

the
PRIVATE
KITCHEN



FUNCTION PACK



The Private Kitchen is a bespoke events space located on third floor of the Old Rum Store, The Private Kitchen offers an indoor space flooded with plenty of natural light and a large wrap around balcony.

The venue can be hired for breakfast, lunch, dinner or as a pop up space 7 days a week.

Your event can be fully catered with all your food and beverage needs. You can choose from one of our award winning Kensington Street Restaurants each offering a variety of menu options, or the venue can be dry hired where you can bring in your own team.

CORPORATE

As a corporate event space, The Private Kitchen can transform from day to night to suit your needs. Perfect for breakfast meetings, conferences, team building sessions, product launches, presentations, and year-end or Christmas parties.

POP UP RENTAL

The Private Kitchen makes an ideal pop-up space for launching a new product or brand. Short and longer-term hire options are available for branded pop-ups.

DRY HIRE

Should you have your own chef or catering in mind catering, or not need any at all, The Private Kitchen can be hired out as a venue only, please contact for more information.

"I have received an overwhelming amount of positive feedback this morning.. The staff were exceptional and an absolute pleasure to work with, they did a fantastic job... The guests really enjoyed the menu, especially the dessert presentation.

- Becky, Marketing & Events Advisor - LANDERS & ROGERS LAWYERS

Private Events

SIT DOWN

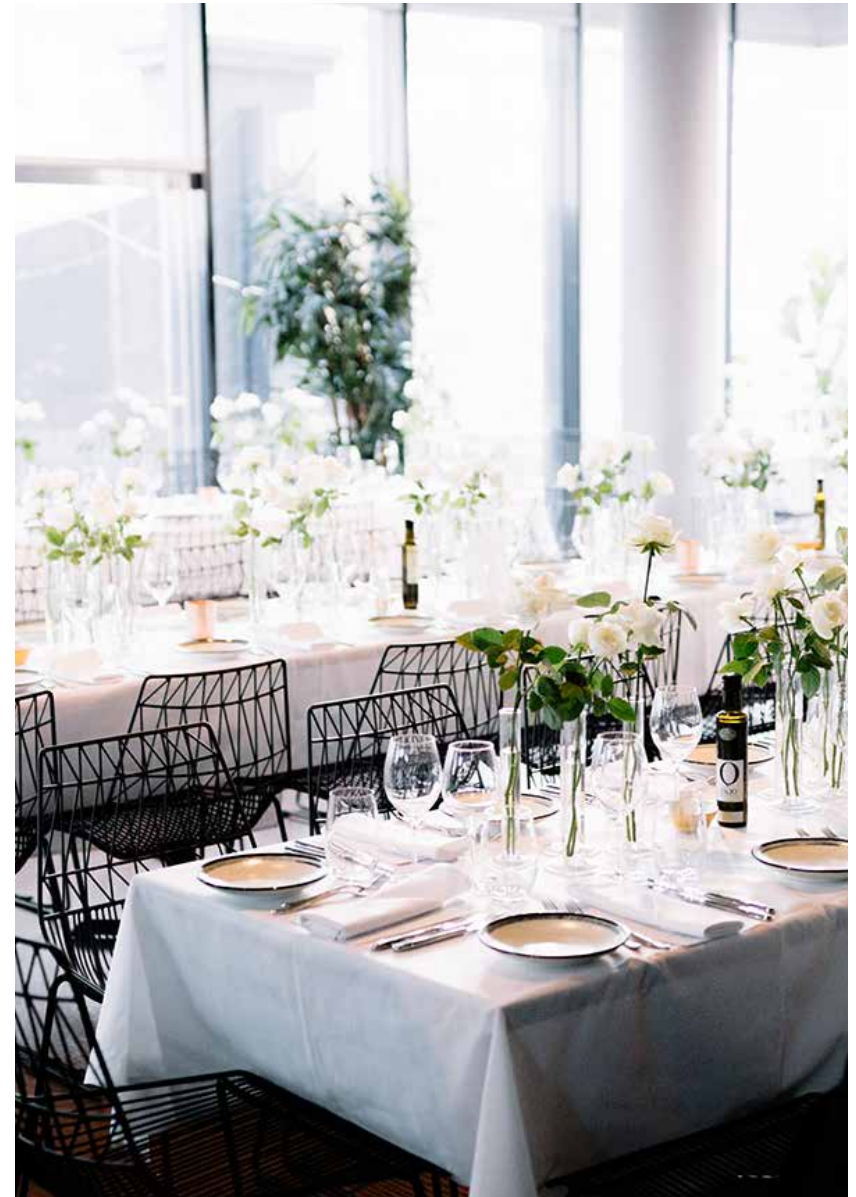
Perfect for an intimate dinner or a larger group for up to 80pax. This versatile space lends itself to a variety of events by allowing you to enhance the modern table settings with your own decorations, props and florals.

