



## TERM CHARTER RATES

### JUNE - SEPTEMBER

OVERNIGHT	\$29700 + 30% APA
WEEKLY	\$176,000 + 30% APA

## DAY CHARTER RATES

### JUNE - SEPTEMBER | 4 HOUR CHARTER

1 - 30 GUESTS	\$3,700
31 - 84 GUESTS	\$4,100

## ADDITIONAL PRICING

STAFF <small>4 hour minimum</small>	\$100 <small>per hour</small>
STAFF-TO-GUEST RATIO	1:10
CHEF & ASSISTANT <small>4 hours minimum A Chef is required on all charters for over 30 pax an additional Chef is required</small>	\$100 <small>per hour</small>
CATERING	\$1500 <small>minimum spend</small>

BYO FOOD	\$15 per person
BYO BEVERAGE <small>(Includes ice and glassware only)</small>	\$25 per person
WHARF FEES	\$50 per touch
TENDER <small>Technohull Omega (47ft, 2024 Build) *Included for term charters</small>	\$500 per hour <small>(for day charters only)</small>

### PUBLIC HOLIDAY SURCHARGE

- Vessel Hire 25%
- Catering & Beverage Packages 25%
- Wait Staff & Chef Fees 100%

### PUBLIC HOLIDAY SURCHARGE

(Round Trip)

- Airlie Beach: Home Berth
- Hamilton Island: \$5,500
- Hayman Island: \$4,000





### CANAPE MENU

**SILVER | \$75PP**  
8 Canape

**GOLD | \$90PP**  
6 Canape & 2 Substantial

**PREMIUM | \$105PP**  
8 Canape & 2 Substantial

#### VEGETARIAN

Tempura zucchini flowers, soy mirin dipping sauce df

Avocado maki sushi, fresh wasabi, soy mayo df, gf

Taro and wood ear mushroom spring rolls with sweet chilli dipping sauce gf,df

Truffled pea croquette with truffle mayonnaise

Marinated tofu satay skewers with crushed peanuts and coriander gf,df

Mini hashbrown, chilli jam, cashew cream and fine herbs gf,df

Curried potato samosas with raita

Jalapeno poppers with chèvre and lime

#### SEAFOOD

Salmon caviar, crème fraiche and chive blinis

Snapper ceviche and avocado tostada gf,df

Poached tiger prawns, fermented chilli mary rose gf,df

King prawn toast with sweet and sour sauce df

Sydney rock oysters, ponzu mignonette gf,df

Grilled pacific oysters with miso hollandaise gf,df

Prawn dumplings steamed with black vinegar and chilli oil df

Panko crumbed ling fillet with yuzu mayonnaise df

Crab and prawn spring rolls with nuoc cham gf

Ocean trout sashimi, wasabi mayo, trout roe tartlet df

Blue fin tuna tartar, crostini, egg yolk df





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#### PREMIUM | \$105PP

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#### MEAT

- Spicy Korean fried chicken
- Chicken yakitori with teriyaki and shiso
- Crispy pork belly, blood plum sauce gf,df
- Pork gyoza with chilli oil vinegar
- Pork, lemongrass and tumeric sausage rolls with tamarind
- ketchup
- Lamb manoush with aleppo pepper and labna
- Lamb and cumin crispy dumplings
- Black angus beef mussaman pies
- Wagyu beef and Japanese curry rice croquette with kewpie mayo
- A5 wagyu beef teriyaki skewer with fresh tasmanian wasabi (+\$5)

#### SUBSTANTIAL

- Truffled kimchi and gruyere sourdough toasties
- Fish katsu sando
- Pork belly mini bahn mi
- Black angus cheeseburger
- Kara-age chicken burger
- Crispy fish and chipotle crema tacos gf
- Yellow curry of pumpkin, Thai basil, coconut rice gf,df,v
- Shiitake and King brown mushroom risotto with smoked soy sauce v
- Salmon sashimi and avocado rice bowl gf,df
- Red curry of duck, fragrant jasmine rice gf,df
- Chicken tikka masala with garlic naan bread and jeera rice

#### DESSERT

- Chocolate dipped black sesame ice cream cones
- Chuross with dark chocolate and chilli
- Yuzu meringue pies
- Mini banoffee pies with miso caramel
- Dark chocolate and sea salt truffles gf
- Mini matcha creme brulee gf





