



### VESSEL HIRE

#### NOVEMBER - MARCH

FRIDAY, SATURDAY & SUNDAY \$600 per hour

MONDAY - THURSDAY \$550 per hour

#### APRIL - OCTOBER

MONDAY - SUNDAY \$550 per hour

### SPECIAL EVENTS

NEW YEARS EVE 2026 \$18,500

- 5.30pm - 12.30am
- Includes Wharf Fee, BYO Fee and Ice

VIVID SYDNEY \$1,500

- 2-hour booking
- Please check in for schedule

AUSTRALIA DAY \$720 per hour

BOXING DAY \$720 per hour

CHRISTMAS DAY \$850 per hour

ALL OTHER PUBLIC HOLIDAYS \$700 per hour

BUCKS PARTY  
*No later than 2:00pm start*

ADDITIONAL STAFF CREW MEMBER \$300  
*must be booked*

### ADDITIONAL DAY PRICING

PRE ACCESS (30 MINS) \$185

ICE \$9 per bag

PUBLIC HOLIDAY SURCHARGE 20% CATERING

AMENITIES FEE \$150

- Eskies, Cool storage, Plates, cutlery, rubbish removal, cups, napkins, and lily pad

WHARF FEES \$50 per touch





## CATERING MENU

### SIP & GRILL - \$59.00PH

*Minimum of 10 guests*

- Gourmet Sausages (Vegetarian option available)
- Chicken Skewers
  - Greek Salad
  - Pasta Salad
  - Cheese & Charcuterie Platter from our add On's menu
  - Fresh Bread Rolls
  - Tomato and BBQ Sauce

### BOAT BURGERS – \$29.50PH

*Minimum of 10 guests*

- Wagyu Beef burger patties (vegie option available)
- Salad dressings including, lettuce, tomato, beetroot, cheese, pineapple)
  - Onion
  - Burger Sauce
  - Gourmet burger buns
  - Chips and dip to begin

### SIP AND SEAFOOD – \$90.00PH

*Minimum of 10 guests*

- Fresh Prawns
- Sydney Rock Oysters
  - Cured Salmon
  - Grilled Calamari
  - Lemon
  - Seafood sauce and Mignonette

### MEDITERRANEAN SAIL - \$45.00PH

*Minimum of 10 guests*

- Chicken & Lamb Souvlaki
- Pita Bread
  - Greek Salad
  - Tsuzuki and Garlic Sauce
  - Focaccia and Hummus Dip to begin

### SIP AND SIZZLE - \$16.00PH

*Minimum of 10 guests*

- Beef sausages
- Sliced onion
  - Bread Rolls
  - Tomato and BBQ sauce

ALL DIETARY REQUIREMENTS CAN BE CATERED FOR WITH ADVANCE NOTICE





## PLATTERS MENU

SERVING UP TO 10 GUESTS EACH

### CHEESE AND CHARCUTERIE PLATTER - \$150.00

Cheeses, Water Crackers, Fruit Crackers, Strawberries, Dried Apricot, Beetroot Dip, Sliced ham, and Salami.

### ARTISAN CHEESE PLATTER (VEGETARIAN) - \$140.00

Selection of Cheeses, Fruit Crackers, Water Crackers, Nuts, Berries, Hummus, Olive Dip and Cooked Capsicum

### ITALIAN ANTIPASTO PLATTER - \$170.00

Sliced Ham, Salami, Bocconcini, Cucumber, Olives, Cherry tomato, Fruit Jam, Prosciutto, Water Crackers, Sliced Cheese

### FRUIT PLATTER - \$95.00

Fresh Seasonal Fruit

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