



# Harbour Spirit

Custom built Australia catamaran

**200**

Passengers

**\$800**

Minimum Hourly Rate

**Sydney**

Location

The **Harbour Spirit** is a custom built in Australia catamaran, designed to exceptional standards with a clean, contemporary nautical interior. The vessel is fully air conditioned, spacious, custom designed for entertaining and has generous outdoor decks across two levels. The Harbour Spirit has everything you need to host a memorable event, from a corporate product launch, or staff Christmas party, to a wedding or private celebration.

Below deck the Harbour Spirit has a fully equipped galley to service up to 200 guests with ease. Above deck, there are comfortable lounge booths, a dance floor and a fully stocked bar. The layout has been designed to be flexible and can host a range of cocktail and sit down dinner events. The vessel also has a full audio-visual and PA system to host events with a professional touch.

The Harbour Spirit is also licensed 1C and 1D and can be used for harbour transfers including transfers past the heads to Manly.

**Standing Cocktail Style** – 200 passengers

**Table Dining** – 130 passengers

## Special Features

Contemporary dining saloon with flexible layout

Fully air-conditioned vessel

Superb Harbour views from inside the luxury dining area

Spacious outdoor entertaining deck

Comfortable lounge booths

Audio Visual & PA system

Dance floor

Manly transfers available

**Note:** A surcharge to apply on Public Holidays and Special dates. Rates available on application.





# Harbour Spirit

Charter Rate

## BYO Charters

### Availability

- Not Available: Friday and Saturday peak nights from the last week of November to the last Saturday night in December before Christmas Day.
- Special Events: BYO rates are not available.

### Capacity

- Maximum Guests: 50–60 passengers

### Pricing

- **Boat Hire:**
  - 4-hour charter: \$3,200
  - 3-hour charter: \$2,600
- **Crew Fees:** required \$600 for two crew members (1 skipper and 1 deckhand).
- **Corkage Fee:** \$15 per person for BYO food and/or beverages (includes alcohol).
- **Wharf Fees:** \$150 (includes city wharf pick-up and drop-off).
- **Pre-Access:** \$250 for up to 30 minutes–1 hour prior access (maximum 2 guests; subject to availability).
- **Optional Waitstaff:** Add wait staff to help serve during your cruise. 1 Staff \$300 for a 3 or 4-hour charter.

### BYO Terms

- **Guests Must Bring:**
  - Own Disposable plates, cutlery, cups, and ice.
  - Personal eskies (2 large tubs will also be provided).
- **Boarding:** All guests must meet at the departure wharf with their BYO food and beverages. Prior boarding is not permitted.
- **Galley Access:** No use of the galley or onboard fridges.

### Entertainment

- **Music:**
  - Clients may organise their own DJ.
  - DJ must bring all their own equipment.
  - We provide: 1 table, tablecloth, and power.



# Harbour Spirit

Charter Rate

## Boat Hire

### Inclusions

- Vessel Hire
- Captain & Marine Crew
- Waitstaff to serve food and beverages
- Use of AV/Sound System

### Charter Rate:

#### November – December

- 4-Hour Charter: 4200

#### January – October

- 3-Hour Charter: \$2,900
- 4-Hour Charter: \$3,700

## Harbour Transfers

- Direct Transfers: Within 1 hour.
- Pricing: Please contact us for a quote.

## Christmas Packages (November and December)

*Minimum Guests: 70*

### • Inclusions:

- Seated & served canapés
- Grazing station
- Drinks package
- Party DJ

### Package Rates:

#### • Lunch Cruise Packages:

- Sunday–Thursday: From \$159 per person
- Friday–Saturday: From \$169 per person

#### • Dinner Cruise Packages:

- Sunday–Thursday: From \$159 per person
- Friday–Saturday: From \$169 per person

## Additional Fees

### Security

- Requirement: For all birthday parties with guests aged 24 years or younger.
- Guard Ratio: 1 security guard per 80 guests.
- Rate: \$390 per guard.

### Pre-Access

- Fee: \$250 for up to 30 minutes–1 hour prior to the cruise (subject to boat availability).

## Wharf Fees (NSW Maritime)

### • City Wharves:

- \$75 per wharf (\$150 for embark and disembark).

### • Manly Wharf:

- \$375 per wharf (\$750 for embark and disembark).

### • Convention Wharf:

- \$90 per wharf (\$180 for embark and disembark).

## Cash Bar or Consumption Bar Tab

### • Staffing:

- 1 staff member per 50 guests.
- Rate: \$300 per staff member for 3 or 4 hours.
- If the guest count exceeds 50, an additional staff member is required at an extra \$300.