COCKTAIL

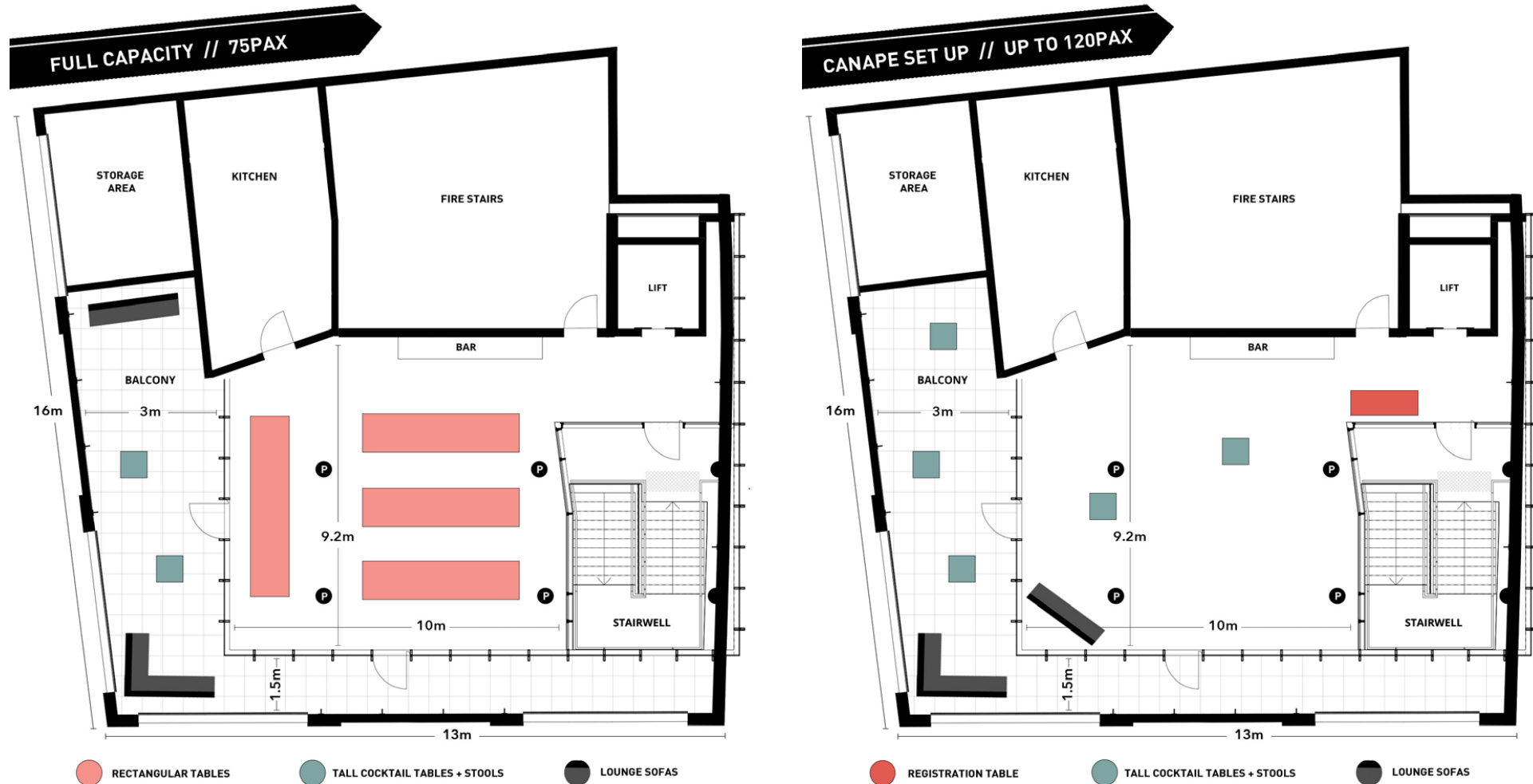
This space can swiftly transform into a charming cocktail set up with a mixture of seating and standing areas. Guests can roam through the venue while enjoying drinks and canapés. The stunning wrap around terrace provides a breath of fresh air and plenty of natural light while overlooking Kensington Street.

