



## TERM CHARTER RATES

### SEPTEMBER

OVERNIGHT	\$26,400 + 30% APA
WEEKLY	\$154,000 + 30% APA

## DAY CHARTER RATES

### MINIMUM 4 HOUR CHARTER

SEPTEMBER	\$3,600 per hour
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## ADDITIONAL PRICING

<b>STAFF</b> <i>4 hour minimum</i>	<b>\$100</b> <i>per hour</i>	<b>BYO FOOD</b>	<b>\$15 per person</b>
<b>STAFF-TO-GUEST RATIO</b>	<b>1:10</b>	<b>BYO BEVERAGE</b> <i>(Includes Ice and glassware only)</i>	<b>\$25 per person</b>
<b>CHEF &amp; ASSISTANT</b> <i>4 hours minimum A Chef is required on all charters for over 30 pax an additional Chef is required</i>	<b>\$100</b> <i>per hour</i>	<b>TENDER</b> <i>Technohull Omega (47ft, 2024 Build) *included for term charters</i>	<b>\$500 per hour</b> <i>(for day charters only)</i>
<b>CATERING</b>	<b>\$1500</b> <i>minimum spend</i>		

### PUBLIC HOLIDAY SURCHARGE

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

### RELOCATION FEES

(Round Trip)

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





## CANAPE MENU

\$1,500 MINIMUM SPEND

### SILVER | \$80PP

4 canapés, 2 substantials & 1 dessert

#### SMALL CANAPES

- Handmade Sushi: A variety of sushi styles and flavours (V, GF, DF, VE optional)
- Salmon Gravlax cones: Crisp seaweed cones filled with Salmon Gravlax, avocado, and wasabi (DF)
- Prosciutto de Parma on Rye Toast: Prosciutto di Parma, whipped parmesan, and rosemary on a crisp rye base (GF optional)
- Truffle Mushroom Arancini: Crispy risotto balls with mushroom and truffle, served with creamy truffle aioli and parmesan (v)

#### SUBSTANTIALS

- Honey-garlic and lemon Chicken Skewers with spring onion and sesame seeds (GF, DF)
- Brisket sliders with pickles, cheese and signature burger sauce (GF, V, DF available on request)

#### DESSERT

- Mini Gelato Cones

### GOLD | \$95PP

5 canapés, 2 substantials & 1 dessert

#### SMALL CANAPES

- Handmade Sushi: A variety of sushi styles and flavours (V, GF, DF, VE optional)
- Salmon Gravlax cones: Crisp seaweed cones filled with Salmon Gravlax, avocado, and wasabi (DF)
- Prosciutto de Parma on Rye Toast: Prosciutto di Parma, whipped parmesan, and rosemary on a crisp rye base (GF optional)
- Beef Tagliata Bruschetta: Tender slices of beef, arugula Salsa Verde, and confit tomato served on a crisp crostini (DF) (GF optional)
- Truffle Mushroom Arancini: Crispy risotto balls with mushroom and truffle, served with creamy truffle aioli and parmesan (v)

#### SUBSTANTIALS

- Honey-garlic and lemon Chicken Skewers with spring onion and sesame seeds (GF, DF)
- Prawn San Choy Bow: Juicy prawns wrapped in crisp lettuce with chili, ginger, and five-spice (GF, DF)
- Short-rib and brisket sliders with pickles, cheese and signature burger sauce (GF, V, DF available on request)

#### DESSERT

- Mini Gelato Cones





## CANAPE MENU

**\$1,500 MINIMUM SPEND**

### **PREMIUM | \$120PP**

5 canapés, 5 substantials & 1 dessert

#### **SMALL CANAPES**

Handmade Sushi: A variety of sushi styles and flavours (V, GF, DF, VE optional)

Kingfish cocktail cones: Crisp seaweed coned filled with fresh Kingfish, avocado, and wasabi (DF)

Prosciutto de Parma on Rye Toast: Prosciutto di Parma, whipped parmesan, and rosemary on a crisp rye base  
(GF optional)

Beef Tagliata Bruschetta: Tender slices of beef, arugula Salsa Verde, and confit tomato served on a crisp  
crostini (DF) (GF optional)

Truffle Mushroom Arancini: Crispy risotto balls with mushroom and truffle, served with creamy truffle aioli and  
parmesan (v)

