



VESSEL HIRE

JANUARY - OCTOBER

3 HOUR CHARTER \$2,900

4 HOUR CHARTER \$3,700

NOVEMBER - DECEMBER

3 HOUR CHARTER \$3,600
not available Fri-Sat Mid-Nov & December

4 HOUR CHARTER \$4,200

Includes:

- Vessel Hire
- Captain & Marine Crew
- Waitstaff to serve food and beverages
- Use of AV/Sound System

1 hour Harbour Transfers: POA

CHRISTMAS PACKAGE

FRI- SAT NIGHT NOVEMBER AND DECEMBER \$169 per person

Minimum Guests: 70

Inclusions:

- Seated & served canapés
- Grazing station
- Drinks package
- Party DJ

ADDITIONAL PRICING

SECURITY

\$390

- Requirement: For all birthday parties with guests aged 24 years or younger.
- Guard Ratio: 1 security staff per 50 guests.

WHARF FEES (NSW MARITIME)

- City Wharves: \$75 per visit
- Manly Wharf: \$375 per visit
- Convention Wharf: \$220 per visit

PRE ACCESS

\$200

For up to 30 minutes-1 hour prior to the cruise (subject to boat availability)





CHRISTMAS MENU

12 MINIMUM GUESTS

CHRISTMAS PACKAGE \$169 PER PERSON

CANAPÉ MENU

- Spring Rolls (vegetable with sweet chilli sauce) (v) (vg)
- Gourmet Savoury Pastries (beef & pea, ricotta vegetarian)
- Bruschetta (tomato with crumbed fetta on ciabatta) (v)

CHARCUTERIE & GOURMET GRAZING BOARDS

- Antipasto Platter (gherkin, artichoke, sun-dried tomato, olives) (v) (vg) (gf)
- Turkey Cold Cut (cranberry sauce) (gf)
- Cold Meat Platter (prosciutto, Danish salami, leg ham, silverside) (gf)
- Cheese Platter (fetta, blue vein, brie, gouda, Swiss, dried fruits, crackers) (v) (gf)
- Rocket & Pear Salad (balsamic dressing & shaved parmesan) (v) (gf)
- Garden Salad (Italian dressing) (v) (vg) (gf)

SUBSTANTIAL GRAZING STATION MENU

- Lightly Herbed Crumb Chicken (with salsa) (gf)
- Medley of Roasted Mediterranean Vegetables (with herbs) (v) (vg) (gf)
- Roasted Cauliflower & Broccoli (drizzled with evo vinaigrette) (v) (vg) (gf)
- Lasagne (Beef & Vegetarian options)
- Thai Sweet Chilli Chicken (gf)
- Stir Fried Rice & Seasonal Vegetables (v) (gf)
- Fresh King Prawns (with lemon cocktail sauce)

DESSERTS

- Chef's Selection (Mousse, tarts, slices)
- Fruit Salad Platter (seasonal fresh fruit) (v) (vg) (gf)



CANAPE & GRAZING

CANAPE & GRAZING \$65 PER PERSON

CANAPE MENU

- Spring Rolls (vegetable with sweet chilli sauce) (v) (vg)
- Gourmet Savoury Pastries (beef & pea, ricotta vegetarian)
- Bruschetta (tomato with crumbed fetta on ciabatta) (v)

CHARCUTERIE & GOURMET GRAZING BOARDS

- Antipasto Platter (gherkin, artichoke, sun-dried tomato, olives) (v) (vg) (gf)
- Turkey Cold Cut (cranberry sauce) (gf)
- Cold Meat Platter (prosciutto, Danish salami, leg ham, silverside) (gf)
- Cheese Platter (fetta, blue vein, brie, gouda, Swiss, dried fruits, crackers) (v) (gf)
- Rocket & Pear Salad (balsamic dressing & shaved parmesan) (v) (gf)
- Garden Salad (Italian dressing) (v) (vg) (gf)

SUBSTANTIAL GRAZING STATION MENU

- Lightly Herbed Crumb Chicken (with salsa) (gf)
- Medley of Roasted Mediterranean Vegetables (with herbs) (v) (vg) (gf)
- Roasted Cauliflower & Broccoli (drizzled with evo vinaigrette) (v) (vg) (gf)
- Lasagne (Beef & Vegetarian options)
- Thai Sweet Chilli Chicken (gf)
- Stir Fried Rice & Seasonal Vegetables (v) (gf)
- Fresh King Prawns (with lemon cocktail sauce)

