



## VESSEL HIRE

### SEPTEMBER - MARCH

(excluding December)

**MINIMUM 4 HOUR CHARTER**

SUNDAY- FRIDAY \$725 per hour

SATURDAY \$825 per hour

### APRIL - AUGUST

**MINIMUM 4 HOUR CHARTER**

SUNDAY- FRIDAY \$650 per hour

SATURDAY \$725 per hour

### DECEMBER

**MINIMUM 4 HOUR CHARTER**

SUNDAY- THURSDAY \$825 per hour

FRIDAY & SATURDAY \$925 per hour

*\*No BYO drinks and consumption bar on Fridays & Saturdays in December (unless approved from the Kondor team)*

## ADDITIONAL PRICING

ADDITIONAL STAFF/CREW	\$75 (per hour)	PRE/POST ACCESS (subject to availability)	\$150
STAFF/CREW RATIO	Included	LILY PAD (subject to availability)	\$100
1 - 20	1	BYO DRINKS	\$10
21 - 32	2	<i>*BYO is allowed in December only for groups with 32 guests or more</i>	
33 or more		SLIPPERS	\$3 per pair
WHARF FEE (subject to availability)	FREE	SECURITY BOND	\$1,500
25% PUBLIC HOLIDAY SURCHARGE		DEPOSIT REQUIRED (to confirm booking)	\$1,000
CHARTER RATE			
WAIT STAFF			
CATERING			



## HENS PACKAGE

GUEST	RATE	ADDITIONAL PER HOUR
1 - 15	\$3,895 Flat Rate	\$65 per person
16 - 19	\$245 per person	\$60 per person
20 -24	\$225 per person	\$55 per person
25 - 29	\$205 per person	\$50 per person
30 - 40	\$185 per person	\$45 per person
40 +	\$165 per person	\$40 per person

3hr Private Charter  
Crew: Captain and host, bar/waitstaff  
Beer, Wine & Spirits Drinks Package Frozen Cocktails  
Kondor Signature Grazing Platter or BBQ Menu  
Pre-access included (subject to availability)  
\*add DJ for \$600

## BUCKS PACKAGE

GUEST	RATE	ADDITIONAL PER HOUR
1 - 15	\$4,185 Flat Rate	\$70 per person
16 - 19	\$265 per person	\$65 per person
20 -24	\$245 per person	\$60 per person
25 - 29	\$225 per person	\$55 per person
30 - 40	\$205 per person	\$50 per person
40 +	\$190 per person	\$45 per person

3hr Private Charter  
Crew: Captain and host, bar/waitstaff  
Beer, Wine & Spirits Drinks Package (No BYO drink)  
Frozen Cocktails  
Kondor Signature Grazing Platter or Sausage Sizzle





## CATERING

### SILVER BBQ MENU | 20PP

Traditional beef sausages, Tossed garden salad, Fresh Bread Rolls, BBQ onions, Variety of sauces

### GOLD BBQ MENU | \$35PP

Traditional beef sausages, Tossed garden salad, Fresh Bread Rolls, BBQ onions, Variety of sauces

### KONDOR SIGNATURE GRAZING PLATTER | \$25PP

Traditional beef sausages, Tossed garden salad, Fresh Bread Rolls, BBQ onions, Variety of sauces

### BYO | FREE

Bring all your own food free of charge to save on costs. Our customer service team will be there to help you with the planning the whole way through

### PREMIUM CANAPE MENU | \$70PP

#### CANAPE (Choose 5)

Tomato tarte tatin, mascarpone, baby basil,  
sherry vinegar caramel (v)  
Hot smoked salmon tart, pickled ginger, crème  
fraiche  
Avocado & pico de Gallo bites (v)  
Assorted sushi pieces including maki & nigiri.  
Soy, wasabi (v available, gf available, df)  
Traditional herbed Vietnamese rice paper rolls,  
peanut hoisin sauce (vegan, gf, df)  
Super greens frittata, goats curd, smoked  
almond (v, gf)  
Chicken mustard dill cocktail sandwiches  
Nori salmon, sesame, salt vinegar rice crackers  
(gf, df)

