



BELLE

Australia's Finest Luxury Superyacht Charter Experience

Sydney | Whitsundays | Beyond

BELLE

Discover a World of Difference

Welcome to the home of Australia's finest luxury superyacht, BELLE. Crafted by the globally renowned Dutch shipyard Moonen, this European award-winning designer 98ft yacht offers guests an extraordinary and glamorous charter experience. From the world-famous Sydney Harbour and beautiful Pittwater to the exquisite and tranquil waters of the Whitsundays and beyond, BELLE is the perfect superyacht charter experience for your next romantic getaway, family retreat, or corporate event.







BELLE

Explore the Beautiful Australian East Coast and Beyond

BELLE is available for charter in some of Australia's most beautiful and iconic destinations along the East Coast, from Sydney to the Whitsundays and beyond on request. Each destination offers guests a unique and memorable experience, where every moment is elevated, and every need is anticipated.





BELLE

Every Moment Tailored Exclusively for You

Aboard BELLE, you'll be pampered by a professional crew of up to five, dedicated to providing the highest level of service. From culinary experiences to personalised itineraries, the crew is committed to making your BELLE Charter experience truly exceptional. Whether you need assistance with water sports, want to explore hidden coves and pristine beaches, or simply wish to relax and unwind, the crew will cater to your every need.





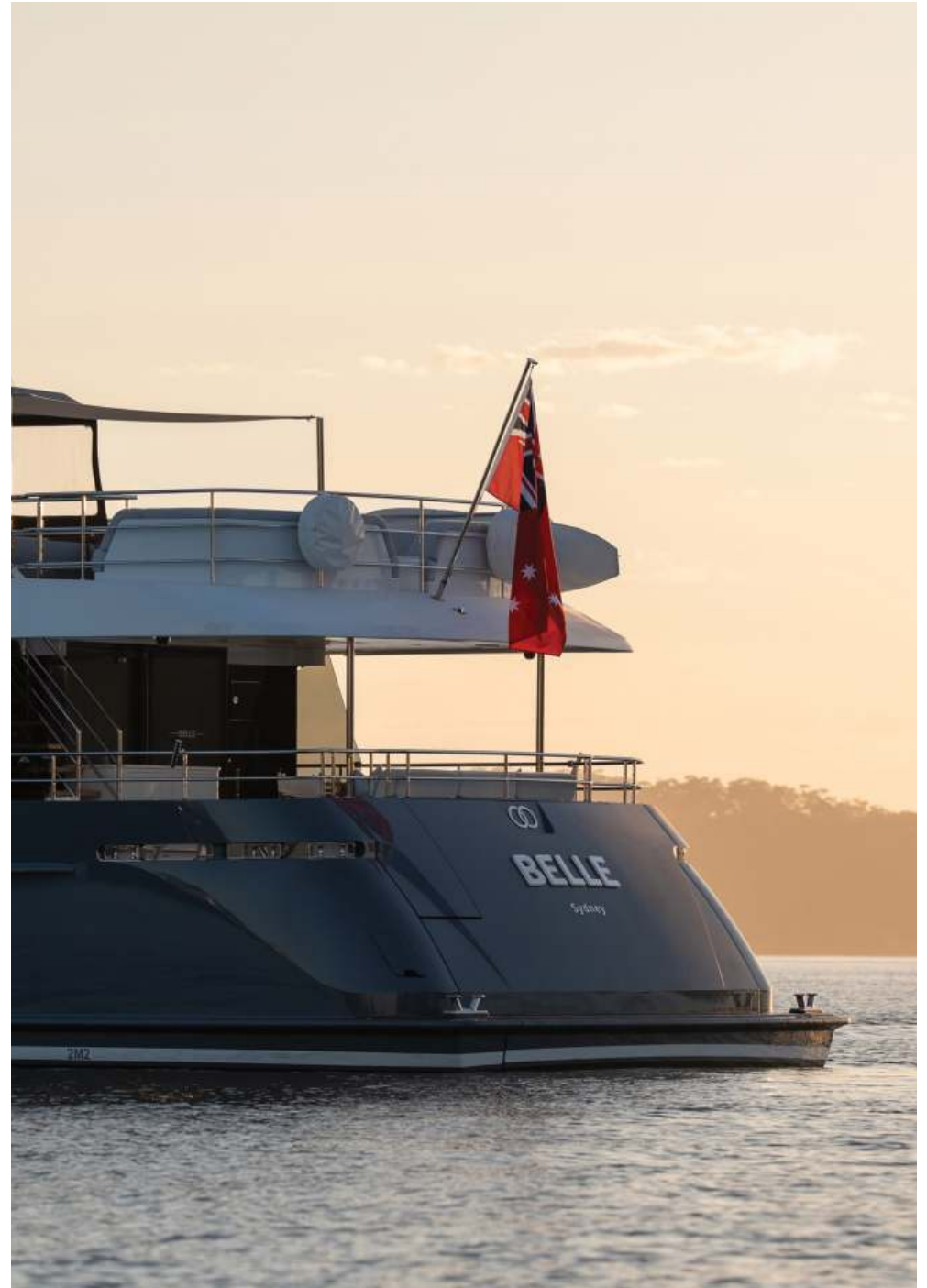
BELLE

Discover the Quiet Luxury Aboard Belle

From the moment you step aboard, you're embraced by refined interiors and expansive outdoor living areas that evoke the effortless beauty of sea and sky. Combining legendary service, marvels of innovation, and eco-conscious exploration, this is the quiet luxury of BELLE.

