



SouthWinds

Make the most of your day exploring Sydney Harbour

22

Passengers

\$800

Minimum Hourly Rate

Sydney

Location

Make the most of your day exploring Sydney Harbour while aboard Southwinds, a magnificent 61ft' yacht constructed in 1950. Built with Huon Pine planks and spotted gum ribs, Southwinds holds a significant role in English design pedigree as well as Australia's yachting history. A quintessentially Australian experience, admire the beauty of Sydney Harbour with a glass of champagne, family, friends and colleagues — all the while sailing amongst some of Australia's most treasured and historic sights.

Southwinds was designed by Robert Clark the famous designer of Gypsy Moth IV, aboard which Sir Francis Chichester became the first man to complete a single handed circumnavigation of the globe.

Her original plans date back to 1948 and include pencils of her keel profile and cabins, inks of her lines, half breadth and ketch. Sail plans lie in London's Greenwich Museum and her specifications are registered with Lloyds.

Cocktail Dining – 22 passengers

Overnight 4 passengers

Special Features

Vintage yacht design with modern luxuries

Inbuilt audio system

Master cabin (double cabin), 2 midship cabins (large singles)

Salon Day Bed

Licensed bar on-board

Open top deck with cushions throughout for lounging

Note: Smoking is not permitted onboard. Hens and Bucks Parties allowed no BYO available.

FREQUENTLY ASKED QUESTIONS

Can Guests board early to set up?

Wharf bookings are only a 15 minute time slot, guests will need to set up what you need to within that time frame.

Is Smoking permitted on board?

No. Smoking is not permitted onboard.

What happens if it rains?

Southwinds will still go out in the rain and we have plenty of undercover area for guests on board. If the weather is deemed unsafe for passengers and crew, Southwinds will reschedule the charter. Cancellation or change fees do apply to customers wishing to voluntarily change due to weather.

Can I wear high heels?

Footwear - Soft non-marking soled shoes/high heels not permitted.

Are hens and bucks parties allowed?

Yes, but no BYO available (must select a beverage package)

Are DJs allowed?

No

Is early access permitted?

No, but food and drinks can be dropped off the office and loaded onboard prior to the charter at no extra cost.

SouthWinds

Charter Rate



CHARTER PRICES

Hourly Rate

\$800 per hour (minimum 3 hours)

Additional \$200 travel charge for City/Pyrmont/Lavender Bay/MacArthur Park pickups

Daily Rate

\$5,500 for 8 hours

Overnight Charter

\$8,600 for 24 hours (2 adults or family only)

\$7,800 for each consecutive 24 hours away

Weekly Rate

\$30,000 for 7 consecutive days

Public Holidays

20% surcharge

Special Dates

Christmas Day: \$7,000 for 4 hours

Boxing Day (half day): \$7,000 for 4 hours

Boxing Day (full day): \$10,000 for 8 hours

New Year's Eve: \$15,000 from 6pm - ~1am (beverage package available)

New Year's Day: \$7,000 for 4 hours

Sydney Sightseeing and History Cruise

Price: \$2,950

Duration: 2.5 hours

Includes: Canapés and a glass of Laurent-Perrier champagne

Additional Guests: \$150 per person (up to a maximum of 16 guests)

Join us aboard our 61ft classic sailing yacht, Southwinds, for a serene 2.5-hour sightseeing and history tour. The adventure begins as the yacht's tender vessel, North Star, meets you at a wharf of your choice. From there, you will be escorted to Southwinds and warmly greeted by the skipper and crew.

As Southwinds cruises through Sydney Harbour, you'll take in the famous sights and learn about the rich history of the area. You'll even have the opportunity to try helming the classic sailing yacht while she's under sail.

Throughout the tour, our attentive crew will serve you a selection of canapés, ensuring a memorable and delightful experience.

Extras Available

Additional alcoholic and non-alcoholic drinks can be purchased on board.

Additional catering can be organised.

