

Moon Glider

41-foot Seawind 1260



34

Passengers

\$680

Minimum Hourly Rate

Sydney

Location

Moon Glider is a 41-foot Seawind 1260 that can accommodate up to 34 guests. The perfect venue for a Bucks, Hens, Birthday or for taking your office afloat for a team meeting. Great also for families not quite used to the heel of a monohull but still wanting to go out and under sail.

Moon Glider also features a Bimini cover, kitchen gear, BBQ, large cockpit table, all safety equipment including children's life jackets on request. Top loading fridge, large on deck esky, CD player with iPod connectivity, 12volt power, VHF, nautical maps, enclosed bathroom with hot water & shower.

Max Capacity – 34 guests

Includes

4 hours Vessel skipper and crew
BYO Food and Drinks
Bimini cover
Kitchen gear, BBQ, Top loading fridge, large on deck esky
Large cockpit table
All safety equipment including children's life jackets on request
CD player with iPod connectivity, Bluetooth
12volt power, VHF, nautical maps,
Enclosed bathroom with hot water & shower

Important Information

- Please wear white or non-marking soled, flat shoes. You will be asked to remove any marking shoes.



Moon Glider

Charter Rate



April to September

3-hour charter: \$2,175

4-hour charter: \$2,720

Additional hours: \$680 per hour

October to March

3-hour charter: \$2,175 (Mon-Wed)

4-hour charter: \$2,900

Additional hours: \$725 per hour

Boat Hire includes skipper and crew

BYO

Amenities Fee – \$150 – includes crockery, cutlery, cups, utensils, serving equipment and eskies. **Ice** (boat can not supply)

Wharf fees – \$100 per charter

Lily Pad Hire – \$100

Note:

Public Holidays and special harbour events alternative pricing applicable

SPECIAL HARBOUR EVENTS

Vessel Hire \$4250 (5 hours min)

NEW YEARS EVE

Pirate Pete NYE 2024 – \$17,000

6 hours vessel hire

BYO food

BYO drinks

Up to 30 passengers

Preferred Wharves: Below are the preferred wharves for general areas in the harbour. Other wharves can also be used but we ask that you select them on a per applica on basis.

- King Street Wharf, Darling Harbour
- Casino Wharf, Pyrmont
- Town's Place, Walsh Bay
- Rozelle Bay Public Pontoon, Rozelle
- Yeend St Wharf, Balmain
- Lavender Bay Public Wharf, Lavender Bay
- Mosman Bay Ferry Wharf, Mosman
- Rose Bay Floa ng Pontoon, Rose Bay

Additional Fee:

- Watsons Bay Ferry Wharf, Watsons Bay (Full Capacity, extra 30mins charged)
- Manly Wharf, Manly (12pax only, extra hour charged)



Moon Glider

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)



Moon Glider

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