Perfect for a luxury escape or a private celebration. BELLE welcomes up to ten overnight guests in four meticulously appointed suites, each featuring spa-inspired bathrooms and bespoke amenities. For special occasions, her versatile salons and outdoor spaces accommodate up to 36 guests in style and in state-of-art comfort.

Designed for discerning guests, BELLE features a seamless fusion of contemporary elegance and timeless sophistication. Boasting four beautifully appointed cabins, with a full-beam master stateroom featuring panoramic views located on the main deck and on the lower deck, is the private sanctuary of the full-beam midship VIP stateroom and the two twin guest cabins, both with private en-suite and meticulously designed for tranquil repose.



















BELLE

An Oasis for the Finest Outdoor Experiences

One of the highlights of BELLE is its expansive outdoor spaces. The aft deck offers a spacious dining area, perfect for al fresco or casual dining with family and friends. The sun deck is an idyllic oasis of relaxation, featuring a Teppanyaki hotplate and charcoal grill, a generous dining area, sun lounges, and a beautifully appointed bar. Whether you're soaking up the sun, enjoying a cocktail, or simply admiring the stunning views, the outdoor areas of BELLE provide the perfect setting for every occasion.

For those who seek adventure and love water sports, BELLE is equipped with a variety of water toys, including stand-up paddle boards, an inflatable pool, Lily Pad and assorted toys, iAqua sea scooter, and snorkelling gear. This luxury superyacht also features a spacious swim platform, making it easy to access the water for a refreshing swim or to launch the water toys.













BELLE

Leading the Way in Performance, Efficiency and Sustainability

BELLE is proudly the only superyacht in Australia powered by renewable diesel. This innovative fuel, derived from sustainable sources, burns cleaner than traditional diesel and substantially lowers greenhouse gas emissions by up to 90%, while also minimising BELLE'S impact on the environment.

By choosing renewable diesel, we're not only enhancing the performance of BELLE, we are also contributing to a cleaner, more sustainable marine environment and yachting experience.

BELLE is equipped with twin Caterpillar engines, reaching a top speed of 13 knots and a comfortable cruise speed of 11 knots. Built on a steel hull with aluminium superstructure, she features an advanced stabilisation system, ensuring safe and comfortable long-range blue-water cruising. BELLE's impressive range of 3,300 nautical miles makes her ideal for guests seeking to explore remote, exotic destinations effortlessly and efficiently in style.

Most remarkable is her close-to-silent cruising, which enchants guests and distinguishes BELLE from other superyachts in charter. Whether at anchor or underway, BELLE glides through the water with scarcely a purr, so the only sounds you'll hear on board are the lapping of the tide and calls of seabirds.



Day Charter Experience Rates

Hourly Charter Rate

0-36 guests

\$2950 / hr

Minimum 6 hours (QLD)

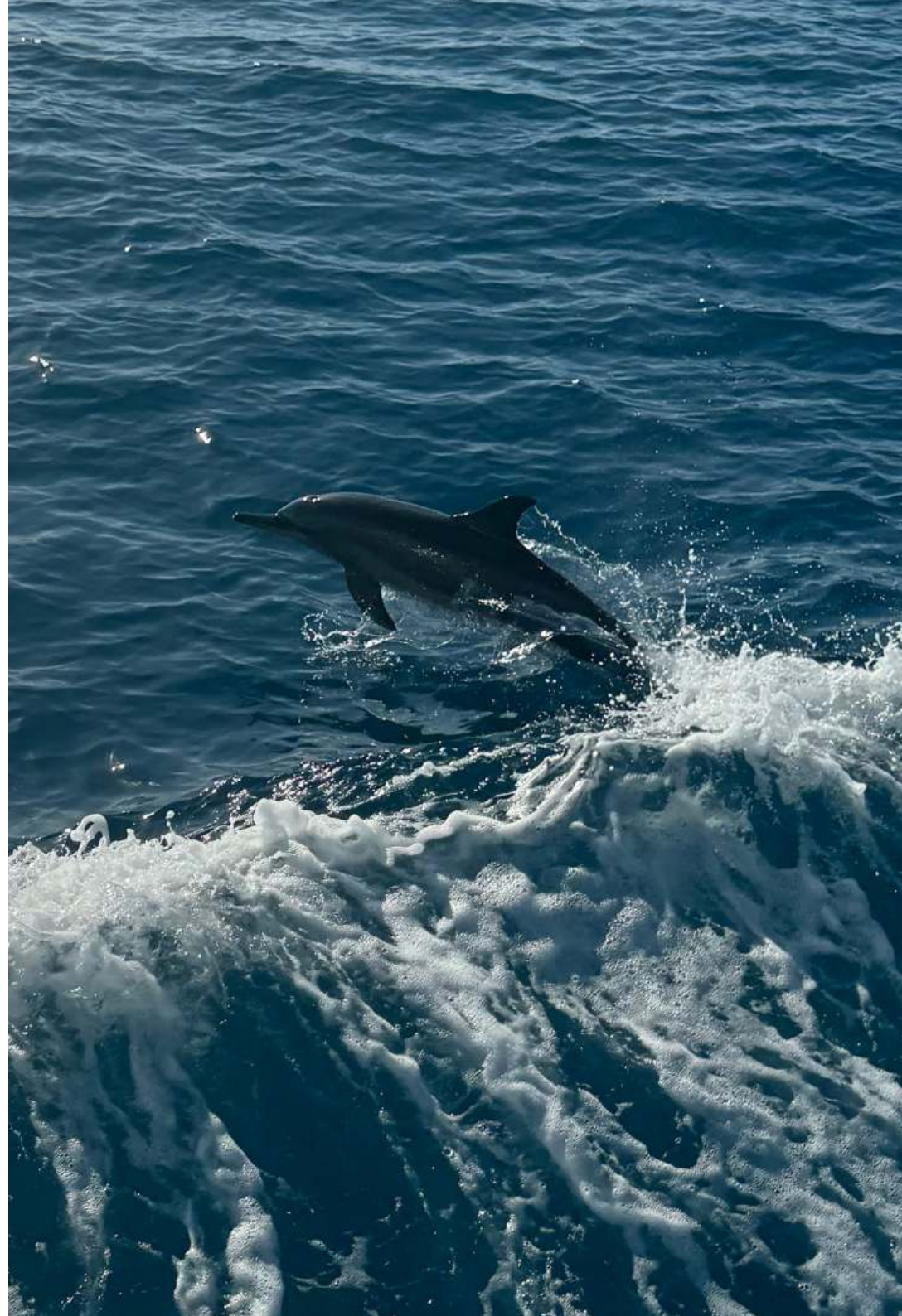
Minimum 4 hours (NSW)