#### **SUBSTANTIALS**

Honey-garlic and lemon Chicken Skewers with spring onion and sesame seeds (GF, DF)

Prawn San Choy Bow: Juicy prawns wrapped in crisp lettuce with chili, ginger, and five-spice (GF, DF)

Pumpkin Raviolo: Pumpkin-filled pasta with brown butter, sage, pine nuts and fresh arugula (v)

Short-rib and brisket sliders with pickles, cheese and signature burger sauce (GF, V, DF available on request)

Fish Tacos: Fresh tortillas filled with lime-marinated fish, crunchy slaw, pink taco sauce, finished with coriander  
(GF, V, DF available on request)

#### **DESSERT**

Mini Gelato Cones





## BUFFET MENU

**\$1,500 MINIMUM SPEND**

### SILVER | \$110PP

3 proteins, 2 sides, 1 dessert

#### PROTEINS

- Slow-roasted petunia ocean trout with fennel and Meyer lemon (DF, GF)
- Free-range corn fed chicken - torched baby corn, sage and garlic
- Stuffed portobello mushroom - sundried tomato, baby spinach and goat cheese (V, GF, DF available)

#### SIDES

- Roasted Dutch carrots - wild rocket leaves, blue cheese and nuts (V, GF)
- Crispy duck fat potatoes - herbs, salt, vinegar (GF, DF)
- Large garden leaf salad with blackened onion, walnut, and chili dressing (V, GF, DF)
- Bread rolls - Pepe Saya butter - flaky salt (V)

#### DESSERT

- Mini pavlovas - meringue, cream and seasonal fruits (V, GF, DF available)

### GOLD | \$135PP

3 proteins, 5 sides, 2 desserts

#### PROTEINS

- Slow-roasted petunia ocean trout with fennel and Meyer lemon (DF, GF)
- Free-range corn fed chicken - torched baby corn, sage and garlic
- Medium rare roasted eye fillet - confit garlic, Madeira sauce (GF)

#### SIDES

- Roasted Dutch carrots - wild rocket leaves, blue cheese and nuts (V, GF)
- Crispy duck fat potatoes - herbs, salt, vinegar (GF, DF)
- Large garden leaf salad with blackened onion, walnut, and chili dressing (V, GF, DF)
- Stuffed portobello mushroom - sundried tomato, baby spinach and goat cheese (V, GF, DF available)
- Bread rolls - Pepe Saya butter - flaky salt (V)

#### DESSERT

- Mini pavlovas - meringue, cream and seasonal fruits (V, GF, DF available)
- Chocolate and crushed pistachio tarts (V)





## BUFFET MENU

**\$1,500 MINIMUM SPEND**

### **PREMIUM | \$150PP**

4 proteins, 5 sides, 2 desserts

#### **PROTEINS**

Slow-roasted petunia ocean trout with fennel and Meyer lemon (DF, GF)

Free-range corn fed chicken - torched baby corn, sage and garlic

Medium rare roasted eye fillet - confit garlic, Madeira sauce (GF)

King leader prawns - Bisque butter, Eschalot, kaffir lime and lemongrass (GF, DF available)

#### **SIDES**

Roasted Dutch carrots - wild rocket leaves, blue cheese and nuts (V, GF)

Crispy duck fat potatoes - herbs, salt, vinegar (GF, DF)

Large garden leaf salad with blackened onion, walnut, and chili dressing (V, GF, DF)

Stuffed portobello mushroom - sundried tomato, baby spinach and goat cheese (V, GF, DF available)

Bread rolls - Pepe Saya butter - flaky salt (V)

#### **DESSERT**

Mini pavlovas - meringue, cream and seasonal fruits (V, GF, DF available)

Chocolate and crushed pistachio tarts (V)





## BBQ MENU

**\$1,500 MINIMUM SPEND**

### SILVER | \$95PP

2 Proteins, 3 Sides, 1 Dessert

#### PROTEINS

- Free-range pork & fennel sausages
- Middle eastern spiced Spatchcocks No 5 with torn herbs & Harissa yoghurt (GF)

#### SIDES

- BBQ butter corn with umami butter, smoked paprika, and flaky pink salt (V, GF)
- Crispy duck fat potatoes with herbs, salt and vinegar (GF, DF)
- Freshly baked bread rolls served with Pepe Saya butter and flaky salt