### BUFFET MENU

**SILVER | \$135PP**  
2 Mains + 3 Sides + 1 Dessert

**GOLD | \$165PP**  
3 Mains + 3 Sides + 1 Dessert

#### MAINS

Yellow curry of cauliflower, roasted pumpkin and Thai basil  
Salt and pepper southern calamari, nuoc cham dipping sauce  
Barbecued octopus with lemongrass, kaffir lime and ginger  
Butterflied jumbo tiger prawns with garlic, lime and chilli butter  
Panko crumbed pink ling with hibachi grilled red pepper relish  
Ora King salmon whole fillet, with green papaya, peanuts, tomatoes  
and snake beans  
Organic chicken kara-age with yuzu mayonaise  
Bannockburn barbecued whole chicken, yakitori tare, pickled daikon  
Duck breast, blood plum sauce, charred leeks  
Crisp bangalow pork belly, beetroot teriyaki, shichimi togarashi  
Black angus sirloin, Asian chimmichurri, sautéed kale  
Slow cooked lamb shoulder with black vinegar, scallions and sansho  
pepper

#### SEAFOOD

Sweet and sour eggplant with peanuts, tomatoes and Thai basil  
Rocket, watercress, red onion and coriander with aged rice vinegar  
and white soy vinaigrette  
Chopped salad of spinach, bacon, walnuts and confit garlic-mustard  
shoyu dressing  
Burrata with chilli jam and Thai basil oil  
Stir fried mustard greens and king brown mushrooms with tea  
smoked mushroom sauce  
Steamed brocollini and with chilli jam and cashew cream  
House made sourdough with miso  
butter Tumeric rice pilaf, peas and mint  
Crispy roasted potatoes, umami salt  
Claypot fragrant jasmine rice





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### DESSERT

Premium seasonal fruit platter

Matcha roll cake with black sesame ice cream and strawberries

Bannoffee pie, miso dulce de leche, kinako and whipped cream

Pavlova in a glass, with pandanus meringue, fresh mango,  
passionfruit and kiwi fruit

Chuross with dark chocolate and chilli dipping sauce

### BUFFET ADD ON

#### SASHIMI RAW BAR | \$52.50PP

Ora king salmon, Hiramasa kingfish, blue fin tuna, Kombu cured  
snapper, Sydney rock oyster, Poached tiger prawns, Organic shoyu,  
Fresh Tasmanian wasabi, House pickled ginger





### SIT DOWN MEAL

#### FORMAL SIT DOWN | \$195PP

2 Canape + 3-Course Meal + 1 Side

#### ENTREE

Tempura zucchini flower with whipped  
sesame and crispy chilli oil df V

Bluefin tuna tartar, black sesame crostini, quail  
egg yolk df

Citrus cured salmon, pickled baby beetroots,  
ponzu and avocado

Paradise prawn wonton, tom yum sauce, thai  
basil oil gf

Hokkaido sea scallops, tamari butter sauce,  
cauliflower silk, pepita praline  
gf

Crisp pork belly, blood plum sauce,  
coriander, shallots and pickled chilli

#### MAINS

Pumpkin rotolo with yellow curry sauce, pickled  
mustard

greens and kaffir lime v

Steamed murray cod, yuzu beurre blanc, crispy  
lotus root gf

Market best white fish, shiso pesto, potato onigiri df  
Organic chicken roulade, yuzu kosho sauce, mizuna  
gf,df

Duck breast with beetroot teriyaki, Japanese  
turnips and

sautéed spinach df

Magra lamb rack, black vinegar jus, leek puree gf  
Rangers valley eye fillet, shoyu butter king brown  
mushroom  
and wasabi mustard gf

#### SIDES

Crisp roasted potatoes with aioli

Baby leaf salad with ponzu and sesame dressing

Steamed brocollini with garlic, chilli and lime butter

#### DESSERTS

Watermelon jelly, kaffir lime, lychees and  
frozen yoghurt gf

Almond milk chai panna cotta with  
pistachio praline V gf, df

Plum semifreddo, sansho pepper  
meringue and plum consomme gf

Mango tart, passionfruit curd, young  
coconut sorbet

Sesame pudding, Okinawan black rock  
sugar syrup, kinako tiulle

White chocolate and yoghurt ganache,