Includes

Vessel hire, GST, fuel, marine crew

Excludes

Catering, beverages, wharf fees, wait staff, chef fees, lifeguard fees.



BELLE

Day Charter Experience Rates

Wait staff

1 Wait staff is required for every 10 guests
\$400 per 4 hours
\$100 per hour for each additional hour

Wharf fees

\$50 Per wharf visit

Available wharfs

Casino Wharf
King Street
Aquarium
Eastern Pontoon
Double Bay Ferry Wharf
Mosman Bay Ferry Wharf
Pyrmont Bay (End of Harris St)

Wharf fees may apply outside of Sydney POA

Surcharges

Surcharges apply for public holidays and special events.

Public holiday surcharges: 25% on yacht hire, food and beverage packages, 100% on chef, lifeguard and wait staff fees.

Special events include: Australia Day, Boxing Day, Christmas Day, New Years Eve and New Years Day.

All prices for special events are POA

*Conditions apply, all food must be pre plattered ready to serve if any food requires heating or preparing a chef fee will apply.





Catering

Starting from \$79pp

Canapé dining

Silver canapé package \$79pp

Gold canapé package \$95pp

Platinum canapé package \$120pp

Buffet dining

Gold buffet package \$145pp

Platinum buffet package \$165pp

Fine dining

Fine dining \$180pp

BYO catering \$750 flat fee*

Chef fees

\$500 for 4 hours

\$120 per hour for each additional hour

Beverages

Silver package \$80pp

Gold package \$130pp

Pricing based on 4 hours

Beverage selection subject to availability

BYO beverages \$25pp

Swimming

All in-water activities require a lifeguard to be employed for safety at the charterers expense.

Anyone who wishes to participate in any water activities will not be permitted to consume any alcohol.

\$450 For a 4 hour charter

\$100 Per additional hour

Term Charter Experience Rates

Up to 8 guests

1 night \$22,500 + 10% GST + 30% APA

2 nights \$38,000 + 10% GST + 30% APA

3 nights \$49,500 + 10% GST + 30% APA

4 nights \$66,000 + 10% GST + 30% APA

5 nights \$82,500 + 10% GST + 30% APA

6 nights \$90,000 + 10% GST + 30% APA

7 nights \$99,000 + 10% GST + 30% APA

Agency commission on yacht hire only and is subject
to charter broker agreement.



