

Jerry Bailey

70ft motor cruiser



185

Passengers

\$650

Minimum Hourly Rate

Sydney

Location

This 70ft motor cruiser offers excellent 360 degree viewing from inside and out. Her open and airy interior, coupled with her abundant outdoor entertaining areas, make her the perfect venue for corporate entertaining, conferences and seminars, birthday celebrations and weddings. Cruising Sydney Harbour

Cocktail Dining – 185 passengers

Buffet Dining – 150 passengers

Formal Dining – 70 passengers

Special Features

Four Viewing Decks comprising of our spacious main deck, upper deck, wrap-around side decks & foredeck

All-weather dining area

Lounge area

Large alfresco entertainment deck

Cocktail, Formal dining and buffet menu options

Sound system with PA and Bluetooth connectivity

Bathrooms

Professional uniformed and licensed crew

2D, 1E & 2C Survey for Manly pickups & outside whale watching cruises

CATERED CHARTER RATES

JANUARY to OCTOBER

3 hours (min): \$2,000

4 hours: \$2600

Additional Hours: \$650/hr

NOVEMBER to DECEMBER (Christmas Package applies on Fri/Sat nights 24 Nov to 23 Dec 2023)

3 hours (min): \$2,200

4 hours: \$3,000

Additional Hours: \$750/hr

Minimum 30 passengers (excluding Fri/Sat night in December)

*** Bucks & All Male Cruises max 3 hours*

Transfers:

Transfers within 1hr \$1800:00

2hrs \$2400:00

Return Transfer \$2600:00 (these transfers must take place within the 1hr each way or additional fees will apply.

Public Holidays – Surcharge of 20% applies

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Charter Rate



BYO PACKAGE

4 hours vessel hire
BYO Food and Drinks
Maximum 50 guests
Wharf fees x 2 (CBD)
Friday or Saturdays \$4950:00
Sunday -Thursdays \$4500:00

BYO: Guests that BYO food and beverages must bring their own disposable plates, cutlery, cups and ice

Eskies: Clients may byo their own, the boat will provide 2 large eskie buckets for clients to use

Boarding: All guests must meet at the departure wharf with their byo F&B, no prior boarding is permitted.

Galley: There is no use of the galley nor fridges on-board

Pre-access: or deliveries \$250 (30-60 minutes prior to charter start time)

Security is required for all birthday parties 24 years and younger. 1 security guard per 80 guests required : \$350 per guard

CHRISTMAS PACKAGE \$155 per person Minimum 60 guests

Friday and Saturday Nights
30 November to 15 December

Vessel Hire – 4 hours
Rushcutters Bay Buffet or
Clifton Gardens Cocktail Menu
Diamond Beverage Package*
Use of Bluetooth onboard sound system
Includes wharf fees for city wharves only

Menu & Beverage upgrades available

Uni Cruise Package 2024

Inclusions:

- 3 Hour Exclusive Vessel Hire
- Beer, Wine and Soft Drinks Package
- Pizza Catering
- DJ & Dance Floor with Disco Lights
- Security

Pricing:

Monday to Thursday (Min 80 pax) – \$79 per person
Friday/Saturday (Min 80 pax) – \$89 per person

Music: You may connect your phone to the boat sound system via Bluetooth for background music or organise a DJ. PHC can book a DJ for you or you can use your own.

DJs must supply their own equipment, the boat ONLY supplies a table, tablecloth, and power. If you arrange your own DJ, please ensure they contact our office to confirm a boarding time and Cruise details

Swimming may be permitted only in the 1st two hours of cruising, this will also depend on the passenger behaviour at the time, this will be up to the Skipper in charge on the day.

Pre-access – \$250
Surcharge for early access pre-deliveries. BYO DJ : 30-60 minute prior to start time

Wharf Fees (embark/ disembark)
CBD Wharves \$150
Manly Wharf \$750
Convention Wharf: \$180
Northern Beaches \$500
Eastern Suburbs \$200
Cabarita Wharf \$750

