

AUSSIE MAGIC

VESSEL CAPACITIES

Seated with Dancefloor	65 Guests
Seated without Dancefloor	80 Guests
Cocktail	150 Guests

VESSEL HIRE

April - September	\$975 p/h
October - March	\$1,100 p/h

MINIMUM SPENDS (NOV & DEC)

Sunday & Thursday	\$7,000
Friday & Saturday Lunch	\$9,500
Friday & Saturday Dinner	\$10,000

ADDITIONAL INFORMATION

Deposit	\$3,500
Wharf Fees (Non-Commissionable)	\$75 per access
Wharf Access	KSW & Casino Wharf

Evening charters in November and December commence from 7pm. Please note, a strict 2 hour turn around between lunch and dinner charters is required.

**** No 3 Course Menu offerings on Aussie Magic ****

ADDITIONAL DETAILS

DJ Hire	\$750 (4 hours)
Additional hours pro rata	
Security	\$55 p/h
Required for underage events, 18 th and 21 st Birthdays	
Charges to cover 30mins prior and 30mins post charter	
Photographer	\$950 (4 hours)
Weddings POA	
Photobooths	\$950 (standard) \$1,200 (live 360)
Projector & Screen	From \$975

BEVERAGE PACKAGES

Beverage package Inclusions are Seasonal & subject to change

SOFT DRINKS PACKAGE

Pepsi, Pepsi Max, Lemonade, Orange Juice, Soda Water
& Tonic Water

\$5.00pp P/H
(Min 4 hour charge)

BEER, WINE & SPARKLING PACKAGE

SPARKLING:
Estate Range Brut Cuvee

\$11.00pp P/H
(Min 4 hour charge)

WHITE WINE:
Tall Poppy Sauvignon Blanc, Mr Fox Chardonnay

RED WINE:
Rosso Frico, Full Moon Shiraz Sagrantino

BEERS:
Asahi, Corona & Cascade Premium Light

OPEN BAR 2 - HOUSE SPIRITS

Vodka O, Montego Rum, Wilfred Whiskey, Norwood Gin,
District Bourbon

\$13.50pp P/H
(Min 4 hour charge)

OPEN BAR 1 - TOP SHELF SPIRITS

Vodka O, Montego Rum, Wilfred Whiskey, Norwood Gin,
District Bourbon, Midori, Bacardi, Malibu, Johnny Walker
Red Label, Johnny Walker Black Label, Chivas Regal

\$16.00pp P/H
(Min 4 hour charge)

CANAPE MENU A - \$45PP

SELECTION OF SEVEN CANAPES

Assorted mini quiches

Assorted mini pies

Indonesian satay skewers with spicy peanut and coconut sauce (GF if no sauce)

Golden crumbed calamari with lemon tartare sauce (DF)

Roast Vegetable Tarts (V)

Mini beef dim sims with sweet chili sauce (DF)

Mini spring rolls with sweet and sour sauce

Garlic prawn twisters with lime and herb aioli (DF If no sauce)

Baked chicken drumettes with honey soy (GF if no sauce)

Spicy beef chipolatas with tomato chutney (GF, DF)

Beer battered fish goujons with tartar sauce

Mini beef meatballs accompanied with Napolitana sauce (GF, DF)

Steamed pork and prawn dumpling with sesame and soy dipping sauce (DF)

Spinach and cheese triangles with tomato and basil salsa (V)

Golden fried tempura chicken strips with honey soy mustard

Moroccan lamb skewers with home-style tzatziki sauce (GF)

Mini bruschetta with basil and oregano on ciabatta bread (VG)

Chicken San choy bow (GF if no sauce)

Rice Paper Rolls with Crispy Tofu and Egg served with a Peanut and Tamarind Sauce (V, VG, DF, GF)

Arancini with vegan cheese, pumpkin, baby spinach and caramelised onion (V, VG)

Indian Vegan Samosa (V, VG)

Vegan Spring Rolls with sweet chili dipping sauce (V, VG)

*Pulled BBQ Brisket Slider with Coleslaw and Smoked Hickory Sauce | +\$7.00pp

*Chefs Selection of house desserts and seasonal fresh fruit platters | +\$5.00pp

*Incur additional fee as part of 7 selections

Please incorporate your guests dietary requirements in your menu selection

Appropriate menu items are Halal friendly

AOC Cater for: Vegetarian (V), Vegan (VG), Gluten Free, Halal and Lactose Free

Please note we are unable to guarantee no cross contamination for guests with allergies

THE OPERA BUFFET \$65PP

STARTERS

Chef's special Antipasto platter of cured meats to include salami and prosciutto, kalamata olives, marinated artichokes, grilled zucchini, marinated capsicum and feta cheese garnished in an oregano olive oil *(GF) (V) (VF) option available upon request*

WARM BUFFET

Succulent oven baked chicken marinated with cajun and lemon juice, served with a parsley garnish (GF)
Fresh pasta tossed with baby eggplants, zucchinis, capsicum and mushrooms in a fresh tomato reduction (V)
Honey baked leg of ham garnished with pineapple slices, served with dijon & wholegrain mustard (GF)
Creamy au Gratin Potatoes (V)

SEAFOOD

Platters of fresh Tiger prawns accompanied with seafood aioli (GF)

SALADS

Brown & Wild Rice salad with pumpkin, baby spinach, sumac roasted cauliflower, goats' cheese and labneh dressing (GF, V)
Fusilli pasta salad tossed in freshly made basil pesto with semi dried tomato and roasted pine nuts (V)
Rocket, Pear and Parmesan salad with heirloom tomatoes dressed in a balsamic reduction (V)
Deconstructed Caesar Salad (V, VG)

Crisp, freshly baked dinner rolls

TO FINISH

Chef's selection of house desserts made fresh on board daily
Seasonal fresh fruit platters
Tea, herbal teas and coffee

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SYDNEY HARBOUR BUFFET \$80PP

STARTERS

Chef's special Antipasto platter of cured meats to include salami and prosciutto, kalamata olives, marinated artichokes, grilled zucchini, marinated capsicum and feta cheese garnished in an oregano olive oil *(GF) (V) (VF) option available upon request*

WARM BUFFET

Succulent oven baked chicken marinated with cajun and lemon juice, served with a parsley garnish (GF)
Fresh pasta tossed with baby eggplants, zucchinis, capsicum and mushrooms in a fresh tomato reduction (V)
Honey baked leg of ham garnished with pineapple slices, served with dijon & wholegrain mustard (GF)
Pulled Beef Brisket with smoked hickory barbecue glaze
Creamy au Gratin Potatoes (V)

SEAFOOD

Triage of salmon includes a whole baked salmon, smoked salmon and salmon caviar topped with a cream cheese mousse, garnished with caperberries (GF)
Steamed New Zealand ½ shell mussels served with a tomato ceviche (GF)
Platters of fresh Tiger prawns accompanied with seafood aioli (GF)
Salt & pepper calamari served with a chef's special aioli

SALADS

Brown & Wild Rice salad with pumpkin, baby spinach, sumac roasted cauliflower, goats' cheese and labneh dressing (GF, V)
Fusilli pasta salad tossed in freshly made basil pesto with semi dried tomato and roasted pine nuts (V)
Rocket, Pear and Parmesan salad with heirloom tomatoes dressed in a balsamic reduction (V)
Deconstructed Caesar Salad (V, VG)
Crisp, freshly baked dinner rolls

TO FINISH

Chef's selection of house desserts made fresh on board daily
Seasonal fresh fruit platters
Tea, herbal teas and coffee

Appropriate menu items are Halal friendly

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