# Harbour Spirit

Catering Rate



## Christmas Package Menu

### Canapé Menu Included

- Spring Rolls (vegetable with sweet chilli sauce) (v) (vg)
- Gourmet Savoury Pastries (beef & pea, ricotta vegetarian)
- Bruschetta (tomato with crumbed fetta on ciabatta) (v)
- Charcuterie & Gourmet Grazing Boards Included
- Antipasto Platter (gherkin, artichoke, sun-dried tomato, olives) (v) (vg) (gf)
- Turkey Cold Cut (cranberry sauce) (gf)
- Cold Meat Platter (prosciutto, Danish salami, leg ham, silverside) (gf)
- Cheese Platter (fetta, blue vein, brie, gouda, Swiss, dried fruits, crackers) (v) (gf)
- Rocket & Pear Salad (balsamic dressing & shaved parmesan) (v) (gf)
- Garden Salad (Italian dressing) (v) (vg) (gf)

### Substantial Grazing Station Menu Included

- Lightly Herbed Crumb Chicken (with salsa) (gf)
- Medley of Roasted Mediterranean Vegetables (with herbs) (v) (vg) (gf)
- Roasted Cauliflower & Broccoli (drizzled with evo vinaigrette) (v) (vg) (gf)
- Lasagne (Beef & Vegetarian options)
- Thai Sweet Chilli Chicken (gf)
- Stir Fried Rice & Seasonal Vegetables (v) (gf)
- Fresh King Prawns (with lemon cocktail sauce)

### Desserts Included

- Chef's Selection (Mousse, tarts, slices)
- Fruit Salad Platter (seasonal fresh fruit) (v) (vg) (gf)



# Harbour Spirit

Catering Rate



## Canapé Menu

### **Canapé & Grazing Station Menu \$65.00 per person**

#### **Includes**

#### **Canapé Menu**

Vegetable Spring Rolls with sweet chilli sauce (v, vg)  
Gourmet Savoury Pastries – Beef & pea, ricotta vegetarian  
Tomato Bruschetta with crumbed feta on ciabatta (v)

#### **Charcuterie & Grazing Boards**

Antipasto platter gherkins, artichoke, sun dried tomato, olives (v) (vg) (gf)  
Turkey cold cut, cranberry Sauce (gf)  
Cold meat platter includes prosciutto, Danish salami, leg ham, silverside (gf)  
Cheese Platter, fetta, blue vein, brie, gouda, Swiss dried fruits, Crackers (v) (gf)  
Rocket & pear salad with balsamic dressing & shaved parmesan (v) (gf)  
Garden salad with Italian dressing (v) (vg) (gf)

#### **Substantial Grazing Station Menu included**

Lightly herbed crumb chicken & salsa (gf)  
Medley of roasted Mediterranean vegetables with herbs (v) (vg) (gf)  
Roasted Cauliflower, broccoli drizzled with evo vinaigrette (v) (vg) (gf)  
Lasagne Beef, Lasagne Vegetarian  
Thai sweet chilli chicken (gf)  
Stir fried rice & seasonal vegetables (v) (gf)  
Fresh King Prawns with lemon cocktail sauce

#### **Desserts Included** (Chefs Selection)

Delicious Dessert Chefs selection – Mousse, tarts, slices  
Platter - Fruit Salad – seasonal fresh fruit platters (v) (vg) (gf)

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Catering Rate



## Canapé Menu

### CLIFTON GARDENS COCKTAIL – \$28 per person

#### Roaming Canapés

mini chicken skewers gf  
salt n pepper calamari v  
beef sliders, gruyere & tomato jam  
assorted arancini balls v  
downtown new york mini hot dogs, ketchup relish  
Chef's selection of gourmet pies  
Thai chicken  
Beef & thyme  
Lamb & rosemary  
Trio of quiche  
Lorraine  
Sundried tomato & feta v  
Spinach & ricotta v

#### Dessert

Chef's selection of assorted cakes

### POINT PIPER DELUXE COCKTAIL – \$48 per person

#### Roaming Canapés

Moroccan scallop pop gf  
Australian king prawns, finger lime aioli gf  
South Australian bocconcini & prosciutto gf  
Downtown New York mini hot dog, chilli ketchup relish  
Middle Eastern lamb delights, sour cherry & pomegranate jam gf  
Marinated cheese & kalamata olives gf v  
Italian arancini, garlic & lemon mayo v  
Substantial Noodle Box – choice of one  
Vegetable korma, basmati rice gf v  
Green chicken curry, jasmine rice & asian salad gf

