



Sydney Crystal

20-metre Seawind Catamaran

80

Passengers

\$890

Minimum Hourly Rate

Sydney

Location

An elegantly appointed 20-metre Seawind Catamaran, Sydney Crystal is designed to impress parties of up to 80 guests.

The air-conditioned Main Deck saloon has a sophisticated lounge area with formal dining seating, which easily converts to a more relaxed layout for buffets and cocktails.

Outside is an extensive outdoor deck space with open-air and undercover areas.

It is fully equipped with all luxury amenities, including a fully licensed bar, onboard galley, state room, plasma TVs and Bluetooth connection.

Cruise past all the famous Sydney Harbour icons – ideal for corporate and private functions, and special Sydney Harbour events such as New Years Eve, Boxing day Sydney to Hobart Yacht Race start, Australia Day and other leisure special events on Sydney Crystal.

Special Features

- Main dining deck with interior dining and bar
- Covered outdoor deck with spa
- Open top deck with lounge seating
- Fully licensed bar
- 360° wrap around views
- Air conditioning
- Plasma TVs
- Bluetooth Sound system, indoor & outdoor speakers

Cocktail Event – 80 guests
Seated Buffet – 45 guests
Casual Buffet – up to 60 guests
Seated & Served – 25 guests
Max Capacity – 90 guests

Minimum catering requirement – 30 guests, year round

Sydney Crystal Charter Rates 2024

January – October

3-hour charter \$2,670

4-hour charter \$3,560

Additional hours: \$890 per hour

November to December (Peak Season)

4-hour charter \$3,960

Additional hours: \$990 per hour

Note:

Minimum 3 hour vessel hire – year round.

Minimum 4 hours Fri & Sat Nov/Dec.

Vessel Crew included

Wharf Fees – \$95 per visit

Catering & Beverage

BYO drinks not permitted

Minimum 30 Guests apply year round

Public holiday surcharges apply – 25% of the total charter fee
Special harbour events such as Vivid, New Years Eve, New Years Day, Australia Day and Boxing Day – POA

Note: Prices subject to change and will be reconfirmed in writing.
Rates will be honoured for any current confirmed bookings.



Sydney Crystal

Catering Menu

Sydney Crystal Catering & Beverage Menu 2024

Minimum catering requirement – 30 guests, year-round

Menus are subject to seasonal variation. Food allergens including peanuts, tree nuts, milk, eggs, sesame seeds, fish, shellfish, soy, wheat, royal jelly and sulphites are present in our menu items. Allergens may also be present due to unintentional cross-contact during the preparation process and the use of processed ingredients

CANAPE/COCKTAIL MENUS

Canape Menu \$70.00 per person | Your choice of 8 canapes

Additional canapes: \$9.00 per person/ per choice

PRE- SELECT 8 CANAPÉS TO BE SERVED

Canapes

- Seafood & vegetarian nori sushi served with sweet soya sauce (V-GF)
- Spinach & ricotta filo pastries (V)
- Tomato & basil bruschetta (V-GF)
- Mini petit pies served with tomato & onion jam
(peppered beef, chicken & vegetable, lamb & rosemary)
- Beetroot & goats cheese tartlets (V)
- Mini roasted vegetable frittatas (V)
- Indian vegetable samosas (V)
- Antipasto cherry tomato & mushroom roasted skewer (VEG-GF)
- Salt & pepper squid with aioli
- Smoked salmon roulade, crème fraiche on crostini
- Vietnamese vegetarian rice paper rolls with sweet Thai dipping sauce (VEG-GF)
- Golden Pumpkin Arancini with bush tomato chutney (VEG-GF)
- Thai beef salad with mint, coriander, lime chilli.
- Australian Angus beef slider, fresh tomato, snow tendril lettuce and relishes
- Mediterranean beef skewers with spicy BBQ sauce
- Peking duck, cigar crapes, Hoisin sauce
- Individually served classic prawn cocktail

BUFFET MENUS

Grazing Buffet Menu \$79.00 per person

Additional canapes @ \$9.00 per person/ per choice

Canapes (Served on arrival)

- Spinach & ricotta filo pastries (V)
- Petit pies served with tomato & onion jam (peppered beef, chicken & vegetable, lamb & rosemary)
- Seafood & vegetarian nori sushi served with sweet soya sauce (VEG-GF)

