



VESSEL HIRE

APRIL - OCTOBER

4 HOUR CHARTER	\$5,200
<i>Additional hours</i>	<i>\$1,300 per hour</i>

NOVEMBER - MARCH

4 HOUR CHARTER	\$6,000
<i>Additional hours</i>	<i>\$1,500 per hour</i>

DECEMBER

4 HOUR CHARTER	\$6,200
<i>Additional hours</i>	<i>\$1,550 per hour</i>

PUBLIC HOLIDAY

CHRISTMAS DAY, NEW YEARS DAY, AUSTRALIA DAY & BOXING DAY	\$1,950 per hour
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(5 hour minimum on Boxing Day, New Years Day and Australia Day)

Note:

- A 50% surcharge applies to waitstaff fees and 20% on all other fees (excluding vessel hire)
- Custom menus required on Christmas Day and NYD
- Public Holidays not mentioned above incur a 20% surcharge to all rates

ADDITIONAL PRICING

WHARF INFORMATION

CBD WHARF FEE	\$50 per touch
<i>\$200 for each pick-up drop-off in Manly / Middle Harbour. North shore and Northern Beaches residents can avoid the travel surcharge by using Mosman Bay wharf.</i>	

STAFFING FEE

WAIT STAFF	\$400
<i>Additional hours at \$75 per hour.</i>	<i>4-hour hire</i>
STAFF-TO-GUEST RATIO	
1 - 9 GUEST	1 STAFF
10 - 20 GUEST	2 STAFF
21 - 36 GUEST	3 STAFF
37 - 49 GUEST	4 STAFF
SUP	\$60
LILYPAD	FREE

BYO FEE

BYO charters are by application only in December

BYO FOOD	\$10pp
<i>(\$250 minimum charge) includes use of cooking facilities and equipment.</i>	
BYO DRINK	\$20pp
<i>(includes ice, glassware & cool storage)</i>	

PRE-ACCESS FEE

for drop-off of food, beverages, equipment and decorations

CHARTERS WITH A BEVERAGE PACKAGE AND/OR CATERING	\$100 per hour
BYO CHARTERS	\$200 per hour
POST-ACCESS FEE	\$100
<i>to collect items left on-board</i>	



TERMS & CONDITIONS

Minimum Order

A minimum of 10 pax is required. For orders fewer than 20 pax, a surcharge of \$100 applies. Chef's

Menu

The Chef's Menu is available for groups of 15+ persons. Custom chef menus can be offered for smaller groups upon application.

Public Holiday Surcharge

A 25% surcharge applies to all catering orders, except for Christmas Day and New Year's Day, where custom menus are required.

Chef Fee

A chef fee of \$400 (first 4 hours) then \$85 per hour applies to charters longer than 4 hours with the Chef's Menu.

Platter Orders

Platters ordered without other menus require a minimum spend of \$1,000 and incur a delivery fee of \$150.

Custom Menus

We are happy to offer custom menus to our clients, including food stations, live cooking, small group dining, and plated menus upon application.





CANAPE MENU

CANAPÉ I | \$70PP

5 Canapés, 2 Substantial, 1 Dessert

Canapes

Traditional & Prawn Vietnamese Rice Paper Roll,
hoisin & peanut sauce (GF, VG)

Roasted Pumpkin, feta, caramelised onion
miniature pizza (V)

Peking Duck Pancake, hoisin, cucumber, shallot
(DF)

Korean Fried Chicken, honey butter

Slow-Cooked Lamb Shank, rosemary & preserved
lemon miniature pie

Substantial

Hickory Smoked Wagyu Beef Burger, American
cheese, onion jam, pickles & truffle
mayonnaise Gnocchi, roasted cherry tomato sauce,
burrata, basil & pecorino (V, VG option)

Desserts

Traditional Italian ricotta, honey, pistachio cannoli

CANAPÉ II | \$90PP

2 Grazing Board, 5 Canapés,
2 Substantial, 2 Dessert

Grazing Board

Warrnambool cheddar, Udder Delights brie,
Heysen blue, Friuli Venezia, Kakadu apple &
plumrelish, dried mixed nuts, grapes & lavoche
rosemary (GF)

Assorted meats, hummus, tzatziki, baba ghanoush,
chutney, chili & rosemary marinated olives (GF)

