



VESSEL HIRE

MAY - SEPTEMBER <i>3-hour minimum hire</i>	\$990 per hour
OCTOBER TO APRIL <i>4-hour minimum hire</i>	\$1,100 per hour
DECEMBER <i>3-hour minimum hire</i>	\$1,300 per hour
OVERNIGHT	POA
WHALE WATCHING <i>4-hour BYO cruise, maximum of 12 guest (Min. 4 hours for whale watching cruises)</i>	\$4600

PUBLIC HOLIDAYS

CHRISTMAS DAY <i>6hrs BYO up to 12pax, \$50pp thereafter</i>	\$12000
NYE CATERED <i>for up to 12 pax \$600pp thereafter Includes 6pm-1am charter Premium beverage package Chef prepared dinner</i>	\$48000
NYE BYO <i>for up to 12 pax \$300pp thereafter Includes 6pm-1am charter</i>	\$43500

Five-hour minimum on Boxing Day and New Year's Day.

VIVID FESTIVAL | 2 HOUR CHARTER \$2,850

BYO cruise for up to 12 pax

ADD ONS:

- Additional charter hour: \$1,000 per hour
- Additional passenger: \$25 per person
- 2hr beverage package - \$45pp
- Cheese and charcuterie - \$25pp, min 10pax charge

ADDITIONAL PRICING

BYO CHARTER <i>Includes all crockery, cutlery, glassware, utensils, serving equipment, eskies (BYO ice or purchase)</i>		WHARF FEE	\$50 per touch
BYO FOOD	10 per person	PUBLIC HOLIDAY SURCHARGE	20% vessel hire, wharf fees, food and beverages
BYO BEVERAGE	\$20 per person	PADDLEBOARD HIRE <i>(max. of 4 boards)</i>	\$80 each
STAFFING <i>Captain and deckhand included in vessel hire. Waitstaff are an additional</i>		SUN CHILL FLOATING PADDLING POOL	\$150
WAITSTAFF <i>+75 each per hour thereafter</i>	\$300 4 hour hire	LILYPAD	FOC
1 - 12 GUESTS	1 STAFF	CLAY BIRD SHOOTING	\$2,000
13 - 30 GUESTS	2 STAFF	POOL PONTOON <i>Subject to availability</i>	\$400
31 - 41 GUESTS	3 STAFF	OZ JET BOAT RIDE	FROM \$1,300
CHEF <i>+80 each per hour thereafter</i>	\$400 4 hour hire		
CATERING <i>Notice Required: General Catering: At least five days notice Chef On Board Menus: At least two weeks notice Dietary Requirements: At least three days notice</i>			





PLATTERS MENU

Minimum spend of \$650 if only platters are ordered
\$80 delivery fee - not included in minimum spend
Chef not required on board
As a guide, three-to-five platters recommended per 10 guests
All platters served with baguettes and butter

FRESH SEAFOOD PLATTER – FOR 2, \$360 | FOR 3, \$650 | FOR 6, \$850

Mixed seafood platter including prawns, smoked salmon, oysters, grilled octopus, lobster tails, scallops, cocktail sauce.

FRESH AUSTRALIAN PRAWNS PLATTER - \$240

Queensland Tiger prawns, seafood sauce

OYSTERS PLATTER - \$240

Selection of oysters served with lemon and seasonal dressing

SMOKED SALMON PLATTER - \$240

Smoked Salmon, dill, capers, cream cheese, red onion, cracked pepper

MIXED CHARCUTERIE PLATTER - \$230

Charcuterie, pate, pickles, mustards

MARINATED LAMB CUTLETS - \$230

Grilled lamb cutlet platter, fresh herbs, lemon zest, garlic tzatziki dressing

MARINATED CHICKEN DRUMMETTES - \$230

Chicken drummettes, coriander, chili, sesame, lime, ginger

GRILLED VEGE PLATTER - \$190

Grilled Mediterranean vegetable platter, olives, stuffed peppers, dips

CHEESE BOARD - \$190

Cheese platter featuring our favourite three cheeses, fruit and quince paste

FRESH VEGES & DIPS - \$190

Fresh vegetable & assorted dip platter

MIXED SANDWICHES - \$230

Assorted sandwiches/wraps with mixed fillings

MORNING TEA - \$200

Morning tea including pastries, muffins & fruit

SEASONAL FRUIT PLATTER - \$160

Fresh seasonal fruit

CLASSIC BBQ

Minimum 20 guests : Chef not required on board
Where minimum numbers cannot be reached, a \$175 fee applies
\$500 minimum spend applies

