



VESSEL HIRE

APRIL - OCTOBER	\$1,300
NOVEMBER - MARCH 4 hours Minimum	\$1,500
DECEMBER 4 hours Minimum	\$1,550

PUBLIC HOLIDAYS

CHRISTMAS DAY, BOXING DAY, NEW YEARS DAY & AUSTRALIA DAY

\$1,950 per hour

(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

NYE PACKAGE

NYE - BYO CHARTER

\$47,500

(6:00pm to 1:00am, 7 hours)

NYE - ALL INCLUSIVE

\$52,950

(6:00pm to 1:00am, 7 hours)

All-inclusive food and beverage package
Rates are based on 36 guests.

ADDITIONAL PRICING

BYO CHARTER		BYO DJ	\$100
BYO beverage charters are by application only in December. No BYO BYO beverages for Bucks parties		We supply speakers, cabling and a table	
PRE-ACCESS			
for drop-off of food, beverages, equipment, and decorations			
BYO FOOD	10 per person	CHARTERS W/ BEVERAGE PACKAGE	\$100
<i>Includes use of cooking facilities & equipment</i>	<i>minimum \$250</i>		
BYO BEVERAGE	\$20 per person	BYO CHARTERS	\$200
<i>includes ice and glassware and cool storage</i>			
WHARF FEES	\$50 per touch	POST-ACCESS	\$100
		<i>for items left on-board</i>	
STAFFING		LILYPAD	FOC
WAITSTAFF	\$300	SUP BOARD	\$60 each
<i>+75each per hour thereafter</i>	<i>4 hour hire</i>		
1 - 9 GUESTS	1 STAFF	SPLASH POND	\$200
10 - 20 GUESTS	2 STAFF	BRIG EAGLE TENDER (5PAX)	\$1,150
21 - 36 GUESTS	3 STAFF	SLIPPERS (PRE ORDER)	\$4 per person





TERMS & CONDITIONS

Minimum order of 10 pax. Custom menus for smaller groups on application.

∞

For orders less than 20 pax a delivery surcharge of \$100 applies (excluding Fine Dining Menu)

∞

Platters or grazing tables, ordered without a Canapé or Buffet menu, require a minimum spend of \$1000 and incur a delivery fee of \$150.

∞

Public holiday surcharge of 25% applies on all catering orders except for Christmas Day and New Years Day where custom menus are required.

∞

A \$400 Chef Fee (based on a 4-hour charter +\$85 for additional hours) applies to the Fine Dining Menu only.

Dietaries abbreviations:

GF – Gluten free, DF – Dairy free, V – Vegetarian, VG - Vegan





CANAPE MENU

CANAPE 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

CANAPE 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

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 butterLamb 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)
- Smoked almond frittata, kale, broccoli & Woodside goats curd (GF, V)
- Caramelised onion, Gorgonzola tartlet, truffle oil (V)

SUBSTITUTIONSSUBSTANTIAL ADD-ON OPTIONS - \$15 EACH

- Egyptian spiced chicken tagine, couscous, almond & apricots (GF)
- Veal shavings, creamy porcini mushroom sauce, saffron spaetzle (GF option)
- Mediterranean chicken & macaroni salad with celery, capsicum, heirloom tomatoes,olives and fine herbs
- Szechuan prawn & soba noodle salad, cucumber, peas & black vinegar dressing (GF)
- Portuguese chicken slider, chilli, ginger, Habanero pepper mayo

DESSERTS - \$7.50 EACH

- Chai latte crème brûlée (GF)
- Chocolate espresso tart
- Ruby opera cake
- Caramel chocolate cookie
- Assorted Macarons (GF)





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 MENU

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

Cheese, charcuterie & antipasto, 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.

SEAFOOD STATION - \$65 PP

Moreton bay bugs, crème fraiche tarragon mayonnaise (GF)
Harvey Bay scallops (GF)
Sashimi: Tasmanian salmon, Yellowfin tuna, king fish (DF, GF)
Mexican style roasted split prawns (DF, GF)
Pacific oysters, finger lime mignonette (DF, GF)
Smoked salmon, avocado cream, pickled onions, finger lime (DF, GF)
Lemons/limes, cocktail cucumbers, Salmon caviar, cocktail sauce
Sonoma sourdough, Pepe Saya butter

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FINE DINING MENU

A \$400 chef fee applies to the Fine Dining Menu

based on a 4-hour charter +\$85 for additional hours

FINE DINING - \$160 PER PERSON

CANAPES

Seared 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)

ENTRÉE

Please select one

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)

MAIN

Please select one

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)

DESSERTS

Please select one

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 | \$34

MAIN (SELECT 1)

- Chicken schnitzel, Napolitano sauce & tasty cheese, seasonal vegetables
- Spaghetti Bolognese
- Baked macaroni & cheese, 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, 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

COCKTAIL ADD-ONS

WITH A BEVERAGE PACKAGE | \$15 EACH
CONSUMPTION BAR OR BYO CHARTERS | \$20 EACH

Cocktail Menu:

- Margarita
- Aperol Spritz
- Mojito
- Espresso martini
- Paloma
- Moscow Mule
- Tequila Sunrise

Soft drinks and water included in all packages.

**Champagne & wine selections are subject to availability.*