BELLE

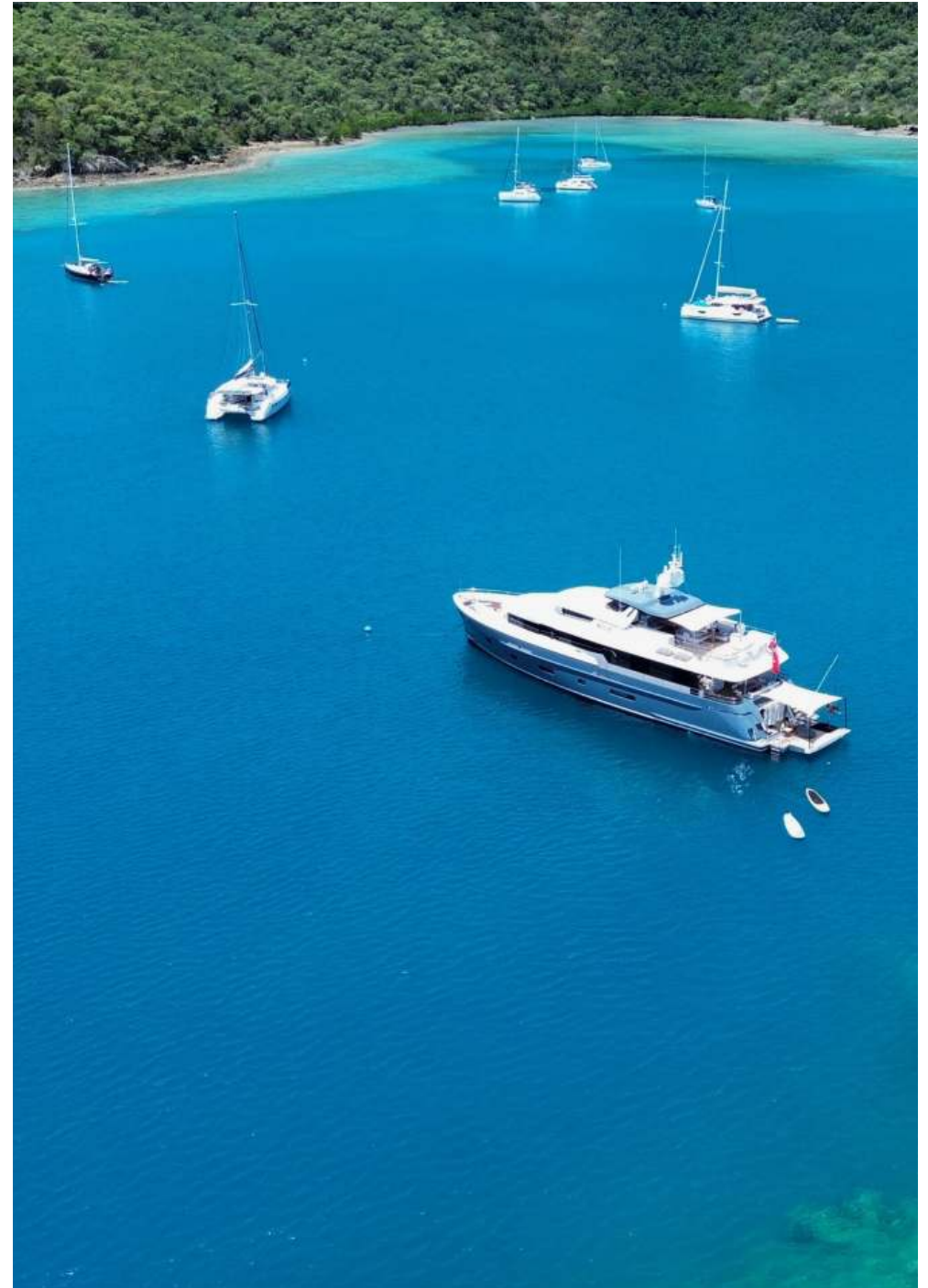
Term Charter Experience Rates

APA

30% APA (advanced provisioning allowance) covers the cost of the following and any funds not spent are refunded at the end of the charter.

APA covers

- All provisions provided based on client preference sheets.
- All beverages and alcohol provided based on client preference sheets.
- Fuel consumed during duration of charter as specified on charter agreement.
- Some itineraries may incur a relocation fee and will be POA.
- All shore-based activities.
- Special requests made by the charterer which are not supplied by the yacht as per the charter agreement.
- Additional guests for day or evening events.
- Speciality water sports not provided by yacht.





BELLE

Specifications

Vessel Specifications

Length: 29.9 m / 98 ft

Builder: Moonen Yachts, Netherlands

Model: No. 198 Moonen Matica

Year: 2016

Refit: 2023

Beam: 7 m / 23 ft

Draft: 2 m / 6'7 ft

Gross tonnage: 200GT

Cruising speed: 11 knots

Maximum speed: 13 knots

Design: Naval: Diana Yacht Design B.V.

Interior - Adam Lay Studio

Exterior - Rene van der Velden

Engines: 600 HP, Twin, 2016, C18 ACERT
DITA, CAT

Water Sports - Term Charter

Lilypad, flight board, iAqua, Snorkelling
Equipment, Waterskis, Wakeboard, SUPs.
Availability subject to location

Water Sports - Day Charter

Lilypad & 2 x SUPS included in 4 hour
yacht hire

Aquabana ocean pool - \$1000 min
4 hour charter

Lifeguard fees apply

Capacity

Cruising capacity: 36 guests

Overnight Capacity: 8 recommended,
10 maximum

Crew: 5, plus wait staff for events

Cabin Layout

4 guest suites, including 1 master stateroom,

1 VIP stateroom & 2 twin cabins

Locations

November - May: Sydney / Pittwater*

August - October: Whitsundays*

Late October - Late November - FNQ* ,
Magnetic Island, Lizard Island Cairns,
Port Douglas