From the Buffet Grazing Table Mains

- Honey roasted leg ham with relishes and mustards (GF)
- Poached chicken, sweet potato, feta, pine nuts (GF)
- Roasted vegetable and ricotta frittata (V)
- Seasonal vegetables (V+GF)

Salads

- Pumpkin and quinoa with coconut, seeds and fresh herbs in a refreshing mint sauce (VEG)
- Caprese salad, vine ripened tomatoes, bocconcini thickly sliced, fresh basil drizzled with olive oil and cracked pepper (V, GF)
- Served with *Fresh crusty bread rolls*

Dessert

- Assorted petite cakes served with berry coulis
- Fresh fruit platter (VEG-GF)

V= Vegetarian / GF = Gluten Free

Seated and Served Menu \$75.00 per person

Seasonal Menu available on Request





Sydney Crystal

Catering Menu

PLATTERS & ADD ONS

Add ons in addition to any of the above menus.
Minimum spend guidelines applies

Hot and Cold Canapes

\$9 per person / per selection
Seasonal menu available upon request

Dips and Breads

\$9 per person
Selection of dips and seasonal vegetables served with a selection of breads & sourdoughs (VEG)

Cheese Board

\$9.50 per person
Selections of goats cheese, manchego, bouche d'affinois & Tasmanian vintage cheddar.
Accompanied with a selection of seasonal fruits, bread sticks and lavosh (V)

Charcuterie Board

\$15 per person
Featuring Cured Meats, Great Australian Cheeses, Olives, Bread, Fig Spread, Pesto, Coarse Ground Mustard,
Dried Fruit And Nuts (GF)

Prawns & Oysters

\$25 per person
Southern Ocean Tiger Prawns and Pacific Oysters, lemon and zingy aioli
(3 Prawns and 3 Oysters per person)

Dessert Platter

\$10 per person
Assorted petit fours, A selection of Petit Fours

Seasonal Fruit Platter

\$12 per person
Local seasonal selection





Sydney Crystal

Beverage Packages

Standard Bar – \$15.00 per person / per hour

Minimum 3 hours

Beer

Toohey's New
James Boags Premium

White

Light Tyrrell's Moore's Creek – Semillon Sauvignon
Blanc (NSW)

Red

Tyrrell's Moores Creek Shiraz (NSW)

Sparkling

Tyrrell's Moores Creek Sparkling Brut

Other

Soft Drinks & Fruit Juices

Premium Bar – \$20.00 per person / per hour

Beer

James Boags Premium Light

Plus

Choice of 1 Premium Beer:
Heineken
Corona

James Squire 'One Fifty Lashes' Pale Ale

White

Tai Nui Sauvignon Blanc

Red

Jim Barry Cabernet Sauvignon

Sparkling

Yellowglen Yellow Chardonnay Pinot Noir
Tempus Two Moscato

Other

Soft Drinks & Fruit Juices

Deluxe Bar – \$30.00 per person / per hour

Beer

James Boags Premium Light

Plus

Choice of 2 Premium Beers:
Heineken
Corona

James Squire 'One Fifty Lashes'
4 Pines Refreshing Ale
Little Creatures Apple Cider

White

Choice of One White Wine:
Pewsey Vale Vineyard Riesling
Tai Nui Sauvignon Blanc
Aquilani Pinot Grigio
Tyrrell's Hunter Valley Chardonnay

Red

Choice of One Red Wine:
Jim Barry Cabernet Sauvignon
Fat Bastard Pinot Noir
Yalumba Barossa Shiraz

Sparkling

Yellowglen Yellow Chardonnay Pinot Noir
Tempus Two Copper Prosecco

Other

Soft Drinks & Fruit Juices

In addition – Spirits can be added to a beverage package.

Spirits Package \$12.00 per person / per hour

Bundaberg Rum, Canadian Club, Jim Beam, Johnny Walker Red, Southern Comfort, Hendricks Gin, Jack Daniels, Smirnoff Vodka, Wild Turkey

#Spirits can be available onboard for purchase/bar tab
All beverage menus are subject to change

CASH OR CONSUMPTION BAR

Bar list provided on request – Minimum spend of \$15 per person