

Passion

Luxury 60ft catamaran



36

Passengers

\$750

Minimum Hourly Rate

Sydney

Location

New to Sydney Harbour, this modern luxury 60ft catamaran is custom built by one of Australia's top boat builders for charters. Aboard you'll enjoy spacious indoor and outdoor deck areas, perfect for entertaining guests and soaking up the beauty that surrounds you on your charter.

This vessel has a large rear deck with easy water access and swimming platform, a huge front deck for soaking up the rays, spacious allweather saloon with comfortable lounge seating and kitchen, plus there are three toilets on board and 4 cabins onboard

Vessel Specifications

- Large & comfortable saloon (indoor lounge area)
- Spacious cockpit (back deck area) for entertaining
- Huge forward sundeck with nets
- TV & WiFi
- Spacious sunlit front deck
- 3 zone sound system with Bluetooth and aux connectivity
- BBQ with crew to cook
- Fully equipped galley(kitchen) with fridge & eskies
- Floating lilypad, SUP's, kayaks, tender (stored separately, must confirm prior)
- 3 bathrooms

Please note: Passion has a no shoe policy while aboard the catamaran

PASSION VESSEL HIRE (4hr Charter)

APROCT

- Sat \$850 per hour
- SunFri \$750 per hour

NOV - MAR

- Sat \$900 per hour
- SunFri \$850 per hour

SPECIAL RATES

- 3 hr charter (approval required) +\$50 Per hour additional
- Short transfers or extended hours Call to discuss pricing

Events & Public Holiday Hourly Rates

- Christmas Day (min 5hour) \$1100 per hour
- Boxing Day, Aus Day (min 5hour) \$1100 per hour
- All other public holidays not listed \$1000 per hour
- Harbor Life, NYD \$950 per hour
- NYE (BYO 6pm-1am) \$25,00.00 all inc (based on 30pax, +\$600pp thereafter)



WHARF FEES

- Standard Wharfs \$50 each way
- *Manly (ok but cannot cross the heads with guests) \$150 each way
- *Watsons Bay, Paramatta River (Dependent on timing) \$150 each way

BYO/ CATERING

- Catering Packages As Attached.
- Drinks package BYO / Delivery
- BYO Food: \$5 per person
- BYO Drinks: \$5 per person

STAFF

- 1-24 Pax Captain & Deckhand included in boat hire
- 25-34Pax +1 Staff \$300
- 35+Pax +2 Staff \$600
- 18th & 21st Bday +1 Staff \$300

Note: 50% surcharge applies to staff rates on Public Holidays. Rates are based on standard 4hour charter. Hourly rate =\$75ph thereafter.

OPTIONAL EXTRAS

- Lily-Pad FREE
- Pre-Loading/Post Loading \$150 subject to availability
- Drinks Collection/delivery \$100 subject to availability
- Ice (subject to timing) \$8 per bag
- Stand-up Paddle Boards \$50 each

PreLoading:

Boat Location/Preferred Wharf: Rose Bay Floating Pontoon.
Guest Travel Option: Up to 3 guests can travel with the boat to the pickup location.
Subject to timing and availability – confirmation required.

Drinks Collection:

Dan Murphy's, Double Bay:

Order online for collection minimum 1 day prior.
Must include Collection Name: Ben Price.
Must include GOAB Mobile #: 0418 498 088.

Rose Bay Liquor:

Order online for delivery minimum 2 hours prior.
Must include Boat Name & Client Name.
Must provide Contact for Captain or GOAB Mobile#.

Entertainment/DJs/External Staff:

Must confirm with GOAB prior.
Must ensure accounted for in 'guest numbers' for capacity.
Please consider inclusion for drinks/catering packages for these additional persons as fees may apply.

Cancellations:

- 30+ days prior: Admin Fee \$100.
- 1530 days if timeslot is filled: Admin Fee \$100.
- 1530 days without timeslot filled: Loss of Deposit.
- 014 days if timeslot is filled: Admin Fee \$100.
- 014 days without timeslot filled: Loss of Full Payment.

Rescheduling:

- 30+ days prior: Admin Fee \$100.
- 1530 days if timeslot is filled: Admin Fee \$100.
- 1530 days without timeslot filled: \$500 Reschedule Fee to nonpremium date.
- 014 days + timeslot filled: Admin Fee \$100.
- 014 days without timeslot filled: \$500 Reschedule Fee to nonpremium date.



