



Cloud 9

Enjoy the sun on Sydney Harbour

35

Passengers

\$550

Minimum Hourly Rate

Sydney

Location

Cloud 9 is a power catamaran with three double cabins, attractive timber fit-out, generous living space, and modern lines. Accommodating up to 35 passengers,

This vessel features a fully equipped galley, saloon with state-of-the-art entertainment, and two good-sized bathrooms with hot showers.

Enjoy the sun on Sydney Harbour from the spacious sundecks or take in the surrounds from the upper helm flybridge.

Cloud 9 is perfect for corporate and private events. We look forward to welcoming you aboard!

Capacity – 35 passengers

Special Features

- Massive flybridge
- Sumptuous interior
- Forward sundeck
- Two toilets and hot-water showers
- Outdoor BBQ
- Fusion Sound System throughout the boat
- Bluetooth and aux connectivity
- Water toys
- Large weather protected cockpit
- Galley with fridge and large freezer, oven and stove top

NEW YEARS EVE

Cloud 9 NYE 2024-2025 – \$17,500

7-hour charter

- 6:00pm to 1:00am
- Inclusive of wharf and BYO fees





Cloud 9

Charter Menu

Cloud 9 Charter

November – March

4-hour charter \$2,400

April – October

4-hour charter \$2,200

3-hour charter \$POA

Wharf fees – \$50 applies for each use of CBD wharves

Manly & Middle Harbour: travel surcharge \$100 each way. North shore and Northern Beaches residents can avoid the travel surcharge by using Mosman Bay wharf.

BYO Fee – \$150 (compulsory for all BYO charters) – includes (includes glassware, eskies, cool storage, plates, cutlery, platters, garbage bags)
Ice is not included. Ice can be pre-purchased for \$8 a bag.

Water Toys

Lilypad – complimentary on all charters.

Stand-up Paddle Boards (SUPs) – \$50 each

Surcharges

Prior Access – for drop-off of food, beverages, equipment and decorations: \$100 per hour on application.

Manly and Middle Harbour travel surcharge – \$100 for each pick-up drop-off in Manly / Middle Harbour. North shore and Northern Beaches residents can avoid the travel surcharge by using Mosman Bay wharf.

Note: Public Holidays incur a 20% surcharge to standard rates

SPECIAL HARBOUR EVENTS

Christmas Day – \$750 per hour

Minimum 4 hour charter

Boxing Day & Australia Day – \$750 per hour

Minimum 5 hours

New Years Day – \$750 per hour

Minimum 4 hour charter

Harbourlife Festival

A surcharge of 20% will apply for charters during the Harbourlife Festival.

All public holidays not noted above incur a 20% surcharge to standard rates.

VIVID FESTIVAL

2 hours vessel hire | BYO food & drinks | crew included

\$1500 for up to 30 guests | additional guests at \$25pp



Cloud 9

Catering Menu



Cloud 9 Charter Catering

Minimum order of 10 pax.

For orders less than 20 pax a surcharge of \$100 applies. Custom menus can be offered for lower numbers on application. Public holiday surcharge of 25% applies on all catering orders except for Christmas Day and New Years Day where custom menus are required. Platters ordered without a 'Gourmet' BBQ menu require a minimum spend of \$750 and incur a delivery fee of \$150.

BBQ Menu

BASIC SAUSAGE SIZZLE \$15

Traditional Beef sausages (DF, GF)

- Sliced onions
- Fresh Bread rolls
- Condiments

GOURMET BBQ 1 – \$45.00 per person

- Traditional Bratwurst sausage (DF, GF)
- La Ionica chicken breast, burnt brown sugar, orange confit & thyme (DF, GF)
- German potato salad, bacon & egg (DF, GF)
- Caprese salad mozzarella, Roma tomatoes, baby basil, olive oil (GF, V)
- Sonoma sourdough breads & Pepe Saya butter

