

Woorabinda

Seawind 1000, perfect for small group intimate boat parties and harbor sightseeing



20

Passengers

\$350

Minimum Hourly Rate

Sydney

Location

Woorabinda is a Seawind 1000, perfect for groups of up to 20 people. Australian designed for charter in Australia, she is the perfect boat for small groups to enjoy a relaxing sail or an intimate party atmosphere on Sydney Harbour. At the bow of the boat there is ample deck space, as well as 2 large nets for sunbaking and relaxing. The covered interior has heaps of seating, as well as a large table to set up food and drinks. There is space for guests to mingle and chat, and 2 raised seats at the back of the boat to enjoy the amazing view.

Woorabinda has a full bathroom with shower, 3 cabins, a large BBQ (crew cook all guests food), galley and a great sound system with Bluetooth/AUX and speakers around the boat. There are 2 paddleboards and a lily pad which are available to hire.

Max Capacity – 20 guests

Special Features

2 large nets

2 raised seats at the back

Large table

Fully equipped galley

Mini Fridge and Freezer

Large BBQ

2 paddleboards and a lily pad

Sound System with Bluetooth/AUX and speakers

Note: All charters include a skipper only.



Woorabinda

Charter Rates

January to November

4-hour charter (Excludes Saturdays): \$1,400
Additional hours: \$350 per hour
4 hour charter Saturdays: \$1,500
Additional hours: \$375 per hour

December

4-hour charter: \$1,500
Additional hours: \$375 per hour

Public Holidays

4-hour charter: \$2,100

BYO Charters -Surcharge supplies: \$150

Includes use of all onboard facilities, including plates, glasses, cutlery, BBQ, utensils and condiments. Garbage disposal included.

Ice can be pre-purchased – \$6.00/ 5kg bag

Wharf fees – \$50 per visit

Pick up locations

City (Woolloomooloo, Darling Harbour, Casino, Pyrmont, Towns Place), Eastern Suburbs (Rose Bay, Double Bay, Watsons Bay, Rushcutters Bay Yarranabe Pontoon), Lavender Bay, Mosman, Manly, Middle Harbour Yacht Club, Balmoral, Clontarf Marina. *Please note we do not pick up from Campbells Cove, Man o' War steps, Eastern Pontoon or West of the Gladesville Bridge onboard Woorabinda*

Attire

Guests are advised to wear non-marking rubber-soled shoes. No wedges or stilettos. Once aboard, barefoot is welcomed! Please bring adequate sun protection, plenty of sunscreens and a towel if you wish to swim.

Drinks collection service offered from Dan Murphy's Manly Vale store for pre-ordered drinks \$100.00 plus ice

Extras

2 x SUP boards – \$50

Lily pad – \$50

Prior Access –Subject to availability and approval, we can arrange for you to access the boat to drop off Dry food, drinks and decorations at Clontarf Marina either the day prior to the charter or the morning of the charter. A \$100 fee applies for this service.

Note: All charters include a skipper only.



Woorabinda

Catering Menu



BASIC BBQ MENUS

Your choice of meat, freshly cooked on the BBQ & served with rocket & parmesan salad and fresh bread rolls

Gourmet Sausages freshly cooked on the BBQ – \$15 per person

Vegetarian/Vegan/GF option available

Homemade Wagyu Beef Burgers cooked on the BBQ, served with cheese slices – \$20 per person

Chicken/Vegetarian/Vegan/GF option available

Or enjoy a mixture of burgers and sausages for \$25 per person

Mixed Kebabs: \$25 per person

Choice of Honey soy chicken, Moroccan lamb, Smokey BBQ beef, Rosemary lamb, Korean Pork

BUFFET MENUS

Buffet Option 1: \$45.00 per person

- Cheese Platter
- Platter of Fresh Prawns
- Leg of Ham (sliced and served chilled)
 - Barbeque Chicken
 - Creamy Potato Salad
- Rocket and parmesan salad
 - Bread Rolls
- Fresh Fruit Platter

BBQ Buffet Option 2: \$50.00 per person

- Cheese Platter
- Selection of Gourmet Sausages
 - Chicken Skewers
 - Premium Steaks
- Creamy Potato Salad
- Rocket and parmesan Salad
 - Fresh Bread Rolls
- Fresh Fruit Platter