DESSERTS

- Chef's Selection (Mousse, tarts, slices)
- Fruit Salad Platter (seasonal fresh fruit) (v) (vg) (gf)

CATERING MENU

CLIFTON GARDENS COCKTAIL \$30 PER PERSON

ROAMING CANAPÉS

mini chicken skewers gf
salt n pepper calamari v
beef sliders, gruyere & tomato jam
assorted arancini balls v
downtown new york mini hot dogs, ketchup relish
Chef's selection of gourmet pies (Thai chicken,
Beef & thyme, Lamb & rosemary)
Trio of quiche
Lorraine
Sundried tomato & feta v
Spinach & ricotta v

DESSERT

Chef's selection of assorted cakes

POINT PIPER DELUXE COCKTAIL – \$48 PER PERSON

CANAPES

Pan Seared Japanese Scallop with wasabi mayo & seaweed salad - GF
Tomato & Basil Bruschetta on Sour Dough with Balsamic glaze - V GG
Prosciutto Wrapped Bocconcini - GF
America Street Hotdogs with tomato sauce, American mustard & onion jam
Marinated Cheese & Kalamata Olives - V VG
Italian Arancini with garlic & lemon mayo- V VG

SUBSTANTIAL NOODLE BOX – CHOICE OF ONE

Thai Green Vegetable Curry with herb steamed rice GF VG
Pain Seared Lamb Cutlet with vegetable ratatouille & salsa verdi - GF
Thai Beef Salad with sweet potato crisp & Nam Jim dressing - GF

DESSERT

Chef's selection of petit cakes
Tea and coffee available on request

PLATTER & BUFFET

PLATTER

Please note, below items are in addition to a menu selection

- **Ocean fresh prawns \$15 per person**
- **Sydney oysters \$15 per person**
- **Dessert platter – Assorted cakes \$15 per person**
- **Cheese Platter (min 10) \$10 per person**

FRESHWATER BBQ BUFFET – \$30 PER PERSON

Gourmet Sausages (gf)
Bush finger lime infused chicken (gf)
Mushroom Ratatouille (gf, v, ve)
Garlic & Herb Roasted Baby Chats (gf, v, ve)
Antipasto (v)

SALADS

Roasted Root Vegetable Salad (gf, v, ve)
Rainbow Apple Slaw with minted creamy mayo (gf, v, ve)
Freshly tossed garden salad with ocean blues house dressing (gf, v, ve)

Fresh bread rolls
Assorted condiments

RUSHCUTTERS BAY BUFFET – \$40 PER PERSON

ON ARRIVAL

Assorted Mini Quiche

FROM THE BUFFET

Morocan infused chicken gf
Beechworth honey & whisky glazed ham gf
Slow-roasted Australian beef, bush pepper & mustard crust gf
Smashed baked potatoes, lemon myrtle & garlic gf v
Bay leaf mushroom ratatouille gf v
Melody of steamed greens
Rocket, pear & parmesan salad, white balsamic dressing
Rainbow slaw, strawberry gum eucalyptus & honey dressing
Crusty sourdough rolls

CHEESE

Chef's selection of Australian cheese gf v
Salad of dried fruit, quince paste & crackers

Tea & Coffee available on request

BUFFET

ROSE BAY BUFFET – \$48 PER PERSON

ON ARRIVAL

Assorted Mini Quiche

BUFFET

Citrus baked whole salmon, with dill crème - GF

Double cooked roast beef - with red wine thyme jus - GF

Boneless baked chicken with feta & sundried tomato cream sauce - GF

Vegetarian Lasagne - V

Lyonnais potato gratin - GF V

Roasted root vegetable salad - GF VG V

Fresh Garden Salad - GF VG V

SIDES & DESSERT

Antipasto

Oven baked bread rolls

Chef's selection of decadent cakes

Fresh fruit platter

FORMAL MENU

DOUBLE BAY FORMAL MENU \$77 PER PERSON

Canapés on Arrival + 3 Course Plated Menu

ENTREE

Please select two, served alternate

Baked pumpkin, quinoa, semi dried tomato & fetta salad gf v
Hanging Rock smoked trout, horseradish vinaigrette, watercress and cucumber salad gf v
King mushroom, goat's cheese & spinach, rocket salad & pomegranate glaze gf v