Passion

Catering Menu



DIY Grazing Buffet Menu

Create your own delicious combinations with a variety of fresh and flavorful options

All orders \$70 delivery fee and minimum spend of \$250

Cold Food Items

-Banh Mi Collection \$103.40 Serves 8

- Marinated pork Banh Mi with pickled vegetables and crackling
- Bean curd inari with Japchae and vegetables
- Chewy tempeh wraps with fresh Asian greens

-Charcuterie Platter \$221.10 Serves 12

- Mild Salami, Cured Prosciutto, Smooth Chicken Pâté, and Brie
- Accompanied by a selection of breads, crackers, marinated pickles and vegetables, feta-stuffed peppers, olives, dried fruits, and fresh fruits. NF

-Cheese Platter \$218.90 Serves 12

- Holy Goat La Luna Petit Soft Goat Cheese
- Willow Grove Double Brie
- Maffra Cloth-Bound Cheddar
- King Island Smoked Cheddar & Soft Chèvre
- Accompanied by wholemeal thins, grissini, charcoal Falwasser crackers, quince paste, fresh fruit, sourdough baguette, and dried fruits. V, NF

-Fabulous Fingers \$116.60 Serves 12

- Poached Chicken, Baby Spinach & Fine Herbs on rye bread (DF)(NF)(H)(CF)
- Crushed Egg, Green Shallot & Cracked Pepper with whole egg mayonnaise & fresh baby spinach (NF)(DF)(H)(CF)(SF)(V)
- Smoked Salmon, Rocket, Dill, Cream Cheese, Capers, Red Onion on multigrain bread (PESC)(NF)(H)
- Double Smoked Black Forest Leg Ham, Mayo, Mild English Mustard, Smoked King Island Cheddar, McClure's Pickles on white bread (NF)

-Golden Goddess Salad \$176.00 Serves 6

- With scorched orange, roasted pumpkin, fresh zucchini, and mixed leaves, topped with crunchy pepitas. GF, DF, NF, H, AF

-Mediterranean Mezze Platter \$115.50 Serves 14

- Trio of Dips : baba ganoush, hummus, and Lebanese toum.
- Accompanied by house-made falafel, pickled vegetables, olives, fresh vegetable crudités, Mediterranean gluten-free crispbreads, and crackers. GF, NF, H, VG



Passion

Catering Menu



DIY Grazing Buffet Menu

Create your own delicious combinations with a variety of fresh and flavorful options

Cold Food Items

-Slider Collection \$71.50 Serves 12

- Beef Cheeseburger Sliders
- Four sliders with beef and cheese. NF, H
- Sweet & Spicy Korean Fried Chicken Slider
- With kimchi mayo and fresh slaw. Four sliders. NF, H
- Shroom Slider Featuring a porcini patty, tomato relish, iceberg lettuce, and vegan cheese. Four sliders. NF, H, VG

-Totally Wrapped \$162.80 Serves 12

- Asian Beef
- Marinated with lime and chili, with Holy Basil, shiso, mint, fresh salad greens, and crispy shallots. (DF)(NF)(H)
- Turkey Breast
- With cranberry sauce, cucumber, and mixed leaf. (NF)(DF)(H)
- Peri Peri Chicken Schnitzel
- Served with mesclun, roasted red peppers, and sticky chili jam. (H)(NF)(DF)
- Double Smoked Black Forest Leg Ham with mayo, mild English mustard, smoked King Island cheddar, and McClure's pickles. (NF)
- Poached Chicken with fine herbs and whole egg mayonnaise. (H)(NF)(DF)
- Falafel with tabouleh, hummus, and garlic aioli.

-Traditional Caprese Salad \$ 125.40 Serves 8

- Sun-ripened heirloom tomatoes, torn buffalo mozzarella, extra virgin olive oil, fresh basil, sea salt, and cracked black pepper. V, GF, NF, H, CF, AF, SF

-Traditional German Potato Salad \$95.70 Serves 8

- Tender steamed potatoes with seeded mustard mayo and fine herbs. GF, NF, H, CF, SF

-Sandwiches, Wraps and Baguette \$190 Serves 8

- Turkey Breast, Peri Peri Chicken Schnitzel, Black Forest Ham, Italian Vegetables, Crushed Egg, Poached Chicken.