*relocation fees apply, POA



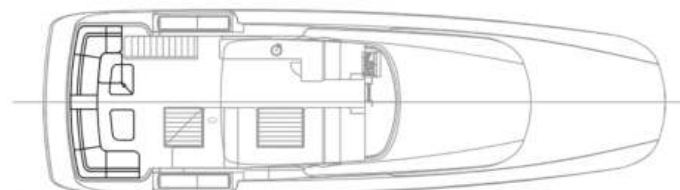


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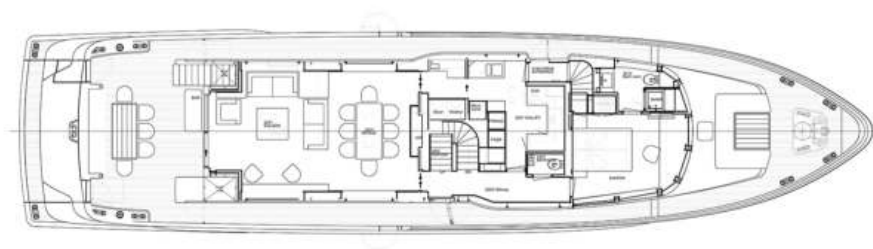
Deck Layout



Sun Deck



Main Deck



Lower Deck





Terms and Conditions of Charter

Charter capacity

1. The maximum number of guests permitted to board the vessel for the charter can be found on the balance invoice. Requests for additional guest numbers may be made in writing and need to be approved 48 hours prior to the charter commencing.
2. No additional guests will be able to board the vessel on the day of the charter.
3. Refunds will not be given for no-shows or latecomers.

Access to the yacht

4. The Charterer and their guests may only board the vessel at the time their booking is scheduled to commence. Access prior to this time (e.g. for event setup) must be approved in writing by Belle least 48 hours prior to the Charter commencing.
5. The Charterer and their guests shall vacate the vessel by the agreed time set out on the balance invoice. Specific arrangements to extend must be confirmed by the Captain of the vessel. Any extension of time or failure to vacate the premises at the agreed time shall incur an additional fee (based on the hourly rate for vessel hire and hourly staff charges).
6. Full access to the yacht including lower deck cabins will be managed on a case-by-case basis and should be discussed with the Charter Manager at least 24 hours prior to the charter commencing. Belle reserves the right to close any areas off in order to protect the vessel.

Guest conduct and safety

7. The Head Charterer is responsible for the behaviour, security and safety of themselves, their guests and any associated contractors whilst they are onboard the vessel.
8. The Head Charterer shall observe and comply with all instructions given by Belle crew and with the provisions of the Charter Agreement.
9. Nudity, strippers and topless waiters are not permitted as part of any charter onboard Belle.
10. It is prohibited for any person to use, sell, purchase or be under the influence of any illegal substance onboard the vessel. Any guest found to be under the influence of an illegal substance will be immediately removed from the vessel.
11. Belle crew reserve the right to request the removal of any guest behaving in a dangerous, disorderly, argumentative, offensive, illegal or objectionable way.
12. The safety of our crew and guests is our first priority. If the behaviour of any charter guest threatens this safety, police will be notified and the charter will be immediately suspended.

Responsible Service of Alcohol

13. RSA regulations apply onboard Belle. Belle crew reserve the right to refuse service to anyone underage or overly intoxicated.
14. To ensure the safety of guests returning to dock the bar will be closed 30 minutes prior to disembarking.

Shoes

15. Belle has a strict no shoe policy on board. A welcome mat and chairs will be provided for guests embarking the yacht to remove their shoes. All guest's shoes will be stowed safely on board during the charter.

Toilets, Showers, Cabins

16. Belle has bathrooms designated for day charter guest use. These will be made clear in the safety briefing. Other guest areas and bathrooms will be unavailable to use.
17. Showers are not available to use at any time, there is a freshwater shower located on the exterior for any guest wanting to rinse off after swimming.
18. Guests need to ensure that no sanitary items or any other non-biodegradable waste are flushed down the toilets. Bins are provided and the cost to repair any blockages will be taken from the event bond.

Catering

20. Food is not to be taken into the lower deck area. Consumption of food will be limited to the main guest areas of the yacht.
21. Menus contain allergens and are prepared in kitchens that handle nuts, shellfish, gluten and eggs. Whilst all reasonable efforts are taken to accommodate guest dietary needs, Belle cannot guarantee that food will be allergy free. Any dietary requirements are required to be ordered and confirmed prior to the event.

Music

22. Belle's music system will be available during charters. Volume and control will be managed by the yachts crew and any DJ equipment or sound systems must be discussed with the captain prior to commencement. If you would like your music to be played, please create a public Spotify playlist in advance so the crew can download and play for you on the day.

Terms and Conditions of Charter

Smoking

23. Smoking / vaping is only permitted on the aft swim platform area and only while the yacht is at anchor.

Swimming

24. All in-water activities are to be confirmed at the time of booking the charter. Lifeguards need to be employed for safety at the charterers expense. Anyone who wishes to participate in any water activities will not be permitted to consume any alcohol.
25. Guests are to supply their own towels and no more than 20 guests are allowed in the water at any one time.

Water Taxis

26. Any water taxi embarking / disembarking must first be noted to the captain on board. Water taxis are to be arranged at the charterer's own expense.

Media

27. Belle Charters may feature media collected from the client's events on our social media channels and website. This may include posting images, testimonials, videos and audio. It is the responsibility of the lead charterer to inform guests of this provision.

