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## FOOD PACKAGES

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### Nibbles Platters - \$7 per person

Cheeses, cabanossi, salami, dips, crackers and crisps

### Antipasto Platters - \$10 per person

Cheeses, cabanossi, tasty sticks, salami, dips, marinated mixed olives, semidried tomatoes, stuffed pepper bells, artichokes, char grilled eggplant, crackers and crisps

### Sausage Sizzle - \$15 per person

Traditional Beef Sausages  
Tossed Garden Salad  
Barbequed Onions  
Fresh Bread Rolls and Selection of Sauces

### Aussie BBQ - \$25 per person

Minute Rump Steaks  
Sweet Chilli Chicken Tenders  
Traditional Beef Sausages  
Tossed Garden Salad  
Classic Potato Salad  
Fresh Bread Rolls  
Selection of Sauces and Condiments

### Cruising Buffet - \$35 per person

Barbecued Free Range Chicken  
Fresh Ham Off the Bone  
Platters of Fresh Tiger Prawns  
Tossed Garden Salad  
Classic Potato Salad  
Fresh Bread Rolls  
Selection of Sauces and Condiments  
Seasonal Fruit Platter

### Seafood BBQ Buffet - \$60 per person

Barbecued Salmon Steaks with Hollandaise Sauce  
Platters of Fresh Tiger Prawns  
Sydney Rock Oysters  
Classic Potato Salad  
Tossed Garden Salad  
Fresh Bread Rolls  
Selection of Sauces and Condiments  
Seasonal Fruit Platter

### Dessert - \$5 per person

Selection of Cakes or Seasonal Fruit Platter

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## DRINK PACKAGES *\* Shots not permitted*

Premium Bar	\$12 pp/ph	Premium beers, bottled wines, juices and soft drinks
Spirits Bar	\$15 pp/ph	Premium Bar package plus house spirits
Non-Alcoholic Bar	\$5 pp/ph	OJ, Lemonade, Coke, Mineral Water (excl. energy drinks)

### BOTTLE WINES

- Sparkling Wine
- Sauvignon Blanc & Chardonnay
- Cabernet Sauvignon & Shiraz

### PREMIUM BEERS

- Corona with fresh limes
- Peroni Nastro Azzurro

### SPIRITS

- Scotch & Bourbon
- Vodka & Gin
- Rum

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## CONSUMPTION BAR *\* Shots not permitted*

\$500 pre-paid bar tab (minimum) (Balance returned post cruise)	\$200 (1 staff – up to 4 hours) \$50 per extra hour
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## BYO FOOD & BEVERAGE *\* No BYO charters on Saturday's in November and December*

BYO Surcharge – applies to all BYO cruises:	\$200 (1 staff included - up to 4 hours) \$50 per extra hour
Charters 40 guests and over:	\$200 (1 additional staff - up to 4 hours) \$50 per extra hour

\* Includes BBQ usage, eskies and rubbish removal. Guests to provide own plates, cups, cutlery and ice.

\* Self-catered charters must have a substantial amount of food to abide by RSA regulations. \*Shots not permitted

\* Crew will cook the BBQ. Ice available at \$8 per bag upon request.

\* All belongings and left over catering must be removed upon disembarking unless pre-arranged with the Captain.

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## VESSEL PRE-ACCESS

PRE-LOADING: \$100	Crew will collect catering from Elliott Street Wharf, Balmain at an agreed time, transfer and load ready for charter on behalf of the client. Availability is dependent on the vessel's schedule.
PRE-ACCESS: \$50	Arrangements can be made for the vessel to meet 15 minutes prior to the scheduled pick up at an agreed wharf for decorating and loading entertainment equipment. Decorations are the responsibility of the client and are to be easy to install and be completely removed at the end of the cruise ensuring no damage. No tinsel or confetti.
POST CRUISE: \$50	Any items or belongings left behind after the cruise can be collected at an agreed time.

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