



Magic Boat Hire Rates

January to October: \$550 per hour
Minimum 4-hour charter \$2200

November to December: \$750 per hour
Minimum 4-hour charter \$3000

BYO Charters

Maximum 80 guests
\$60 for the use of BBQ Webber
\$10 per person BYO surcharge for food
\$10 per person BYO surcharge for Beverages
+ bar staff \$210

Please Note: All crockery, cutlery, glassware, and ice will need to be provided by the client.
No BYO Charters Friday and Saturday in November and December
Pick up and drop off wharf fees apply
Public holiday surcharges apply

Optional Entertainment

DJ - \$550
Clay Pigeon Shoot - \$1100

Magic Buffet Menus

Cruising Cocktail Menu

\$45 per person

Tomato and basil bruschetta (v)
Mini spring rolls with sweet chilli (v)
Gourmet Meat and Chicken Pies
Assorted homemade mini quiche (v)

Mini Buffet

Gourmet Smoked Ham with Assorted condiments
Classic Potato Salad with Bacon, Eggs and Shallots
Mixed leaf salad with Roasted Capsicums, Tomato and Wholegrain Mustard Dressing
Freshly Bread Rolls and breads

Crystal Buffet Menu

\$55 per person

Canapés

Mini spring rolls with sweet chilli (v)

Homemade mini quiches

Main Buffet

Oven Roast BBQ Chicken pieces

Gourmet smoked Ham with Assorted condiments

Classic Potato Salad with Bacon, Eggs and Shallots

Homemade creamy coleslaw

Traditional Green Tossed Salad, with a Balsamic Vinaigrette

Basket of Fresh Crusty Rolls

Dessert

Fresh Seasonal fruit Platters

Emerald Buffet Menu

\$65 per person

Canapés

Selection of Japanese Sushi Rolls (v)

Thai Fish Cakes

Mini spring rolls with sweet chilli (v)

Mains

Platters of fresh prawns accompanied by homemade seafood sauces

Half shell New Zealand Mussels

Gourmet smoked / Carved Leg Ham with Condiments

Traditional Caesar salad with crispy croutons

Creamy pasta salad

Classic Potato Salad with Bacon, Eggs and Shallots

Mixed fresh bread rolls

Desserts

Fresh Seasonal Fruit Platters



Christmas Buffet Menu

\$70 per person

Canapes

Tomato and basil bruschetta (v)

Fish and chips cup with Aioli

Gourmet assorted Pies

Buffet

Platters of fresh prawns accompanied by homemade seafood sauces

Gourmet smoked / Carved Leg Ham with Condiments

Roast chicken pieces with rosemary and garlic

Traditional Green Tossed Salad, with a Balsamic Vinaigrette

Classic Potato Salad with Bacon, Eggs and Shallots

Mixed fresh bread rolls

Desserts

Fresh Seasonal Fruit Platters

Chef's selection of petit cakes

Diamond Buffet Menu

\$75 per person

Canapés

Selection of Japanese Sushi Rolls (v)

Thai Fish Cakes

Tomato and basil bruschetta (v)

Main Buffet

Oven Roast BBQ Chicken pieces

Sirloin of Beef Roasted with Garlic and Rosemary

Chilled Prawns, Fresh lemon and Mary Rose Mayonnaise

Half shell New Zealand Mussels served with lemon and coriander

Tasmanian Smoked Salmon slices, Capers, Spanish onion, Preserved Lemon Crème Fraiche

Salad of Baby Leaves with Vine Ripened Tomatoes, Gourmet Olives, Parmesan Reggiano

Classic Potato Salad with Bacon, Eggs and Shallots

Selection of Fresh Baked Breads

Desserts

Fresh Seasonal Fruit Salad

Magic BBQ Menus

Sizzling BBQ Menu

\$35 per person

On Arrival

Mini spring rolls with sweet chilli (v)
Homemade mini quiches

Buffet

Selection of Sausages with Tomato Relish
Selection of fresh Salads including
Potato Salad smothered with a cream, shallot, white wine and cheese sauce
Salad of mixed greens with tomatoes, Parmesan with herbed vinaigrette
Fresh crusty Bread with Butter

BBQ Buffet Menu

\$55 per person

On Arrival

Mini spring rolls with sweet chilli (v)
Homemade mini quiches
Miniature meatballs with fresh tomato relish

Buffet

Succulent Apricot Glazed Chicken Skewers
Selection of Gourmet Sausages with Tomato Relish
BBQ kebab Skewers with mint yogurt dressing