CELEBRATIONS

All celebrations deserve a great setting, whether it be a milestone birthday, bridal shower, baby shower, a family gathering, hen's/ buck's Party, engagement party, wedding anniversary or an intimate wedding.



The Private Kitchen is a versatile and ever-changing venue, and while we will always do our best to accommodate any requested set up, below is a great starting point for you to get an idea of our capacities.





AV / MICROPHONE

The venue has WIFI internet, a cordless microphone, sound system and a 55" Plasma TV. This is enough for all your basic needs, however for anything more advanced we suggest speaking with an external AV company.

STYLING

As part of a standard hire, the venue comes with tealight candles, all table linens & settings and the greenery around the venue. Clients are more than welcome to bring in their own decorations and styling to suit their event.

BALCONY CLOSURE / 10pm

VENUE CLOSURE / 12am

Internal noise restrictions. No live or amplified music on the balcony.



MEKONG

ON KENSINGTON STREET

Join award-winning chef Tiw Rakarin and his team from Mekong Kensington Street on an Indochine adventure through the Mekong.

Mekong's 'Feed Me' menu's pay homage to the finer flavours of south east Asia, featuring bold flavours, inventive pairings and delicate plating. Mekong's unique cuisine is sure to blow your guests away.

MENU PACKAGES

FEED ME | \$69 PER PERSON

ENTRÉE

Chargrilled Chicken Skewers,
Burmese Spices & Peanut Sauce

-

Masala Tempura Eggplant,
Fried Shallots, Cumin & Pork Floss

-

Tuna Tartare,
Peanuts, Ponzo Mayo & Crispy Rice Cracker

MAIN COURSE

Marinated BBQ Chicken,
Southern Thai Curry & Coconut Salad

-

Crispy Pork Hock,
Green Apple Salad & Chinese Black Vinaigrette

-

House-made Burmese Fish Cake,
Chickpea Crumb & Salad

DESSERT

Light Soy Panna Cotta in a Sweet Ginger Soup

FEED ME | \$79 PER PERSON

ENTRÉE

Grilled Scallop,
Bacon Oil, Fresh Coconut & Yuzu Chilli Sauce

-

Sizzling Seafood Crêpes,
Mung Beans, Peanuts, Coconut,
Chilli Anchovy Sauce

-

Pulled Duck
Roasted Chilli, Fried Shallots, Asian Herbs
served on Chickpea Crisp

MAIN COURSE

Soft Shell Crab Masala,
Egg, Onion, Tomato Salsa & Chilli Oil

-

Beef Cheek Curry,
Sweet Potato & Roasted Peanuts

-

Stir Fried Spicy Chicken,
Onion & Cashew Nuts

-

Papaya Salad,
Roasted Peanuts, Chilli & Basil

DESSERT

5hr Baked Mandarin with Crème Caramel

FEED ME | \$89 PER PERSON

ENTRÉE

Smoked Salmon,
Northern Thai Chilli Paste & Coconut Foam in a
Squid Ink Cup

-

Masala Tempura Eggplant,
Fried Shallots, Cumin & Pork Floss

-

Grilled Toothfish,
Coconut Milk & Thai Chilli Sauce

MAIN COURSE

Far West Chicken Curry,
Shrimp Paste, Ginger, Coconut Cream & Dosa

-

Burmese King Prawns,
Caramelised Onions, Balsamic Tamarind,
Watercress Salad

-

Chargrilled Cambodian Pork Ribs
Traditional Asian Slaw

-

Grilled Cabbage
Soy, Black Truffle Oil

DESSERT

Sticky Rice & Coconut Ice Cream,
Roasted Peanuts & Plum Seeds

CANAPÉ PACKAGES

9 PIECES | \$50 PER PERSON

Grilled Chicken
Vegetable Rice Paper Rolls

-

Grilled Scallop with Fresh Coconut,
Bacon Oil, Yuzu Chilli Sauce

-

Smoked Trout, Roasted Chilli, Shallots,
Chickpea Tofu

-

Lettuce Cup, Spiced Rice Curry, Peanuts,
Roasted Chilli, Fresh Ginger (V)