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Charter Rate



FARM COVE HOT ROAST BUFFET – \$28 per person

Mains Australian beef striploin with thyme and shiraz wine sauce

Roasted marinated chicken pieces

Herb roasted chat potatoes and rock salt v

Baked pumpkin v

Steamed greens v

Desserts

Assorted cake v

Starters Tea and coffee

Assorted Biscuits

FRESHWATER BBQ BUFFET – \$30 per person

BBQ

Gourmet Sausages gf

Moroccan infused chicken gf

Chef's Galley

Bay leaf mushroom ratatouille gf v

Lemon myrtle smashed baked potato gf v

Vermicelli Asian noodle salad with Nam jim dressing v

Rainbow slaw, strawberry gum eucalyptus & honey dressing gf v

Rocket, pear & parmesan, white balsamic dressing gf v

Fresh rolls v

RUSHCUTTERS BAY BUFFET – \$40 per person

On Arrival

Assorted Mini Quiche

From The Buffet

Moroccan-infused chicken gf

Beechworth honey & whisky glazed ham gf

Slow roasted Australian beef, bush pepper & mustard crust gf

Smashed baked potatoes, lemon myrtle & garlic gf v

Bay leaf mushroom ratatouille gf v

Melody of steamed greens

Rocket, pear & parmesan salad, white balsamic dressing

Rainbow slaw, strawberry gum eucalyptus & honey dressing

Crusty sourdough rolls

Cheese

Chef's selection of Australian cheese gf v

Salad of dried fruit, quince paste & crackers

HALAL BUFFET – \$45 per person

Mains

Halal oven baked beef and rosemary gf

Halal chicken pieces marinated in honey soy garlic

Herb roasted chat potatoes and rock salt v gf

Persian rice served warm gf v

Salads

Mesclun salad with roasted sweet potato, semi dried tomatoes, olives and shaved parmesan v

Pear Parmesan salad v gf

Bread rolls

Desserts

Assorted cakes v

Tea & coffee

INDIAN BUFFET – \$50 per person

Starters

Vegetable Samosas v

Mains

Butter chicken

Mixed vegetable korma curry v

Dal makhani v

Peas pillau v

Naan bread v

Condiments

Mint Raita

Sweet Mango Chutney

Tea and coffee on request

ROSE BAY BUFFET – \$48 per person

On Arrival

Assorted mini-quiches

Buffet

Whole baked salmon, lemon & dill crème v

Eye fillet of Australian beef, café de Paris butter gf

Sundried tomato & fetta chicken supreme, saffron &

Cointreau glaze gf

Kale, apple & Shiitake risotto gf v

Lyonnais potato gratin gf v

Melody of steamed greens

Rainbow slaw, strawberry gum eucalyptus & honey dressing

Rocket, pear & parmesan, white balsamic dressing

Crusty sourdough rolls

Dessert

Chef's selection of decadent cakes gf v



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Jerry Bailey Catering Menus 2024



Cocktail Menus

PIZZA PARTY – \$15 per person

CLIFTON GARDENS COCKTAIL – \$28 per person

Roaming Canapés

mini chicken skewers gf
salt n pepper calamari v
beef sliders, gruyere & tomato jam
assorted arancini balls v
downtown new york mini hot dogs, ketchup relish
Chef's selection of gourmet pies
Thai chicken
Beef & thyme
Lamb & rosemary
Trio of quiche
Lorraine
Sundried tomato & feta v
Spinach & ricotta v

Dessert

Chef's selection of assorted cakes

POINT PIPER DELUXE COCKTAIL – \$48 per person

Roaming Canapés

Moroccan scallop pop gf
Australian king prawns, finger lime aioli gf
South Australian bocconcini & prosciutto gf
Downtown New York mini hot dog, chilli ketchup relish
Middle Eastern lamb delights, sour cherry & pomegranate jam gf
Marinated cheese & kalamata olives gf v
Italian arancini, garlic & lemon mayo v
Substantial Noodle Box – choice of one
Vegetable korma, basmati rice gf v
Green chicken curry, jasmine rice & asian salad gf

Dessert

Chef's selection of petit cakes

Balmain Cruising Cocktail & Buffet – \$48 per person

On Arrival

Chicken satays with peanut coconut dip (gf)
Assorted sushi with wasabi & soy sauce (v)(gf)
Assorted mini gourmet pies
Salt and pepper Calamari with garlic aioli

On the BBQ

Delicate veal chipolata sausages with tomato chutney (gf)
Mini beef sliders with bush tomato relish
From the buffet table

Double smoked leg ham carved on board (gf) with selection of mustards
Mesclun salad with roasted sweet potato, semi-dried tomatoes, olives and shaved parmesan (v)
Selection of bread rolls and butter

Desserts

Selection of quality Cakes
Australian cheese platter with lavosh crackers (gf)



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Jerry Bailey Catering Menus 2024



PLATTERS/ EXTRAS MENU

Please note, below items are in addition to a menu selection

Ocean fresh prawns
\$10 per person

Sydney oysters
\$10 per person

Dessert platter – Assorted cakes
\$15 per person

Cheese Platter (min 10)
\$10 per person

DOUBLE BAY FORMAL MENU – \$70 per person

Entree

Please select two, served alternate

Baked pumpkin, quinoa, semi dried tomato & fetta salad gf v

Hanging Rock smoked trout, horseradish vinaigrette, watercress and cucumber salad gf v