Selection of fresh Salads including

Potato Salad smothered with a cream, shallot, white wine and cheese sauce
Salad of mixed greens with tomatoes, Parmesan with herbed vinaigrette
Fresh crusty Bread with Butter



Magic Cruising Cocktail Menus

Cocktail Menu 1

\$40 per person

- Tomato and basil bruschetta (v)
- Mini spring rolls with sweet chilli (v)
- Gourmet Beef and Chicken Pies
- Assorted homemade mini quiche (v)
- Miniature meatballs with fresh tomato relish
- Thai Fish Cakes served with Sweet chill

Cocktail Menu 2

\$50 per person

- Tomato and basil bruschetta (v)
- Gourmet Meat and Chicken Pies
- Vegetable samosas with mango chutney (v)
- Assorted homemade mini quiche (v)
- Beef koftas w cucumber Tatziki
- Zucchini and corn fritters served with crème fraiche (v)
- Mini spring rolls with sweet chilli (v)
- Thai Fish Cakes served with Sweet chill

Cocktail Menu 3

7.50 per item

Minimum 8 pieces

- Tomato and basil bruschetta (v)
- Prawn twisters
- Selection of Japanese Sushi Rolls (v)
- Thai Fish Cakes
- Haloumi and roast vegetable skewers (v)
- Pork wontons with soy dipping sauce
- Mini spring rolls with sweet chilli (v)
- Gourmet Meat and Chicken Pies
- Vegetable samosas with mango chutney (v)
- Lamb mince kebab marinated in rosemary, garlic & lemon
- Spinach and feta puff pastry triangles (v)
- Peking duck pancake with hoi sin sauce and spring onion
- Assorted homemade mini quiche (v)
- Beef koftas w cucumber Tatziki
- Zucchini and corn fritters served with crème fraiche (v)
- Honey soy Chicken skewers



Magic Beverage Packages

Bronze Package

\$42 per person

White Wine

De Bortoli Sacred Hill Chardonnay

Red Wine

De Bortoli Sacred Hill Shiraz Cabernet

Sparkling Wine

Yellowglen - Yellow

Beer

Corona

Cascade Light

Non Alcoholic

Coca-Cola, soft drinks, fresh juice

Silver Package

\$48 per person

White Wine

Wolf Blass Eaglehawk Sauvignon Blanc

Red Wine

Wolf Blass Eaglehawk Cab Sauv

Sparkling Wine

Yellowglen - Yellow

Beer

Corona

Pure Blonde

Cascade Light

Non Alcoholic

Coca-Cola, Soft drinks, fresh juice



Gold Package

\$60 per person

White Wine

Wolf Blass Eaglehawk Sauvignon Blanc

Red Wine

Wolf Blass Eaglehawk Cab Sauv

Sparkling Wine

Wolf Blass Eaglehawk Cuvee

Beer

Corona

Pure Blonde

Cascade Light

Spirits

Smirnoff Vodka

Bundaberg Rum

Johnnie Walker Red

Jim Beam

Gordon's Gin

Non-Alcoholic

Coca-Cola, Soft drinks, fresh juice

Magic Consumption Bar

Available on request

1 bar staff required per 25 guests

\$220 per bar staff

Beers

Light Beer - \$6 per bottle

Standard Beer - \$7 per bottle

White Wine

House wine - \$6 per glass

Wolf Blass Eaglehawk Sauvignon Blanc - \$7 per glass

Red Wine

Wolf Blass Eaglehawk Cabernet Sauvignon - \$7 per glass

Pinot Noir - \$8 per glass



Sparkling Wine - \$7 per glass

Spirits - \$10 per glass

Smirnoff Vodka

Bundaberg Rum

Johnnie Walker Red

Jim Beam Bourbon Whiskey

Gordon's Gin

Non Alcoholic

Soft drinks & Orange juice - \$3 per glass

Magic Christmas Cruise Menu

Option A

Cruising canape Menu

Tomato and basil bruschetta (v)

Smoked salmon with dill and crème fraiche crostini

Assorted homemade mini quiche (v)

Beef koftas w cucumber Tatziki

Mini spring rolls with sweet chilli (v)

Thai Fish Cakes served with Sweet chill

Prawn twisters with soy dipping sauce

Option B

Cruising Cocktail / Mini Buffet (standing menu only)

Tomato and basil bruschetta (v)

Mini spring rolls with sweet chilli (v)

Assorted homemade mini quiche (v)

Mini Buffet

Gourmet smoked Ham with Assorted condiments

Pasta Salad with Feta, Tomato, Kalamata Olives

Classic potato salad with bacon, eggs and shallots

Mixed leaf salad with tomato and wholegrain mustard dressing

Freshly Bread Rolls and breads