Passion

Catering Menu



DIY Grazing Buffet Menu

Create your own delicious combinations with a variety of fresh and flavorful options

Hot Food Item

Aburi Skewers Collection \$150 Serves 8

King Prawns

Grilled with salsa verde on skewers. GF, DF, NF, H

Karaage Chicken Skewers

Topped with teriyaki sauce and mayo, torched for a smoky flavor. DF, NF, H, SF

Salsa Verde Sauce / Teriyaki Sauce / Lemon Wedges DF, NF, H

Asian Banquet \$250 Serves 8

Teriyaki Chicken, Bok Choy, Tofu Poke Box, Char Siu Pork Salad, Prawn & Peanut Rice Paper Rolls.

Beef Brisket Pappardelle with Gremolata \$130 Serves 10

Slow Braised Beef Brisket

Cooked with red wine, parmesan, and vegetable jus, tossed with pappardelle ribbon pasta, and topped with fresh parsley and lemon. NF, CF, SF

Blackwattle Bay Canape Collection \$110 Serves 12

Pickled Beetroot, Goat Cheese & Beetroot Pearls Blinis V, NF, H, CF, SF

Corn Fritters with house-made guacamole. GF, NF, H, VG, SF

Smoky & Sweet Roasted Butternut Pumpkin with whipped sheep's milk feta, and toasted parmesan and curry leaf crumble tart. V, NF, H

Cacciatore with Rice \$110 Serves 10

Traditional Cacciatore Sauce

With a vegan twist, featuring roasted Mediterranean vegetables, olives, and plant-based chicken pieces, served over a bed of steamed rice.

Chargrilled Broccolini with Almonds \$80 Serves 10

Fresh Steamed Broccolini

Tossed in extra virgin olive oil, chargrilled, and served with toasted flaked almonds and sea salt. GF, H, VG

FreshMex Collection \$250 Serves 10

Warm Soft Tortillas

BBQ Pulled Pork Chipotle Chicken Skewers

Southwest-Style Vegan Chili Queso Dip

Traditional Corn Chips, Fresh Dressed Slaw,

Jalapeños, Pico de Gallo Salsa & Guacamole

Passion

Catering Menu



DIY Grazing Buffet Menu

Create your own delicious combinations with a variety of fresh and flavorful options

Hot Food Item

Golden Seafood Platter \$180 Serves 6

Fried Seafood Treats : Hand-crumbed panko calamari with tartare sauce, tempura whiting, and Sichuan firecracker prawns with lime and chili. Seafood Platter : Includes calamari rings, firecracker prawns, tempura fish pieces, and lime wedges. NF, H, SF

Greek Moussaka \$120 Serves 10

Traditional Greek-Style Moussaka
Layers of lamb sauce, eggplant, potato, and cheesy béchamel. GF, NF, H, SF

Hainanese Chicken \$140 Serves 10

Hainanese-Style Poached Chicken Fillet
Flavored with umami ginger and shallot oil, served with fragrant rice and sides of pickled lemongrass chili sauce, sweet soy, fresh cucumber, and coriander. GF, DF, NF, H

Indian Banquet \$220 Serves 10

Butter Chicken, Pappadums, Lamb Madras Samosas, Pakoras with Raita & Mango Chutney, Tender Leaf Salad.

Italian Banquet \$250 Serves 10

Penne Bolognese NF, H
Caponata with steamed rice. GF, NF, H, VG
Saffron & Mozzarella Arancini V, NF, H
Garden Greens Salad
Mixed leaves, tomato, cucumber, avocado, red onion, with a light vinaigrette. GF, NF, H, VG
Zaatar Pesto Pasta Salad with lemon & EVOO, cured cavolo nero, crumbled feta, and nut-free pesto. V, NF, H
Cheesy Herb Pan Bread V, NF, H

Mediterranean Collection \$130 Serves 10

Curated Selection of Italian-Inspired Snacks & Finger Foods
Buttery Ricotta Pastizzi Pastries V, NF, H, CF, AF, SF
Capriccioso Mini Pizzas with nduja, mozzarella, and black olive tapenade. 8 pieces. NF, SF
Saffron & Mozzarella Arancini V, NF, H, SF
Aioli Sauce V, GF, NF, H, SF

Mini Fiesta de Tacos \$150 Serves 12

Taco de Pollo : Chargrilled chicken, roasted corn, pico de gallo salsa, sour cream, and fresh guac. GF, NF, H
Baja Pescado : Fried fish pieces with fresh slaw and black pepper dressing. NF, H
Taco de Primavera : Pulled enoki mushroom in a rich umami sauce with fresh slaw. GF, VG, NF, H