Canapes

Seared Salmon, sesame seeds & wasabi avocado
(DF, GF)

Homemade vegetable curry puff, chilli & coriander
dip (DF, VG)

Poached Lobster & Shrimp Tartlet, chervil
mayonnaise, black caviar

Miniature Hickory Smoked Wagyu Beef Burger,
American cheese, onion jam, pickles & truffle
mayonnaise

Thai Chicken Satay, peanut sauce (GF)

Substantial

Pan-Seared Atlantic Salmon, truffle oil mash,
asparagus, yuzu & tarragon beurre blanc (GF)

Ravioli 'Quattro Formaggi', Parmesan, feta, ricotta,
pecorino, chives (V)

Dessert

Dark Belgian chocolate crème brulee, Frangelico &
hazelnut praline (GF)

Raspberry Bakewell tart (GF)

GF: GLUTEN-FREE DF: DAIRY-FREE V: VEGETARIAN VG: VEGAN





CANAPE ADD-ONS

SUBSTITUTIONS SUBSTANTIAL ADD-ON OPTIONS - \$15 EACH

- Egyptian Spiced Chicken Tagine served with couscous, almonds & apricots (GF)
- Ravioli 'Quattro Formaggi' filled with parmesan, feta, ricotta, pecorino, and chives (V)
- Milk Fed Veal Shavings with creamy porcini mushroom sauce and homemade saffron spaetzle (GF option)
- Pan-Seared Atlantic Salmon served with truffle oil mash, asparagus, yuzu & tarragon beurre blanc (GF)
- Mediterranean Chicken & Macaroni Salad with celery, capsicum, heirloom tomatoes, olives, and fine herbs
- Szechuan Prawn & Soba Noodle Salad with cucumber, peas, pepper & black vinegar dressing (GF)
- Portuguese Chicken Slider with chili, ginger, and Habanero pepper mayo

COLD CANAPÉS - \$6 EACH

- Alaskan Snow Crab Roulade with Japanese mayo
- Smoked Duck Breast with raisin & walnut baguette, orange gel, balsamic red cabbage (DF)
- Sustainable King Prawns with yuzu aioli (DF, GF)
- Wagyu Beef Tataki with mushroom and crispy sushi rice (DF, GF)
- Natural Sydney Rock Oysters with seasonal citrus (DF, GF)

WARM CANAPÉS - \$6 EACH

- Coconut Tiger Prawns with Sriracha aioli (DF, GF)
- Charcoal Crumbed King Prawns with Sriracha aioli (DF)
- Korean Fried Chicken glazed with honey butter
- Lamb Kofta with garlic sauce (DF, GF)
- Thai chicken sates, peanut sauce (GF)
- Slow cooked lamb shanks, rosemary & preserved lemon miniature pie

VEGETARIAN & VEGAN CANAPÉS - \$6 EACH

- Pumpkin kibbeh, burghul, minted coconut (DF, VG)
- Mushroom pan fried gyoza, light soy & coriander dipping sauce (DF, VG)
- BBQ oyster mushroom skewers, avocado & lime emulsion (GF, VG)
- Homemade vegetable curry puff, chilli & coriander dip (DF, VG)
- Baby spinach & Parmesan slice, spring vegetable brick pastry (V)
- Smoked almond frittata, kale, broccoli & Woodside goats curd (GF, V)
- Caramelised onion, Gorgonzola tartlet, truffle oil (V)
- Twice baked cheese souffle, sage butter (GF, V)
- Roasted pumpkin, feta, caramelised onion miniature pizza (V)

DESSERTS - \$7.50 EACH

- Chai latte crème brûlée (GF)
- Chocolate espresso tart
- Ruby opera cake
- Caramel chocolate cookie
- Raspberry Bakewell tart (GF)
- Traditional Italian ricotta, honey, pistachio cannoli
- Assorted Macarons (GF)
- Chocolate & salted caramel crunch tart

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BUFFET MENU

COLD BUFFET - \$70

2 Canapés, 4 Mains, 3 Salads, 1 Dessert

CANAPÉS

Miniature hickory smoked wagyu beef burger,
American cheese, onion jam, pickles & truffle
mayonnaise
Peking duck pancake, hoisin, cucumber,
shallot(DF)