SUBSTANTIAL CANAPÉ

(1x per person)

48hr Slow Cooked Duck Breast
Pancake Sheet, Honey Hoisin Sauce



12 PIECES | \$68 PER PERSON

Grilled Chicken
Vegetable Rice Paper Rolls

-

Grilled Scallop with Fresh Coconut,
Bacon Oil, Yuzu Chilli Sauce

-

Smoked Trout, Roasted Chilli, Shallots,
Chickpea Tofu

-

Lettuce Cup, Spiced Rice Curry, Peanuts,
Roasted Chilli, Fresh Ginger (V)

-

Pork Floss and Chilli Jam, Dusted Carrot
(v)-option available

SUBSTANTIAL CANAPÉ

(1x per person)

48hr Slow Cooked Duck Breast
Pancake Sheet, Honey Hoisin Sauce

-

Pulled Chicken
Blood Orange, Roasted Coconut, Squid Ink Cup



16 PIECES | \$88 PER PERSON

Grilled Chicken
Vegetable Rice Paper Rolls

-

Grilled Scallop with Fresh Coconut,
Bacon Oil, Yuzu Chilli Sauce

-

Smoked Trout, Roasted Chilli, Shallots,
Chickpea Tofu

-

Lettuce Cup, Spiced Rice Curry, Peanuts,
Roasted Chilli, Fresh Ginger (V)

-

Pork Floss and Chilli Jam, Dusted Carrot
(v)-option available

-

Fresh Soft Shell Crab Spring Roll,
Pineapple & Spicy Anchovy Sauce

-

Spicy Thai Pork Sausage, Smashed Young Ginger

SUBSTANTIAL CANAPÉ

(1x per person)

48hr Slow Cooked Duck Breast
Pancake Sheet, Honey Hoisin Sauce

-

Pulled Chicken
Blood Orange, Roasted Coconut, Squid Ink Cup



OLIO

KENSINGTON ST

Let the team from Olio Kensington Street show you why Sicilian is the new Italian.

At the heart of Olio (Italian for olive oil) is award-winning executive chef and Sicilian native, Lino Sauro. Lino comes from a long lineage of self-sufficient farmers and his passion for food and produce is evident in his menus.

Sauro and his team open the doors as they would their family home and turn on the Italian charm, ensuring an unforgettable experience for you and your guests.



3 COURSE | \$78 PER PERSON

Freshly Baked Sonoma
Bread Basket with Olio EVOO

-

Capasanta

Barely Cooked Hokkaido Scallops, Black Garlic,
Pine Nuts and Butternut Squash Cream

-

Risone

Rice Shaped Pasta, Red Wine Braised Octopus
and Bone Marrow

or

Spalla di Manzo

24hrs Braised Oyster Blade, Celeriac Purée,
Pickled Red Onion and Truffle Jus

-

Semifreddo

Chef Lino's Signature Nougat Parfait
with Toasted 'Noto' Almond Sauce

3 COURSE | \$98 PER PERSON

Freshly Baked Sonoma
Bread Basket with Olio EVOO

-

Polipo

Spicy Charred Fremantle Octopus,
Lemon Crushed Potato Salad,
Mint Roasted Capsicum and Bottarga Mayo

-

Calamarata

Semonlina Pasta with Pippi Clams,
White Wine Sauce and Bottarga

or

Spalla di Manzo

24 hrs Braised Oyster Blade, Celeriac Purée,
Pickled Red Onion and Truffle Jus

-

70% Dark Chocolate Tart

Cuban 70% Dark Chocolate Sabayon,
Amarena Cherries and Praline Dust

4 COURSE | \$108 PER PERSON

Freshly Baked Sonoma
Bread Basket with Olio EVOO

-

Capasanta

Barely Cooked Hokkaido Scallops, Black Garlic,
Pine Nuts and Butternut Squash Cream