#### DESSERT

- Mini pavlovas: meringue nests topped with whipped Chantilly and seasonal fruits

#### Condiments & sauces

An assortment of house-made condiments and BBQ sauces

### GOLD | \$135PP

3 proteins, 4 sides, 2 desserts

#### PROTEINS

- Middle eastern spiced Spatchcocks No 5 with torn herbs & Harissa yoghurt (GF)
- MB4+ sirloin steaks seasoned with mustard and thyme
- King leader prawns marinated with eschalt, kaffir lime, and lemongrass

#### SIDES

- BBQ butter corn with umami butter, smoked paprika, and flaky pink salt (V, GF)
- Crispy duck fat potatoes with herbs, salt and vinegar (GF, DF)
- Large garden leaf argula salad with blackened onion, walnut, and chili dressing (GF, DF)
- Freshly baked bread rolls served with Pepe Saya butter and flaky salt

#### DESSERT

Mini pavlovas: meringue nests topped with whipped Chantilly and seasonal fruits

Mini gelato cones: A delightful variety of gelato flavours served in petite, elegant cones

#### Condiments & sauces

An assortment of house-made condiments and BBQ sauces





## BUFFET MENU

**\$1,500 MINIMUM SPEND**

### PREMIUM | \$145PP

3 Proteins, 5 Sides, 2 Dessert

#### PROTEINS

MB4+ sirloin steaks seasoned with mustard and thyme

King leader prawns marinated with eschalt, kaffir lime, and lemongrass

Mustard marinated lamb rump with rosemary butter and blistered tomato

#### SIDES

BBQ butter corn with umami butter, smoked paprika, and flaky pink salt (V, GF)

Crispy duck fat potatoes with herbs, salt and vinegar (GF, DF)

Large garden leaf argula salad with blackened onion, walnut, and chili dressing (GF, DF)

Grilled seasonal mushrooms with sesame, garlic, soy, and green onion (GF, VE, DF)

Freshly baked bread rolls served with Pepe Saya butter and flaky salt

#### DESSERT

Mini pavlovas: meringue nests topped with whipped Chantilly and seasonal fruits

Mini gelato cones: A delightful variety of gelato flavours served in petite, elegant cones

#### CONDIMENTS & SAUCES

An assortment of house-made condiments and BBQ sauces





## PLATTERS MENU

**\$1,500 MINIMUM SPEND**

### **CHARCUTERIE, CHEESE, AND FRUIT BOARD \$45PP**

A selection of premium sliced meats, soft and hard cheeses and seasonal fruits. Paired with large green olives, two house-made dips, fruit pate, artisan crackers and freshly baked bread

### **CRUDITE PLATTER \$28PP**

Freshly cut seasonal vegetables and fruits, complemented by an assortment of dips and relishes (VE)

### **PAVLOVA BAR STATION \$35PP**

Choose from a selection of fruits, toppings and sauces for a deliciously personalised dessert experience (V, GF)

### **PLATINUM SEAFOOD PLATTER \$78PP**

A luxurious spread featuring, Handmade sushi rolls, Freshly Shucked Oysters, Trawler-cooked and peeled prawns, Sashimi-grade kingfish, tuna and salmon (2 of each pp)

Served with soy sauce, wasabi, pickled ginger, mignonette, and yuzu Marie Rose sauce.

### **PRAWNS AND OYSTERS \$42PP**

A chilled platter overflowing with premium cooked and peeled prawns (3pp), freshly shucked oysters (2pp).

Served on crushed ice and garnished with lime wedges, house-made cocktail sauce and a classic mignonette





## KIDS MENU

**\$1,500 MINIMUM SPEND**

### **KIDS MENU | \$39PP**

1 main, 2 sides and 1 dessert

#### **MAINS**

Crumbed chicken tenderloins, crumbed in herbs and parmesan cheese

Or

Battered or crumbed market best white fish

#### **SIDES**

Hand cut potato chips

Freshly cut carrot, celery, cucumber and bell pepper sticks served with a choice of hummus or guacamole (V,  
GF, DF available)

#### **DESSERT**

Vanilla ice cream with chocolate sauce

