

Escapade

Seawind 1160 catamaran



43

Passengers

\$600

Minimum Hourly Rate

Sydney

Location

This Seawind 1160 catamaran is Australian designed and built for stability, spaciousness, luxury and performance. Escapade can cater for up to 43 guests on beautiful Sydney Harbour.

The vessel has a large foredeck with trampolines upfront 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.

Cocktail Dining – 43 passengers
Casual Buffet – 43 passengers

Special Features

Large all-weather saloon dining area
Spacious decks for entertaining
Fabulous open plan and walk through feature
Trampoline nets for lazing in the sun
BBQ with crew to cook, esky and fridge
Anchors very close to shore for swimming
Swim platform & Ladder
Sound system – Bluetooth/USB
Two bathrooms
2 large Eskies

Wharf Locations:

King St, Darling Harbour
Casino Wharf
Pier 9, Walsh Bay, Towns Place, Hickson Rd
Elizabeth Macarthur Pontoon, Pyrmont
Lavender Bay
Mosman Bay Ferry wharf
Hayes St Neutral Bay
Balmain – Thames St, Yeende St and Elliot St
Birkenhead Point, Drummoyne
Rose Bay wharf
Double Bay
Yarranabbe Wharf (near CYC Rushcutters Bay)

Escapade

Charter Rate



April - October

Up to 30 guests: \$600/hr (minimum 4 hours)

31-43 guests: \$700/hr (minimum 4 hours)

3 hrs on approval:

\$650/hr (up to 30 guests),

\$750/hr (31-43 guests)

November - March Saturday and all of December

Up to 30 guests: \$650/hr (minimum 4 hours)

31-43 guests: \$750/hr (minimum 4 hours)

November to March Sunday to Friday(except December)

Up to 30 guests: \$600/hr (minimum 4 hours)

31-43 guests: \$700/hr (minimum 4 hours)

Bucks Parties – Max 30 guests, daytime charters only, subject to approval Max 3 hrs

April - Oct

2400 3hr

Nov - March

2600 3hr

Public Holidays

Up to 30 guests: \$800/hr (minimum 4 hours)

31-43 guests: \$900/hr (minimum 4 hours)

New Year's Eve (NYE) - SOLD

Up to 35 guests: \$17,000 (6pm - 1am)

Amenities Fee (including BYO) \$150

Includes quality silverware, champagne flutes, stemless wine glasses, quality bamboo plates, napkins, platters and utensils. BBQ available with crew to cook and rubbish removal. BYO Ice.

DJ \$150 Includes 240v power (please see charter terms for DJ)

Water Toys

Lily Pad and Noodles: Complimentary

2x Paddle Boards: \$100

Food: (\$80 delivery fee)

Drinks: TBC

BYO Drinks pre-delivery: \$200 service fee (order Dan Murphys or pre-deliver to our Gladesville office)

Boat Pre-access \$350 (45 minutes prior at Yeend St Wharf Balmain to CBD, on approval only)

Boat Mooring Location Bartleys Marina, 5a Phoebe St, Balmain

Wharf Fees \$50 per visit

IMPORTANT: Due to growing concerns about excessive alcohol consumption, Substantial Food must be brought on board with alcohol. The captain reserves the right to refuse boarding if insufficient food is provided.





Escapade

Charter Rate

BBQ MENUS

\$80 delivery fee applies

Minimum of 8 passengers

Dietary Requirements : \$10 per person extra for any menu alterations
(all requirements can be accommodated, must be advised 7 days prior to cruise)

Gluten Free, Vegetarian, Vegan, Nut Allergies, Lactose Free, Etc

SAUSAGE SIZZLE - \$20 PER PERSON

Assorted Chips
Gourmet Sausages
Fresh Bread rolls
Condiments

BASIC BBQ - \$32 PER PERSON

Assorted Chips
Selection of dips with crackers & vegetable crudites
Beef Chipolatta Sausages
Gourmet Chicken Skewers (gf)
Rocket and Parmesan with caramelised balsamic dressing (v)
Condiments
Fresh bread

TRADITIONAL BBQ - \$42 PER PERSON

Assorted Chips
Cheese and fruit grazing platter (v)
Gourmet sausages(gf) with bbq onions, Soft Bread Rolls and condiments
Lemon Oregano Chicken tenders with Minted Yoghurt (gf)
Roast Vegetable Frittata (gf) (v)
Quinoa Salad with cranberries, almonds, red bell peppers, mint with orange vinaigrette (gf) (v) (vegan)
Chocolate fudge brownies

GOURMET BBQ - \$55 PER PERSON

Nibbles
Whole Fresh Prawns with Dill Aioli (gf)
Eye Fillet Steaks with Condiments (gf)
Lemon Oregano Chicken with Minted Yoghurt (gf)
Roasted Baby Potatoes, with garlic and rosemary (gf) (v) (vegan)
Cauliflower rice salad with cashews, sunflower seeds, capsicum, soy and lemon dressing (v)(vegan)
Assorted fresh bread
Lemon Citrus Tarts with seasonal berries