-

Norma

Rigatoni with Fried Eggplant, Tomato Sauce
and Salted Aged Ricotta

-

Pesce Spada

Chargrilled Atlantic Swordfish,
Tarragon Butter and Fresh Hazelnuts

or

Agnello

48hrs Lamb Neck with Pumpkin Purée,
Black truffle Jus and Plum Gel

-

Semifreddo

Chef Lino's Signature Nougat Parfait
with Toasted 'Noto' Almond Sauce

&

Sharing Formaggi

Chef's Lino Selection of Italian cheeses



SHARING SET MENU | \$78 PER PERSON

Freshly Baked Sonoma Bread Basket with Olio EVOO

ENTRÉE

Arancini

Deep Fried Saffron "Arancini" Rice Ball with Primo Sale Cheese

-

Calamari al Limone

Charcoal Grilled Calamari with Tomato & Fennel Salad and Lemon Vinaigrette

PASTA

Norma

Rigatoni Pasta with Tomato Sauce, Eggplant and Aged Ricotta Cheese

MAIN COURSE

Barramundi

Grilled Humpty Doo Barramundi with Silverbeets, Olives and Salmoriglio Sauce

-

Agnello

48 hrs Clover Valley Lamb Neck with Pumpkin Purée and Plum Gel

-

Sides: Roasted Rosemary Potatoes and Seasonal Mixed Salad

DESSERT

Tiramisu

The Classic Italian

-

Semifreddo

Chef Lino's Signature Nougat Parfait with Toasted 'Noto' Almond Sauce

SHARING SET MENU | \$108 PER PERSON

Freshly Baked Sonoma Bread Basket with Olio EVOO

ENTRÉE

Arancini

Deep Fried Saffron "Arancini" Rice Ball with Primo Sale Cheese

-

Calamari al Limone

Charcoal Grilled Calamari with Tomato & Fennel Salad and Lemon Vinaigrette

-

Broccoli e Burrata

Spicy Broccoli, Orange, Burrata, Olives and Toasted Almonds

PASTA

Paccheri

Paccheri with 'Cime di Rapa', Mussels and Bottarga

-

Ravioli

Ravioli with King Prawns, Black Truffle and Burrata Sauce

MAIN COURSE

Dentice

Grilled Wild Snapper, Sicilian Caponata and Pistachio Sauce

-

La Costata

1.2kg Chargrilled Rangers Valley OP Ribs

-

Sides: Roasted Rosemary Potatoes and Seasonal Mixed Salad

DESSERT

Tiramisu

The Classic Italian

-

Semifreddo

Chef Lino's Signature Nougat Parfait with Toasted 'Noto' Almond Sauce

9 PIECES | \$50 PER PERSON

(2x per person)

Burratina (V)

Fresh Burratina, Carrot Coulis and Roasted Peppers

-

Salmone Marinato e Caviale Affumicato

Citrus Cured Tasmanian Salmon, Smoked Avruga Caviar and Shiso

-

Polipo

Charred Octopus, Sicilian Olives, Sun Dried Tomatoes and Pickled Red Onion

-

Carpaccio di Manzo

Cured Kobe Beef Carpaccio Roll with Homemade Mayo and Celery Root

SUBSTANTIAL CANAPÉ

(1x per person)

Ravioli

Homemade Ravioli with King Prawns, Black Truffle and Burrata Sauce

12 PIECES | \$68 PER PERSON

(2x per person)

Burratina (V)

Fresh Brurratina, Carrot Coulis and Roasted Peppers

-

Arancini (V)

Black Sesame Coated and Deep Fried Saffron Rice Ball

-

Salmone Marinato e Caviale Affumicato

Citrus Cured Tasmanian Salmon, Smoked Avruga Caviar and Shiso

-

Polipo

Charred Octopus, Sicilian Olives, Sun Dried Tomatoes and Pickled Red Onion

-

Carpaccio di Manzo

Cured Kobe Beef Carpaccio Roll with Homemade Mayo and Celery Root

SUBSTANTIAL CANAPÉ

(1x per person)

