





30 Passengers \$450

Minimum Hourly Rate

**Sydney** 

This Seawind 1160 Alila catamaran is Australian designed and built for stability, spaciousness, luxury and performance. Alila can cater for up to 30 guests on beautiful Sydney Harbour.

The vessel has a large foredeck with trampolines up front to laze around and for sun baking. A spacious open saloon with seating and table which opens out into the aft deck for plenty of space for the guests to move around.

Cruise past all the famous Sydney Harbour icons, or anchor down for lunch and a swim at one of the many beautiful harbour bays and beaches.

Capacity-30 passengers Offshore - 10 passengers

Cruise rate includes captain and crew/hostess

# **Special Features**

- Large all weather saloon dining area
- Spacious decks for entertaining
- Trampolines for lazing in the sun
- BBQ, esky and fridge
- Anchors very close to shore for swimming
- Sound system connect your phone (Bluetooth connectivity)

# **SPECIAL HARBOUR EVENTS**

**Boxing Day** – \$575 per hour + 25%

Includes Hostess BYO fee











#### **Charter rate**

## May to August (Low Season)

4-hour charter \$1,800

Additional hours: \$450 per hour

Offshore Whale watching and Fishing trips for 10 passengers- \$1500 for 4 hours.

## September to April (High Season)

Sunday to Friday (Excluding December):

4-hour charter \$2,000

Additional hours: \$500 per hour

# Saturdays & December:

4-hour charter \$2,300

Additional hours: \$575 per hour

BYO fee: \$150 surcharge

Includes rubbish removal, biodegradable plates, cups, cutlery and napkins and use of

all platters, bbq gear, onboard eskys and use of a quality 16 speaker stereo.

Food/Booze/Ice pick up: \$100 Fee

Rose Bay only from any company delivered to the public wharf

Wharf fees: \$50 per visit (\$100 minimum)

Water Toys (Subject to availability ) – Free in December and on Weekends

Inflatable/Lilypad – \$100 per charter

SUP - \$100 per charter

Note: Public Holidays incur a 20% surcharge on the total charter fee















# **Overnight Charters**

Staying overnight on Alila gives you the ultimate escape from everyday life, even here in the very heart of Sydney.

Your 'hotel room afloat' is the best of both worlds: it is luxuriously appointed, with a king bed fitted with soft, quality bed linens, yet you can bed down right on deck to feel the gentle harbour breeze on your cheek as you settle in on a typically mild Sydney night. Alila is the only catamaran on Sydney Harbour with an on-deck saloon sleeping area. It is open, yet extremely private, with the ability to be completely enclosed (and very cosy) in wet or windy conditions.

Downstairs, there are rooms to enjoy a hot shower, and for the kids to bed down. Altogether, Alila can comfortably sleep up to 5 people. Upstairs, you have multiple places to lounge in the sun, as well as a hammock, a BBQ and a large Esky for keeping your food (and perhaps a bottle of champagne) nice and cool. comfort, to see whatever you'd like to see. It's a great

#### **OVERNIGHT PACKAGE**

5pm pick up - two-hour scenic trip - 9am drop off \$2550 for up to 4 guests BYO food, drinks and ice – the rest we have onboard – \$100 Wharf fees apply – \$50 per visit

### How it works

Our captain will come and pick you up from any wharf in the main Sydney area. Then it's time to settle in, pour a glass of wine and let Tim take you on a two-hour tour of Sydney Harbour in luxury and comfort, to see whatever you'd like to see. It's a great chance to fit in some sightseeing if you are visiting from out of town - enjoy seeing the Sydney Opera House up close from the water, or even sail right underneath the famous (and enormous) Sydney Harbour Bridge!

When you reach your mooring in beautiful Rose Bay, Tim will secure the catamaran, ensure you are comfortable and all set for the evening, and bid you goodbye! You are left to enjoy the luxury catamaran Alila on an entirely exclusive basis, until Tim returns the next morning to take you back to reality.











GF = Gluten Free, DF = Dairy Free, V = Vegetarian

#### **Finger Food**

12 per item, \$85

Caramelised Onion, Goat Cheese and Honey tarts (V) Chicken or Vegetarian Vietnamese Rice Paper Rolls with Soy and Sesame or

Chilli and Ginger Dipping Sauce (DF, V)

Freshly Shucked Oysters with Red Wine Mignonette and Lemon (GF, DF)

Fried Fish Balls with Tartare Sauce (DF)

Mini Beef Pie

Mini Chicken, Sweet Potato, Pea and Lime Pickle Pie

Mini Vegan Vegetable Curry Pies (V)

Mini Vegan Eggplant, Chickpea and Mint Sausage Roll (V)

Mini Lamb, Almond and Harissa Sausage Roll

Mini Pork and Fennel Sausage Roll

Mini Bacon, Gruyere and Leek Quiche

Mini Seasonal Vegetarian Quiche (V)

Stuffed Piquillo Peppers with Tuna and Chives

Spinach and Feta Filo Triangles (V)

#### **Platters**

Large (serves 10 - 15) - \$237.60

X-Large (serves 20 - 25) - \$396.00

\*Seafood Platters - price based on seasonal availability

Antipasto Platter (V)

Antipasto and Charcuterie Combination Platter

Assortment of Dips with Vegetable Sticks and Crackers (V)

Cheese Platter with Fruit and Crackers (V)

Cheese and Charcuterie Combination Platter

Mezze Platter (Falafel, Dips, Pita, Vegetable Sticks, Antipasto)

