

Zabava

A Seawind 1000 Catamaran newly arrived in Sydney Harbour and in superb condition



20

Passengers

\$350

Minimum Hourly Rate

Sydney

Location

Zabava, is a Seawind 1000 Catamaran newly arrived in Sydney Harbour and in superb condition. Zabava features a BBQ, quality upholstery and electric flushing toilet. Has a fully equipped galley with fridge, freezer, stove and 1 eskie. This catamaran can accommodate up to 20 guests.

There is a BBQ and cooking utensils and condiments onboard, transom hot shower, Bluetooth fusion music system. Can anchor close to the shore for swimming and trampolines for lazing in the sun and enjoying the view.

Capacity – 20 passengers

Special Features

BBQ and cooking utensils and condiments onboard

Transom hot shower

Bluetooth fusion music system

Trampolines

2 Eskies

Amenities Fee – \$150 – includes crockery, cutlery, cups, utensils, serving equipment and eskies.

BYO Ice (boat can not supply)

Extras

Lily Pad Hire – \$100

Wharf fees – \$100 per charter

All Public Holidays

Vessel Hire \$2750 (5 hours min)

Zabava NYE 2024 – \$12,000

7:00 pm – 1:00 am

Up to 20 people

BYO food and drinks

Charter Rate

April to September

3-hour charter: \$1,200

4-hour charter: \$1,400

Additional hours: \$350 per hour

October to March

3-hour charter: \$1,200 (Mon-Wed)

4-hour charter: \$1,600

Additional hours: \$400 per hour

Boat Hire includes skipper and crew
3 hour charter are subject to approval only
available during winter & Mid Week



Zabava

Catering Rate



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

Zabava

Catering Rate



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

