

VARUNA BOAT HIRE RATES

Up to 33 guests

February – October

\$600 per hour

Minimum 4 hour charter \$2400

November – January

\$650 per hour

Minimum 4 hour charter \$2600

Over 33 guests

February – October

\$662.50 per hour

Minimum 4 hour charter \$2650

November – January

\$712.50 per hour

Minimum 4 hour charter \$2850

BYO Charters

\$100 surcharge applies

Includes all crockery, cutlery, cups, utensils, serving equipment and eskies

Please note - BYO Ice

Public holiday surcharges apply

Pick up and drop off wharf fees apply

Varuna BBQ Menus

BBQ Menu 1

\$25 per person

Selection of chicken, beef or lamb sausages (2 per person)

BBQ Menu 2

\$25 per person

Selection of chicken, beef or lamb kebabs (2 per person)

BBQ Menu 3

\$30 per person

Minute steak and organic sausage Sourdough rolls

BBQ Menu 4

\$30 per person

Salmon Steak

BBQ Menu 5

\$35 per person

Premium Beef Steak

Mashed Potato



BBQ Menu 6

\$55 per person

Salmon Minute steak

Organic sausage

Sourdough rolls

All BBQ options include browned onions, condiments, garden salad and bread rolls

Varuna Platter Menus

Minimum order of \$250

Bread and Dips Platter

\$55 (15 - 20 guests)

Pita bread

Turkish bread

Hommus

Taramasalata

Eggplant Dip

Antipasto Platter

\$75 (15-20 guests)

Stuffed pepper bells

Marinated mixed olives

Semidried tomatoes

Artichokes

Char grilled eggplant

Semidried tomatoes and fetta

Prosciutto Hungarian salami

Marinated bocconcini

Pitted Kalamata olives

Sushi Platter

\$105 (15 guests)

Assorted sushi platter

Pin Wheel Wrap Platter

\$80 (15 guests)

4 Combinations made with mountain bread –

Ham, cheese, lettuce with mayonnaise

Turkey, cheese, lettuce with mayonnaise

Salami, cheese, lettuce with mayonnaise

Tomato cucumber, carrot and, cheese with mayonnaise

Baguette Platter

\$80 (15 guests)

4 Combinations made with crusty baguettes –

Salami, Pesto, Jarlsberg & Roasted Capsicum

Ham, Tomato, Avocado, Turkey & Tasty Cheese
Rare Roast Beef, Moroccan Dip, Tomato Chilli Relish with Spanish & Rocket
Eggplant, Semidried Tomatoes, Hummus dip, Artichoke, Tasmanian Brie with Spanish and Rocket

Seafood Platter

\$280 (15 guests)

Medium to large prawns

Oysters

Sashimi

Condiments including: Seafood cocktail sauce, lemons, marinated ginger and wasabi

Cheese Platter

\$50 (15 guests)

Selection of cheeses

Gourmet jelly or quince paste

Crackers

Grapes or dried fruits

Fruit Platter

\$50 (15 guests)

A seasonal selection of fruits

Varuna Non-Alcoholic Beverage Package

Soft Drink Beverage Package

\$5 per person per hour

Includes soft drinks, juices, mineral and sparkling water