



Manta At Sea

Celebrate your special occasion on the harbour

There is no better place to celebrate than on the harbour. Be seduced at sea by our all inclusive boat events, including a selection of food and wine for up to three hours.

The ultimate VIP experience, our fully catered harbour tours are perfect for small groups who wish to celebrate in style.



Prometheus Details

77 warren Yachts Supernova

Capacity

Up to 36 guests

Inclusions

Upper Saloon

Lower lounge room & Kitchen

Outside deck & lounge area

3 bedrooms, 2 bathrooms

Onboard Audio / visual features

Prometheus' inflatable pool

Dance floor (BOSE sound system and LED disco lights)



Charter prices

Additional Charges

10% surcharge applies on Public Holidays

Special event days on request

(Melbourne Cup, New Years Day, NYE, Christmas Day)

Unless organised prior, pick up and drop off is located in Woolloomooloo.

Costs may apply if alternate pick up/drop off is requested

PROMETHEUS - Max 36	OFF PEAK	SHOULDER	PEAK
	Apr - Sep	Oct, Nov, Jan-March	December
2hr Vessel Hire	\$3,025	\$3,988	\$4,263
3hr Vessel Hire	\$3,850	\$5,075	\$5,425
Weekdays 4hrs+	\$1,000/hr	\$1,350/hr	\$1,450/hr
Weekends (4hrs+)	\$1,100/hr	\$1,450/hr	\$1,550/hr
Amenities Supply / Hire Fee	\$15pp	\$15pp	\$15pp
Standard Wharf & Travel Fees	\$50 per visit	\$50 per visit	\$50 per visit

Seaduction Details

55 Foot Riviera Sport Yacht

Capacity

Up to 22 guests

Inclusions

Upper Deck

Lower lounge room & living area

Outside deck & lounge area

2 bedrooms, 2 bathrooms

Onboard Audio / visual features

Large Cockpit Sunroof, Hydraulic Swim

Dance floor (BOSE sound system)



Charter prices

Additional Charges

10% surcharge applies on Public

Holidays

Special event days on request

(Melbourne Cup, New Years Day, NYE, Christmas Day)

Unless organised prior, pick up and drop off is located in Woolloomooloo.

Costs may apply if alternate pick up/drop off is requested

SEADUCTION - Max 22	OFF PEAK Apr - Sep	SHOULDER Oct, Nov, Jan-March	PEAK December
2hr Vessel Hire	\$1,750	\$1,950	\$2,050
3hr Vessel Hire	\$2,085	\$2,325	\$2,475
Weekdays 4hrs+	\$650/hr	\$750/hr	\$795/hr
Weekends (4hrs+)	\$695/hr	\$775/hr	\$825/hr
Amenities Supply / Hire Fee	\$15pp	\$15pp	\$15pp
Standard Wharf & Travel Fees	\$50 per visit	\$50 per visit	\$50 per visit

Catering Packages

Catering is booked with Manta Restaurant

Includes individually served canapes, beverages and a staff member to assist in food and beverage service.

2 Hour Catering & Beverage Package

\$125.00pp *

Package includes:

- House smoked Petuna ocean trout taramasalata dip, trout roe,
- prawn crackers, crudites
- Tuna tartare, capers, pickled cucumber, rice cake
- Bruschetta, Cantabrian anchovy, San Marzano tomato, oregano
- Tiger prawn, cocktail sauce, house brioche
- Black pepper crusted beef fillet, cacio e pepe aioli, caper, crostini
- Cold Garganelle Primavera

Beverages included:

Sparkling wine
White wine
Red Wine
Peroni
Boags Premium Light
Soft drinks
Mineral Water

3 Hour Catering & Beverage Package

\$160.00pp *

Package includes:

- Sydney Rock Oysters, Cabernet Sauvignon mignonette (3pp)
- Cured meat plate – San Danielle prosciutto, capocollo, salumi finocchiata, cornichons, lavosh
- House smoked Petuna ocean trout taramasalata dip, trout roe, prawn crackers, crudites
- Tuna tartare, capers, pickled cucumber, rice cake
- Spanner crab cake (Fraser Island), rouille, parsley
- Bruschetta, Cantabrian anchovy, San Marzano tomato, oregano
- Tiger prawn, cocktail sauce, house brioche
- Black pepper crusted beef fillet, cacio e pepe aioli, caper, crostini
- Cold Garganelle Primavera

Beverages included:

Sparkling wine
White wine
Red Wine
Peroni
Boags Premium Light
Soft drinks
Mineral Water



Grazing Board

\$28pp Minimum 10 guests

- Mt zero mixed olives
- Cured meat plate, San Danielle prosciutto, capocollo, salami, cornichons, crostini
- Goats cheese & caramelised onion tartlets
- Heirloom cherry tomato, buffalo mozzarella (DOP), aged balsamic, grilled sourdough
- Cheese selection, fig chutney, lavosh, muscatel grapes

\$48pp Minimum 10 guests

- Mt zero mixed olive
- Freshly shucked Sydney rock oysters, cabernet sauvignon mignonette (2ea)
- Peeled tiger prawn, Marie rose, gem lettuce, cherry tomato
- Cooked Balmain bugs, wasabi mayo
- Cured meat plate, San Danielle prosciutto, capocollo, salami, cornichons, crostini
- Goats cheese & caramelised onion tartlets
- Heirloom cherry tomato, buffalo mozzarella (DOP), aged balsamic, grilled sourdough
- Cheese selection, fig chutney, lavosh, muscatel grapes

