

# Lynx

Luxurious Aquila 32 Powercat



**12**

Passengers

**\$450**

Minimum Hourly Rate

**Sydney**

Location

This luxurious Aquila 32 Powercat Lynx has been designed to combined luxury with versatility. On-board the open-plan design offers 360° views with comfortable seating, large foredeck and swim-platform with ladder.

You can hire for a 4 hour cruise, or a romantic overnight stay. The vessel features a comfortable double cabin and plenty of amenities: Galley with Corian countertop, electric grill, fridge freezer, & sink. Bathroom with freshwater shower & electric toilet. Watertoys and more.

Be it a day out on the harbour with a relaxing at a beachside anchorage enjoying a BBQ lunch and swim OR waking up in a tranquil cove and starting the day with a dip before breakfast your sure to have a memorable Sydney Harbour experience aboard Lynx. Your skipper and crew await to welcome you aboard

Max Capacity – 12 guests  
Overnight – 2 passengers

## Special features

- 360 degree views from anywhere on-board
- Comfortable Seating
- Large foredeck
- BBQ and 2 Eskies
- Galley with electric grill, fridge/ freezer
- Bathroom with toilet and shower
- Double airconditioned cabin
- Swim platform with ladder for easy water access
- 4 Speakers Bluetooth stereo system
- Lilypad - \$100 hire fee

## April to September

3-hour charter: \$1,500  
4-hour charter: \$1,800  
Additional hours: \$450 per hour

## October to March

3-hour charter: \$1,500 (Mon-Wed)  
4-hour charter: \$2,000  
Additional hours: \$500 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)

**Wharf fees** – \$100 per charter

## Note:

Public Holidays and special harbour events alternative pricing applicable

## SPECIAL HARBOUR EVENTS

Vessel Hire \$3250 (5 hours min)



**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 – \$45 per 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)

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## 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