MAIN BUFFET

Angus beef sirloin, pickled jalapeños, lime crema,
garlic herb sauce (GF) Lemongrass chicken,
carrots, daikon, snow peas, nam jim dressing (DF,
GF) Smoked salmon, avocado cream, pickled
onions, finger lime (DF, GF)

VEGETARIAN

Grilled asparagus, feta, grapefruit & apple cider
vinaigrette (GF, V) vegan available

SALADS

Charred carrot, wild rice, lemon myrtle
dressing(GF, VG) Cobb salad: cos lettuce, bacon,
avocado, tomatoes, eggs (GF) Austrian potato
salad, gherkins, egg tartare (GF, V)

BREADS

Sonoma sourdough breads & Pepe Saya butter

DESSERT

Dark Belgian chocolate crème brûlée,
Frangelico & hazelnut praline (GF)

WARM BUFFET - \$90

3 Canapés, 4 Mains, 2 Sides, 2 Salads, 2 Desserts

CANAPÉS

Seared salmon, sesame seeds & wasabi
avocado(DF, GF)
Miniature hickory smoked wagyu beef burger,
American cheese, onion jam, pickles & truffle
mayonnaise
Traditional Vietnamese rice paper roll, hoisin
& peanut sauce (GF, VG)

MAIN BUFFET

Chicken cacciatore, roasted mushrooms,
parsley(GF)
Pan-seared Atlantic salmon, garlicky yogurt,
tabouli & pomegranates (GF)
Roasted beef rump, salsa verde (GF)

VEGETARIAN

Vegetarian moussaka (GF, V)

SIDES

Saffron herbed rice (GF, VG) Chargrilled broccolini
& zucchini, maple & lemon dressing (GF, VG)

SALADS

Radicchio, baby cos, parmesan, almonds, palm
sugar vinaigrette (GF, V)
Spiced pumpkin, baby spinach, Persian feta,
pomegranates (GF, V)

BREADS

Sonoma sourdough breads & Pepe Saya butter

DESSERT

Dark Belgian chocolate crème brûlée,
Frangelico & hazelnut praline (GF)
Raspberry Bakewell tart (GF)

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PLATTERS

*All platters are designed for 20 pax but do not substitute a meal.
Minimum order of \$1,000 if not ordered in conjunction with a canapé or buffet menu.
A delivery fee of \$150 applies to stand-alone platter/station orders.*

CHARCUTERIE | \$300

Air-dried beef, Soppressata, double-smoked Bangalow ham, Jamón Serrano, Mortadella, Coppa, Chorizo, pickles, bush tomato chutney, Sonoma sourdough breads, Pepe Saya butter.

SEAFOOD | \$420

Sydney Rock oysters, peeled King prawns, lemons/limes, cocktail sauce.

CHEESE | \$250

Warrnambool Cheddar, Udder Delights Brie, Udder Delights Heysen Blue, Friuli Venezia Montasio (Italy), quince paste, Kakadu apple & plum relish, dried apricot, mixed nuts, grapes & lavoche.

SEAFOOD DELUXE | \$720

Sydney Rock oysters, peeled King prawns, salmon sashimi, Moreton Bay bugs crème fraiche tarragon mayonnaise, lemons/limes, cocktail sauce, mignonette, wasabi.

ANTIPASTO | \$190

Herbed, semi-dried cherry tomatoes, chili & rosemary marinated olives, marinated artichoke, chargrilled eggplant & zucchini, mushrooms a la Grecque, seasonal greens, fire-roasted capsicum, marinated feta & bocconcini, Sonoma sourdough breads, Pepe Saya butter.

GRAZING TABLE | \$40 PP

All cheese, charcuterie & antipasto items as listed above, leek & forest mushroom tartlet, onion jam, smoked truffle aioli (V), cured or smoked salmon, dill yogurt, horseradish crème fraîche (GF), assorted Sonoma sourdough breads, sliced loaves, whole loaves, breadsticks & Australian cultured, Pepe Saya butter.

FRUIT PLATTER | \$140

Seasonal fruit.