#### Dessert

Chef's selection of petit cakes

# Harbour Spirit

Catering Rate



## Canapé Menu

### Balmain Cruising Cocktail & Buffet – \$48 per person

#### On Arrival

Chicken satays with peanut coconut dip (gf)  
Assorted sushi with wasabi & soy sauce (v)(gf)  
Assorted mini gourmet pies  
Salt and pepper Calamari with garlic aioli

#### On the BBQ

Delicate veal chipolata sausages with tomato chutney (gf)  
Mini beef sliders with bush tomato relish  
From the buffet table  
Double smoked leg ham carved on board (gf) with selection of mustards  
Mesclun salad with roasted sweet potato, semi-dried tomatoes, olives and shaved parmesan (v)  
Selection of bread rolls and butter

#### Desserts

Selection of quality Cakes  
Australian cheese platter with lavosh crackers (gf)

## PLATTERS/ EXTRAS MENU

Please note, below items are in addition to a menu selection

Ocean fresh prawns  
\$10 per person

Sydney oysters  
\$10 per person

Dessert platter – Assorted cakes  
\$15 per person

Cheese Platter (min 10)  
\$10 per person

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Catering Rate



## Buffet & BBQ Menu

### **FARM COVE HOT ROAST BUFFET – \$28 per person**

Mains Australian beef striploin with thyme and shiraz wine sauce

Roasted marinated chicken pieces

Herb roasted chat potatoes and rock salt v

Baked pumpkin v

Steamed greens v

#### **Desserts**

Assorted cake v

Starters Tea and coffee

Assorted Biscuits

### **FRESHWATER BBQ BUFFET – \$30 per person**

#### **BBQ**

Gourmet Sausages gf

Moroccan infused chicken gf

#### **Chef's Galley**

Bay leaf mushroom ratatouille gf v

Lemon myrtle smashed baked potato gf v

Vermicelli Asian noodle salad with Nam jim dressing v

Rainbow slaw, strawberry gum eucalyptus & honey dressing gf v

Rocket, pear & parmesan, white balsamic dressing gf v

Fresh rolls v

### **RUSHCUTTERS BAY BUFFET – \$40 per person**

#### **On Arrival**

Assorted Mini Quiche

#### **From The Buffet**

Moroccan infused chicken gf

Beechworth honey & whisky glazed ham gf

Slow-roasted Australian beef, bush pepper & mustard crust gf

Smashed baked potatoes, lemon myrtle & garlic gf v

Bay leaf mushroom ratatouille gf v

Melody of steamed greens

Rocket, pear & parmesan salad, white balsamic dressing

Rainbow slaw, strawberry gum eucalyptus & honey dressing

Crusty sourdough rolls

#### **Cheese**

Chef's selection of Australian cheese gf v

Salad of dried fruit, quince paste & crackers





# Harbour Spirit

Catering Rate

## Buffet & BBQ Menu



### HALAL BUFFET – \$45 per person

#### Mains

Halal oven baked beef and rosemary \* gf  
Halal chicken pieces marinated in honey soy garlic  
Herb roasted chat potatoes and rock salt v gf  
Persian rice served warm gf v

#### Salads

Mesculin salad with roasted sweet potato,  
semi dried tomatoes, olives and shaved parmesan v  
Roasted seasonal vegetables v gf

Bread rolls

#### Desserts

Tropical seasonal fruits v  
Tea & coffee

### INDIAN BUFFET – \$50 per person

#### Starters

Vegetable Samosas v

#### Mains

Butter chicken  
Mixed vegetable korma curry v  
Dal makhani v  
Peas pillau v  
Naan bread v  
Condiments  
Mint Raita  
Sweet Mango Chutney  
Tea and coffee on request

### ROSE BAY BUFFET – \$48 per person

#### On Arrival

Assorted mini-quiches

#### Buffet

Whole baked salmon, lemon & dill crème v  
Eye fillet of Australian beef, café de Paris butter gf  
Sundried tomato & fetta chicken supreme, saffron &  
Cointreau glaze gf  
Kale, apple & Shiitake risotto gf v  
Lyonnais potato gratin gf v  
Melody of steamed greens  
Rainbow slaw, strawberry gum eucalyptus & honey dressing  
Rocket, pear & parmesan, white balsamic dressing  
Crusty sourdough rolls  
Dessert  
Chef's selection of decadent cakes gf v



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Catering Rate



## Double Bay Formal Menu

### 2 Course Formal Dining Menu

\$60 per person (Adults)

\$30 per person (Children)

### Double Bay Formal Menu - 3 Course

Canapés on Arrival + 3 Course Plated Menu

\$70 per person (Adults)

\$35 per person (Children)

#### Entree

Please select two, served alternate

Baked pumpkin, quinoa, semi dried tomato & fetta salad gf v

Hanging Rock smoked trout, horseradish vinaigrette, watercress and cucumber salad gf v

