



Spellbound

Be "Spellbound" by the comfort & décor of this luxury vessel

28

Passengers

\$500

Minimum Hourly Rate

Sydney

Location

Grace, Space and Pace....Spellbound is a sailing Catamaran specially designed to deliver a level of luxury and comfort for the most discerning of clients and the perfect vessel for your event, or celebration, if you are looking for something extra special and befitting for your important occasion.

The saloon and cockpit combined boast seating for 26 guests, with an optional sunshade in the aft seating area allowing for sun, or shade, as the client requests. A broad foredeck provides a wonderful outdoor socialising area and is a superb viewing platform for those that want to soak up the spectacular scenery as well as the sun.

The Galley adjacent to both saloon and cockpit facilitates a seamless gourmet experience with ample refrigeration for refreshments and a dining area surrounded by burred walnut panelling and comfortable settees. This vessel will provide a 5-star environment for your day on the harbour and is most suitable for corporate and up market events.

Come and be Spellbound!

We offer a range of cruise options, which can be customised for every occasion.... Corporate Cruises, Private Charters, Team building activities, Business meetings, Romantic celebrations, Scattering of the Ashes, Morning tea and Sunset cruises and so much more. You can choose how you spend your time cruising around the Harbour while our experienced crew will do their utmost to make your experience unforgettable. This Luxury Catamaran has a stable, flat platform under sail and at anchor, maximising the comfort of your guests, who may not be used to sailing. If you love to swim our crew can anchor in a bay, or take you to a suitable spot to enjoy the fabulous beaches. For those sun shy guests, we have ample shaded area in the saloon, or on the aft (back) deck lounge to still enjoy your time out on this luxury catamaran. There are 2 double cabins for overnight cruises.

Catering is available, or you can BYO Food, Alcohol and Ice and enjoy our BBQ on board. Our skipper will cook your BBQ, while you and your guests sit back and enjoy the socializing and activities.

Spellbound is a beautifully fitted out catamaran with all the necessary amenities to cater for your luxury cruise. So come, kick back, relax and soak up the sunshine, sea, and scenery.

Be "Spellbound" by the luxury décor of our vessel and the unique beauty of our spectacular harbour.
Capacity – 28 passengers (26 recommended for maximum comfort)

Special Features

- Large foredeck with nets for relaxing
- Spacious lounge area with comfortable seating
- Cockpit with seating and sunshade
- Sound system with Bluetooth/ USB Connectivity
- Smart TV
- BBQ, Cutlery, and Crockery provided
- Electric flush toilet
- Swim ladder with easy water access
- Watertoys: Kayak, SUP and an Aqua Lily Pad



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Spellbound Charter STANDARD VESSEL HIRE

April to August

4 hour charter – \$2,000

Additional Hours: \$500 per hour

January to March & September to October

4 hour charter – \$2,100

Additional Hours: \$525 per hour

*** *October Sunday Special (4 hours vessel hire \$1900)*

November

Sunday to Friday: 4 hour charter – \$2,100

Additional Hours: \$525 per hour

Saturdays: 4 hour charter – \$2,200 (\$550 per additional hour)

*** *SPECIAL \$150 DISCOUNT OFF BOOKINGS IN NOVEMBER*

December Weekends

Mon to Thurs: 4 hour charter – \$2,100 (\$525 per additional hour)

Friday, Saturday & Sunday: 4 hour charter – \$2,200 (\$550 per additional hour)

BYO Surcharge: \$100 – Includes rubbish removal, use of plates, cups, cutlery, napkins, wine /champagne glasses, platters, BBQ gear and onboard esky. Skipper can cook the BBQ. BYO Ice, please.

Pre-access 30 mins before pick-up for decorating \$70.00 (maximum of 3 persons).

NOTE: Early drop-off of food and beverages may not always be possible and is by application only.

