

MV Zephyr

A beautiful 60 ft classic timber cruiser



30

Passengers

\$750

Minimum Hourly Rate

Pittwater

Location

MV ZEPHYR, a beautiful 60 ft classic timber cruiser, built in 1965. This unique charter boat operates in Pittwater, accommodating up to 30 passengers for a cocktail/canapé style event, and 14 passengers for a formal dining table + chairs event.

Zephyr boast a single flat entertaining area with boutique fitout which includes a centre table, 2 lounges, 2 bar tables and floor rugs.

This classic boat is also equipped with a toilet & hot outdoor shower, Bluetooth Surround Sound System, eskies and drinkware.

Bucks parties not allowed.

Max Capacity: 30 guests

Seats: 14

Zephyr Special Features

60ft Classic Cruiser

Modern Refit

BBQ & Eskies

Bluetooth Surround Sound System

Single Flat Entertaining Area

Toilet & Hot Outdoor Shower

Center table, 2 x Lounges, 2 x Bar Tables, Floor Rugs

Catering & additional Styling Options available

Lilypad watermat

MV Zephyr

Charter Rate



Standard Rate (For all other dates):

\$750/hr (4-hour minimum)
20% on rates for all other holidays

New Year's Eve Day:

\$950/hr (4-hour minimum)

Christmas and New Year's Day :

\$1200/hr (4-hour minimum)

No BYO Drinks & No Bucks Parties

Palm Beach Ferry Wharf \$100
Newport Wharf no fee

Styling Options

Dining Setting \$550

Table styling with...

Seasonal Table florals Personalized menus Chair sash Tablecloth Handmade ceramic dinner plates and bread plates Crystal Glassware Rose Gold / Gold Cutlery Organic linen napkins Delivery, Set Up and Pack Up

Olive Branch Arrangement \$350

A 2-meter-long hanging arrangement featuring olive branches.

Personalized Florals \$1250

2-meter-long hanging arrangement featuring your preference of flowers.

Seasonal Florals \$750

2-meter-long hanging arrangement featuring green foliage and seasonal flowers.

MV Zephyr

Charter Rate



DIY BBQ Menu \$55pp (minimum 20 guests)

Have all your BBQ needs prepped, marinated, and delivered to the boat. The meats are prepared and raw, so you can cook your own BBQ. Our salads come ready to eat, and utensils are provided on the boat.

- Argentinian Scotch minute steaks
- Lemongrass chicken thighs
- Spanish chorizo
- Baby potato salad with toasted almonds, peas, and wholegrain mustard dressing
- Roasted spiced pumpkin with crispy chickpeas and turmeric yogurt
- Traditional Greek salad
- Soft bread rolls with chimichurri, smoky BBQ sauce, ketchup, dijonnaise, pickled onions, and cornichons

Canapé menu \$75pp

plus onsite chef \$440

9 Item Canape Variety.

**vegetarian and GF options provided *for more canapé options please contact us*

- Chèvre, fresh fig, honeycomb, truffle oil en croute
- Raw kingfish tostada, jalapeno, avocado crema, finger lime
- WA Scallop, XO butter, ginger, coriander and shallot salad, trout roe
- Hot smoked salmon pate, toasted sourdough, pickled onion, trout roe
- BBQ chilli and lime prawn skewer
- Grilled chicken yakitori, spring onion, soy glaze, furikake
- Slow cooked lamb shoulder slider, smoked tzatziki, cucumber, eschallot and mint slaw
- Carne asada steak taco, avocado, salsa roja, pickled onion, coriander
- Dark chocolate and roasted hazelnut tart, sea salt

*10% surcharge for Sundays and 15% public holidays

MV Zephyr

Catering Menu



Grazing Menu

Grazing Table \$850

good for 20pax

Includes:

- Brie, blue, and cheddar cheese
- Italian charcuterie
- Babaganoush
- Olives
- Fresh fruits
- Dried fruits and nuts
- Sourdough breads

Self Serve Platters \$65 per person

2 mains + 3 salads: Served cold

**20% surcharge applies for under 15 guests*

Mains

- House-smoked ocean trout, labneh, fine herb crust
- Grilled spiced chicken breast with salsa verde, confit artichokes, and tzatziki
- BBQ lemongrass chicken cutlet with Vietnamese herb salad and fresh chili
- Whole sliced roast beef eye fillet with horseradish cream and chives (+\$8 per person)
- Vegetarian sweet potato and feta frittata with shaved Parmigiano
- Grilled Tasmanian salmon with rocket pesto, asparagus, and pickled fennel salad
- Sliced Argentinian lamb rump with chimichurri and artichoke hearts