King mushroom, goat's cheese & spinach, rocket salad & pomegranate glaze gf v

#### Mains

Please select two, served alternate

Aubergine parmigiana, heirloom tomatoes & basil v

Grass fed beef fillet (M), pontiac mash, café de Paris butter gf

Roast chicken supreme, ricotta & semi dried tomato, quince glaze gf

For the table

Crusty sourdough dinner rolls

#### Dessert

Choice of two, served alternate

Chocolate Mousse Delight

Mango & Passionfruit and White Chocolate Slice

Shared Cheese boards for the tables



# Harbour Spirit

Beverage Package



## Beverage Packages

### **Beer, Wine & Soft Drinks**

- 4-Hour Charter: \$50 per person
- 3-Hour Charter: \$37.50 per person

#### **Inclusions:**

#### **Wine Selection:**

Angove Studio & Rhythm & Rhyme Collection (Pinot Grigio, Shiraz, Cabernet Sauvignon, Rosé, Moscato, Sparkling Wine)

#### **Beers (Bottled):**

Corona, Carlton Dry, James Squire 150 Lashes, Peroni, Coopers Light, Heineken Zero

#### **Non-Alcoholic Beverages:**

Assorted soft drinks, orange juice, sparkling & still water

### **Spirits, Beer, Wine & Soft Drinks**

- 4-Hour Charter: \$64 per person
- 3-Hour Charter: \$48 per person

#### **Inclusions:**

#### **House Spirits:**

Vodka, Bourbon, Rum, Scotch, Gin

#### **Wine Selection:**

Angove Studio & Rhythm & Rhyme Collection (Pinot Grigio, Shiraz, Cabernet Sauvignon, Rosé, Moscato, Sparkling Wine)

#### **Beers (Bottled):**

Corona, Carlton Dry, James Squire 150 Lashes, Peroni, Coopers Light, Heineken Zero

#### **Non-Alcoholic Beverages:**

Assorted soft drinks, orange juice, sparkling & still water

### **Soft Drinks Package**

- 4-Hour Charter: \$20 per person
- 3-Hour Charter: \$15 per person

#### **Inclusions:**

Assorted soft drinks, orange juice, sparkling & still water



# Harbour Spirit

Beverage Package



## Cash Bar, Bar Tab & Consumption Bar Beverage Price List

### White Wine

St Augustus Pinot Grigio – \$8.00 per glass/\$40 per bottle  
Two Truths Sauvignon Blanc – \$8.00 per glass/\$40 per bottle  
Manyara Sauvignon Blanc – \$9.00 per glass/\$45 per bottle

### Red Wine

Two Truths Cabernet Sauvignon – \$8.00 per glass/\$40 per bottle  
Two Truths Shiraz – \$8.00 per glass/\$40 per bottle  
Two Truths Rose – \$8.00 per glass/\$40 per bottle  
Uppercut Shiraz – \$9.00 per glass/\$45 per bottle

### Sparkling Wine

Saint-Louis Brut, France – \$8.00 per glass/\$40 per bottle  
Aurelia Chardonnay Pinot Noir – \$9.00 per glass/\$45 per bottle

### Beer

Cascade Premium Light – \$5 per bottle  
Furphys refreshing ale – \$8 per bottle  
Pure Blonde – \$8 per bottle  
Sydney Lager – \$10 per bottle  
Kosciusko Pale Ale – \$10 per bottle  
Corona – \$10 per bottle

### Soft Drink – \$4 per glass

(Pepsi, Pepsi Max, Lemonade, Lemon Squash)  
Soft Drink Jug – \$16 per jug  
Juice – \$4 per glass  
Red Bull – \$6 per can  
Bottled Water – \$4 per bottle



# Harbour Spirit

Beverage Package



## Cash Bar, Bar Tab & Consumption Bar Beverage Price List

### House Spirits

- Vodka – \$8 per glass
- Bourbon – \$8 per glass
- Scotch – \$8 per glass
- Bundaberg Rum – \$8 per glass
- Bacardi – \$8 per glass
- Gin – \$8 per glass
- Lemon, Lime, Bitters – \$6 per glass

### Top Shelf Spirits

- Baileys – \$9 per glass
- Malibu – \$9 per glass
- Jack Daniels – \$9 per glass
- Sambuca – \$9 per glass
- Tequila – \$9 per glass
- Southern Comfort – \$9 per glass
- Midori – \$9 per glass
- Kahlua – \$9 per glass
- Shots – \$9 per glass
- Red Bull and Vodka \$15 per glass
- Cocktails available on request

*Beverages subject to change due to availability.*