

# Moon Glider

41-foot Seawind 1260



**34**

Passengers

**\$680**

Minimum Hourly Rate

**Sydney**

Location

Moon Glider is a 41-foot Seawind 1260 that can accommodate up to 34 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.

Moon Glider also features a Bimini cover, kitchen gear, BBQ, large cockpit table, all safety equipment including children's life jackets on request. Top loading fridge, large on deck esky, CD player with iPod connectivity, 12volt power, VHF, nautical maps, enclosed bathroom with hot water & shower.

Max Capacity – 34 guests

## Includes

4 hours Vessel skipper and crew  
BYO Food and Drinks  
Bimini cover  
Kitchen gear, BBQ, Top loading fridge, large on deck esky  
Large cockpit table  
All safety equipment including children's life jackets on request  
CD player with iPod connectivity, Bluetooth  
12volt power, VHF, nautical maps,  
Enclosed bathroom with hot water & shower

## Important Information

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



# Moon Glider

## Charter Rate



### April to September

3-hour charter: \$2,175 (Mon-Thurs)

4-hour charter: \$2,720

Additional hours: \$680 per hour

### October to March

3-hour charter: \$2,175 (Mon-Wed)

4-hour charter: \$2,900

Additional hours: \$725 per hour

*Boat Hire includes skipper and crew*

#### BYO

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

**Wharf fees** – \$100 per charter

**Lily Pad Hire** – \$100

#### Public Holidays

25% Surcharge

#### OVERNIGHT PACKAGE – 5pm to 10am

##### Includes

Vessel Hire

2 hour pre-dinner Skippered sail

AM skippered sail back to the marina

All linen, bedding, towels, crockery and cutlery.

BYO food & beverages

**Price: \$1,995 per couple ( April to Sept ) and \$2,395 ( Oct-March )**

\$500 extra each additional guest

Guests: 6 max

*\*\* Not applicable on Public Holidays or Saturdays*

#### NEW YEARS EVE – \$18,000

6 hours vessel hire

BYO food

BYO drinks

Up to 30 passengers

#### Preferred Wharves:

- King Street Wharf, Darling Harbour
- Rozelle Bay Pontoon

#### Additional Fee:

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



# Moon Glider

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 – \$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)



# Moon Glider

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

