



Lynx

Luxurious Aquila 32 Powercat

12

Passengers

\$450

Minimum Hourly Rate

Sydney

Location

This luxurious Aquila 32 Powercat Lynx has been designed to combined luxury with versatility. On-board the open-plan design offers 360° views with comfortable seating, large foredeck and swim-platform with ladder.

You can hire for a 4 hour cruise, or a romantic overnight stay. The vessel features a comfortable double cabin and plenty of amenities: Galley with Corian countertop, electric grill, fridge freezer, & sink. Bathroom with freshwater shower & electric toilet. Watertoys and more.

Be it a day out on the harbour with a relaxing at a beachside anchorage enjoying a BBQ lunch and swim OR waking up in a tranquil cove and starting the day with a dip before breakfast your sure to have a memorable Sydney Harbour experience aboard Lynx. Your skipper and crew await to welcome you aboard

Max Capacity – 12 guests
Overnight – 2 passengers

Special features

- 360 degree views from anywhere on-board
- Comfortable Seating
- Large foredeck
- BBQ and 2 Eskies
- Galley with electric grill, fridge/ freezer
- Bathroom with toilet and shower
- Double airconditioned cabin
- Swim platform with ladder for easy water access
- 4 Speakers Bluetooth stereo system
- 2 x Paddleboards \$50 each

April to September

3-hour charter: \$1,500
4-hour charter: \$1,800
Additional hours: \$450 per hour

October to March

3-hour charter: \$1,500 (Mon-Wed)
4-hour charter: \$2,000
Additional hours: \$500 per hour

Boat Hire includes skipper and crew

Amenities Fee – \$150 – includes crockery, cutlery, cups, utensils, serving equipment and eskies.
BYO Ice (boat can not supply)

Wharf fees – \$100 per charter

Note:

Public Holidays and special harbour events alternative pricing applicable

SPECIAL HARBOUR EVENTS

Vessel Hire \$3250 (5 hours min)



BBQ Package 1

Snags + Skewers – \$38.50 per person
(Minimum 10 guests)

Local pork sausages (gf)+ condiments
Free range chicken skewers (gf)
VEGO | VEGAN OPTION: Beetroot burger pattie w/
buckwheat, legumes, herbs & spices
Roasted chat potato salad w/ lemon & dill aioli (v)
Summer salad greens, fresh peas, feta & balsamic (v
gf)
Soft rolls & butter (v)

BBQ Package 2

Beef + Chicken Burgers – \$38.50 per person
(Minimum 10 guests)

Beef burger patties 50%
Five spice rubbed chicken fillets 50% (gf)
VEGO | VEGAN OPTION: Beetroot burger pattie w/
buckwheat, legumes, herbs & spices
Lettuce, tomato slices, burger cheese + pickles
Sweet'n spicy slaw (v)
Roasted chat potato salad w/ lemon & dill aioli (v)
Burger rolls, sauces + condiments

BBQ Package 3

Steak+ Prawns – \$58 per person
(Minimum 10 guests)

Beef sirloin steaks with smoked paprika rub (gf)
Green garlic prawns in garlic + chilli (gf)
VEGO | VEGAN OPTION: Beetroot burger pattie w/
buckwheat, legumes, herbs & spices
Roasted chat potato salad with lemons & dill aioli (v)
Summer salad greens, fresh peas, feta + balsamic (v,
gf)
Sourdough rolls + butter (v)

Extras & Sides

BBQ Sides

Sliced halloumi with lemon wedges – \$6.60 per
piece
Corn on the cob with parmesan butter – \$8.80 per
piece
Beetroot burger pattie w/ buckwheat, legumes,
herbs & spices – \$8.80 per peice
Something Sweet (Each box serves 10 guests)
Brownie Box – \$80 per box
Flourless double choc brownies + fresh strawberries
& clotted cream
Fresh Fruit Box – \$91 per box
Best fruits of the season sliced & diced



Buffet Menus

Lunch Spread 1

Chicken + Salad – \$55 per person
 Lemon + thyme roasted free-range chicken (gf)
 Spinach & cherry tomato frittata w/smoky relish (v)
 Roasted chat potato salad with lemons& dill aioli (v)
 Summer salad greens, fresh peas, feta + balsamic (v,gf)
 Sourdough rolls + butter (v)
 Minimum 10 passengers

Lunch Spread 2

Chicken + Prawns – \$66 per person
 Lemon + thyme roasted free-range chicken (gf)
 Fresh, market best tiger or king prawns w/ bloody mary dipping sauce (gf)
 Spinach & cherry tomato frittata w/smoky relish (v)
 Roasted chat potato salad with lemon & dill aioli (v)
 Summer salad greens, fresh peas, feta + balsamic (v,gf)
 Sourdough rolls + butter (v)

Grazing Box Menu

GRAZING BOX 1

DIPS, OLIVES + NUTS – \$99 per box
 Beetroot & feta hummus
 Smoky eggplant dip & dukkha
 House marinated olives
 Mixed spice roasted nuts
 Crudites + Grissini

GRAZING BOX 2

CHEESE, MEATS, DIP + OLIVES – \$143
 Coal River triple cream brie
 Prosciutto
 Sopressa Salami
 Beetroot + feta hummus
 House marinated olives
 Crackers, wafers + grissini

GRAZING BOX 3

3 CHEESES – \$171 per box
 Coal River triple cream brie
 Gorgonzola dolce
 Vintage cheddar
 Paired with seasonal accompaniments
 Crackers, wafers + grissini

Seafood Box Menu

SEAFOOD BOXES

Seafood is packed with temperature-controlled gel-ice packs
 NB: prawns are NOT peeled

PRAWN BOX – \$210

2kg x fresh, market best tiger or king prawns (unpeeled)
 Lemon + lime wedges
 Bloody Mary (seafood) dipping sauce

OYSTER BOX – \$137.50

2doz x market best Sydney rock oysters
 Lemon + lime wedges