Caponata (V)

Warm Sicilian Caponata with Fresh Ricotta Cheese

-

Ravioli

Homemade Ravioli with King Prawns, Black Truffle and Burrata Sauce

16 PIECES | \$88 PER PERSON

(2x per person)

Burratina (V)

Fresh Brurratina, Carrot Coulis and Roasted Peppers

-

Arancini (V)

Black Sesame Coated and Deep Fried Saffron Rice Ball

-

Salmone Marinato e Caviale Affumicato

Citrus Cured Tasmanian Salmon, Smoked Avruga Caviar and Shiso

-

Polipo

Charred Octopus, Sicilian Olives, Sun Dried Tomato and Pickled Red Onion

-

Carciofi e Capasanta

Barely Cooked Scallops with Toasted Hazelnuts Sauce and Pickled Artichokes

-

Grissini al Rosmarino con Crudo di Parma

Semolina Grissini with 30 Months Cured Parma Ham

-

Carpaccio di Manzo

Cured Kobe Beef Carpaccio Roll with Homemade Mayo and Celery Root

SUBSTANTIAL CANAPÉ

(1x per person)

Caponata (V)

Warm Sicilian Caponata with Fresh Ricotta Cheese

-

Ravioli

Homemade Ravioli with King Prawns, Black Truffle and Burrata Sauce



EASTSIDE

BAR & GRILL

The team at Eastside deliver an urban and contemporary menu, drawing inspiration from around the globe, most notably New York and Asia.

Procuring ingredients is one of the cornerstones for Eastside's cuisine where the focus is on source and sustainability, while always being curious and experimental and curating the menu with modern cooking techniques.

MENU PACKAGES

SET MENU 1 | \$78 PER PERSON

3-course

welcome canapes on arrival

iggy's sourdough bread,
apple balsamic + olive oil

ENTRÉE

king trout carpaccio
buttermilk + dill, caperberries

MAIN COURSE

duck leg confit
pickled persimmon + stewed lentils

DESSERT

baked cheesecake

*upgrade your dessert to our 'fire + ice' dessert
presentation for \$9

SET MENU 2 | \$108 PER PERSON

3-course

welcome canapes on arrival

iggy's sourdough bread
apple balsamic + olive oil

ENTRÉE

ceviche of prawns, swordfish + trout
chipotle aioli, sweet potato chips

MAIN COURSE

whiskey-brined caramelised berkshire pork loin,
macadamia + coffee relish, polenta

DESSERT

baked cheesecake, macerated berries

*upgrade your dessert to our 'fire + ice' dessert
presentation for \$9

SET MENU 3 | \$118 PER PERSON

4-course

welcome canapes on arrival

iggy's sourdough bread,
apple balsamic + olive oil

ENTRÉE

grilled asparagus
chive vinaigrette, burrata

king trout carpaccio
buttermilk + dill, caperberries

-

sorbet

-

MAIN COURSE

beer-braised beef short rib
onion marmalade, red cabbage

DESSERT

cardamom ice cream, pine nut biscotti
dark chocolate + hot berries

*upgrade your dessert to our 'fire + ice' dessert
presentation for \$9



MENU PACKAGES



SHARED MENU | \$78 PER PERSON

3-course

welcome canapes on arrival

iggy's sourdough bread,
apple balsamic + olive oil

ENTRÉE

angus beef tartare
pickled beets, rice crisps

chicken karaage, chilli + yuzu kewpie

MAIN COURSE

nannygai red fish, compressed watermelon
seaweed + cucumber salad

char-grilled beef hanger steak
roasted potatoes + marinated capsicum

DESSERT

chocolate chip ice cream cookie sandwich

*upgrade your dessert to our 'fire + ice' dessert
presentation for \$9

CANAPÉ PACKAGES

10 PIECES | \$50 PER PERSON

- berkshire pork bbq skewer, ginger honey glaze (gf)
-
- chicken karaage, chilli + yuzu kewpie (gf)
-
- seared shrimp, bloody mary pipette (gf)
-
- watermelon + feta cheese (v)(gf)
-
- smoked aubergine caviar, cherry tomato, holy basil (v) (gf)