Mixed Seafood Platter with Sashimi

Prawn and Oyster Platter with Lemon Wedges and Cocktail

Sushi Platter with Vegetarian Options, Soy Sauce, Ginger and Wasabi

Seasonal Fruit Platter

### **Assorted Sandwiches \$90**

Tuna and Cucumber

Egg Mash

Ham and Cheese

Smoked Salmon, Cream Cheese and Cucumber

Chicken, Parsley and Mayonnaise

# Gourmet Sandwiches \$110

(Choice of Turkish Bread, Sourdough, Large or Mini Bagels)

- Smoked Salmon, Cream Cheese, Onion and Caper
- Cranberry, Turkey, Cos Lettuce and Brie
- Roast Beef, Caramelised Onion, Radicchio, Bocconcini and
- Hommus, Spinach and Roasted Vegetable
- Salami, Swiss Cheese, Pickle and Seeded Mustard Mayo

### **Baquettes \$110**

- Chicken Schnitzel with Spinach, Pesto, Sundried Tomato and Aioli
- Beef Fillet with Caramelised Onion, Rocket, Bocconcini, Olive & Seeded Mayo
- Vietnamese Banh Mi: Roast Chicken, Pork or Tofu

#### Salads

(2-3 pax) \$39.60

(4-8 pax) \$9.20

(8-10 pax) \$105.60

(10-20 pax) \$145.20

(20-30 pax) \$250.80

Artichoke and Green Bean Salad with Edamame, Almond and Feta (GF, V)

Caramelised Pumpkin, Green Bean and Pearl Barley Salad (V)

Carrot Salad with Avocado, Orange and Miso Tahini (DF, V) Chicken or Vegetarian Caesar Salad

Eggplant Tabbouleh (DF, V)

Fattoush (DF, V)

Green Goddess Salad (DF, V)

Garden Salad (GF, DF, V)

Greek Salad (GF, V)

Green Bean, Sugar Snap and Cranberry Salad (GF, DF, V)

Light Roasted Potato Salad with Vinaigrette (GF, DF, V) Pesto Pasta Salad with Roasted Sweet Potato and Onion (V)

Creamy Potato Salad (V)

Red Cabbage, Fennel and Raisin Slaw (GF, DF, V)

Roasted Cauliflower, Quinoa and Pomegranate Salad (GF,

Moroccan Roast Cauliflower Salad (V)

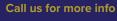
Shaved Fennel, Radish and Mint Salad (GF, V)

Thai Cabbage and Snow Pea Salad with Honey Peanuts (GF, DF)















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## For the BBQ:

# Gourmet Aussie Sausages \$39.60 pp

2 x Gourmet Aussie Thin Beef Sausages with Onion, Milk Hot Dog Bun and Tomato Sauce

### Gourmet Sausages (GF) \$5.54 pp

- Herb and Garlic Beef Sausages (GF)
- Country Style Chicken Sausages (GF)
- Traditional Old English Pork Sausages (GF)
- Italian Pork Sausages (GF)

Lamb Cutlets \$6.09pp

### Lamb Kofta Skewers \$7.25pp

Milk Hot Dog Rolls \$3.3pp

### Skewers \$6.60 pp

- Chicken Yakitori Skewers (GF, DF)
- Chicken Tikka Skewers
- Red Wine and Rosemary Beef Skewers (DF)
- Garlic Prawn and Chorizo Skewers (DF)

Tasmanian Salmon Fillet (200g) \$19.80 pp

Wagyu Burgers \$36.95 pp

### Cakes:

Fruit Cakes - \$79.20:

Apple Streusel Cake with Pecan Crumble Topping

Carrot Cake with Cream Cheese Icing

Flourless Almond and Blueberry Cake (GF)

Lemon and Yoghurt Cake

Passionfruit Buttermilk Cake

Pear Cake

Rhubarb and Strawberry Crumble Cake

Rum and Raisin Cake with Rum Caramel Icing

Cheesecakes - \$79.20:

Blueberry Cheesecake

Cherry Cheesecake

Caramel Cheesecake

Espresso, Fig and Hazelnut Cheesecake

White Chocolate and Raspberry Cheesecake

Chocolate Cakes - \$79.20:

Classic Chocolate Cake with Chocolate Ganache

Chocolate and Hazelnut Cake (GF option available)

Chocolate, Raspberry and Buttermilk Cake

Dark Chocolate Pretzel Cake

Flourless Chocolate Cake with Hazelnut Cream (GF)

Glazed Chocolate Bundt Cake

### **Marble Cake**

## **Baked Goods:**

Pastries:

Plain Croissant - \$7.84 each

Chocolate Croissant - \$9.58 each

Almond Croissant - \$11.33 each

Palmier - \$9.58 each

Pear Danish - \$10.45 each

Raisin Snail - \$8.71 each

Rhubarb Danish - \$10.45 each

Dark Chocolate and Raspberry Muffin - \$8.71 each

Mixed Berry Muffin - \$8.71 each

Pear and Rhubarb Muffin - \$8.71 each

Banana Bread Slices - \$8.71 each

Biscuits - \$3.96 - \$4.63 each:

Chocolate Chip Cookies

Cranberry, Oat and White Chocolate Biscuits

Crunchy Muesli Cookies

**Nutella Cookies** 

Triple Choc Cookies

Vanilla Kipferl Biscuits

Brownies and Slices - \$5.95 each:

Flourless Chocolate Brownies (GF)

Pistachio and Cranberry Brownies

Sour Cherry Slice

Apricot Slice





