



# Regal

A charming traditional ferry

**110**

Passengers

**\$1210**

Minimum Hourly Rate

**Sydney**

Location

Regal is a charming traditional ferry, built in 1981 and is perfect for smaller groups wishing to explore the hidden nooks and crannies of Sydney Harbour.

Regal can accommodate up to 90 guests for private charter functions and up to 110 guests for water transfers.

Regal still retains the charm of a traditional ferry and for many years she provided a reliable and much loved transport service on the Lane Cove River.

Capacity – 90 guests  
Transport – 110 guests  
Peripheral seating – 50 guests

**Features:**

Two deck levels  
BYO/Supply your own only  
Spacious main deck  
Open air upper deck  
Separate men's and ladies' restrooms

**BYO Beverages**

BYO surcharge fee – \$200 per hour applies

**Includes 1 bar staff**

You provide beverages, water, and glassware or plastic cups.

**Staffing**

Additional bar staff are required for charters of over 100 guests, at \$75 per hour:

100-149 guests – requires 1 x additional bar staff at a minimum.  
150 – 200 guests – requires 2 x additional barstaff at a minimum.  
Wharf fee – \$60 per visit

**BYO Only**

The client provides own beverages (including non-alcoholic options).  
Optional bar staff – \$75 per hour (minimum 2-hour charge)

Ice and glassware hire available, or bring your own.  
Commercially made pre-mix spirits only; Straight spirits only permitted if you have hired a bar staff to serve.

**Regal Vessel Hire 2024**

January – December  
2hr charter: \$2,420  
3hr charter: \$2,750  
4hr charter: \$3,135  
5hr charter: \$3,630

**ENTERTAINMENT – Extra Options:**

**DJ – \$800.00**

Playing all the party hits from the '70s through to today's modern hits and the ability to prerequest from up to 4500 songs before your event.

**Speaker Hire – \$100.00**

(smartphone, iPod, iPad, etc compatible)  
Alternatively, arrange your own entertainment. For this option, we suggest adding additional vessel hire time to allow DJ/musicians to set up and pack up. This will give them extra time on each side of the charter to prepare &/or unload.  
(Locations can be the same as the main pick up wharf or another convenient wharf on the way to the main pick up location.)

This also applies for clients that require a decorator to theme their vessel or have extensive BYO catering.

**Wharfage** fees apply

# Regal

## Catering Menu



### CANAPE MENU

Chef fee: \$500 (4 hours - \$100/hr thereafter)

Regular: \$6 each

Premium/Substantial: \$8 each

Dessert: \$7 each

Minimum 8 items recommended for charters of 3-4 hours

#### COLD CANAPES - Regular

- Mushroom mix, sesame seeds and chives in filo pastry
- Pea and ricotta tartlet
- Blue cheese and figs tartlet
- Ratatouille and hummus tartlet
- Grilled zucchini, tomatoes supreme, kimchi mayo, tartlet
- Beetroot and cauliflower tartlet
- Salmon tartare on crispy wonton w horseradish cream and wasabi crumbs
- Beef tataki, ponzu sauce, garlic chips
- Mushrooms tiramisu, funghi powder
- Mini tomatoes bruschetta, fresh basil, dehydrated olives
- Mini prosciutto bruschetta
- Smoked salmon, cream cheese, caviar on blinis
- Balsamic tomato and pea pesto
- Smoked salmon tartlet on a puff pastry
- Karaage prawns, wasabi aioli

#### COLD CANAPES - Premium

- Crème Fraiche, caviar, preserved lemon on blinis
- Mini Brie and prosciutto bruschetta, red wine reduction, arugula
- King crab, cucumber, charcoal sliders
- King fish ceviche
- Fresh oysters, mango vinaigrette
- Palmheart ceviche
- King crab sliders
- Octopus tentacles, Kimchi mayo, cherry tomatoes, puff pastry

