



Ali B

40ft Custom Build Double Deck Catamaran

43

Passengers

\$600

Minimum Hourly Rate

Sydney

Location

AliB is a 40ft catamaran cruiser accommodating up to 43 passengers across two spacious entertainment levels.

The lower deck interior saloon area offers the flexibility for table seating which can easily be converted into a dance floor and fully licensed bar. Leading to a sun deck at the rear which can be open or enclosed for all weather comfort.

The huge upper deck offers a combination of undercover and open-air sun-deck areas, as well as comfortable seating. So you can sit back and relax whilst taking in the sweeping views of Sydney Harbour.

Other features include a swim platform, water toys for hire, sound system with Bluetooth connectivity, large eskies to keep food and drinks cool and separate male/ female toilets.

AliB specialises in private boat hire for any occasion. You can choose from a fully catered event or BYO. The choice is yours.

Casual Dining – 43 passengers

Special Features

- Comfortable seating both inside and outside
- Sound system with Bluetooth connectivity
- Spacious dance area
- Separate male & female toilets
- Swimming platform
- Large eskies for food and drinks

ALI-B NYE 2024 – \$15,000

Vessel Hire
5.30 pm – 1 am
Up to 40 guests
BYO food and beverages
Wharf fees x 2



Ali B

Vessel Hire



January – November

Excludes Saturdays

For up to 30 people:

3-hour charter \$1,800

4-hour charter \$2,400

Additional hours: \$600 per hour

For 31 to 43 people:

3-hour charter \$2,100

4-hour charter \$2,800

Additional hours: \$700 per hour

Saturdays and all of December Rates

For up to 30 people:

4-hour charter \$2,600

Additional hours: \$650 per hour

For 31 to 43 people:

4-hour charter \$3,000

Additional hours: \$750 per hour

Public Holidays

For up to 30 people:

4-hour charter \$3,420

For 31 to 43 people:

4-hour charter \$3,900

BYO Charters

Surcharge applies: \$150

Includes use of all onboard equipment, BBQ, eskies, disposable eating and drinkware, rubbish removal

Ice can be pre-purchased – \$6.00/ 5kg bag

Wharf fees – \$50 per visit

Pick up locations

City (Woolloomooloo, Darling Harbour, Casino, Pyrmont, Towns Place), Eastern Suburbs (Rose Bay, Double Bay, Watsons Bay, Rushcutters Bay Yarranabee Pontoon), Lavender Bay, Mosman, Manly, Middle Harbour Yacht Club, Balmoral, Clontarf Marina.

**please note we do not pick up West of the Gladesville Bridge onboard AliB*

BYO DRINKS

Drinks collection service offered from Dan Murphy's Manly Vale store for pre-ordered drinks

\$100.00 plus ice

DRINKS PACKAGES & CASH/ CONSUMPTION BAR or 18TH BIRTHDAY EVENTS

Bar staff charge of \$250 applies (4 hours)

Extras

2 X SUP boards – \$50

Lily pad – \$50

Generator Hire (3KVA Honda Generator for DJ equipment) – \$100

Prior Access – Subject to availability and approval, we can arrange for you to access the boat to drop off Dry food, drinks and decorations at Clontarf Marina either the day prior to the charter or the morning of the charter. A \$100 fee for every 30 minutes applies for this service.

Note: All charters include skipper and deckhand.

Ali B

CATERED MENUS



Sandwich Menu

SANDWICHES – \$10.00 each (min order 8)

BAGUETTE/WRAP – \$12.00 each (min order 8)

- Double Smoked Ham, swiss cheese, tomato, pear and apple chutney
- Poached Chicken Breast, avocado, mayo and toasted almonds
- Smoked Salmon, cream cheese, avocado, capers and Spanish onion
- Chargrilled Vegetables, pesto, ricotta and baby spinach
- Corned Beef, tomato pickles, tasty cheese and mayo
- Portuguese Chicken Breast, mayo, chilli jam, mixed leaves
- Tuna, lemon mayo, nectarine and corn relish, cucumber and pickled onion
- Salad Sandwich with avocado, tomato, cucumber, carrot, capsicum, ricotta

- Sandwiches are made on wholewheat & quinoa & soy organic sourdough
- Baguettes are made on white crispy fresh baked bread.
- Sandwiches, Baguettes & Wraps are cut into ¼'s
- The sandwiches and baguettes/ wraps are presented in quality craft window boxes.

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CATERED MENUS



Basic BBQ Menus

ON THE BBQ

Your choice of meat, freshly cooked on the BBQ & served with rocket & parmesan salad and fresh bread rolls

Gourmet Sausages freshly cooked on the BBQ – \$15 per person

Vegetarian/Vegan/GF option available

Homemade Wagyu Beef Burgers cooked on the BBQ, served with cheese slices – \$20 per person

Chicken/Vegetarian/ Vegan/GF option available

Or enjoy a mixture of burgers and sausages for \$25 per person

Mixed Kebabs: \$25 per person

Choice of Honey soy chicken, Moroccan lamb, Smokey BBQ beef, Rosemary lamb, Korean Pork

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CATERED MENUS



Gourmet Buffet & BBQ Menu

Buffet Option 1: \$45.00 per person

- Cheese Platter
- Platter of Fresh Prawns
- Leg of Ham (sliced and served chilled)
- Barbeque Chicken
- Creamy Potato Salad
- Rocket and parmesan salad
- Bread Rolls
- Fresh Fruit Platter

BBQ Buffet Option 2: \$50.00 per person

- Cheese Platter
- Selection of Gourmet Sausages
- Chicken Skewers
- Premium Steaks
- Creamy Potato Salad
- Rocket and parmesan Salad
- Fresh Bread Rolls
- Fresh Fruit Platter

