



VESSEL HIRE

CRUISING | 3 HOUR MINIMUM

ALL YEAR ROUND \$3,000 per hour

DOCKED | 3 HOUR MINIMUM

ALL YEAR ROUND \$1,500 per hour

Includes:
Skipper & Crew Member

TERM CHARTER

OVERNIGHT CHARTER \$20,000 per day

Check in 2PM
Check-out 10AM

WEEKLY CHARTER \$120,000 per day

Includes:
• Food and drinks for up to 10 pax
• Chef
• Transport

Port Melbourne, St Kilda, Mornington, Mount Martha, Rye, Athur's Seat, Sorrento, Portsea, Queenscliff, Barwan Heads, Torquay, Geelong

Please note:
Shoes to be removed prior to boarding.
Non-smoking vessel

ADDITIONAL PRICING

WAITSTAFF \$100 per hour
3 hour minimum hire

STAFF-TO-GUEST-RATIO

1 - 20 GUESTS 2 STAFF
21 - 30 GUESTS 3 STAFF
31 - 45 GUESTS 4 STAFF

PUBLIC HOLIDAY SURCHARGE

50% surcharge applies on total charter cost plus
1 additional staff \$150

BYO FOOD \$15 per person

BYO DRINKS \$15 per person

DJ + SPEAKERS + DECKS \$250 per hour

SPEAKERS + SUB ONLY \$250

PIONEER DECKS ONLY \$250

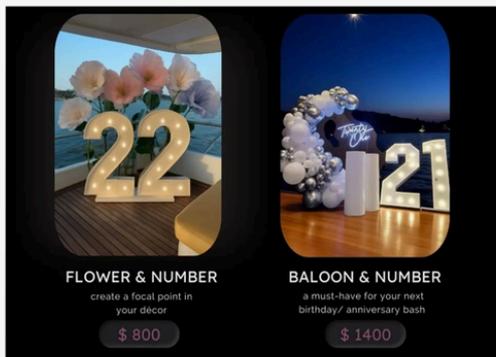
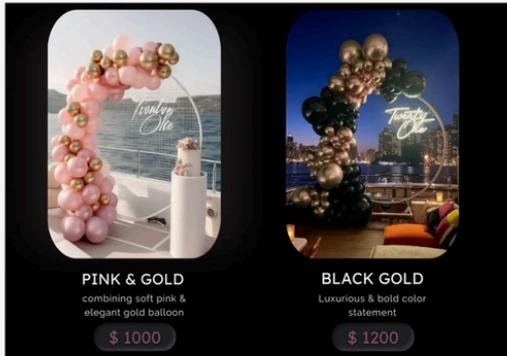
KARAOKE 85" SCREEN \$250

DECORATIONS Price range
\$1,000 above



DECORATION SAMPLE

We're also open to customizing other theme and style, please note that the quotation may vary depending on your specific requests.





CANAPE MENU

MINIMUM 20 GUESTS

CANAPE MENU A

\$90 HOURLY PER PERSON

Spiced Cauliflower, Black Sesame Aioli (Veg, Vegan)
Smoked Chicken, Fresh Herb Mayo On Croute
Beef Sliders, Burger Sauce, Cheese
Tempura Prawns, Lemon Myrtle Sauce
Chicken Karaage Japanese Mayo
Beef and Red Wine Pies
Mini Ham and Pineapple Pizza
Belgium Chocolate Mousse
Gold Dusted Choc Rocks

CANAPE MENU B

\$120 HOURLY PER PERSON

Spiced Cauliflower, Black Sesame Aioli (Veg, Vegan)
Smoked Salmon Mousse Cones, Fruit Caviar
Beef Sliders, Burgers Sauce, Cheese
Chicken Skewers, Chefs Satay Sauce
Peking Duck Spring Rolls, Plum Sauce
Mini Prosciutto and Mushroom Pizza
Belgium Chocolate Mousse
Gold Dusted Choc Rocks

Substantial's

Pan Fried Potato Gnocchi, Pumpkin Puree, Garlic Cream Sauce
Slow Cooked Lamb Shoulder, Couse Couse Salad, Dukkah, Tzatziki

GRAZING MENU \$20 PER HOUR

\$20 HOURLY PER PERSON

A generous grazing board prepared on-site by a professional chef, featuring a versatile selection of fruits, nuts, desserts, savoury bites, dips, and breads. Beautifully presented, it spans approximately 1.5-2 metres depending on guest numbers, making a truly impressive centrepiece.

BEVERAGE PACKAGES

MINIMUM 20 GUESTS

BEVERAGE PACKAGE

\$20 PER PERSON, PER HOUR

Beer: Pale Ale, Lager, IPA Wheat, Porter
Sparkling Wine: Proscello & Rose
White: Chardonnay, Sauvignon Blanc & Pinot Grigio
Soft Drinks - Soda water, Coke, Lemonade, Raspberry
Juice - Orange, Apple, Cranberry
Other - Bottled water & Ice

DRINKS + COCKTAIL BAR

\$40 PER PERSON PER HOUR

Margarita, Espresso Martine, Mojito, Pina Colada, Sex on the Beach,
Cosmopolitan, Passionfruit Martini, Classic Negroni, Old Fashioned

SOFTDRINKS PACKAGE

\$10 PER PERSON PER HOUR

Margarita, Espresso Martine, Mojito, Pina Colada, Sex on the Beach,
Cosmopolitan, Passionfruit Martini, Classic Negroni, Old Fashioned

BARTENDER \$100 PER HOUR