#### SUBSTANTIAL

- Crispy chicken, corn puree, baby peppers, coriander
- Wagyu mini burger, cheese, pickles, tomatoes
- Grilled vegetable, beetroot & cashew square bites
- Flamed scallops, coconut soup, coriander pearls and dende oil
- Sous vide pork belly, charred pineapple, rum pickled red cabbage and watercress
- Halloumi, sliced tomatoes, pickles, grilled carrots, charcoal slider bun

#### HOT CANAPES - Regular

- Crispy halloumi bites, Brazilian baby pepper, sugar cane syrup
- Mushroom Arancini/ truffle mayo
- Mini quiche Lorraine
- Potato cheese and bacon croquettes
- Sous vide pork belly, charred pineapple skewers
- 5 cheese mini arancini with crispy sage
- Mushrooms stuffed with warm hummus and confit tomatoes
- Spicy lamb koftas, tzatziki sauce
- Peking duck wonton
- Mushrooms arancini, truffle mayo
- Sugar cane prawns with lime sauce
- Roasted vegetables in filo pastry
- Kale and pumpkin croquette
- Ratatouille open pie
- Spicy prawns and zucchini skewers

#### HOT CANAPES - Premium

- Lamb with pistachio and dukka skewers
- Kataifi prawns, spicy coconut sauce
- Duck magret, potato dauphinoise, red wine reduction
- Grilled scallops, smoked chorizo and mint powder
- Full blood wagyu with Emmenthal puree, Australian shiraz reduction and crispy arugula.

#### DESSERT

- Chocolate truffle, dehydrated berries
- Almonds and citrus cake, mascarpone and pistachios
- Capuccino cheese cake
- Mini chocolate brownie, caramelised walnuts
- Single malt chocolate tartlet, gold almonds
- Caramel tartlet with peanut praline and brown coconut



# Regal

Catering Menu



### **FOOD STATIONS**

Stations can be added to any canape or buffet – refer stations menu

### **SASHIMI STATION**

Kingfish, tuna and fresh seasonal seafood served raw and carved to order  
\$18 per head

### **DUMPLING BAR**

Selection of steamed seafood, meat and vegetarian dumplings served with a variety of dipping sauces  
\$17 per head

### **OYSTER TASTING STATION**

Showcasing freshly shucked regional oysters from around Australia – Sydney Rock, Pacific's and Flats  
\$18 per head

### **LIVE OYSTER SHUCKING**

Shucked to order Sydney Rock, Pacific and Flats by chef on board  
\$18 per head  
PLUS additional \$250 chef charge

### **GLAZED HAM STATION**

Served warm and carved to order served with mustards, pickles and soft rolls  
\$17 per head

### **CAVIAR STATION**

Selection of caviars, ice bowl, complete with hostess to guide through the caviars  
Price on enquiry

### **CHARCUTERIE & CHEESE**

Selection of cured and smoked meats, cheeses, pickles and house-made chutneys  
\$16 per head

### **JUST CHEESE**

Wide selection of both local and imported cheeses with various breads and classic accompaniments  
\$15 per head





# Regal

Beverage

## **Gold Beverage Package – \$18.50 per person per hour**

**Champagne**  
Chandon NV

**White Wine**  
Kindred Spirit Sauvignon Blanc  
Scarborough Chardonnay Yellow Label

**Red Wine**  
Little Yering Pinot Noir

**Rose**  
Pink Flamingo

**Beer**  
Corona  
Crown Lager  
Cascade Premium Light

**Soft drinks, juice and water included**

## **Platinum Beverage Package – \$30 per person per hour**

**Champagne**  
Pommery NV French Champagne

**White Wine**  
Dog Point Sauvignon Blanc  
Shaw & Smith M3 Chardonnay

**Red Wine**  
Massale Pinot Noir  
Penfolds Bin 28

**Rose**  
Miravale Rose

**Beer**  
Corona  
Peroni  
Cascade Premium Light

**Soft drinks, juice and water included**

*Beverages may change subject to availability.*

**CONSUMPTION BAR TAB**  
Minimum spend of \$1,000 applies