

## Corporate packages

### Package price

<b>Package 1</b>	Cocktail style event
<b>Package 2</b>	standing / casual buffet event
<b>Package 3</b>	Formal seated event
<b>Package 4</b>	BYO catering event

## Package 1 \$3850

Includes

3 hour – Private hire  
Selection of canapés served  
Premium beverages for the duration of the cruise

### Up to 30 guests

Additional - over 30 guests // \$75 per person (up to 100 guests)

### Menu

Tomato and basil bruschetta (v)  
Gourmet Meat and Chicken Pies  
Selection of Japanese Sushi Rolls (v)  
Beef koftas w cucumber Tatziki  
Mini spring rolls with sweet chilli (v)  
Thai Fish Cakes served with Sweet chill

### Beverage package

White Wine	Wolf Blass Eaglehawk Sauvignon Blanc
Red Wine	Wolf Blass Eaglehawk Cab Sauv
Sparkling Wine	Wolf Blass Eaglehawk Cuvee
Beer	Corona, Toohies Dry, Cascade Light
Non Alcoholic	Coca-Cola, Soft drinks, fresh juice

## Package 2 \$4000

### Includes

3 hour – Private hire (boarding time included)  
Selection of canapés served first hour of cruise  
Standing Buffet menu served – non-seated event  
Premium beverages for the duration of the cruise

### Up to 30 guests

**Additional - over 30 guests // \$85 per person (up to 100 guests)**

### Menu

#### Canapés

Mini spring rolls with sweet chilli (v)

Gourmet Meat and Chicken Pies

#### Main Buffet

Roast BBQ Chicken pieces

Gourmet smoked Ham with Assorted condiments

Classic Potato Salad with Bacon, Eggs and Shallots

Pasta Salad with Feta, Tomato, Kalamata Olives

Traditional Green Tossed Salad, with a Balsamic Vinaigrette

Selection of fresh Baked breads

### Beverage package

White Wine                      Wolf Blass Eaglehawk Sauvignon Blanc

Red Wine                         Wolf Blass Eaglehawk Cab Sauv

Sparkling Wine                 Wolf Blass Eaglehawk Cuvee

Beer                                Corona, Toohies Dry, Cascade Light

Non Alcoholic                  Coca-Cola, Soft drinks, fresh juice

# Package 3 \$4500

## Includes

3 hour – Private hire (boarding time included)  
Selection of canapés served first hour of cruise  
Buffet menu served - seated at tables with waiter service  
Premium beverages for the duration of the cruise

## Up to 30 guests

**Additional - over 30 guests // \$100 per person (maximum 45 guests)**

## Menu

### Canapés

Selection of Japanese Sushi Rolls (v)  
Thai Fish Cakes served with Sweet chill  
Mini spring rolls with sweet chilli (v)

### Mains

Chilled Prawns, Fresh lemon and Mary Rose Mayonnaise  
Half shell New Zealand Mussels  
Gourmet smoked Ham with Assorted condiments  
Traditional Caesar salad with crispy croutons  
Pasta Salad with Feta, Tomato, Kalamata Olives  
Classic Potato Salad with Bacon, Eggs and Shallots  
Selection of fresh Baked breads

### Desserts

Fresh Seasonal Fruit Platters

## Beverage package

White Wine	Wolf Blass Eaglehawk Sauvignon Blanc
Red Wine	Wolf Blass Eaglehawk Cab Sauv
Sparkling Wine	Wolf Blass Eaglehawk Cuvee
Beer	Corona, Toohies Dry, Cascade Light
Non Alcoholic	Coca-Cola, Soft drinks, fresh juice

# Package 4 \$3000

Available Sunday to Thursday only

Includes

3 hour – Private hire (boarding time included)

3 items - Light canapé menu

Use of cash bar/bar tab

Use of vessels Soundsystem – Bluetooth compatible

Up to 70 people only

Menu

Beef pies

Spring rolls

Mini bruschetta

BYO food catering permitted

No use of galley

Client BYO catering to consist only of pre-platter finger foods only

Beverage option

Individual purchase or Bar TAB

(Payable on board via Cash bar only)