Platter Buffet Option 3: \$40.00 per person

- Cheese Platter
- Antipasto Platter
- Assorted Wrap Platter
- Fresh Fruit Platter
- Fresh Bread Rolls

Add prawn's platter for an additional \$10.00 per person, served with seafood sauce, lemon wedges

Woorabinda

Catering Menu



PLATTERS

Sushi Platters

- A variety of bite size Sushi Rolls Platter: \$60.00
- A variety of cooked and fresh Salmon Platter: \$70.00

Antipasto Platter – \$150

Cold meats, marinated olives, cheeses, homemade dips, pate.
Served with crackers.

Cheese Platter – \$100

A range of Australian & European cheeses served with crackers.

Prawn Platter – \$170

Tiger Prawns served with lemons and seafood sauce

Smoked Salmon Gravlax Platter – \$130

Full side Salmon, smoked and sliced with capers, dill, & served with sides of wasabi cream & pickled onion

Fruit Platter – \$60

A variety of Strawberries, Blueberries, Pineapple, Rock Melon, Watermelon, Kiwi Fruit, Grapes. (fruits will depend on season and market availability)

FINGERFOOD

Cold Finger Food

(Minimum 12 per item)

- Roast pumpkin, goat's cheese & tomato frittata- \$3.40 each
- Cocktail pork & fennel rolls – \$3.50 each
- Cocktail Spanakopita (feta & spinach filo triangles) \$3.40 each
- Cocktail sausage rolls – \$3.40 each
- Cocktail Smoked salmon & dill quiche \$3.60 each

Gourmet Sliders

Made on mini milk buns

- Slow cooked beef brisket (minimum 24 per order) \$3.90 each
- Chicken schnitzel (minimum 12 per order) \$3.90 each
- Roast vegetable & goat's curd (minimum 12 per order) \$3.90 each
- Smoked salmon & cream cheese (minimum 12 per order) \$3.90 each



Woorabinda

Catering Menu



SANDWICHES – \$10.00 each (min order 8)

BAGUETTE/WRAP – \$12.00 each (min order 8)

Double Smoked Ham, swiss cheese, tomato, pear and apple chutney

Poached Chicken Breast, avocado, mayo and toasted almonds

Smoked Salmon, cream cheese, avocado, capers and Spanish onion

Chargrilled Vegetables, pesto, ricotta and baby spinach

Corned Beef, tomato pickles, tasty cheese and mayo

Portuguese Chicken Breast, mayo, chilli jam, mixed leaves

Tuna, lemon mayo, nectarine and corn relish, cucumber and pickled onion

Salad Sandwich with avocado, tomato, cucumber, carrot, capsicum, ricotta

Sandwiches are made on wholewheat & quinoa & soy organic sourdough

Baguettes are made on white crispy fresh baked bread.

Sandwiches, Baguettes & Wraps are cut into ¼'s

The sandwiches and baguettes/ wraps are presented in quality craft window boxes.

Salad Menu \$75 per salad

- Serves at least 20 people (half size platters available on request \$40.00 each)
- Wild Rice Salad – brown and wild rice with sultanas, almonds, toasted coconut and lemon honey mustard dressing.
- Asian Coleslaw – red & Chinese cabbage with shallots, coriander, mint, sesame seeds, pepitas and a sweet chilli and lime dressing.
- Wild Rocket, Roasted Pumpkin & Pine nut Salad – with cherry tomatoes, goats cheese served with balsamic dressing.
- Israeli Couscous Salad -w/fresh herbs, cherry tomato & chilli with a lemon & garlic dressing.
- Quinoa & Roasted cauliflower salad – with cashews, currants, roast cauliflower & chickpea.
- Seasonal Roast Vegetables – \$85.00

Whole Tray Cakes \$145.00

- (30 × 40cm) 24 to 32 portions
- Orange & Almond cake (GF, DF)
- Flourless chocolate & raspberry cake (GF)
- Chocolate & walnut brownie (GF)
- Blueberry & lime baked cheese cake
- Apple & rhubarb crumble
- Carrot & walnut cake