Cancellation Policy

28. Cancellation more than 30 days prior: Provided we are successful in re-booking the vessel for your scheduled charter date and time, your deposit will be refunded less a \$500 administrative fee. If we are not able to re-book the vessel, the deposit is non-refundable.
29. Cancellation between 30-10 days prior: Deposit is non-refundable.
30. Cancellation less than 10 days prior: Full payment is due and payable with no monies refundable.
31. In the above circumstances, consideration will be given to food, staff and boat costs incurred due to cancellation.
32. Cancellations must be made in writing to Belle.
33. Belle reserves the right to cancel any booking and refund any deposit or payments made as a result of unforeseen circumstances; extreme weather conditions or accidents.

Payments

34. Full payment is required prior to boarding the vessel.

Additional charges

35. A \$5,000 security deposit is payable prior to boarding the vessel for your charter.
36. Any additional charges on the day of service are to be immediately deducted from the security deposit. This includes but is not limited to extensions of charter, additional guests, additional services, pay-on-consumption beverages, waiting time for embarking and disembarking at wharves, water taxis and any other additional charges notified by Belle.

Damage to Vessel

37. The Charterer shall notify Belle staff immediately on becoming aware of any damage or loss to the vessel, its facilities or equipment and of any injury to any person whatsoever during the charter.
38. The Charterer shall be responsible for the cost of making good any damage or loss caused to the vessel and its furniture, fittings and equipment arising out of and/or in the course of the Charterer's Charter.
39. If the amount to make good any damage or loss caused is greater than the amount of the security deposit, the Charterer will be forwarded an invoice for settlement within 7 days.

Charterers Liability

40. The Charterer is liable for themselves, their employees and any contractors whom they may engage in relation to the event and indemnifies Belle, all Belle employees and caterers against any claims, actions, losses, demands, damages and expenses for which Belle, its employees and caterers shall or may become liable or suffer in respect of damage to Belle's property or injury or death of persons arising out of any wilful, unlawful or negligent act or omission of the Charterer, its employees, agents or subcontractors in connection with this event.
41. It is the responsibility of the Charterer to obtain and keep current insurance against such liability during the term of this contract and ensure that all contractors under their direction are similarly insured.

Failure to comply with any of the above provisions will result in immediate suspension of the Charter without refund.

The crew of Belle would like to thank you in advance for respecting our terms & conditions, and look forward to welcoming you on board.

BELLE

Charter Catering and Beverage Experience Packages

Catering packages are subject to produce availability. All menu selections are due 14 days prior to charter, if no menu selections are made, the menu will be chef's choice. All dietary requirements can be catered for; these must be given in writing 10 days prior to charter. All catering packages incur a chef's fee of \$500 for 4-hour charters and \$100 per hour thereafter. Beverage offerings are subject to availability.





Breakfast Canapé Packages

Minimum 20 guests

only available between 8:00am-11:00am

Silver Brunch Package

\$50 pp

3 gold, 2 platinum choices

Gold Brunch Package

\$70 pp

5 gold, 3 platinum choices

Platinum Brunch Package

\$85 pp

6 gold, 4 platinum choices



Breakfast Canapé Choices

Gold Breakfast Canapés

Double smoked ham, parmesan & italian parsley tartlet

Banana bread, whipped passion fruit butter (v)

Roasted mushroom and parmesan tartlet (v)

Vegetable frittata, fresh herbs (v) (gf)

Freshly baked mini croissants (v)

Grilled halloumi, pine nut pesto (v) (gf)

Spinach & goats cheese flan (v)

Petite scones with jam and cream (v)

Fruit brochettes with seasonal fruit selection (v) (gf)

Mini beef sausage roll, smoked tomato chutney

Platinum Breakfast Canapés

Poached chicken & lemon zest finger sandwich

Honey yoghurt pot, granola, fresh berries (served in a glass) (v)(gf)

Chia coconut pudding, dried apricots, fresh banana & cocoa nibs (vegan, veg, gf)

Glazed triumph pear, chive ricotta, brioche (v)

Avocado cream, sourdough crouton, whipped fetta (v)

Smoked salmon, dill and crème fraîche finger sandwiches

Toasted ham and cheese croissants, tomato chutney

Mini bacon & egg sliders, smoked aioli



Canapé Experience Package

Minimum 20 guests

Silver Canapé Package

\$79 pp

8 canapés + 1 dessert

Gold Canapé Package

\$95 pp

8 canapés, 1 substantial, 1 dessert

Platinum Canapé Package

\$120 pp

9 canapés, 1 substantial, 2 dessert



Silver Canapé Experience Package

\$79 pp
8 canapés + 1 dessert

Canapés

Rosemary mushroom shortcrust tartlet, Parmigiano- Reggiano (v)

Arancini, saffron & mozzarella, chive aioli (v)

Vegetable spring rolls, sweet soy dipping sauce, sliced shallots (v)

Seared mbs 2+ flank steak, avocado wasabi cream, olive oil crostini

Pimento marinated prawn, burnt lime aioli (gf)

Handmade pork and prawn dim sim, chilli, lime & coriander dipping sauce

Yakitori chicken skewer, toasted sesame, spring onion, fresh lime (gf)

Beef slider, smoked aioli, aged cheddar, burger pickle

Dessert

Gelato selection, dipped in chocolate and served in a mini cone (v)