Passion

Catering Menu



DIY Grazing Buffet Menu

Create your own delicious combinations with a variety of fresh and flavorful options

Hot Food Item

Paella con Verduras \$110 Serves 10

Authentic Calasparra Rice Paella

Braised with house-made sofrito and topped with steamed and roasted vegetables. GF, NF, H, VG

Pies & Sausage Rolls \$130 Serves 8

Traditional Aussie Beef Pies NF, H

Classic Beef Sausage Rolls NF, H

Roast Pumpkin, Brown Rice & Spinach Sausage Rolls GF, NF, H, VG

Tomato & BBQ Sauce GF, NF, H, VG

Pizzettes Collection \$100 Serves 6

Godfather Pizzette

Goat cheese base, topped with pepperoni, olives, roasted capsicum, and green chili chutney. NF, SF

Hawaiian Pizzette

Cheesy mustard base sauce, topped with ham and house-made pineapple chutney. NF, AF, SF

Margherita Pizzette

Tomato sauce base, topped with bocconcini, pesto, and vine-ripe tomatoes. V, NF, H, CF, SF

Quiche Collection \$140 Serves 10

Buttery Little Quiches with the flakiest golden pastry that will knock your socks off!

Chorizo & Queso Manchego Quiche NF, SF

Leek & Gruyère Quiche V, NF, H, CF, SF

Sundried Tomato, Feta & Nut-Free Pesto Quiche V, NF, H, CF, SF

Roast Kipfler Potatoes \$80 Serves 10

Golden Roasted Kipfler Potatoes

Roasted in extra virgin olive oil, finished with fresh rosemary and Murray pink salt. GF, NF, H, VG

Slow Roasted Lamb with Persian Feta \$310 Serves 10

Succulent garlic and rosemary lamb shoulder, slow-roasted for 18 hours, served with roasted Kipfler potatoes, Persian feta, and house-dried Roma tomatoes. Includes lamb shoulder with feta, roast Kipflers, and a rich red wine jus. GF DF NF



Passion

Catering Menu



DIY Grazing Buffet Menu

Create your own delicious combinations with a variety of fresh and flavorful options

Hot Food Item

Take a Bao \$130 Serves 8

Cha Siu Pork Bao : With peanuts, pickled daikon, cucumber, coriander, mint, red onion, shallots, and spicy hoisin mayo. DF

Panko Chicken Bao : With pickled carrot, fried garlic, spring onions, spicy sriracha, and toasted sesame rainbow slaw. DF, NF, H

Taylor's Bay Collection \$100 Serves 6

Mediterranean Vegetable Skewers GF, NF, H, VG

Beetroot Infused Rice Paper Rolls with pickled Japanese radish, avocado, and fresh herbs. GF, NF, H, VG

Corn Fritters with house-made guacamole. GF, NF, H, VG, SF

Thai Green Veggie Curry \$110 Serves 10

Fragrant Thai Green Curry

Packed with fresh vegetables, Thai herbs, and roasted silken tofu in an aromatic coconut cream sauce. GF, NF, H, VG, SF

Ultimate Vegetarian Hot Food \$150 Serves 14

Hand-Made Chili Rellenos Pies

With Oaxaca cheese, smoky ancho chili, and a crunchy tortilla topping. V, NF, H, SF

Roast Pumpkin, Brown Rice & Spinach Sausage Rolls GF, NF, H, VG

Cauliflower, Cheese & Leek Pie. V, NF, H, CF

Saffron & Mozzarella Arancini. V, NF, H, SF

Tomato Relish GF, NF, H, VG

Vegan & Gluten Free Canapes \$130 Serves 12

Roast Pumpkin, Brown Rice & Spinach Sausage Rolls GF, NF, H, VG

House-Made Vegetable Pakoras with chaat masala. GF, NF, H, VG

South American Vegetable Empanadas. GF, NF, H, VG

Salsa Verde Sauce / Tomato Relish GF, NF, H, VG

Vegetarian Banquet \$250 Serves 10

Vegetarian Tart

Encased in a rich polenta crust. V, NF, H

Saffron & Mozzarella Arancini. V, NF, H

French Curry Spiced Cauliflower Florets with grapes, fried curry leaves, and pistachios. GF, H, VG

Wild Rocket Salad with charred corn, feta, avocado, parsley, mint, and wild rice, dressed with Monterrey lime dressing. V, GF, NF, H

Mediterranean Salad with tomatoes, pimentos, red onion, mint, parsley, olives, rocket, cucumber, and feta. V, GF, NF, H



