable salad - GF VG V

Fresh Garden Salad - GF VG V

#### SIDES & DESSERT

Antipasto

Oven baked bread rolls

Chef's selection of decadent cakes

Fresh fruit platter

## FORMAL MENU

### DOUBLE BAY FORMAL MENU \$77 PER PERSON

*Canapés on Arrival + 3 Course Plated Menu*

#### ENTREE

*Please select two, served alternate*

Baked pumpkin, quinoa, semi dried tomato & fetta salad gf v  
Hanging Rock smoked trout, horseradish vinaigrette, watercress and cucumber salad gf v  
King mushroom, goat's cheese & spinach, rocket salad & pomegranate glaze gf v

#### MAINS

*Please select two, served alternate*

Aubergine parmigiana, heirloom tomatoes & basil v  
Grass fed beef fillet (M), pontiac mash, café de Paris butter gf  
Roast chicken supreme, ricotta & semi dried tomato, quince glaze gf  
For the table  
Crusty sourdough dinner rolls

#### DESSERT

*Choice of two, served alternate*

Chocolate Mousse Delight  
Mango & Passionfruit and White Chocolate Slice  
Shared Cheese boards for the tables



## BEVERAGE PACKAGES

### DIAMOND BEVERAGE PACKAGE

4-HOUR CHARTER: \$46 PER PERSON

#### BEER

- Carlton Dry
- Lashes
- Peroni Red
- Corona
- Light Beer

#### WINE

- Pinot Grigio
- Sauvignon Blanc
- Moscato
- Cabernet Sauvignon
- Shiraz
- Bubbles
- Rose

- **Juice**
- **Soft Drinks** (does not include Red Bull)

### SOFT DRINKS PACKAGE

4-HOUR CHARTER: \$20 PER PERSON

Juice, Soft Drinks (does not include Red Bull)

### PLATINUM BEVERAGE PACKAGE

4-HOUR CHARTER: \$56 PER PERSON

#### BEER

- Carlton Dry
- Lashes
- Peroni Red
- Corona
- Light Beer

#### WINE

- Pinot Grigio
- Sauvignon Blanc
- Moscato
- Cabernet Sauvignon
- Shiraz
- Bubbles
- Rose

#### HOUSE SPIRITS

- Jim Beam
- Bundaberg Rum
- Vodka
- Scotch
- Bacardi
- Gin

- **Juice**
- **Soft Drinks** (does not include Red Bull)

BEVERAGE PRICE LIST (ON REQUEST)

COCKTAILS AVAILABLE ON REQUEST  
BEVERAGES SUBJECT TO CHANGE DUE TO AVAILABILITY.

CASH/CONSUMPTION BAR ONLY FOR 18-21<sup>ST</sup> BIRTHDAYS