Option for Chef onboard

Public Holidays: +20% surcharge



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Charter Rate



ADDITIONAL FEES

Wharf Fees: \$50 per wharf visit

BYO & Amenities: \$150 (includes all serving equipment and glassware)

Additional Waitstaff: \$250 (minimum 4 hours, \$50 per additional hour)

Onboard Chef: Price on Application (POA)

Ice: \$6 per bag

ONBOARD EXPERIENCES AND ACTIVITIES*

Brig Eagle 645 Chase Boat: \$400 (10 guests, 1 crew)

Speed Boat - Watersports: \$800 (9 guests, 2 crew)

Kayaks: \$150 (2 singles or 1 double, available for overnight/day charters only)

Stand Up Paddle Board: \$50 for 2 (Inflatable 9 - 10ft)

Inflatable Pontoon: \$300 (3.5m x 2.5m, available for overnight/day charters only)

***Additional experiences and activities must be booked in advance**

RATE INCLUSIONS - Skipper, deckhand/host. Cleaning costs. All crockery, cutlery, cups, glassware, utensils and serving equipment. All diesel, fuel and gas usage as well as basic consumables

PICK UP / DROP OFF WHARF LOCATIONS -

- Manly Yacht Club
- North Harbour Marina, Balgowlah
- Manly Boatshed, Fairlight
- Rose Bay Ferry Wharf
- Barangaroo Public Wharf, Crown Casino
- Rowntree's Wharf, Barangaroo
- Elizabeth Macarthur Public Pontoon, Pirrama Park
- The Star Casino Wharf, Pyrmont
- Man O' War Steps
- Lavender Bay Wharf

OPERATIONAL AREAS

Sydney, Pittwater, Port Stephens, Nelson Bay, Jervis Bay.



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CANAPES

Minimum 15 pax Canapes
Saturday Minimum: \$695
Sunday Minimum: \$950

Canape Menu 1 \$46.50 per person

Choice of 5 Canapes
1 x substantial & 4 standard

Canape Menu 2 \$57 per person

Choice of 7 Canapes
2 x substantial, 4 standard, 1 dessert

Canape Menu 3 \$68 per person

Choice of 9 Canapes
2 substantial, 5 standard, 2 dessert

STANDARD CANAPES

Artisan Sourdough Crostini, Tuscan White Bean, Asparagus and Gremolata (V, VE, GF)
Tartlet of Green Olive, Vine Leaf, and Pecorino Cheese (V)
Peking Duck Pancake, Shallot, Hoi Sin, and Cucumber (DF)
Polenta, Olive Tapenade and Blistered Cherry Tomato (V, VE, GF, DF)
Peeled & Cooked King Prawns with Saffron Aioli (GF, DF)
Smoked Salmon Bellini, Avocado Mousse, Dill
King Prawn and Lychee Rice Paper Roll with Lime Nam Jim (GF, DF)
Confit Ocean Trout Bruschetta with Fennel and Dill Salad (DF)
Chicken Waldorf Finger Sandwich (DF)

SUBSTANTIAL CANAPES

*Poached Prawn, Cocktail Sauce, Crisp Lettuce on a Brioche Long Roll *additional \$6.00 surcharge per person
* Poke Bowl of Black Rice, Seared Salmon, Avocado and Yuzu Mayo *additional \$6.00 surcharge per person

DESSERT

Assorted Brownie Bites

V = Vegetarian/VE = Vegan/GF = Gluten Free/DF = Dairy Free

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CHEF CANAPE MENU (PREPARED BY A CHEF ONBOARD)

Chef Canape 1 \$72 per person

Choice of 5 Canapes

1 x substantial & 4 standard

Chef Canape 2 \$87 per person

Choice of 7 Canapes

2 x substantial, 4 standard, 1 dessert

Chef Canape 3 \$95 per person

Choice of 9 Canapes

2 substantial, 5 standard, 2 dessert

STANDARD CANAPES (CHEF)

COLD

- Artisan Sourdough Crostini, Tuscan White Bean, Asparagus and Gremolata (V, VE, GF)
- Gorgonzola Cream Lavosh, Brandied Pear, Walnut and Honey (V)
- Tartlet of Eggplant Caponata, Toasted Macadamia & Goats Cheese (V)
- Smoked Salmon, Dill, Tarragon Mustard Finger Sandwich (can be made GF on request)
- Prawn, Chive and Herb Mayo Finger Sandwich (DF, can be made GF on request)
- Sydney Rock Oyster, Australian Finger Lime and Chilli (G, DF)
- 'Reuben' Crisp Bread, Brisket, Mustard, Pickles and Dill
- Coconut and Lemongrass Poached Chicken Miang on Betel Leaf (GF, DF)
- Tea Smoked Duck Miang on Betel Leaf, Toasted Coconut, Finger Lime (GF, DF)
- Japanese Chilli Spice Wagyu Beef Tataki, Horseradish, Shisho and Orange Ponzu (GF, DF)
- Beetroot and Vodka Cured Salmon Bellini, Creme Fraiche and Wasabi Roe
- Ora King Salmon Tartare, Jalapeno, Yuzu Vinaigrette, Sesame Coronet (DF)
- Glazed Kingfish, Toasted Sesame Seeds, Yuzu Vinaigrette (DF)