Gold Canapé Experience Package

\$95 pp

8 canapés, 1 substantial, 1 dessert

Canapés

Grilled field mushroom, caraway croute, parmesan whip (v)

Handmade sushi, pickled ginger, soy sauce (gf)

Pumpkin raviolo, sage burnt butter, shaved pecorino (v)

Nsw south coast oysters, spanish style dressing (gf)

Arancini, saffron & mozzarella, chive aioli (v)

Riverina beef sausage roll, spiced chutney

Beef slider, smoked aioli, aged cheddar, burger pickle

Beer battered flathead goujons, lilliput caper tartare, fennel fronds

Substantial

Chargrilled lemongrass chicken, crisp sliced vegetables, coriander
& ginger caramel dressing (gf)

Dessert

Chocolate fudge brownie with caramel



Platinum Canapé Experience Package

\$120 pp

9 canapés, 1 substantial, 2 dessert

Canapés

Tasmanian salmon tataki, seaweed wakame salad, ponzu dressing (gf)

Japanese style karaage chicken, togarashi aioli

Rosemary mushroom shortcrust tartlet, parmigiano- reggiano (v)

Nsw south coast oysters, spanish style vinaigrette (gf)

Roasted chicken and leek mini pies, house-made chutney

Arancini, saffron & mozzarella, chive aioli (v)

Freshly peeled market best prawn, zested lime aioli, tendrils (gf)

beef slider, smoked

Aioli, aged cheddar, burger pickle

Beer battered flathead goujons, lilliput caper tartare, fennel fronds

Substantial

Grilled Angus skirt steak, kohlrabi slaw, chimichurri (gf)

Dessert

Salted caramel popcorn tartlet, chocolate ganache (v)

Gelato selection, dipped in chocolate and served in a mini cone (v)



Buffet Experience Packages

Minimum 14 guests

Gold Buffet Package

\$145 pp

All our buffet packages include Sourdough bread rolls and butter
2 canapés, 7 mains, 2 desserts

Platinum Buffet Package

\$165 pp

All our buffet packages include Sourdough bread rolls and butter
3 canapés, 7 mains, 2 desserts





Gold Buffet Package

\$145 pp

2 canapés, 7 mains, 2 desserts
Sourdough bread rolls and butter

Canapés

Arancini, saffron & mozzarella, chive aioli (v)
Tartlet of spring peas, whipped honey ricotta, preserved lemon, hazelnuts (v)

Mains

Roasted and spiced pumpkin wedges mint and greek yoghurt dressing (v) (gf)
Wild rocket salad shaved pear, parmigiano-reggiano, reduced brown sugar balsamic (v) (gf)
Nsw south coast oysters pomegranate vinaigrette, lemon (gf)
Roasted cauliflower romesco sauce, pepita seeds, herb dressing (v) (gf)
Roasted chicken thigh confit garlic, sumac yoghurt (gf)
Baked tasmanian salmon fennel, orange segments, dill dressing (gf)
Individual field mushroom tart thyme, shaved parmesan (v)

Dessert

Boardwalk chocolate brownie, salted caramel (v)
Lemon curd tartlet, crisp raspberry meringue



Platinum Buffet Package

\$165 pp

3 canapés, 7 mains, 2 desserts
Sourdough bread rolls and butter

Canapés

NSW South Coast oysters, mignonette vinaigrette, rock salt (gf)

Arancini, saffron & mozzarella, chive aioli (v)

Tasmanian salmon tartare, compressed cucumber, lime crème fraiche (gf)

Mains

Tender stemmed broccolini salad orange, dukkha, lemon vinaigrette (v) (gf)

Crispy chat potatoes fresh rosemary, confit garlic (v) (gf)

Freshly peeled market best prawns classic cocktail sauce (gf)

Heirloom tomato salad chargrilled corn, smoked paprika dressing (v) (gf)

Sous vide, portuguese style chicken breast, grilled lime, yoghurt dressing (gf)

Pan seared new zealand snapper pine nut pesto, young basil (gf)

Grilled riverina beef flank lemon chermoula (gf)

Dessert

Salted caramel popcorn tartlet, chocolate ganache (v)

Gelato selection, dipped in chocolate and served in a mini cone (v)



Fine Dining Experience

\$180 pp

Minimum 10 guests | Maximum 20 guests
12 + guests surcharge of \$500

All plated packages include Sourdough bread rolls and butter

2 set canapés

Choice of 1 entrée, 1 main, 1 dessert



Fine Dining Experience Selections

Sourdough bread rolls and butter

Set Canapés

Arancini, saffron & mozzarella, chive aioli (v)

Freshly peeled market best prawn, zested lime aioli,
tendrill (gf)

Entrée

Forest mushroom tartlet (v)
cauliflower puree, herb oil

Canadian sea scallops (gf)
corn puree, crisp prosciutto, snow pea tendrill

Berkshire pork belly (gf)
pickled eschallots, chargrilled peach, red witlof

Prosciutto di Parma (gf)
fresh figs, chargrilled asparagus, goats curd, fried rosemary

Smoked kingfish crudo (gf)
orange gel, confit fennel, bronze fennel cress,
finger lime dressing

