



MV Zephyr George

A beautiful 40 ft classic timber cruiser

12

Passengers

\$650

Minimum Hourly Rate

Pittwater

Location

Zephyr George is a beautiful 40 ft classic timber cruiser,. This unique charter boat operates in Pittwater, accommodating up to 12 passengers for a casual style event.

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

Bucks parties not allowed.

Max Capacity: 12 guests

Zephyr Special Features

40ft Classic Cruiser

Modern Refit

Eskies

Bluetooth Surround Sound System

Toilet

Lilypad watermat

MV Zephyr George

Charter Rates

Standard Rates (For all other dates):

\$650/hr (4-hour minimum)
20% on rates for all other holidays

**New Year's Eve Day:
Christmas and New Year's Day :**
\$POA (4-hour minimum)

No Bucks Parties

Palm Beach Ferry Wharf \$100
Newport Wharf no fee

Other Fees

BYO Drinks

\$15 per person
20% on rates for public holidays

Consumption Bar

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

BYO food

No charge



MV Zephyr George

Catering Menu

Grazing Board - \$650

Cured Sliced Meats
Assorted cheeses
Dips, Olives, Nuts
Bread, Crackers
Fresh Fruits
Chocolates

Self Serve Platters \$86 per person
2 mains + 3 salads: Served cold

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 20% public holidays



MV Zephyr George

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 12 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 20% public holidays

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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**

20% surcharge public holidays