



VESSEL HIRE

OFF PEAK | MARCH - OCTOBER

4 HOURS MINIMUM HIRE

SUNDAY - FRIDAY \$550 per hour

SATURDAY \$600 per hour

PEAK | NOVEMBER - FEBRUARY

4 HOURS MINIMUM HIRE

SUNDAY - FRIDAY \$600 per hour

SATURDAY \$650 per hour

5-HOUR MINIMUM

PUBLIC HOLIDAY \$780 per hour

INCLUDES:

CAPTAIN/CREW
NIGHTCLUB AMPLIFIED PA SOUND SYSTEM (BLUETOOTH CONNECTIVITY)
6-METER BULLFROG LILYPAD
STAND UP PADDLEBOARD

ADDITIONAL PRICING

WHARF FEE \$100

BYO FEE \$150

AIR LOUNGER ONLY \$150

MANLY PICK UP \$150

PUBLIC HOLIDAY SURCHARGE - CATERING 20%

PRE ACCESS

STANDARD 45 MINUTES \$100
1 HOUR \$125

BYO DJ FOC

*Our boats are DJ ready with Nightclub quality speakers.
DJ's do not need to bring their own speakers or generators - only decks*



CATERING MENU

THE CLASSIC SAUSAGE SIZZLE \$20 PER PERSON

Sometimes simple is the best. Snags, onions, bread rolls & sauces.
Perfect for a day on the water. (Vegetarian sausages available on request)

GOURMET BBQ \$32.50 PER PERSON

Gourmet BBQ consisting of Sausages, Fresh Bread Rolls & a variety
of delicious salads (Vegetarian burgers available on request)

BBQ CHICKEN LUNCH \$32.50 PER PERSON

Chargrill Charlies BBQ chickens, Fresh Bread Rolls &
delicious Salads

DIY BURGERS \$37.50 PER PERSON

Burgers cooked on the BBQ, bread rolls and all the classic
toppings to construct your own burger. (Vegetarian burgers available on
request)

DIY CHICKEN SOUVLAKI KIT \$37.50 PER PERSON

Chicken souvlaki skewers cooked on the BBQ, flat breads,
Greek salad, hummus, tzatziki

ANTIPASTO & NIBBLES TO START CAN BE ADDED
TO ANY MENU FOR EXTRA \$5PP

GOURMET CHRISTMAS PARTY MENU

\$65 PER PERSON

Antipasto box

Baked Whole Tasmanian Salmon with Quinoa, Green Peas & Feta
Crust (GF)

Whole roasted Italian seasoned Rolled Pork Belly (GF)

Pumpkin & Goats cheese Quiche

Variety of salads

Fresh bread rolls