Salads

- Persian quinoa, kale, avocado, cherry tomato, feta with dried fruits and almonds
- Caprese salad of heirloom tomatoes, bocconcini, and basil
- Baby potato salad with toasted almonds, green peas, and wholegrain mustard dressing
- Organic roasted pumpkin with Moroccan spices and turmeric yogurt dressing
- Traditional Greek salad
- Green garden salad with goat's curd, fresh herbs, and green goddess dressing
- Roasted beetroot with goat's curd and caramelized walnuts
- Grilled broccolini with hazelnut and currant salsa and lemon tahini dressing

**10% surcharge for Sundays and 15% public holidays*





MV Zephyr

Catering Menu

Additional platters

Antipasto & cheese platter \$240

good for 10 pax

Includes:

- Brie, blue, and cheddar cheese
- Italian charcuterie
- Babaganoush
- Olives
- Fresh fruits, dried fruits, and nuts
- Sourdough breads

Mixed seafood platter \$375

good for 15 pax

Includes:

- King prawns
- Balmain bugs
- Sydney rock oysters
- Smoked salmon
- Bloody Mary dressing
- Cucumber and mirin salsa

Cooked Balmain bugs, bloody mary dressing \$250

good for 10 pax

Qld King Prawns, bloody mary dressing \$190

good for 10 pax

Sydney rock oysters, cucumber and mirin salsa \$130

good for 10 pax

*10% surcharge for Sundays and 15% public holidays

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Catering Menu



4 Course Menu

From \$135pp + onsite chef \$440 (minimum 12 guests)

Arrival Canapés

- Seared scallop with XO and shallot butter
- Holy Goat curd with fresh fig, honeycomb, and truffle en crouete

Bread Course

- Berkelo Rye Sourdough with crème fraîche and trout roe

1st Course

- Roasted peppers with buffalo mozzarella, Cantabrian anchovy, and endive

2nd Course

- WA octopus with romesco, pickled eschallot, fennel mousse, and fried parsley

3rd Course

- Grilled O'Connor bavette steak with celeriac purée, smoked wild mushrooms, and whiskey jus

Shared Sides

- Tossed green leaves with green goddess dressing
- Kipfler potatoes with salsa verde, watercress, toasted almonds, and preserved lemon dressing

4th Course

- Flourless chocolate torte with vanilla double cream, almond praline, and blackberry coulis

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Beverage Menu



Cash Bar or Tab

Pay-as-you-go bar menu. Card Payment Only.

Cocktails

- **Spirit with Mixer:** Vodka, Gin, Rum, Bourbon, Whisky with choice of mixer | **\$10** (glass)
- **Grapefruit Gin & Soda:** Malfy Grapefruit Gin, Grapefruit Soda, Soda Water (or tonic - please advise preference), Rose Petals Garnish | **\$10** (glass)
- **Limoncello Spritz:** Manly Spirits Limoncello, Prosecco, Soda Water, Lemon Wheel Garnish | **\$12** (glass)
- **Aperol Spritz:** Aperol Aperitivo, Prosecco, Soda Water, Blood Orange Wheel Garnish | **\$12** (glass)
- **Zephyr Paloma:** Espolòn Tequila, Cointreau, Grapefruit Soda, Blood Orange Wheel Garnish, Himalayan Salt + Rose Petal Garnish | **\$14** (glass)
- **Classic Margarita:** Espolòn Tequila, Triple Sec, Lime Juice, Salt + Lime Wheel Garnish | **\$14** (glass)
- **Coconut Margarita:** 1800 Coconut Tequila, Coconut Milk, Triple Sec, Lime Juice, Coconut Garnish | **\$16** (glass)
- **Spicy Margarita:** Chile Pepper Infused Tequila, Triple Sec, Lime Juice, Chilli Flake Salt Garnish | **\$16** (glass)
- **Espresso Martini:** Café Patrón, Vodka, Espresso, Oat Milk, Cinnamon Garnish | **\$18** (glass)

Wine / Bubbles

- Vidal Estate Sauvignon Blanc, NZ | **\$9** (glass) | **\$26** (bottle)
- De Bortoli Prosecco, King Valley, IT | **\$9** (glass) | **\$26** (bottle)
- Tim Adams Pinot Gris, Clare Valley, NSW | **\$10** (glass) | **\$29** (bottle)
- Aix Rosé, Provence, FR | **\$14** (glass) | **\$33** (bottle)
- Elderflower Spritz (Low Alc 2%) | **\$33** (bottle)
- Bollinger Special Cuvée Champagne, FR | **\$115** (bottle)
- San Pellegrino Sparkling Water (250ml) | **\$4** (bottle)

Beer / Canned

- Tap Beer Special | **\$5**
- Stone & Wood Pale Ale | **\$7**
- Corona | **\$7**
- Asahi (500ml) | **\$9**
- Fellr Seltzer (Passionfruit/Watermelon/Coconut & Pineapple) | **\$8**
- Better Ginger Beer (Alcoholic Ginger Beer) | **\$8**