Riverina lamb back-strap
charred leek, celeriac puree, macadamia crumb, pomegranate

Spiced duck breast (gf)
beetroot fluid gel, golden beetroot, new season
asparagus, sorrel

Burrata (v) (gf)
grilled stone fruit, heirloom tomato, vanilla dressing, cress

Moreton Bay Bug (gf)
pepper caramel, grapefruit, fennel, chilli salt

Mains

Smoked Mullet (gf)
champagne sauce, roasted baby carrots, carrot chips

Riverina beef eye fillet (gf)
potato puree, roasted fennel, chargrilled greens, smoked
garlic & thyme butter, jus

Tasmanian salmon fillet (gf)
walnut crust, sautéed spinach, cauliflower puree, confit
lemon & honey vinaigrette

Free range chicken supreme (gf)
creamy pumpkin mash, roasted vegetables, seeds

Roast lamb backstrap (gf)
onion puree, fried polenta, grilled spring onion, herb jus

Grilled flank steak (gf)
parsnip cream, honey roasted endives, quinoa, fried parsley

pan fried chicken breast (gf)
blanched asparagus, cherry truss tomatoes, potato
fondant, grain mustard beurre noisette

Grilled thyme mushroom (v)
spiced cauliflower florets, fried saffron croquette, seasonal gre

Dessert

Deconstructed pavlova (v) (gf)
vanilla cream, summer fruit, macerated berries

Milk chocolate tart (v)
crème Chantilly, strawberry, mint, raspberry dust

Classic lemon meringue tartlet (v)
shortbread crumble, vanilla cream

Local & international cheese (v)
crackers, quince

Sticky date pudding (v)
gold leaf, butterscotch, pistachios





Food Stations Experience

Minimum 20 guests

Chef fees apply

Grazing Antipasto Station

\$48 pp

Grilled, marinated vegetables, freshly baked crusty bread, sliced salami, prosciutto, cured meats and olives all served on quality wooden boards and platters. A selection of local and international cheese, dried fruits, fruit paste and assorted crackers.

Seafood Ice Bar

\$60 pp

Assorted sushi, fresh prawns (2pp), Sydney Rock Oysters (1pp), Pacific oysters (1pp), dipping sauces served on crushed ice.

Upgraded Seafood Ice Bar

\$120 pp

Assorted sushi, Moreton bay bugs, seared scallops, cold smoked beechwood salmon, fresh prawns (2pp), Sydney Rock Oysters (1pp), Pacific oysters (1pp), dipping sauces served on crushed ice.

Oyster Shucking Station

\$25 pp

Fresh live assorted Sydney Rock and Pacific oysters shucked to order live in front of your guests, served with assorted dressings & sauces, fresh lemon and lime wedges.

Whole Baked Honey Leg Ham

\$650

Whole honey baked leg ham with various mustards, relishes and damper style bread rolls. Suitable for 36 guests with other food selections.

Dessert Station

\$40 pp

+ \$300 set up fee

Seasonal fruit brochettes, chocolate & salted caramel tarts, lemon curd tarts with crisp meringue and Boardwalk chocolate brownie with salted caramel.



Children's Menu

\$55 per child
up to 14 years only

Main Selection

Petite sausage rolls with BBQ sauce

Chicken strips, tomato sauce

Miniature ham and cheese quiche

Penne bolognaise

Dessert

Seasonal fruit skewers (v) (gf)

Additional Catering Experience Expenses

Chef fees

Canapé Dining

1 chef for 0-36 guests

\$500 for 4 hours

\$100 per hour for every additional hour

Buffet Dining

1 chef for 0-36 guests

\$500 for 4 hours

\$100 per hour for every additional hour

Fine Dining

1 chef for 12 guests

Alternate serve 1 chef per 10 guests

\$500 for 4 hours

\$100 per hour for every additional hour

20 guests max

Fine Dining Hire Surcharge

A additional charge of \$500 is payable for 10+ guests.

This price includes hire of the table, linen and chairs required

Maximum numbers 20

Public Holidays

Public Holiday Surcharge is 25% on food and 100% on chef fees

Dietary Requirements

All dietary requirements can be catered for just let us know
upon booking or 10 days prior to charter commencement





Beverage Experience Packages

Gold Package

\$130 pp

Prices based on 4 hour charter | \$32.50 pp per hour then after

Champagne

Louis Roederer Collection 243 NV, France

Rose

Chateau Miraval Cotes de Provence Rose 2021, France

White

Santa Margherita Pinot Grigio 2021, Italy

Oakridge Willowlake Chardonnay 2020, Australia

Red

Martinborough Vineyard Pinot Noir, NZ

Krondorf Old Salem Barossa Shiraz 2020, Australia

Beers

Peroni

Corona



Beverage Experience Packages

Silver Package

\$80 pp

Prices based on 4 hour charter | \$20.00 pp per hour then after

Sparkling

Ovata By Oakridge Yarra Valley Sparkling NV, Australia

Rose

Gerard Bertrand Cote des Roses Rose 2020, France

White

Bird in Hand Sauvignon Blanc 2023, Australia

Isabel Estate Pinot Gris 2022, NZ

Red

Cape Mentelle Trinders Shiraz Cabernet 2018, Australia

Beers

Peroni

Corona