Gourmet beef sausages GF, DF

Slow cooked lamb shoulder, served with tzatziki GF, DF

Choice of two salads:

Green salad with balsamic dressing GF

Coleslaw GF

Pesto pasta salad

Rocket, pear & parmesan salad with balsamic dressing GF

Bread & butter

Sweets for dessert

BBQ Enhancements (min. 10 person charge)

Cheese and charcuterie board \$19 PP

Marinated chicken GF, DF \$10 PP

Fresh Australian Prawns (3 pieces per person) \$12 PP

Fresh Pacific Oysters (3 pieces per person) \$15 PP

Fresh Sashimi Platter (suitable for 10 guests) \$240

GF: GLUTEN-FREE DF: DAIRY-FREE VEG: VEGETARIAN VEGAN: VEGAN





CANAPE MENU

CANAPES MENU 2 \$80PP

12-25 Passengers | Chef required | 10pax minimum spend
Seven canapes, two substantial's and one dessert

COLD ITEMS | \$7PP per Canape

- Herbed ricotta, fresh fig, truffle oil, honey en croute VEG
- Spring pea tart, whipped Persian feta, shaved pecorino VEG
- Caramelised onion and chevre tart, chervil VEG
- Spanner Crab, green apple, creme fraiche, trout roe served on brioche
- Sydney rock oysters, yuzu vinaigrette, cucumber and sliced shallots GF DF
- Hot smoked trout rillette, cucumber disc GF
- Peeled QLD King prawns, bloody mary dressing GF DF
- Szechuan steak tartare served on crisp rice paper, chilli oil, sesame GF
- Peking duck pancake, cucumber, spring onion DF

HOT ITEMS | \$7PP per Canape

- WA scallop, cauliflower puree, herb and garlic butter, chives GF
- Sesame prawn toast, sriracha mayo, finger lime DF
- Pork and Fennel Sausage roll, black garlic puree
- Roasted pumpkin, thyme, Adelaide hills goats cheese quiche VEG
- Green pea arancini, shaved pecorino, crisp sage VEG
- Chicken yakitori skewer, wasabi aioli, furikake, shallots GF DF
- Grilled Moroccan lamb skewer, smoked yoghurt, almond dukkah GF
- Carne asada beef taco, corn tortilla, salsa roja, pickled onion GF DF
- Japanese salmon taco, daikon, wasabi, cabbage, corn tortilla GF DF
- Baja fish taco, lime crema, mango salsa, corn tortilla DF
- Homestyle chicken & leek pie, carrot puree
- Pulled pork banh mi slider, carrot and daikon, coriander, crispy shallots

SUBSTANTIALS | \$13PP per Substantial

- Sri Lankan chicken or fish curry, baby eggplants, curry leaf, fragrant rice GF DF
- Thai beef curry, baby eggplant, cucumber salsa, jasmine rice GF DF
- Crab rigatoni pasta, Calabrian chilli, lemon, parsley, stracciatella
- Pasta Alla Vodka, oven roasted tomato, shaved parmigiano VEG
- Rukus burgers - American style cheeseburger, dill pickles, secret burger sauce, tomato, lettuce, pickled onion
- Middle eastern lamb shoulder pilaf, dried fruits, crisp shallots, cucumber and tomato salsa, smoked yoghurt GF
- Burrito bowl of chipotle grilled chicken, guacamole, tomatillo salsa, tomato rice, pico de galo, avocado GF DF
- Chicken Saltimbocca, celeriac mousse, spring peas, snow pea tendrill salad GF
- Slow cooked smoked salmon, pea puree, preserved lemon, roasted heirloom tomatoes, fried kipfler potatoes GF

DESSERTS

- Decadent chocolate brownie, dulce de leche GF
- NY style passionfruit cheesecake
- Dark chocolate dipped strawberries GF
- Salted chocolate and roasted hazelnut tart
- Raspberry, lemon and yuzu curd tart, shaved white chocolate

CANAPE DROP OFF MENU \$70PP

12-25 Passengers | Chef not required
Six canapes and one substantial

CANAPES

- Caramelised onion and chevre tart, chervil VEG
- Warm pork and Fennel Sausage roll, black garlic puree
- Raw kingfish tostada, jalapeno, avocado crema, sumac GF
- Warm roasted pumpkin, thyme, Adelaide hills goats cheese quiche VEG
- Chicken yakitori skewer, wasabi aioli, furikake, shallots GF DF
- Pulled pork banh mi slider, carrot and daikon, coriander, crispy shallots