Complimentary Water Toys: Kayak, SUP and an Aqua Lily Pad

Wharf fees – \$50 per visit





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Spellbound Catering

Catering Delivery Fee – \$40 (Except Sausage Sizzle Menus)

Minimum order of \$200 applies

All dietary requirements can be catered for with advanced notice

Public holidays incur a 20% surcharge

BBQ Menus

BBQ Menu \$92pp – 2 to 8 people

Celebrate Grazing – Charcuterie / Antipasto Platter

Australian cheese, dried fruit, house made chutney, water crackers. A selection of cured meats, grilled veggies, olives, labneh, humus, pickles, and grilled sumac flat bread

Peppered Rump Steak – mustard on the side

Smoked Salmon – Crackers / Lemon / Capers / Pickled Red Onion / Dill / Horseradish Cream

Lemon Chicken – Parsley / Minted Yoghurt

Classic Potato Salad – Potato / Parsley / Dill Pickles / Egg Mustard Mayonnaise / Spring Onion

Quinoa Salad – Rainbow quinoa, avocado, shaved fennel, Persian fetta, fresh chervil salad

Crusty French Baguette

Chocolate Brownie Platter – 8 pieces

Cheese Platter – small platter

Classic BBQ Menu \$59pp Min 10 pax

Celebrate Grazing – Charcuterie / Antipasto Platter

Australian cheese, dried fruit, house made chutney, water crackers. A selection of cured meats, grilled veggies, olives, labneh, humus, pickles, and grilled sumac flat bread

Classic pork or beef sausages

Chicken skewers / cracked pepper

Greek Salad - Tomato / red peppers / onion / fetta / olives / cucumber

Classic Potato Salad – Potato / Parsley / Dill Pickles / Egg Mustard Mayonnaise / Spring Onion

Bread roll and butter

Seafood BBQ Buffet \$90pp min 10 pax

Grilled garlic prawns

Chargrill salmon fillets

Sydney Rock Oysters

Classic Potato Salad – Potato / Parsley / Dill Pickles / Egg Mustard Mayonnaise / Spring Onion

Quinoa Salad – Rainbow quinoa, avocado, shaved fennel, Persian fetta, fresh chervil salad

Crusty French Baguette

Chocolate Brownie Platter – 8 pieces

Cheese Platter – Small Platter

Sausage Sizzle Menus

Sausage Sizzle – Flat Delivery Fee Applies – \$20

a. Gourmet sausage sizzle with rolls/green salad/chips and dips – \$20 per person

b. Basic sausage sizzle with sausages, rolls and condiments – \$13.50 per person



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Canape Menus

Small Numbers Canapé Menu | \$50.00pp – Minimum 4

- Smoked Salmon Tartlet – Puff Pastry / Shallots / Dill
- Moroccan Vegan Cocktail Pie
- Grilled chicken skewers, chermoula, lime topping
- Cucumber Tzatziki (Halal) (GF)
- Sugar Cane Prawns – Coconut Dusted / Lime Sauce
- Arancini X 2 Roasted Pumpkin & Sage Truffle Mayo (V)
- Sweetcorn fritters – Avocado salsa
- Baked Bites Platter | \$152.00 (28 pieces in total – 4 of each)
- Spinach ricotta Roll (GF)
- Petite Chicken & Leek Pie
- Mini Steak Pies
- Chicken Empanada
- Moroccan Vegan Cocktail Pies
- Smoked Salmon Tartlet
- Arancini – Roasted Pumpkin & sage

Light Canapé menu 1 (6 Pieces) | \$49.00pp – Minimum 10

- Smoked Salmon Tartlet – Puff Pastry / Shallots / Dill
- Moroccan Cocktail Pie (V)
- Grilled chicken skewers, chermoula, lime topping – Cucumber Tzatziki (Halal) (GF)
- Spicy Chicken Empanada
- Tiger Prawn & green mango rice paper rolls (GF)
- Roasted Pumpkin & Sage Arancini Mint / Coriander / Chili Sauce (V) (GF)

Light Canapé Menu 2 (6 Pieces) | \$49pp – Minimum 10

- Mini caramelised tomato and fetta tarts
- Moroccan Cocktail Pie (Vegan)
- Smoked Salmon Tartlet – Puff Pastry / Shallots / Dill
- Arancini X 2 – Roasted Pumpkin & Sage/Truffle Mayo (V) (Gf)
- Slow Cooked Lamb pie – Slow cooked lamb shoulder, rich vine ripened tomato
- Chicken Rice Paper Roll – Steamed chicken, shiso cress, rice paper rolls (GF, DF)
- Skewered Chicken X 2 – Cucumber Tzatziki