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FINE DINING

Minimum of 10 pax

FINE DINING | \$160PP

CANAPÉS

Searched salmon, sesame seeds & wasabi avocado (DF, GF)

Heirloom tomatoes, Persian feta, pesto, extra virgin olive oil bruschetta (GF, V)

Forest mushrooms, leek & Gruyere tartlet (V)

ENTREE (SELECT 1)

Sous vide chicken, chorizo, cannellini beans & semi dried tomatoes (GF)

Lamb shank tortellini, parsnip puree, truffle tomato salsa

Lobster & salmon ravioli, tomato & tarragon relish, lobster & lemon sauce

Gnocchi, roasted tomato sauce, burrata, basil & pecorino (V)

MAINS (SELECT 1)

Sous vide wagyu beef rump, Paris mash, roasted Dutch carrots, modern Bearnaise, tarragon oil (GF)

Parmesan crusted chicken, potato gnocchi, marinated capsicum, seasonal greens (GF)

Grilled swordfish, seasonal greens, pumpkin puree, chive & yuzu hollandaise (GF)

Roasted barramundi, cauliflower puree, pickled yellow cauliflower, yuzu miso, edamame & almonds (GF)

Confit duck leg, potatoes, speck, onions, roast duck sauce (GF)

Roast Dutch carrots, saffron cannellini bean puree, salsa verde, miso butter, hazelnuts (GF, VG)

DESSERT (SELECT 1)

Strawberry gum crème brulee, green apple sorbet, pistachio praline (GF)

Dark Belgian chocolate fondant, poached cherries, coconut ice cream

Yuzu & matcha pebble, honey & oat crumble, yuzu curd (Nut Free)

Sticky date pudding, butterscotch sauce, Baileys ice cream

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KIDS MENU

KIDS MENU | \$34PP

MAINS (SELECT 1)

Chicken Schnitzel with Napoli Sauce & Tasty Cheese, served with Seasonal Vegetables

Spaghetti Bolognese

Baked Macaroni & Cheese with Fresh Tomatoes

Chicken, Capsicum & Cheese Quesadilla

Rainbow Pizza (Red & Yellow Tomatoes, Mozzarella, Pesto, Spinach)

Ham & Cheese Sliders

DESSERT (SELECT 1)

Banana, Hazelnut & Nutella Muffin (GF)

Chocolate & Raspberry Brownie with Chocolate Sauce

Seasonal Fruit Cups

GF: GLUTEN-FREE DF: DAIRY-FREE V: VEGETARIAN VG: VEGAN





BEVERAGE PACKAGES

BEVERAGE PACKAGES | \$20pp/hr

SPARKLING

Chandon NV

WHITE WINE

Petaluma White Label Chardonnay

Catalina Sounds Sauvignon Blanc

RED WINE

Little Yering Pinot Noir

Pepperjack Shiraz

ROSÉ

Gerard Bertrand Côte Des Roses

BEER

Corona

Asahi

Cascade Premium Light

SPIRITS ADD ON | \$5pp/hr

Vodka, Gin, Whisky, Bourbon, Rum
(No shots allowed. Includes a mixer.)

CHAMPAGNE + SPIRITS ADD ON \$10pp/hr

Veuve Clicquot Brut NV*

Vodka, Gin, Whisky, Bourbon, Rum
(No shots allowed. Includes a mixer.)

SOFT DRINKS / KIDS | \$8pp/hr

Coca-Cola, Lemonade, Ginger Ale, Tonic,
Sunkist, Juice, Still & Sparkling Water

Soft drinks and water are included in all packages.

Champagne & wine selections are subject to availability.

CONSUMPTION BAR

Minimum spend: \$60 per person.

CHAMPAGNE

Veuve Clicquot Brut NV | \$150

Chandon NV | \$70

Vintage Champagnes (on request) | \$POA

WINES

Petaluma White Label Chardonnay | \$65

Catalina Sounds Sauvignon Blanc | \$65

Little Yering Dry Rosé | \$65

Yering Station Little Yering Pinot Noir | \$65

Pepperjack Shiraz | \$65

Vintage Wines (on request) | \$POA

BEERS

Asahi | \$10

Corona | \$10

Cascade Light | \$10

SPIRITS

Mixers included. No shots allowed.

Grey Goose | \$12

Tanqueray | \$12

Chivas Regal | \$12

Sailor Jerry Rum | \$12

Maker's Mark | \$12

NON-ALCOHOLIC

Soft Drinks / Juice | \$4

Sparkling Water (750ml) | \$8

