





28

\$500

Sydney

Location

Passengers Minimum Hourly Rate

Zeiler is a 38-foot Seawind 1160 that can accommodate up to 28 guests. The perfect venue for a Bucks, Hens, Birthday or for taking your office afloat for a team meeting. Great also for families not quite used to the heel of a monohull but still wanting to go out and under sail.

Furnished with a full working gas BBQ at the back, Zeiler is well presented with luxury fitouts making her your ideal vessel for sailing and crusing Sydney harbour.

Access to the water is easy, offering your guests a fantastic way to swim, relax and enjoy the unforgettable view of the harbour.

Max Capacity – 28 guests + 2 Crew

Important Information

Please wear white or non-marking soled, flat shoes. You will be asked to remove any marking shoes.











April to September

3-hour charter: \$1,725 4-hour charter: \$2,000 Additional hours: \$500 per hour

October to March

3-hour charter: \$1,725 (Mon-Wed) 4-hour charter: \$2,300 Additional hours: \$575 per hour

Boat Hire includes skipper and crew

Amenities Fee – \$150 – includes crockery, cutlery, cups, utensils, serving equipment and eskies. BYO Ice (boat can not supply)

Free Lilypad (subject to availability & daytime charters only)

Wharf fees – \$100 per charter

All Public Holidays

Vessel Hire \$3750 (5 hours min)

NYE Private Charter Package 2025 - \$16,000

6 hour cruise BYO food and drinks Up to 28 passengers Wharf fees

Preferred Wharves: Below are the preferred wharves for general areas in the harbour. Other wharves can also be used but we ask that you select them on a per application basis.

- King Street Wharf, Darling Harbour
- Casino Wharf, Pyrmont
- Town's Place, Walsh Bay
- Rozelle Bay Public Pontoon, Rozelle
- · Yeend St Wharf, Balmain
- Lavender Bay Public Wharf, Lavender Bay
- Mosman Bay Ferry Wharf, Mosman
- Rose Bay Floating Pontoon, Rose Bay

Additional Fee:

- Watsons Bay Ferry Wharf, Watsons Bay (Full Capacity, extra 30mins charged)
- Manly Wharf, Manly (12pax only, extra hour charged)













Catering Rate



BBQ MENU Minimum 10 guests

BBQ Package 1: Snags & Skewers – \$45 per person

Local pork sausages (GF) with condiments Free-range chicken skewers (GF) Vego/Vegan Option: Beetroot burger patty with buckwheat, legumes, herbs, and spices Roasted chat potato salad with lemon & dill aioli (V) Summer salad greens with fresh peas, feta, and balsamic dressing (V, GF) Soft rolls with butter (V)

BBQ Package 2: Beef & Chicken Burgers - \$45per person

Beef burger patties (50%) Five-spice rubbed chicken fillets (50%) (GF) Vego/Vegan Option: Beetroot burger patty with buckwheat, legumes, herbs, and spices Lettuce, tomato slices, burger cheese, and pickles Sweet 'n' spicy slaw (V) Roasted chat potato salad with lemon & dill aioli (V) Burger rolls, sauces, and condiments

BBQ Package 3: Steak & Prawns – \$70 per person

Beef sirloin steaks with smoked paprika rub (GF) Green prawns with garlic and chili (GF) Vego/Vegan Option: Beetroot burger patty with buckwheat, legumes, herbs, and spices Roasted chat potato salad with lemon & dill aioli (V) Summer salad greens with fresh peas, feta, and balsamic dressing (V, GF) Sourdough rolls with butter (V)

Lunch Spread Menu Minimum of 10 guests

Lunch Spread 1 Chicken + Salad – \$65 per person

Lemon + thyme roasted free-range chicken (gf) Spinach & cherry tomato frittata w/smoky relish (v) Roasted chat potato salad with lemon & dill aioli (v) Summer salad greens, fresh peas, feta + balsamic (v, gf) Sourdough rolls + butter (v)

Lunch Spread 2 Chicken + Prawns – \$78 per person

Lemon + thyme roasted free-range chicken (gf) Fresh, market best tiger or king prawns w/ bloody mary dipping sauce (gf) Spinach & cherry tomato frittata w/smoky relish (v) Roasted chat potato salad with lemon & dill aioli (v) Summer salad greens, fresh peas, feta + balsamic (v, gf) Sourdough rolls + butter (v)













Zeiler

Catering Rate

Grazing Box Menu

GRAZING BOX 1 DIPS, OLIVES + NUTS - \$115 per box

Beetroot & feta hummus Smoky eggplant dip & dukkha House marinated olives Mixed spice roasted nuts Crudites + Grissini

GRAZING BOX 2 CHEESE, MEATS, DIP + OLIVES - \$170

Coal River triple cream brie Prosciutto Sopressa Salami Beetroot + feta hummus House marinated olives Crackers, wafers + grissini

GRAZING BOX 3: Three Cheeses – \$210 per box

Coal River triple cream brie Gorgonzola dolce Vintage cheddar Paired with seasonal accompaniments Crackers, wafers + grissini

Seafood Boxes Menu

All seafood is packed with temperature-controlled gel-ice packs. Note: Prawns are NOT peeled.

PRAWN BOX - \$240

2kg x fresh, market best tiger or king prawns (unpeeled) Lemon + lime wedges Bloody Mary (seafood) dipping sauce

OYSTER BOX - \$158

2 doz x market best Sydney rock oysters Lemon + lime wedges

Extras & Sides BBQ Sides

Sliced halloumi with lemon wedges – \$10 per piece Corn on the cob with parmesan butter - \$10 per piece Beetroot burger pattie w/ buckwheat, legumes, herbs & spices - \$11 per piece

Something Sweet

(Each box serves 10 guests)

Brownie Box – \$95 per box

Flourless double choc brownies + fresh strawberries & clotted cream

Fresh Fruit Box – \$110 per box

Best fruits of the season sliced & diced