#### SUBSTANTIAL (Choose 2)

Hot smoked salmon & herbed potato salad, dill  
pickles  
Pulled pork sliders, fennel slaw  
Heirloom tomato & stratiacella pasta salad, kale  
pesto, pepitas (v)  
King prawn rolls, herbed aioli, caviar  
Beetroot ravioli salad, salsa verde, goat curd,  
pickled golden beet (v)  
Crispy butternut pumpkin has sliders (vegan)

#### DESSERT (Choose 1)

Matchamisu  
Salted caramel fudge chocolate brownie (gf)  
Lemon meringue tarts  
\*Vegan desserts available on request





## PLATTERS

### SUSHI PLATTER (BOX OF 72) | \$250

Selection of inside out maki rolls, nigiri, teriyaki chicken & vegetarian offerings. All complete with lemon, gf tamari, wasabi & pickled ginger

### RAINBOW POKE SALAD | \$200

Steamed brown rice, a rainbow of seasonal fresh vegetables, soy, ginger dressing

### ASSORTED WRAP SELECTION (BOX OF 40) | \$200

This product may include the following flavours:

- Seasonal vegetable & avocado (vegan)
- Double smoked ham, swiss cheese, slaw & piccalilli
  - Roast chicken, pickles & chilli mayo
- Peking chicken, cucumber, shallot & hoisin
- Oregano lemon pork, cucumber, tzatziki
- Miso eggplant, sesame, pea sprouts (vegan)
  - Chicken fajita, capsicum & avocado

### SLICED FRUIT BOX (ONLY SEASONAL FRUITS AVAILABLE) | \$250

Sample menu: watermelon, citrus, melon, pineapple, grapes, kiwi, berries, rockmelon, dates and your choice of either chocolate or caramel sauce.



## BEVERAGE PACKAGES

### SILVER | \$18pp/hr

Corona  
Asahi  
Prosecco - De Bortoli Prosecco  
Oyster Bay Marlborough Sauvignon Blanc  
(New Zealand)  
La Vieille Ferme Rosé  
Soft Drink & Juice

### PLATINUM UPGARDE | +\$5 pp/hr

Hard Rated  
Whitelight Vodka  
Gordon's Gin  
Jack Daniels Whiskey  
Johnny Walker Red  
Jim Bean Bourbon  
Bacardi Rum  
Tequila

*\*No shots allowed. Includes a mixer.*

### COCKTAIL ADD-ONS

With Beverage Package <i>(The client can choose 2 options)</i>	\$15 each
Frozen Cocktails	Additional \$3 pp / ph

### NON-ALCOHOLIC & KIDS | \$18pp/hr

Coca Cola  
Lemonde  
Sunkist  
Juice  
Tonic  
Sparkling & Still Water

### CONSUMPTION BAR | \$500 MIN SPEND

### BYO DRINKS | \$10 per person

Includes Ice, crockery, cutlery, cups, serving equipment & eskies.

Also includes BBQ usage, utensils, use of fridges and garbage disposal.

The crew will cook the BBQ.

## BEVERAGES

### COCKTAILS

Aperol Spritz	\$20
Limoncello Spritz	\$21
Margarita	\$22
Lychee Martini	\$24
Espresso Martini (available only on Passion)	\$24
Classic Mojito	\$24
Sunset Geisha	\$24
Frozen Cocktails (Strawberry Daiquiri & Margarita)	\$16

### SPIRITS

Whitelight Vodka	\$12
Gordon's Gin	\$12
Jack Daniels Whiskey	\$12
Johnny Walker Red	\$12
Jim Bean Bourbon	\$12
Bacardi Rum	\$12
Malibu White Rum	\$12
Tequila	\$13

### PREMIUM SPIRITS

Belvedere Vodka	\$15
Hendrick's Gin	\$15
Glenfi ddich Malt 12YO	\$16
Clase Azul Tequila (On Request)	59/625
Don Julio 1942 (On Request)	49/625
Belvedere 10 Magnum (On Request)	49/625

### WHITE WINE, ROSÉ & BUBBLES

Oyster Bay Marlborough Sav Bla	\$13/60
De Bortoli Prosecco	\$13/60
La Vieille Ferme Rosé	\$13/62
AIX Rose	\$85
Dom Perignon Vintage Champagne	\$625
Veuve Clicquot (Yellow Label)	\$150

### NON-ALCOHOLIC

Soft Drink & Juice	\$4
Red Bull	\$6