Canapé Menu 1 (12 Pieces) | \$79pp – Minimum 10

- Moroccan Cocktail Pie (Vegan)
- Arancini X 2 – Roasted Pumpkin & Sage/Truffle Mayo (V) (GF)
- Petite Chicken & Leek Pie – Celery / Spring Onions
- Tiger prawn & green mango rice paper rolls (GF)- Mint / Coriander / Chili Sauce X 2(GF)
- Best Market Oysters (orders x 12) – Lime Emulsion X 2(GF)
- Sugar Cane Prawns – Coconut Dusted / Lime Sauce
- Tartlet of wild mushrooms, slow cooked garlic
- Charred salmon, sweet soy, and fresh basil (GF)
- Skewered Chicken X 2 – Cucumber Tzatziki

Canapé Menu 2 (14 Pieces) | \$112pp – Minimum 10

- Moroccan Cocktail Pie (Vegan)
- Arancini – 4 cheese – truffle dipping sauce (V)
- Tiger prawn & green mango rice paper rolls (GF)- Mint / Coriander / Chili Sauce X 2 (GF)
- Satay Chicken Peanut Coconut Sambal – Coriander / Dry Fried Onion (Halal) X 2 (GF)
- Best Market Oysters (ordered x 12) – Lime Emulsion X 2(GF)
- Sugar Cane Prawns – Coconut Dusted / Lime Sauce X 2
- Assorted Fresh Rice Paper Rolls – Tofu / Prawn / Chicken / Veg
- Smoked Salmon Tartlet – Puff Pastry / Shallots / Dill X 2
- Steak Green Peppercorn Pie



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Buffet Menus

Our Buffets are served at a preferred time during the charter. The menus provide multiple food options. If you have selected a buffet menu, please nominate your preferred dining time to either your booking agent, or the crew on the day.

Buffet Menu 1 | \$62.00pp – Minimum 10

Celebrate Grazing – Charcuterie / Antipasto Platter

Australian cheese, dried fruit, house made chutney, water crackers. A selection of cured meats, grilled veggies, olives, labneh, humus, pickles, and grilled sumac flat bread

Thai beef salad – Thai Beef Salad with Coriander, Mint and Lime on Noodles with Sesame Soya Dressing (GF)

Lemon thyme roast chicken – Charred Lemon / Rosemary / Thyme

Quinoa Salad – Quinoa, chickpeas, carrots, shallots, parsley, Moroccan spice, preserved lemon, vinaigrette

Mixed Vegetable Salad – Classic mixed roasted vegetables, pumpkin, carrots, beetroot, red peppers, semi dried tomatoes, tarragon salad

Crusty French Baguette

Buffet Menu 2 (Asian Theme) | \$90.00 pp – Minimum 15

Satay Chicken Peanut Coconut Sambal – Coriander / Dry Fried Onion (Halal)

Peking Duck Spring Roll – Hoisin Plum Dipping Sauce

Tofu & Black Mushrooms – Julianne Carrots / Chili Sesame Oil Dressing

Braised King Prawns – Broccolini / Garlic / Chili

BBQ Pork Noodles – BBQ Pork / Curried Singapore Noodles / Shallot / Carrots

Fresh Fruit Platter – Seasonal Best / Sliced / Skin Off

Steamed Jasmine Rice

Custard Tart

Buffet Menu 3 – \$29 per person – Minimum 20

Portuguese baked chicken

Green Garden Salad

Coleslaw Salad – white and red cabbage, carrots, apple, capsicum, shallots, toasted pine nuts, dill, whole egg mayonnaise salad

Bread Rolls

Buffet Menu 4 – \$55 per person – Minimum 15

Portuguese-Baked Chicken w/ Preserved Lemon and Parsley [GF]

Slow cooked beef cheeks, master stock, mushrooms

Mexican Charred Corn Salad, Radish, Mint, Fennel, Chilli Lime Dressing (GF, V, DF)

Caprese Salad, Baby Mozzarella, Tomatoes, Basil (GF, V)

Greek Salad, Tomatoes, Cucumber, Mixed Olives, Peppers, Feta, Red Onion, Oregano (V, GF)