OPTIONAL EXTRAS:

Platter of whole king prawns with aioli (Market price on request)

Sushi Platter

Medium: 10 people \$110.00

Large: 15 people \$130.00



Escapade

Catering Menus 2024

PLATTERED MENUS

\$80 delivery fee applies

Minimum of 8 passengers

Dietary Requirements : \$10 per person extra for any menu alterations
(all requirements can be accommodated, must be advised 7 days prior to cruise)
Gluten Free, Vegetarian, Vegan, Nut Allergies, Lactose Free, Etc

PARTY FINGER FOOD MENU - \$32 PER PERSON

Selection of dips with crudités & crackers (v)
Chicken, Mayo, Rocket and Celery Ribbon Sandwiches
Peking Duck Pancakes
Vegetarian Rice Paper Rolls (gf)(v) (vegan)
Mushroom and Spinach Arancini balls with Aioli (v)
Roasted Vegetable Frittata (gf) (v)

TRADEWINDS MENU - \$42 PER PERSON

Selection of dips with crudites, cheese and crackers (v)
Fresh mixed Sushi rolls (gf)
Assorted Gourmet Sandwiches
Peking Duck Pancakes
Vegetarian Rice Paper Rolls(gf)(v)
Quinoa Salad with cranberries, almonds, red bell peppers, mint with orange vinaigrette (gf) (v) (vegan)
Lemon citrus tarts & seasonal berries

CRUISING MENU - \$65 PER PERSON

Cheese and fruit grazing platter (v)
Whole King prawns with Citrus Aioli (3pp)
BBQ Lamb Cutlets with Tahini yoghurt dressing (2pp)(gf)
Lemon oregano Chicken tenders with minted yoghurt (gf)
Cauliflower rice salad with cashews, sunflower seeds, capsicum, soy and lemon dressing (v) (vegan)
Rocket and Parmesan salad with caramelised balsamic dressing (v) (vegan)

Selection of breads

Chocolate fudge brownies & seasonal berries

OPTIONAL EXTRAS:

Platter of whole king prawns with aioli (Market price on request)

Sushi Platter

Medium: 10 people \$110.00

Large: 15 people \$130.00





Escapade

Catering Menu

GRAZING BOX MENUS

\$80 delivery fee applies

Each platter serves approx 10-12 guests

Dietary Requirements : \$10 per person extra for any menu alterations
(all requirements can be accommodated, must be advised 7 days prior to cruise)
Gluten Free, Vegetarian, Vegan, Nut Allergies, Lactose Free, Etc

CHARCUTERIE BOX \$250 OR \$25PP

A selection of cured meats , bocconcini, feta, olives and pate, semi dried tomatoes, crackers and fresh bread.

GOURMET CHEESE AND FRUIT BOX \$250 OR \$25PP

A selection of quality Australian and International cheeses, seasonal fruit, nuts and dried fruit selection and assorted crackers

VEGETARIAN BOX \$150 OR \$15PP

Seasonal fresh vegetable crudites, a trio of gourmet dips – hommus & red pepper dip served with olives, crackers & fresh bread – perfect for dipping!

SEASONAL FRUIT BOX \$110 OR \$10PP

Fresh in season fruits

DESSERT BOX \$150 OR 15PP

Petit fours

Selection of slices, cakes & tarts

PRAWN PLATTER \$MARKET PRICE

Platter of whole king prawns with aioli

SUSHI PLATTER

Medium: 10 people \$110.00

Large: 15 people \$130.00





Escapade

Catering Menu

LUNCH BOX MENUS \$80 delivery fee applies

Suitable for sailing regattas (min 10 guests)

Dietary Requirements : \$10 per person extra for any menu alterations
(all requirements can be accommodated, must be advised 7 days prior to cruise)
Gluten Free, Vegetarian, Vegan, Nut Allergies, Lactose Free, Etc

REGATTA MENU - \$32 PER PERSON

Soft damper roll with Cajun chicken, aioli, avocado & greens
Tortilla wrap with rare roast beef, roast capsicum, grainy mustard & salad
Spinach & ricotta filo pie (v)
Chocolate fudge brownie

MARINER MENU - \$40 PER PERSON

Bakery
Chicken, mayo, rocket and celery ribbon sandwiches
Lamb fillet with minted yoghurt, tomato, fetta and leaves on wraps
Select max 2 Salad boxes: (will supply half half selection)
Quinoa Salad with cranberries, almonds, red bell peppers, mint with orange vinaigrette (gf) (v)
(vegan)
Cauliflower rice salad with cashews, sunflower seeds, capsicum with a soy and lemon dressing
(v) (vegan)
Thai beef with vermicelli, tomato, cucumber, mint, Thai basil and capsicum (gf)
Portuguese custard tart

OPTIONAL EXTRAS:

Platter of prawns with aioli
(Market price on request)

Sushi Platters

Medium: 10 people \$110.00
Large: 15 people \$130.00