Passion

Catering Menu



DIY Grazing Buffet Menu

Create your own delicious combinations with a variety of fresh and flavorful options

Hot Food Item

Vegetarian Lunchbox Collection \$200 Serves 10

Plant-Based Schnitzel Baguettes with mesclun, sliced tomato, parmesan, and smoky chipotle mayo. V, NF, H
Marinated and Roasted Italian Vegetables Roll with tangy rocket and vegan basil aioli. NF, VG
Crushed Egg Rustic Rolls with green shallot, cracked pepper, whole egg mayonnaise, and fresh baby spinach.
V, DF, NF, H

Falafel Wraps with tabouleh, hummus, and garlic aioli. NF, H, VG

Beetroot Infused Rice Paper Rolls with pickled Japanese radish, avocado, and fresh herbs. GF, NF, H, VG

Wild Rocket Salad with charred corn, feta, avocado, parsley, mint, and wild rice, dressed with Monterrey lime dressing. V, GF, NF, H

Vegetarian Polenta Tart \$100 Serves 10

Vegetarian tart encased in a rich polenta crust V, NF, H

We recommend pairing this with one of our wholesome salads

Desserts

Best Ever Brownies \$140 Serves 10

Fudgy Salt-Malty Milk Chocolate: Rich and gooey with a touch of sea salt.

Dark Chocolate & White Chocolate Chunk: A decadent combination of smooth dark and creamy white chocolate.

White Chocolate & Blackcurrant Blondie with Pink Peppercorns: A delightful mix of sweet white chocolate and tart blackcurrant, accented with a hint of pink peppercorns.

Vegan, Nut-Free, Halal, Caffeine-Free, Alcohol-Free, and Soy-Free options available.

Classic Cupcakes

Delight in our Classic Cupcakes V, NF, H

Gone Troppo Sweet Collection

A deluxe selection of house-made mini cakes, tarts & donuts in fruity flavours

Seasonal Sliced Fruit

Market fresh seasonal fresh cut fruit GF, NF, H, VG

Passion

Catering Menu



BBQ MENU

Bondi Classic BBQ \$29pp

- Classic beef thin sausages GF DF NF H
- Ginger Teriyaki marinated tofu steaks V GF VG
- Shredded onions GF NF H VG
- Fresh corn cobs with butter V GF NF H
- Superfoods salad with millet cous cous, coconut, currants, edamame & kale with a Japanese curry dressing V GF DF VG
- Fresh simple slaw with lime dressing V GF
- Tomato relish / yellow mustard / tomato sauce / salt & pepper
- Crusty breadrolls with butter V NF H

Argentinian Asado BBQ \$54pp

- Experience a taste of Argentina with a mouthwatering BBQ spread:
- Beef short ribs, cut asado style for the BBQ GF DF NF H
- Scored & split chorizo sausages GF DF NF
- South American zesty lime & garlic marinated chicken pieces GF DF NF H
- Golden Vegetable empanadas GF NF H VG
- Parrillada style corn on the cob V GF NF H
- Fresh simple slaw with lime dressing V GF DF NF H
- Traditional German potato salad with fine herbs & mustard mayo V GF NF H
- Tomato relish / yellow mustard / tomato sauce / salt & pepper
- Mini pita arepa breads NF H VG

Manly Alfresco Feast \$42pp

- Chicken Shawarma Kebabs GF DF NF H
- Lamb kofta DF NF H
- Homemade falafel GF NF H VG
- Fattoush salad with crunchy radishes & garden fresh veg, topped with a sumac & citrus dressing & crispy fried flat bread V GF NF H
- Tabouleh GF NF H VG
- Mezze sides of mild Chilli & turnip pickles, dolmades, hommus, & toum GF NF H VG
- Tomato relish / yellow mustard / tomato sauce / salt & pepper
- Manoush flatbreads NF H VG

Anatolia Turkish BBQ \$42pp

- Chicken Shawarma Kebabs GF DF NF H
- Lamb kofta DF NF H
- Homemade falafel GF NF H VG
- Fattoush salad with crunchy radishes & garden fresh veg, topped with a sumac & citrus dressing & crispy fried flat bread V GF NF H
- Tabouleh GF NF H VG
- Mezze sides of mild Chilli & turnip pickles, dolmades, hommus, & toum GF NF H VG
- Tomato relish / yellow mustard / tomato sauce / salt & pepper
- Manoush flatbreads NF H VG

