



## SouthWinds

Make the most of your day exploring Sydney Harbour

**22**

Passengers

**\$800**

Minimum Hourly Rate

**Sydney**

Location

Make the most of your day exploring Sydney Harbour while aboard Southwinds, a magnificent 61ft' yacht constructed in 1950. Built with Huon Pine planks and spotted gum ribs, Southwinds holds a significant role in English design pedigree as well as Australia's yachting history. A quintessentially Australian experience, admire the beauty of Sydney Harbour with a glass of champagne, family, friends and colleagues — all the while sailing amongst some of Australia's most treasured and historic sights.

Southwinds was designed by Robert Clark the famous designer of Gypsy Moth IV, aboard which Sir Francis Chichester became the first man to complete a single handed circumnavigation of the globe.

Her original plans date back to 1948 and include pencils of her keel profile and cabins, inks of her lines, half breadth and ketch. Sail plans lie in London's Greenwich Museum and her specifications are registered with Lloyds.

Cocktail Dining – 22 passengers

Overnight 4 passengers

### Special Features

Vintage yacht design with modern luxuries

Inbuilt audio system

Master cabin (double cabin), 2 midship cabins (large singles)

Salon Day Bed

Licensed bar on-board

Open top deck with cushions throughout for lounging

Note: Smoking is not permitted onboard. Hens and Bucks Parties allowed no BYO available.

### SPECIAL PACKAGE

Sydney Sightseeing and History Cruise – \$2,950

2.5 Hour Cruise w/Skipper & Crew

Includes canapes and glass of Laurent-Perrier champagne (Up to 10 Guests)

Additional guests can be added up to the maximum of 16 for \$150

### Extras Available

Additional alcoholic and non-alcoholic drinks can be purchased on board.

Additional catering can be organised.

Option for Chef onboard



# SouthWinds

Charter Rate



## January- December

\$800 per hour\*

Minimum 4 Hours

\*RATE INCLUSIONS – Skipper, deckhand/host. Cleaning costs. All crockery, cutlery, cups, glassware, utensils and serving equipment. All diesel, fuel and gas usage as well as basic consumables.

### DAILY RATE: \$5,500 (8 hours)

### OVERNIGHT CHARTER + APA

24 hours (8 passengers): \$8600

Consecutive Overnight – \$7800 (every 24hrs)

Weekly (7 consecutive days) – \$30,000

### SPECIAL EVENTS

Christmas Day – \$7,000 (4 hours)

New Years Eve – \$15,000 (conditions apply) – 6pm to 1am – Beverage Package Mandatory

New Years Day: \$5000 (5 hours) + additional crew

Boxing Day – Half day (4 Hours) – \$7,000

Boxing Day – Full Day (8 Hours) – \$10,000

Australia Day: \$960 per hour + additional crew (Daytime Charter)

Australia Day: \$5000 for 5 hours + additional crew (Evening Charter)

### Public Holidays – 20% surcharge + additional crew

### Optional Extras

Waitstaff \$250 for 4 hours + \$50 per additional hour

Onboard Chef \$POA

Ice \$6 per bag

### Wharf Fees – \$50 per visit

BYO Amenities Fee (all serving equipment and glass): \$150

Note: Smoking is not permitted onboard. Hens and Bucks Parties allowed no BYO available.

Prior Access: Not allowed, but food and drinks may be dropped off the office and loaded onboard prior to the charter at no extra cost.

### Onboard Experiences and Activities

Brig Eagle 645 Chase Boat- \$400 (10 guests + 1 crew)

Speedboat (For adrenaline rides, transfers and watersports) – \$800 (9 guests + 2 crew)

Inflatable Pontoon 3.5m x 2.5m – \$300

SUP Boards x 2 – \$50 (inflatable 9-10ft)

Kayaks – \$150 (2 x single or 1 double) – sit on top

### Pick Up / Drop Off Wharf Locations

Manly Yacht Club

North Harbour Marina, Balgowlah

Manly Boatshed, Fairlight

Rose Bay Ferry Wharf

Barangaroo Public Wharf, Crown Casino

Rowntree's Wharf, Barangaroo

Elizabeth Macarthur Public Pontoon, Pirrama Park

The Star Casino Wharf, Pyrmont

Man O' War Steps

Lavender Bay Wharf

Operational Areas

Sydney, Pittwater, Port Stephens, Nelson Bay, Jervis Bay.



