



Birchgrove

50' Sports Cruiser has an upper deck

18

Passengers

\$660

Minimum Hourly Rate

Sydney

Location

This 50' Sports Cruiser has an upper deck with a light and spacious lounge and a large electric sunroof.

The lower deck leads to a welcoming saloon with deep comfortable seats and 2 double sleeping cabins are serviced by two showers. The cruiser can accommodate up to 18 persons and sleeps 4 people on a live aboard cruise.

Cocktail Dining – 18 passengers

Casual Dining – 18 passengers

Overnight – 4 passengers

Special Features

Spacious saloon with electric sunroof

Large Galley

3 double Cabins

Boat Sound System with iPod Connectivity and Bluetooth

Wi-Fi and Foxtel

Note: Bucks Parties and All Male Charters not permitted

Shoe policy

Summer: No shoes

Winter: White soled shoes. No high heels.



Birchgrove

Charter Rate

December

\$760/hr (min 3 hours)

Oct – November & Jan- March (excl December)

\$740/hr (min 3 hours)

April-September

\$660/hr (min 3 hours)

Public Holiday

\$950/hr (min 4 hours)

BYO Fee – \$20 per person (min fee \$150)

Includes 3 bags of ice, bottled water, all crockery, cutlery, glassware, utensils, serving equipment and eskies

Wharf fee – \$50 per visit

Wharf Details

Preferred: Casino, Cockle Bay Wharf, King Street Wharf, Rose Bay Ferry Wharf, Walsh Bay no. 2

Avoid: Man O War, all Circular Quay wharves

Note: Public holiday surcharges apply – 20% of the total charter fee

Please note that above pricing does not apply for the following:

New Year's Eve, Australia Day, Boxing Day, Christmas Day. Please contact us for pricing for these special events on the harbour.

Shoe Policy

Summer: No shoes

Winter: White soled shoes. No high heels.

New Year Eve 2024-2025

\$20,000

7 hour charter

6pm to 1am

Skipper and crew

Up to 12 Guests

BYO food and beverages only

Choice of locations to embark and disembark

Birchgrove

Catering Rate



Birchgrove Catering Menus 2024

The following selection of menus have been specially created for our boat to cater for all occasions and tastes. If there is something special you need, please ask – our caterers are very flexible and happy to accommodate most dietary requirements.

CANAPE MENUS

Minimum 10 passengers

Chef's Gourmet Canape – \$60pp

- Mini wagyu burger in brioche bun with tomato and cheddar
- Italian Caprese skewer – heirloom tomato, bocconcini with balsamic glaze
- Chicken skewers with onion and shallot
- Chef selection of sushi
- Spinach ricotta turnovers
- Mini fruit cup with seasonal melons and berries

Silver Canape Menu – \$65pp

- Assorted Wrap Platter
- Mini wagyu burger in brioche bun with tomato and cheddar
- Chef selection sushi
- Spring roll with chilli mayo
- Chicken skewers with crispy onion
- Antipasto Platter
- Fresh Fruit Platter
- Dessert Platter

Gold Canape Menu – \$75pp

- Mini wagyu burger in brioche bun with tomato and cheddar
- Italian Caprese skewer – heirloom tomato, bocconcini with balsamic glaze
- Platter of Seafood
- Antipasto Platter
- Chef selection of sushi
- Cheese Plater
- Spring roll with chilli mayo
- Fresh Fruit Platter
- Dessert Platter

BBQ MENUS

Minimum 10 passengers

Basic Blue BBQ – \$30 per person

- Party Snacks
- Traditional Beef Sausages
- Chicken Skewers
- Sliced Onions
- Tossed Garden Salad
- Fresh Bread Rolls

Captains Burgers – \$40 per person

- Mini Beef burger in brioche bun with tomato and cheddar
- Chicken Skewers,
- Sliced Onions,
- Tossed Garden Salad
- Party Snacks
- Fresh Bread Rolls

Gold BBQ – \$55 per person

- Gourmet Beef Sausages,
- Slow Cooked Lamb Shoulder served with tzatziki
- Coleslaw Pesto pasta salad
- Rocket, pear & parmesan salad with balsamic dressing.
- Bread & Butter
- Sweets for desserts



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BUFFET MENUS

Minimum 10 passengers

Calm Water Buffet – \$50 per person

- Cheese Platter
- Platter of Fresh Prawns
- Leg of Ham (served chilled)
- Barbeque Chicken
- Creamy Potato Salad
- Greek Salad
- Bread Rolls
- Fresh Fruit Platter

Gold Yacht Buffet – \$65 per person

- Chef selection sushi
- Cheese Platter
- Platter of Fresh Prawns
- Antipasto Platter
- Italian caprese skewer
- Rocket Salad
- Fresh Bread Rolls
- Fresh Fruit Platter
- Dessert Platter

PLATTERS MENU

Platters – \$160 per platter (each platters serves 10pax)

Seafood Platter

Queensland Tiger prawns with sauce
Selection of oysters, natural, lemon

Assorted Sushi Platter

Grilled salmon, avocado, teriyaki chicken,
tempura prawn cucumber, tofu and tuna on
assorted nori

Cheese Platter

Mature Cheddar /Blue Vein Cheese/ Creamy
Brie served with crackers, lavash, nuts and dried
fruits

Antipasto Platter

Sliced meats, ham, salami, prosciutto and
marinated olives

Fruit Platter

Fresh Seasonal fruits with watermelon, rock
melons, pineapple, fresh berries and
strawberries

Dessert Box

Selection of individual desserts