SUBSTANTIAL

- Moroccan spiced chicken breast, chimmichurri, harissa labne, preserved
- lemon, heirloom tomatoes tossed in salsa verde, roasted kipfler potatoes GF

GF: GLUTEN-FREE DF: DAIRY-FREE VEG: VEGETARIAN VEGAN: VEGAN



FAMILY-STYLE SHARE MENU

12pax minimum spend
Chef required at \$400 up to four hours, and \$80ph thereafter

MENU 1

12-25 PASSENGERS: \$92PP

CANAPÉ

Herbed ricotta, fresh fig, truffle oil, honey en crouete VEG
Raw kingfish tostada, jalapeno, avocado crema, sumac GF

MAINS

BBQ Lemongrass chicken cutlet, Vietnamese herb salad,
pickled cucumber and shallot GF DF
Whole side of slow smoked Tasmanian salmon, labne, fine
herb crust GF

SIDES

Kipfler potatoes and watercress tossed in salsa verde,
lemon, capers and parsley GF VEGAN
Grilled broccolini, hazelnut and currant salsa, lemon tahini
dressing GF

VEGAN

Sourdough Breads, Pepe saya butter

DESSERT

Salted chocolate and roasted hazelnut tart, mascarpone
cream, raspberries

MENU 2

12-25 PASSENGERS: \$125PP

CANAPÉ

Herbed ricotta, fresh fig, truffle oil, honey en crouete
VEG
Raw kingfish tostada, jalapeno, avocado crema, sumac
GF

Sydney Rock Oyster, yuzu vinaigrette, cucumber and
shallot salsa GF DF

MAINS

Peeled QLD king prawns, bloody mary dressing GF DF
BBQ Lemongrass chicken cutlet, Vietnamese herb
salad, pickled cucumber and shallot GF DF
Whole side of slow smoked Tasmanian salmon, labne,
fine herb crust GF
8 hour slow cooked lamb shoulder, rosemary and
garlic, pomegranate jus, green pea puree GF

SIDES

Kipfler potatoes and watercress tossed in salsa verde,
lemon, capers and
parsley GF VEGAN
Grilled broccolini, hazelnut and currant salsa, lemon
tahini dressing GF VEGAN
Sourdough Breads, Pepe saya butter

DESSERT

Salted chocolate and roasted hazelnut tart,
mascarpone cream, raspberries

GF: GLUTEN-FREE DF: DAIRY-FREE VEG: VEGETARIAN VEGAN: VEGAN

FAMILY-STYLE SHARE MENU

12pax minimum spend
Chef required at \$400 up to four hours, and \$80ph thereafter

MENU 3

12-25 PASSENGERS: \$165PP

CANAPÉ

Herbed ricotta, fresh fig, truffle oil, honey en croute

VEG

Raw kingfish tostada, jalapeno, avocado crema, sumac

GF

Sydney Rock Oyster, yuzu vinaigrette, cucumber and shallot salsa GF

MAINS

Peeled QLD king prawns, bloody mary dressing GF

Moreton bay bugs, dill and caper mayo GF

BBQ Lemongrass chicken cutlet, Vietnamese herb salad, pickled cucumber and shallot GF DF

Whole side of slow smoked Tasmanian salmon, labne, fine herb crust GF DF

Connor Bistecca steak, served medium rare, lemon, salsa verde GF DF

SIDES

Kipfler potatoes and watercress tossed in salsa verde, lemon, capers and parsley VEGAN GF

Grilled broccolini, hazelnut and currant salsa, lemon tahini dressing VEGAN GF

Heirloom tomatoes, buffalo mozzarella, kombu, oregano, lemon myrtle dressing GF

Green Garden Salad, chervil dressing, chives VEGAN GF

Sourdough Breads, Pepe saya butter

DESSERT

Salted chocolate and roasted hazelnut tart, mascarpone cream, raspberries

MEXICAN FEAST

12-25 PASSENGERS: \$105PP

STARTERS

Totopos GF

Traditional guacamole GF VEGAN

Kingfish tostada, avocado creme, jalapeño, finger lime

GF

Garlic prawn ceviche, tomato, jalepeno, pineapple GF

Burrata, salsa roja, lime GF

STREET TACOS

Lamb barbacoa taco, pickled onion, cabbage, jalapeno mayo GF

Baja fish taco, mango salsa, cabbage, lime crema GF

Garlic mushroom, cotija cheese, salsa verde, pickled onion, coriander GF VEG

SALADS

Quinoa salad, black beans, red cabbage, currants, kale, bbq corn, roasted almonds VEGAN GF