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Charter Rate



## CANAPES

Minimum 15 pax Canapes  
Saturday Minimum: \$695  
Sunday Minimum: \$950

### Canape Menu 1 \$46.50 per person

Choice of 5 Canapes  
1 x substantial & 4 standard

### Canape Menu 2 \$57 per person

Choice of 7 Canapes  
2 x substantial, 4 standard, 1 dessert

### Canape Menu 3 \$68 per person

Choice of 9 Canapes  
2 substantial, 5 standard, 2 dessert

## STANDARD CANAPES

Artisan Sourdough Crostini, Tuscan White Bean, Asparagus and Gremolata (V, VE, GF)  
Tartlet of Green Olive, Vine Leaf, and Pecorino Cheese (V)  
Peking Duck Pancake, Shallot, Hoi Sin, and Cucumber (DF)  
Polenta, Olive Tapenade and Blistered Cherry Tomato (V, VE, GF, DF)  
Peeled & Cooked King Prawns with Saffron Aioli (GF, DF)  
Smoked Salmon Bellini, Avocado Mousse, Dill  
King Prawn and Lychee Rice Paper Roll with Lime Nam Jim (GF, DF)  
Confit Ocean Trout Bruschetta with Fennel and Dill Salad (DF)  
Chicken Waldorf Finger Sandwich (DF)

## SUBSTANTIAL CANAPES

\*Poached Prawn, Cocktail Sauce, Crisp Lettuce on a Brioche Long Roll \*additional \$6.00 surcharge per person  
\* Poke Bowl of Black Rice, Seared Salmon, Avocado and Yuzu Mayo \*additional \$6.00 surcharge per person

## DESSERT

Assorted Brownie Bites

V = Vegetarian/VE = Vegan/GF = Gluten Free/DF = Dairy Free

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Charter Rate



## CHEF CANAPE MENU (PREPARED BY A CHEF ONBOARD)

### **Chef Canape 1 \$72 per person**

Choice of 5 Canapes

1 x substantial & 4 standard

### **Chef Canape 2 \$87 per person**

Choice of 7 Canapes

2 x substantial, 4 standard, 1 dessert

### **Chef Canape 3 \$95 per person**

Choice of 9 Canapes

2 substantial, 5 standard, 2 dessert

## STANDARD CANAPES (CHEF)

### COLD

- Artisan Sourdough Crostini, Tuscan White Bean, Asparagus and Gremolata (V, VE, GF)
- Gorgonzola Cream Lavosh, Brandied Pear, Walnut and Honey (V)
- Tartlet of Eggplant Caponata, Toasted Macadamia & Goats Cheese (V)
- Smoked Salmon, Dill, Tarragon Mustard Finger Sandwich (can be made GF on request)
- Prawn, Chive and Herb Mayo Finger Sandwich (DF, can be made GF on request)
- Sydney Rock Oyster, Australian Finger Lime and Chilli (G, DF)
- 'Reuben' Crisp Bread, Brisket, Mustard, Pickles and Dill
- Coconut and Lemongrass Poached Chicken Miang on Betel Leaf (GF, DF)
- Tea Smoked Duck Miang on Betel Leaf, Toasted Coconut, Finger Lime (GF, DF)
- Japanese Chilli Spice Wagyu Beef Tataki, Horseradish, Shisho and Orange Ponzu (GF, DF)
- Beetroot and Vodka Cured Salmon Bellini, Creme Fraiche and Wasabi Roe
- Ora King Salmon Tartare, Jalapeno, Yuzu Vinaigrette, Sesame Coronet (DF)
- Glazed Kingfish, Toasted Sesame Seeds, Yuzu Vinaigrette (DF)