Platter Buffet Option 3: \$40.00 per person

- Cheese Platter
- Antipasto Platter
- Assorted Wrap Platter
- Fresh Fruit Platter
- Fresh Bread Rolls

Add prawn's platter for an additional \$10.00 per person, served with seafood sauce, lemon wedges

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DIY Buffet & Cocktail catering menu

Hot/cold finger food

(Minimum 12 per item) Each

- Roast pumpkin, goat's cheese & tomato frittata- \$3.40
- Cocktail pork & fennel rolls – \$3.50
- Cocktail Spanakopita (feta & spinach filo triangles) \$3.40
- Cocktail sausage rolls – \$3.40
- Cocktail Smoked salmon & dill quiche- \$3.60

Gourmet sliders

Made on mini milk buns (Minimum 12 per item)

- Slow cooked beef brisket \$3.90
- Chicken schnitzel \$3.90
- Roast vegetable & goat's curd \$3.90
- Smoked salmon & cream cheese \$3.90

Buffet meats

- Free range marinated & roasted chicken cut into 1/8's (served cold) \$25.00 ea
- Rare roast beef served with horseradish & mustards (served cold) \$75 p/kg
- Apple cider & maple glazed free range ham w/ apple pear & ginger chutney (served cold) \$50 p/kg

Add on bread rolls \$1pp



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DIY Buffet & Cocktail catering menu

Whole tray cakes \$145.00

(30 x 40cm) 24 to 32 portions

- Orange & Almond cake (GF, DF)
- Flourless chocolate & raspberry cake (GF)
- Chocolate & walnut brownie (GF)
- Blueberry & lime baked cheese cake
- Apple & rhubarb crumble
- Carrot & walnut cake

Salad Menu

\$75 per salad, serves at least 20 people (half size platters \$40 each)

- Wild Rice Salad – brown and wild rice with sultanas, almonds, toasted coconut and lemon honey mustard dressing.
- Asian Coleslaw – red & Chinese cabbage with shallots, coriander, mint, sesame seeds, pepitas and a sweet chilli and lime dressing.
- Wild Rocket, Roasted Pumpkin & Pine nut Salad – with cherry tomatoes, goats cheese served with balsamic dressing.
- Israeli Couscous Salad -w/fresh herbs, cherry tomato & chilli with a lemon & garlic dressing.
- Quinoa & Roasted cauliflower salad – with cashews, currants, roast cauliflower & chickpea.
- Seasonal Roast Vegetables – \$85.00

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Platters

Sushi Platters

Serves 20 people

- A variety of bite size Sushi Rolls Platter: \$60.00
- A variety of cooked and fresh Salmon Platter: \$70.00

Antipasto Platter

\$150.00 (serves 20 people)

Cold meats, marinated olives, cheeses, homemade dips, pate.
Served with crackers.

Cheese Platters

Serves 20 people

A range of Australian & European cheeses served with crackers.

- \$100.00 (4/5 cheeses)
- \$130.00 (5/6 cheeses)
- \$160.00 (7/8 cheeses)

Prawn Platter

Tiger Prawns served with lemons and seafood sauce

- Small (serves 12 – 15) \$120.00
- Medium (serves 15 – 25): \$170.00
- Large (serves 25 +) \$220.00



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Platters

Smoked Salmon Gravlax Platter

\$130.00 (serves 20 people)

Full side Salmon, smoked and sliced with capers, dill, & served with sides of wasabi cream & pickled onion.

Fruit Platters

A variety of Strawberries, Blueberries, Pineapple, Rock Melon, Watermelon, Kiwi Fruit, Grapes. (fruits will depend on season and market availability)

- Small: \$60.00 (serves 12-15)
- Medium: \$90.00 (serves 15-25)
- Large: \$110.00 (serves 25+)



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BEVERAGES



Bar Packages

Bar staff charge of \$250 (up to 4 hours) applies to all packages and consumption bars.

Package 1 – \$15 pp per hour

2 x premium beers – Peroni & James Boags
Light Beer
Bottled wines :
Sparkling
Sauvignon Blanc & Pinot Grigio
Cabernet Sauvignon & Shiraz
Soft drinks

Package 2: \$18.00pp per hour

2 x premium beers – Peroni & James Boags
Light Beer
Bottled wines :
Sparkling
Sauvignon Blanc & Pinot Grigio
Cabernet Sauvignon & Shiraz
House Spirits: vodka, gin, rum, whiskey
Soft drinks



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BEVERAGES



Bar Packages

Package 3: \$22.00 pp per hour

2 x premium beers – Peroni & James Boags
Light Beer
Premix gin & soda
Premix alcoholic seltzers
Bottled wines :
Sparkling
Sauvignon Blanc & Pinot Grigio
Cabernet Sauvignon & Shiraz
House Spirits: vodka, gin, rum, whiskey
Soft drinks

Non alcoholic package – \$5.00 pp per hour

A range of soft drinks, juices and sparkling water

Add ons and upgrades

Add cocktails to any package – \$30.00 per person per charter, maximum 2 cocktails per person per charter

Choice of Pina Colada, Margarita, Cosmopolitan or Espresso martini We use Sophisticated Cocktail Co ready to drink cocktails – created with premium spirits and ingredients, shaken, stirred and ready to drink, freshly poured and served onboard on ice.

Additional Beer or Cider – \$3.00 pp per hour

Add an additional beer (choose from Corona, 150 lashes, Coopers Pale Ale, Pure Blonde, Great Northern) or cider (choose from Somersbys Apple or pear cider) to any package

French Champagne upgrade

Upgrade to Veuve Clicquot/Moët/Mumm NV Brut : \$30.00 pp per hour