12 PIECES | \$60 PER PERSON

- berkshire pork bbq skewer, ginger honey glaze (gf)
-
- chicken karaage, chilli + yuzu kewpie (gf)
-
- seared shrimp, bloody mary pipette (gf)
-
- crabmeat salad, cucumber + green apple (gf)
-
- watermelon + feta cheese (v) (gf)
-
- smoked aubergine caviar, cherry tomato, holy basil (v) (gf)

charcuterie platter (8-10pax) / \$350 per platter
selection of cold cuts, cheese + condiments

16 PIECES | \$80 PER PERSON

- berkshire pork bbq skewer, ginger honey glaze (gf)
-
- chicken karaage, chilli + yuzu kewpie (gf)
-
- seared shrimp, bloody mary pipette (gf)
-
- crabmeat salad, cucumber + green apple (gf)
-
- watermelon + feta cheese (v) (gf)
-
- diver scallop, maple bacon, black garlic dust (gf)
-
- smoked aubergine caviar, cherry tomato, holy basil (v) (gf)
-
- white chocolate fudge + macadamia brownies

SUBSTANTIAL CANAPÉS

\$9 per item, minimum of 2 dozen per kind

- steak sandwich, caramelised onions
-
- snapper poke bowl, spiced avocado (gf)
-
- seared mirror dory fillet, last minute kimchee (gf)
-
- cold soba noodles, cucumber, yuzu dressing
-
- spiced organic corn-fed chicken, orange salsa



CAVROCHE

CHIPPENDALE

Throw your next event with European flair, from the world's most fashionable city - Paris.

With an array of classic dishes that capture the Parisian spirit, and a wine list with a mix of both Australian and French wine hand-selected by the sommelier, there's no better venue for an evening of casual refinement.

3 COURSE | \$78 PER PERSON

Iggy's Sourdough with Whipped Parsley Butter

ENTRÉE

Truite Fumée

Smoked Tasmania Ocean Trout with Avocado and Sour Cream

ALTERNATE DROP MAINS

Canard

Homemade Duck Leg Confit with Potato Rösti

or

Snapper

Pan Seared Snapper with Leek Compote and Champagne Sauce

DESSERT

Tarte au Chocolat

Flourless Chocolate Tart with Espresso Ice Cream

3 COURSE | \$108 PER PERSON

Iggy's Sourdough with Whipped Parsley Butter

ENTRÉE

Tartare De Boeuf

Hand Cut Angus Beef Tartare with Condiments

ALTERNATE DROP MAINS

Onglet

Wagyu Hanger Steak, Red Wine Shallots and Lyonnaise Potatoes

or

Ravioles

Flathead and Prawn Ravioli with Lobster Sauce

DESSERT

Profiteroles

Choux Pastry with Vanilla Ice Cream and Hot Chocolate Sauce

4 COURSE | \$108 PER PERSON

Iggy's Sourdough with Whipped Parsley Butter

SHARING FIRST COURSE

Charcuterie

Platter of Cold Cut Meats, House-made Pate and Pickles

&

Niçoise (v)

Baby Romaine Lettuce, Tomatoes, Green Beans, Potatoes and Egg

SECOND COURSE

Truite Fumée

Smoked Tasmania Ocean Trout with Avocado and Sour Cream

ALTERNATE DROP MAINS

Canard

Homemade Duck Leg Confit with Potato Rösti

or

Snapper

Pan Seared Snapper with Leek Compote and Champagne Sauce

SHARING DESSERT

Tarte Tatin

Upside Down Apple Tart with Vanilla Ice Cream

&

Tarte au Chocolat

Flourless Chocolate Tart with Espresso Ice Cream



3 COURSE SHARING MENU | \$78 PER PERSON

Iggy's Sourdough with Whipped Parsley Butter

ENTRÉE

Charcuterie

Platter of Cold Cut Meats, House-made Pate and Pickles

&

Niçoise (V)