Bread Rolls





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Peking Duck Spring Roll – Hoisin Plum Dipping Sauce

Tofu & Black Mushrooms – Julianne Carrots / Chili Sesame Oil Dressing

Braised King Prawns – Broccolini / Garlic / Chili

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Caprese Salad, Baby Mozzarella, Tomatoes, Basil (GF, V)

Greek Salad, Tomatoes, Cucumber, Mixed Olives, Peppers, Feta, Red Onion, Oregano (V, GF)

Bread Rolls



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Platters Menu

Platters / Starters / Entrees

Celebrate Grazing – Charcuterie / Antipasto Platter| \$140.00 – 8 to 10 People
Australian cheese, dried fruit, house made chutney, water crackers. A selection of cured meats, grilled veggies, olives, labneh, humus, pickles, and grilled sumac flat bread

Celebrate at Work | \$258.00 – 8 to 10 people

20 x Gourmet mixed pies, homemade puff pastry, slow braised fillings & Heinz ketchup
20 x Gourmet sausage rolls, pork & fennel seed, rolled in our homemade pastry, seasoned and served with Heinz ketchup
20 x Quiche, delicious assortment of vegetarian quiche, semi-dried tomato & feta and cheddar & onion jam

Cheese Platter | \$145.00 – 8 to 10 People

Premium Australian and continental cheese, (3) cheeses, fresh and dried fruit, chutney, and water crackers
Celebrate Vegetarian Grazing -Vegetarian Antipasti & Mezze Platter| \$135.00 – 8 to 10 People
A celebration of fresh and delicious vegetables with the always amazing ricotta. This is a perfect addition to any celebration. A selection of crunchy vegetables, ricotta, 3 x dips, gluten free crackers and bread.

Oyster's, Prawn, Salmon Platter | \$169.00

Oysters – (12), King Prawns – (12) Smoked Salmon (12 Slices) Baguette, Lemons, and dips

Smoked Salmon Platter| \$145.00 – 8 to 10 People

Crusty Baguette, Grilled Lemon Capers, Pickled Red Onion, Dill & Horseradish Cream

Rice Paper Roll Platter | \$126.00 (10 Rolls in Total / Cut in Half)

Prawn – Tiger prawn & green mango rice paper rolls (GF)
Vegetarian – Tempura tofu and banana flower salad (GF) (V)
Vegetarian – Rainbow rice paper rolls, beetroot, red and yellow capsicum carrots, mint, coriander, ginger peanut sauce (GF, (V)
Chicken – Steamed chicken, shiso cress, green papaya (GF)
Varied sauces





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Point Sandwich Platter| \$126.00 (10 Sandwiches in Total)

Chicken – Chopped Breast / Italian Parsley /Mayonnaise
Rare Roast Beef – Smoked / Cheese / Mustard / Pickles / Lettuce
Salad – Avocado / Tomato / Cucumber / Lettuce / Vegan
Ham – Cheddar / Roma Tomato / House Mayo / baby Spinach
Egg – Chopped Egg / Mayo / Chives / Lettuce / Diverse Bread

Wraps Platter| \$81.00 (12 Pieces in Total)

Falafel – Cucumber / Lettuce / Red Onion / Tomato / Minted Yoghurt
Chili Smoked Salmon – Crème Cheese / Pickled Onion / Capers /
Spinach Chicken Caesar Schnitzel – Cos Lettuce, Parmesan, Bacon, Dressing
Shaved Ham – Cheddar / Roma Tomato / Mayo /Baby Spinach

Gourmet Mixed Pies & Sausage Rolls – \$69.00 – 15 pieces

Delicious House made puff pastry, slow braised fillings, and Heinz ketchup

Desserts

Fresh Fruit Platter | \$89.00
Seasonal Best / Sliced / Skin Off

Sweet Treats Platter | \$89.00

3x Double Chocolate Brownie Square
3 x Blueberry Almond Frangipane (GF)
3 x French Macaroons (GF)

Celebrate Dessert – \$140| 20 pieces

5 x Mini macaroons
5 x Lemon tart, smashed meringue, fresh mint
5 x Chocolate tart, white chocolate ganache
5 x Mini Pavlovas, passion fruit curd, fresh mint