

# Seabbatical

seawind 1000 catamaran



**20**

Passengers

**\$350**

Minimum Hourly Rate

**Sydney**

Location

Seabbatical, a seawind 1000 catamaran is in superb condition, 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 will be 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

# Seabbatical

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 (available during winter & Mid Week)

**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)

## Seabbatical NYE 2024 – \$12,000

7:00 pm – 1:00 am

Up to 20 people

BYO food and drinks

## Overnight Charters

\$1,199 per couple (Low Season)

\$2,750 per couple (High Season)

Includes:

From 3pm – Skippered Sail

Anchor at 5pm

Skipper Returns at 9am the next day

BYO Food & Drinks

Guests: 4 max



# Seabbatical

Catering Rate



## BBQ MENU

Minimum 10 guests

### BBQ Package 1: Snags & Skewers – \$38.50 per person

Local pork sausages (GF) with condiments

Free-range chicken skewers (GF)

Vego/Vegan Option: Beetroot burger patty with buckwheat, legumes, herbs, and spices

Roasted chat potato salad with lemon & dill aioli (V)

Summer salad greens with fresh peas, feta, and balsamic dressing (V, GF)

Soft rolls with butter (V)

### BBQ Package 2: Beef & Chicken Burgers – \$38.50 per person

Beef burger patties (50%)

Five-spice rubbed chicken fillets (50%) (GF)

Vego/Vegan Option: Beetroot burger patty with buckwheat, legumes, herbs, and spices

Lettuce, tomato slices, burger cheese, and pickles

Sweet 'n' spicy slaw (V)

Roasted chat potato salad with lemon & dill aioli (V)

Burger rolls, sauces, and condiments

### BBQ Package 3: Steak & Prawns – \$60.50 per person

Beef sirloin steaks with smoked paprika rub (GF)

Green prawns with garlic and chili (GF)

Vego/Vegan Option: Beetroot burger patty with buckwheat, legumes, herbs, and spices

Roasted chat potato salad with lemon & dill aioli (V)

Summer salad greens with fresh peas, feta, and balsamic dressing (V, GF)

Sourdough rolls with butter (V)

## Lunch Spread Menu

Minimum of 10 guests

### Lunch Spread 1 Chicken + Salad – \$57.20 per person

Lemon + thyme roasted free-range chicken (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)

### Lunch Spread 2 Chicken + Prawns – \$68.20 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)



# Seabatical

Catering Rate



## 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 – \$148.50**

Coal River triple cream brie  
Prosciutto  
Sopressa Salami  
Beetroot + feta hummus  
House marinated olives  
Crackers, wafers + grissini

### **GRAZING BOX 3: Three Cheeses – \$181.50 per box**

Coal River triple cream brie  
Gorgonzola dolce  
Vintage cheddar  
Paired with seasonal accompaniments  
Crackers, wafers + grissini

## Seafood Boxes Menu

*All seafood is packed with temperature-controlled gel-ice packs.*

*Note: Prawns are NOT peeled.*

### **PRAWN BOX – \$209**

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

### **OYSTER BOX – \$137.50**

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

## Extras & Sides

### **BBQ Sides**

Sliced halloumi with lemon wedges – **\$8.80** per piece  
Corn on the cob with parmesan butter – **\$8.80** per piece  
Beetroot burger pattie w/ buckwheat, legumes, herbs & spices – **\$9.90** per peice

### **Something Sweet**

*(Each box serves 10 guests)*

### **Brownie Box – \$82.50 per box**

Flourless double choc brownies + fresh strawberries & clotted cream

### **Fresh Fruit Box – \$93.50 per box**

Best fruits of the season sliced & diced