Baby Romaine Lettuce, Tomatoes, Green Beans, Potatoes and Egg

&

Truite Fumée

Smoked Tasmania Ocean Trout with Avocado and Sour Cream

MAINS

Rumsteak

Rangers Valley 270 day Beef Rump Steak with Madagascar Green Peppercorn Sauce

&

Ravioles

Flathead and Prawn Ravioli with Lobster Sauce

&

Risotto (v)

Mushroom Risotto

SIDES

French Fries and Mixed Green Salad

DESSERT

Tarte Tatin

Upside Down Apple Tart with Vanilla Ice Cream

&

Tarte au Chocolat

Flourless Chocolate Tart with Espresso Ice Cream



9 PIECES | \$50 PER PERSON

(2x per person)

Salmon Tartare with Horseradish (GF)

Duck Leg Confit with Crispy Potato (GF)

Beetroot Tartlet with Goat Cheese (V)

Poached Asparagus with Béarnaise Sauce (V)

SUBSTANTIAL CANAPÉ

(1x per person)

Croque Monsieur

12 PIECES | \$68 PER PERSON

(2x per person)

Salmon Tartare with Horseradish (GF)

Duck Leg Confit with Crispy Potato (GF)

Beetroot Tartlet with Goat Cheese (V)

Poached Asparagus with Béarnaise Sauce (V)

Beef Tartare on Toasted Sourdough

SUBSTANTIAL CANAPÉ

(1x per person)

Croque Monsieur

Mushroom Risotto (GF)

16 PIECES | \$88 PER PERSON

(2x per person)

Salmon Tartare with Horseradish (GF)

Duck Leg Confit with Crispy Potato (GF)

Beetroot Tartlet with Goat Cheese (V)

Poached Asparagus with Béarnaise Sauce (V)

Beef Tartare on Toasted Sourdough

Assorted Mini Macarons

Chocolate Truffle Lollipop

SUBSTANTIAL CANAPÉ

(1x per person)

Croque Monsieur

Mushroom Risotto (GF)

BEVERAGE PACKAGES

We have a series of beverage package options, curated to suit our menus and please even the most discerning crowd. Designed to take the hard work out of the night, each package runs for four hours.

Should a beverage package not be suitable for your event, you can also create your own package by having drinks on consumption. Simply choose the beverages, budget and duration of your tailored package.

BYO

Do you have a beverage sponsor for your event? Have something special in the cellar you want to dust off, or know your boss's favorite isn't on our list?

We do allow BYO for wine and champagne only. Corkage fees apply.

SPIRITS AND COCKTAILS

Because not everyone loves wine! We have many different options to include spirits and cocktails into your event. Whether you are looking to do things the Italian way and kick things off with a spritz, or want to finish the night off with a bang, we can happily accommodate you. Get in touch for more information.

4 HOUR BEVERAGE PACKAGES

STANDARD

\$65

PREMIUM

\$85

DELUXE

\$105

MINIMUM SPENDS

AM / 7.30am - 5pm

JANUARY & FEBRUARY

Monday-Thursday: \$3,000.00

Friday & Saturday: \$4,000.00

Sunday: \$3,000.00

Dry Hire: \$2000.00

MARCH - OCTOBER

Monday-Thursday: \$4,000.00

Friday & Saturday: \$6,000.00

Sunday: \$4,000.00

Dry Hire: \$2500.00

NOVEMBER & DECEMBER

Monday-Thursday: \$5,000.00

Friday & Saturday: \$7,000.00

Sunday: \$5,000.00

Dry Hire: \$4000.00

SERVICE FEE

An additional charge of 6% of the total event spend will be factored into all quotations for the space. Dry hire not included.

NOT WITHIN THE BUDGET?

Please contact our events team and we will do our best to cater to your needs.

PM / 5pm - 12am

JANUARY & FEBRUARY

Monday-Thursday: \$4,000.00

Friday & Saturday: \$5,000.00

Sunday: \$4,000.00

Dry Hire: \$2500.00

MARCH - OCTOBER

Monday-Thursday: \$5,000.00

Friday & Saturday: \$7,000.00

Sunday: \$5,000.00

Dry Hire: \$3000.00

NOVEMBER & DECEMBER

Monday-Thursday: \$7,000.00

Friday & Saturday: \$10,000.00

Sunday: \$7,000.00

Dry Hire: \$5000.00