King mushroom, goat's cheese & spinach, rocket salad & pomegranate glaze gf v

Mains

Please select two, served alternate

Aubergine parmigiana, heirloom tomatoes & basil v

Grass fed beef fillet (M), pontiac mash, café de Paris butter gf

Roast chicken supreme, ricotta & semi dried tomato, quince glaze gf

For the table

Crusty sourdough dinner rolls

Dessert

Choice of two, served alternate

Chocolate Mousse Delight

Mango & Passionfruit and White Chocolate Slice

Shared Cheese boards for the tables



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Beverage Package

Diamond Beverage Package

\$46 per person (4 hours)

Beer

Pure Blonde
Furphys Refreshing Ale
Light Beer

Wine

St Augustus Pinot Grigio 2018, SA
Two Truths Sauvignon Blanc 2018, SA
Two Truths Cabernet Sauvignon 2017, SA
Two Truth Shiraz 2017, SA
Saint- Louis Brut 2018, France. Two Truths Rosé,
2019, SA

Juice

Soft Drinks

(does not include Red Bull)

Platinum Beverage Package

\$56 per person (4 hours)

Beer

Pure Blonde
Furphys Refreshing Ale
Light Beer

Wine

St Augustus Pinot Grigio
Two Truths Sauvignon Blanc
Two Truths Cabernet Sauvignon
Manyara Sauvignon Blanc
Two Truth Shiraz
Uppercut Shiraz,
Saint- Louis Brut

Aurelia Chardonnay Pinot Noir

Two Truths Rosé

House spirits

Jim Beam

Bundaberg Rum

Vodka

Scotch

Bacardi

Gin

Juice

Soft Drinks

(does not include Red Bull)

Corporate Beverage Package

\$66 per person (4 hours)

Beers

Corona
Pure Blonde
Furphys Refreshing Ale
Sydney Lager
Kosciusko Pale Ale
Cascade Premium Light

Wines

St Augustus Pinot Grigio
Two Truths Sauvignon Blanc
Two Truths Cabernet Sauvignon
Manyara Sauvignon Blanc
Two Truth Shiraz
Saint- Louis Brut
Aurelia Chardonnay Pinot Noir
Uppercut Shiraz
Two Truths Rosé,

House spirits

Jim Beam
Bundaberg Rum
Vodka
Scotch
Bacardi
Gin

Soft drinks

Juices

Silver Beverage Package

\$14 per person (4 hours)

Juice, Soft Drinks (does not include Red Bull or
Lemon Lime and Bitters)



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Beverage Package

**Jerry Bailey Beverages on Consumption
Cash Bar, Bar Tab & Consumption Bar
Bar staff fees of \$300 apply for 4 hour period
1 bar staff required for every 50 guests**

Beverage Price List

White Wine

St Augustus Pinot Grigio – \$8.00 per glass/\$40 per bottle
Two Truths Sauvignon Blanc – \$8.00 per glass/\$40 per bottle
Manyara Sauvignon Blanc – \$9.00 per glass/\$45 per bottle

Red Wine

Two Truths Cabernet Sauvignon – \$8.00 per glass/\$40 per bottle
Two Truths Shiraz – \$8.00 per glass/\$40 per bottle
Two Truths Rose – \$8.00 per glass/\$40 per bottle
Uppercut Shiraz – \$9.00 per glass/\$45 per bottle

Sparkling Wine

Saint-Louis Brut, France – \$8.00 per glass/\$40 per bottle
Aurelia Chardonnay Pinot Noir – \$9.00 per glass/\$45 per bottle

Beer

Cascade Premium Light – \$5 per bottle
Furphys refreshing ale – \$8 per bottle
Pure Blonde – \$8 per bottle
Sydney Lager – \$10 per bottle
Kosciusko Pale Ale – \$10 per bottle
Corona – \$10 per bottle

Soft Drink – \$4 per glass

(Pepsi, Pepsi Max, Lemonade, Lemon Squash)
Soft Drink Jug – \$16 per jug
Juice – \$4 per glass
Red Bull – \$6 per can
Bottled Water – \$4 per bottle

House Spirits

Vodka – \$8 per glass
Bourbon – \$8 per glass
Scotch – \$8 per glass
Bundaberg Rum – \$8 per glass
Bacardi – \$8 per glass
Gin – \$8 per glass
Lemon, Lime, Bitters – \$6 per glass

Top Shelf Spirits

Baileys – \$9 per glass
Malibu – \$9 per glass
Jack Daniels – \$9 per glass
Sambuca – \$9 per glass
Tequila – \$9 per glass
Southern Comfort – \$9 per glass
Midori – \$9 per glass
Kahlua – \$9 per glass
Shots – \$9 per glass
Red Bull and Vodka \$15 per glass

Cocktails available on request

Beverages subject to change due to availability.