MAINS

Please select two, served alternate

Aubergine parmigiana, heirloom tomatoes & basil v
Grass fed beef fillet (M), pontiac mash, café de Paris butter gf
Roast chicken supreme, ricotta & semi dried tomato, quince glaze gf
For the table
Crusty sourdough dinner rolls

DESSERT

Choice of two, served alternate

Chocolate Mousse Delight
Mango & Passionfruit and White Chocolate Slice
Shared Cheese boards for the tables



BEVERAGE PACKAGES

BEER, WINE & SOFT DRINKS

4-HOUR CHARTER: \$50 PER PERSON

WINE SELECTION:

Angove Studio & Rhythm & Rhyme Collection (Pinot Grigio, Shiraz, Cabernet Sauvignon, Rosé, Moscato, Sparkling Wine)

BEERS (BOTTLED):

Corona, Carlton Dry, James Squire 150 Lashes, Peroni, Coopers Light, Heineken Zero

NON-ALCOHOLIC BEVERAGES:

Assorted soft drinks, orange juice, sparkling & still water

SOFT DRINKS PACKAGE

4-HOUR CHARTER: \$20 PER PERSON

Assorted soft drinks, orange juice, sparkling & still water

SPIRITS, BEER, WINE & SOFT DRINKS

4-HOUR CHARTER: \$64 PER PERSON

HOUSE SPIRITS:

Vodka, Bourbon, Rum, Scotch, Gin

WINE SELECTION:

Angove Studio & Rhythm & Rhyme Collection (Pinot Grigio, Shiraz, Cabernet Sauvignon, Rosé, Moscato, Sparkling Wine)

BEERS (BOTTLED):

Corona, Carlton Dry, James Squire 150 Lashes, Peroni, Coopers Light, Heineken Zero

NON-ALCOHOLIC BEVERAGES:

Assorted soft drinks, orange juice, sparkling & still water

NO BAR PACKAGES FOR AGES 18TH-21ST BIRTHDAYS





CONSUMPTION BAR

BEVERAGE PRICE LIST

WHITE WINE

- St Augustus Pinot Grigio – \$8.00 per glass/\$40 per bottle
- Two Truths Sauvignon Blanc – \$8.00 per glass/\$40 per bottle
- Manyara Sauvignon Blanc – \$9.00 per glass/\$45 per bottle

RED WINE

- Two Truths Cabernet Sauvignon – \$8.00 per glass/\$40 per bottle
- Two Truths Shiraz – \$8.00 per glass/\$40 per bottle
- Two Truths Rose – \$8.00 per glass/\$40 per bottle
- Uppercut Shiraz – \$9.00 per glass/\$45 per bottle

SPARKLING WINE

- Saint-Louis Brut, France – \$8.00 per glass/\$40 per bottle
- Aurelia Chardonnay Pinot Noir – \$9.00 per glass/\$45 per bottle

BEER

- Cascade Premium Light – \$5 per bottle
- Furphys refreshing ale – \$8 per bottle
 - Pure Blonde – \$8 per bottle
 - Sydney Lager – \$10 per bottle
- Kosciusko Pale Ale – \$10 per bottle
- Corona – \$10 per bottle

HOUSE SPIRITS

- Vodka – \$8 per glass
- Bourbon – \$8 per glass
- Scotch – \$8 per glass
- Bundaberg Rum – \$8 per glass
- Bacardi – \$8 per glass
- Gin – \$8 per glass
- Lemon, Lime, Bitters – \$6 per glass

TOP SHELF SPIRITS

- Baileys – \$9 per glass
- Malibu – \$9 per glass
- Jack Daniels – \$9 per glass
- Sambuca – \$9 per glass
- Tequila – \$9 per glass
- Southern Comfort – \$9 per glass
- Midori – \$9 per glass
- Kahlua – \$9 per glass
- Shots – \$9 per glass
- Red Bull and Vodka \$15 per glass
- Cocktails available on request

SOFT DRINK – \$4 PER GLASS

- (Pepsi, Pepsi Max, Lemonade, Lemon Squash)
- Soft Drink Jug – \$16 per jug
- Juice – \$4 per glass
- Red Bull – \$6 per can
- Bottled Water – \$4 per bottle

NO BAR PACKAGES FOR AGES 18TH-21ST BIRTHDAYS

PRICES ARE SUBJECT TO CHANGE - BAR STAFF FEES APPLY \$350/STAFF ONE STAFF PER 50 PASSENGERS