HOT

- Saffron, Leek and Gorgonzola Risotto Suppli Arancini with Chilli Jam
- Mushroom and Mozzarella Arancini, Truffle Aioli and Fried Sage (V, GF)
- Caramelised Spinach Gnocchi with Quattro Formaggi Sauce (V)
- Grilled Halloumi Skewers with Honey (V, GF)
- Tofu and Spinach Dumpling, Chinese Black Vinegar, Chilli Sambal (V, VE)
- Barramundi Spring Rolls with Lime Nam Jim
- Miso Glazed Chicken Skewers (GF, DF)
- Pork and Pistachio Kofta (GF, DF)
- Pork Belly Bites, Plum Relish and Cracking Crumble (GF, DF)
- Handcrafted Lamb and Vegetable with Tomato Relish
- Beef Cheek Pie, Mushy Peas and Shiraz Jus
- Torched Scallops, Davidson Plum Butter and Warrigal Greens (GF, DF)
- Chimichurri Butterflied Prawns (GF, DF)

SLIDERS/ROLLS:

- Grilled Halloumi, Iceberg, Red Pepper Relish (V)
- Falafel Burger, Tomato, Garlic Toum, Hummus, Tabbouli (V, VE)
- 'Jack Daniels' Beef and Bacon Burger, American Cheese and Jack Daniels Smokey BBQ Sauce
- Char Cui Bao Bun, Pickled Daikon, Pineapple and Cress
- Chicken Katsu Slider, Crunchy Slaw, Tonkatsu Sauce
- Grilled Barramundi Burger, Dill and Tarragon Aioli, Rocket
- Poached Prawn, Cocktail Sauce, Crisp Lettuce on a Brioche Long Roll **additional \$6.00 surcharge per person

BOWLS

- Reggiano Crusted John Dory, Queen Olive and Fennel Salad (GF) **Additional surcharge of \$8.00 per person
- Pulled Lamb Shoulder Bowl, Baby Carrots, Parsnip Puree and Jus (GF) **additional surcharge \$12.00 per person

DESSERT (CHEF)

- Mini gelato cones - assorted flavors
 - Mini pavlova with lemon curd and passionfruit
- V = Vegetarian/ VE = Vegan/ GF = Gluten Free/ DF = Dairy Free





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BEVERAGE PACKAGES

Captains Package \$20 Per person / Per Hour

Swift Orange NSW, NV Sparkling Cuvee
Bouch Aine Heritage Chardonnay, France
Little Angel Sauvignon Blanc, New Zealand
La Tonnelle Rose Vins Breban, France

Commodores Package \$30 Per person / Per Hour

Laurent Perrier La Cuvee, France
Bouch Aine Heritage Chardonnay, France
Little Angel Sauvignon Blanc, New Zealand
La Tonnelle Rose Vins Breban, France

Admirals Package \$50 Per Person / Per Hour

Laurent Perrier Ultra Brut, France
Laurent Perrier Cuvee Rose, France
Howard Park 'Miamup' Chardonnay, Australia
Rabbit Ranch Sauvignon Blanc, New Zealand
Villa AIX Provence Rose, France

Sea Lord Package \$140 Per Person / Per Hour

Laurent Perrier La Cuvee, France
Laurent Perrier Grand Siecle, France
Laurent Perrier Cuvee Rose, France
Shaw & Smith M3 Chardonnay, Australia
Bream Creek Sauvignon Blanc, Tasmania
Miraval Cotes de Provence Rose, France
Petaluma Hanlin Hill Riesling, Australia

Provided with all packages

Peroni Nastro Azzurro, Italy
4 pines pacific ale, Manly
Selection of soft drinks
Water