### HOT

- Saffron, Leek and Gorgonzola Risotto Suppli Arancini with Chilli Jam
- Mushroom and Mozzarella Arancini, Truffle Aioli and Fried Sage (V, GF)
- Caramelised Spinach Gnocchi with Quattro Formaggi Sauce (V)
- Grilled Halloumi Skewers with Honey (V, GF)
- Tofu and Spinach Dumpling, Chinese Black Vinegar, Chilli Sambal (V, VE)
- Barramundi Spring Rolls with Lime Nam Jim
- Miso Glazed Chicken Skewers (GF, DF)
- Pork and Pistachio Kofta (GF, DF)
- Pork Belly Bites, Plum Relish and Cracking Crumble (GF, DF)
- Handcrafted Lamb and Vegetable with Tomato Relish
- Beef Cheek Pie, Mushy Peas and Shiraz Jus
- Torched Scallops, Davidson Plum Butter and Warrigal Greens (GF, DF)
- Chimichurri Butterflied Prawns (GF, DF)

### SLIDERS/ROLLS:

- Grilled Halloumi, Iceberg, Red Pepper Relish (V)
- Falafel Burger, Tomato, Garlic Toum, Hummus, Tabbouli (V, VE)
- 'Jack Daniels' Beef and Bacon Burger, American Cheese and Jack Daniels Smokey BBQ Sauce
- Char Cui Bao Bun, Pickled Daikon, Pineapple and Cress
- Chicken Katsu Slider, Crunchy Slaw, Tonkatsu Sauce
- Grilled Barramundi Burger, Dill and Tarragon Aioli, Rocket
- Poached Prawn, Cocktail Sauce, Crisp Lettuce on a Brioche Long Roll \*\*additional \$6.00 surcharge per person

### BOWLS

- Reggiano Crusted John Dory, Queen Olive and Fennel Salad (GF) \*\*Additional surcharge of \$8.00 per person
- Pulled Lamb Shoulder Bowl, Baby Carrots, Parsnip Puree and Jus (GF) \*\*additional surcharge \$12.00 per person

### DESSERT (CHEF)

- Mini gelato cones - assorted flavors
  - Mini pavlova with lemon curd and passionfruit
- V = Vegetarian/ VE = Vegan/ GF = Gluten Free/ DF = Dairy Free





# SouthWinds

## BEVERAGE PACKAGES

### **Captains Package \$20 Per person / Per Hour**

Swift Orange NSW, NV Sparkling Cuvee  
Bouch Aine Heritage Chardonnay, France  
Little Angel Sauvignon Blanc, New Zealand  
La Tonnelle Rose Vins Breban, France

### **Commodores Package \$30 Per person / Per Hour**

Laurent Perrier La Cuvee, France  
Bouch Aine Heritage Chardonnay, France  
Little Angel Sauvignon Blanc, New Zealand  
La Tonnelle Rose Vins Breban, France

### **Admirals Package \$50 Per Person / Per Hour**

Laurent Perrier Ultra Brut, France  
Laurent Perrier Cuvee Rose, France  
Howard Park 'Miamup' Chardonnay, Australia  
Rabbit Ranch Sauvignon Blanc, New Zealand  
Villa AIX Provence Rose, France

### **Sea Lord Package \$140 Per Person / Per Hour**

Laurent Perrier La Cuvee, France  
Laurent Perrier Grand Siecle, France  
Laurent Perrier Cuvee Rose, France  
Shaw & Smith M3 Chardonnay, Australia  
Bream Creek Sauvignon Blanc, Tasmania  
Miraval Cotes de Provence Rose, France  
Petaluma Hanlin Hill Riesling, Australia

### **Provided with all packages**

Peroni Nastro Azzurro, Italy  
4 pines pacific ale, Manly  
Selection of soft drinks  
Water