Tossed green leaves, avocado, chervil dressing VEGAN GF

DESSERT

Spiced chocolate brownie, vanilla bean ice cream, lime zest, cinnamon, butterscotch sauce GF

GF: GLUTEN-FREE DF: DAIRY-FREE VEG: VEGETARIAN VEGAN: VEGAN



FORMAL SIT DOWN

Minimum spend of \$1,500 | Up to 12 guests maximum
Includes three canapes, alternate drop entrée and main, side salad and dessert
Alternate serve optional
Chef required at \$400 up to four hours, and \$80ph thereafter (included in minimum spend)

CANAPES ON ARRIVAL

Herbed ricotta, fresh fig, truffle oil, honey en croute VEG
Raw kingfish tostada, jalapeno, avocado crema, sumac GF
Sydney Rock Oyster, yuzu vinaigrette, cucumber and shallot salsa GF, DF

ENTRÉE ALTERNATE SERVE

Buffalo mozzarella and heirloom tomato salad, fresh fig, fig reduction,
hazelnut crumble, nasturtium leaf GF
Beetroot and gin cured ocean trout, shaved fennel salad, orange
segments, labne, trout roe GF

MAIN ALTERNATE SERVE

Connor dry aged sirloin, potato gratin, green peppercorn and red wine jus,
snow pea tendrils salad, tarragon mustard GF
Pan seared snapper, green olive salsa, cauliflower puree, zucchini and
squash salad, kipfler potatoes GF (VEG option substitute for whole
portobello mushroom)

SIDES

Green garden salad, avocado, chervil vinaigrette GF VEGAN
Sourdough breads, Pepe Saya butter

DESSERT

Salted chocolate and roasted hazelnut tart, mascarpone cream, raspberries

GF: GLUTEN-FREE DF: DAIRY-FREE VEG: VEGETARIAN VEGAN: VEGAN



BEVERAGE PACKAGES

BEVERAGE PACKAGE | \$20PP/HR

Includes

Unlimited sparkling, white and red wine, beer, soft drinks, tea and coffee

Waitstaff not included

Add spirits \$5 PP/PH

Add spirits & Verve Champagne \$10 PP/PH

BYO | \$20 PP

Includes crockery, cutlery, glassware, utensils, serving equipment, eskies

Waitstaff not included Ice not included

SOFT DRINKS \$6.25 PP

Includes:

Unlimited soft drink and juice

Waitstaff not included

ADD A ROAMING WINE TASTING EXPERIENCE TO YOUR BEVERAGE PACKAGE

Add some fun and relaxed theatre by inviting a sommelier from Upstairs Wines to your cruise and experience a roaming wine tasting where you'll learn all about the delicious wines we have on board.

\$600 per sommelier, 1:20 guest ratio

Beverage package required

CONSUMPTION BAR

Waitstaff not included

SPIRITS

Absolute Vodka (30ml) \$15

Tanqueray Gin \$15

Johnny Walker Black Label Scotch \$15

Jim Beam Bourbon \$15

Jose Cuervo Tequila \$15

Aperol Spritz \$18

*No shots allowed, prices include a mixer

*Special request spirits available with notice and POA

CHAMPAGNE

Veuve Clicquot France \$140

SPARKLING WINE

Aurellia Prosecco, Australia \$60

NV Chandon Brut, Australia \$70

WHITE WINE

Lost Buoy Sauvignon Blanc Adelaide Hills, SA \$60

Corte Giara Pinot Grigio, Italy \$65

Robert Oatley Chardonnay, Margaret River \$75

From Sunday Rose Orange, NSW \$65

RED WINE

Disco Valante Pinot Noir Adelaide Hills, SA \$70

Kennedy Shiraz Hunter Valley, NSW \$75

BEER

Corona \$10

Peroni \$10

150 Lashes Pale Ale \$10

NON-ALCOHOLIC

Soft drinks - Coke, Coke Zero, Sprite, Fanta, Ginger Beer \$4

Still Water \$4

Sparkling Water, 1L 9

Orange & Apple Juice \$4

Nespresso Coffee \$4

Twinings Tea \$4