GOURMET BBQ 2 – \$70.00 per person

- Cheese Board – Warrnambool Cheddar, Udder Delights brie, Udder Delights Heysen blue, Friuli Venezia, Quince paste, Kakadu apple & plum relish, dried apricot, mixed nuts, grapes & lavoche
- Huon Valley ocean trout fillets, potato crust (GF)
- Traditional Bratwurst sausage (DF, GF)
- La Ionica chicken breast, burnt brown sugar, orange confit & thyme (DF, GF)
- Smashed potatoes, olive tapenade (GF)
- Butter lettuce, vine cherry tomatoes, avocado & lemon (GF, VG)
- Caprese salad mozzarella, Roma tomatoes, baby basil, olive oil (GF, V)
- Sonoma sourdough breads & Pepe Saya butter
- Chocolate, salted caramel & hazelnut slice (GF)

Dietaries abbreviations:

GF – Gluten free, DF – Dairy free, V – Vegetarian, VG – Vegan

Cloud 9

Catering Menu



Platters

All platters are designed for 20 pax but do not substitute a meal. Minimum order of \$750 if not ordered in conjunction with a Gourmet BBQ menu. A delivery fee of \$150 applies to stand-alone platter/station orders.

CHEESE \$250

Warrnambool Cheddar, Udder Delights brie, Udder Delights Heysen blue, Friuli Venezia, Quince paste, Kakadu apple & plum relish, dried apricot, mixed nuts, grapes & lavoche

CHARCUTERIE \$300

Air dried beef, Soppressata, double smoked Bangalow ham, Jamon Serrano, Mortadella, Coppa & chorizo, pickles, bush tomato chutney, Sonoma sourdough breads, Pepe Saya butter

ANTIPASTO \$190

Hummus, tzatziki, babaghannoush, falafel, dolmades, chargrilled eggplant, zucchini, semi-dried tomatoes, chilli & rosemary marinated olives, marinated artichokes, marinated feta, fire roast capsicum (V, GF)

FRUIT \$140

Seasonal cut fruit

SEAFOOD \$270 (small) | \$420 (medium)

Sydney Rock oysters (2|3 dozen), peeled King prawns (20|40 pieces), lemons/limes, cocktail sauce

SEAFOOD DELUXE \$440 (small) | \$720 (medium)

Sydney Rock oysters (2|3 dozen), peeled King prawns (20|40 pieces), Salmon sashimi (20|40 pieces), Moreton Bay bugs crème fraiche tarragon mayonnaise (10|20 pieces), lemons/limes, cocktail sauce, mignonette, wasabi

GRAZING TABLE \$40 PP

Cheese, charcuterie & antipasto platters
Leek & forest mushroom tartlet, onion jam, smoked truffle aioli (V)
Cured salmon, dill yoghurt, horseradish crème fraiche (GF)
Sonoma sourdough breads, bread sticks & Pepe Saya butter

SEAFOOD STATION \$65 PP

Moreton bay bugs, crème fraiche tarragon mayonnaise (GF)
Harvey Bay scallops (GF)
Sashimi: Tasmanian salmon, Yellowfin tuna, king fish (DF, GF)
Mexican style roasted split prawns (DF, GF)
Pacific oysters, finger lime mignonette (DF, GF)
Smoked salmon, avocado cream, pickled onions, finger lime (DF, GF)
Lemons/limes, cocktail cucumbers, Salmon caviar, cocktail sauce
Sonoma sourdough, Pepe Saya butter

KIDS MENU \$32

MAIN select 1

Chicken schnitzel, Napolitano sauce & tasty cheese, seasonal vegetables
Spaghetti Bolognese
Baked macaroni & cheese, fresh tomatoes
Chicken, capsicum & cheese quesadilla
Rainbow pizza (Red & yellow tomatoes, mozzarella, pesto, spinach...)
Ham & cheese sliders

DESSERT select 1

Banana, hazelnut & Nutella muffin (GF)
Chocolate & raspberry brownie, chocolate sauce
Seasonal fruit cups