

Wanderlust

43ft Perry Catamaran



35

Passengers

\$600

Minimum Hourly Rate

Sydney

Location

Wanderlust, a 43ft Perry Catamaran is a luxury boat with a well-protected cockpit, has a fully equipped galley to cater for large groups, ideal for your private parties and gatherings. Accommodates up to 35 passengers!

This vessel features wide side decks leading to the expansive foredeck where you can laze on the front deck trampolines. Three toilets and showers including an outdoor deck shower. A massive and well planned cockpit for entertaining.

Wanderlust also has an outdoor BBQ and On-Board Entertainment System (TV, DVD and state of the art stereo system)

Capacity – 35 passengers

Special Features

- Outdoor BBQ
- Sumptuous interior
- Fully equipped galley
- Fridge, Freezer & Eskies
- Forward sundeck
- Spacious cockpit for entertaining
- Three toilets and showers
- Bluetooth or Aux Connection Sound System
- Complimentary Lilypad and SUP board

Harbourlife Festival

A surcharge of 20% will apply for charters during the Harbourlife Festival.

Wanderlust

Charter Menu



Wanderlust Charter Rates 2025-2026

November – March

Weekdays

4-hour charter \$2,400

Weekends

4-hour charter \$2,600

April – October

4-hour charter \$2,400

3-hour charter \$POA

Wharf Fees – \$50 applies for each use of CBD wharves

Manly & Middle Harbour: travel surcharge \$100 each way. North shore and Northern Beaches residents can avoid the travel surcharge by using Mosman Bay wharf.

BYO Fee – \$150 (compulsory for all BYO charters) – includes (includes glassware, eskies, cool storage, plates, cutlery, platters, garbage bags)

Ice is not included. Ice can be pre-purchased for \$8 a bag.

Water Toys

Lilypad – complimentary on all charters.

Stand-up Paddle Boards (SUPs) – \$60 each

Surcharges

Prior Access – for drop-off of food, beverages, equipment and decorations: \$200 (subject to approval)

Post Access – for collection of drinks and decorations after the charter \$100

SPECIAL HARBOUR EVENTS

Christmas Day – \$800 per hour Minimum 4 hour charter

Boxing Day & New Years Day & Australia Day – \$800 per hour Minimum 5 hours

Harbourlife Festival

A surcharge of 20% will apply for charters during the Harbourlife Festival.

All public holidays not noted above incur a 20% surcharge to standard rates.

Note: Public Holidays incur a 20% surcharge to standard rates. Public holiday surcharge of 25% applies on all catering orders except for Christmas Day and New Years Day, where custom menus are required.



Wanderlust

Catering Menu



Wanderlust Catering Menus

Minimum order of 10 pax.

For orders less than 20 pax a surcharge of \$100 applies. Custom menus can be offered for lower numbers on application.

Public holiday surcharge of 25% applies on all catering orders except for Christmas Day and New Years Day where custom menus are required.

Platters ordered without a 'Gourmet' BBQ menu require a minimum spend of \$750 and incur a delivery fee of \$150.

BBQ MENUS

BASIC SAUSAGE SIZZLE \$20 per person

- Traditional Beef sausages (DF, GF)
- Sliced onions
- Fresh Bread rolls
- Condiments

GOURMET BBQ 1 – \$54.00 per person

- Traditional Bratwurst sausage (DF, GF)
- La Ionica chicken breast, burnt brown sugar, orange confit & thyme (DF, GF)
- German potato salad, bacon & egg (DF, GF)
- Caprese salad mozzarella, Roma tomatoes, baby basil, olive oil (GF, V)
- Sonoma sourdough breads & Pepe Saya butter

GOURMET BBQ 2 – \$84.00 per person

- Cheese Board – Warrnambool Cheddar, Udder Delights brie, Udder Delights Heysen blue, Friuli Venezia, Quince paste, Kakadu apple & plum relish, dried apricot, mixed nuts, grapes & lavoche
- Huon Valley ocean trout fillets, potato crust (GF)
- Traditional Bratwurst sausage (DF, GF)
- La Ionica chicken breast, burnt brown sugar, orange confit & thyme (DF, GF)
- Smashed potatoes, olive tapenade (GF)
- Butter lettuce, vine cherry tomatoes, avocado & lemon (GF, VG)
- Caprese salad mozzarella, Roma tomatoes, baby basil, olive oil (GF, V)
- Sonoma sourdough breads & Pepe Saya butter
- Chocolate, salted caramel & hazelnut slice (GF)

Dietaries abbreviations:

GF – Gluten free, DF – Dairy free, V – Vegetarian, VG – Vegan



Wanderlust

Catering Menu



KIDS MENU \$34

MAIN select 1

Chicken schnitzel, Napolitano sauce & tasty cheese, seasonal vegetables
Spaghetti Bolognese
Baked macaroni & cheese, fresh tomatoes
Chicken, capsicum & cheese quesadilla
Rainbow pizza (Red & yellow tomatoes, mozzarella, pesto, spinach....)
Ham & cheese sliders

DESSERT select 1

Banana, hazelnut & Nutella muffin (GF)
Chocolate & raspberry brownie, chocolate sauce
Seasonal fruit cups



Wanderlust

Catering Menu



PLATTERS / STATIONS

All platters are designed for 20 pax but do not substitute a meal.
Minimum order of \$750 if not ordered in conjunction with a canape or buffet menu.
A delivery fee of \$150 applies to stand-alone platter/station orders.

CHEESE \$263

Warrnambool Cheddar, Udder Delights brie, Udder Delights Heysen blue, Friuli Venezia, Quince paste, Kakadu apple & plum relish, dried apricot, mixed nuts, grapes & lavoche

CHARCUTERIE \$315

Air dried beef, Soppressata, double smoked Bangalow ham, Jamon Serrano, Mortadella, Coppa & chorizo, pickles, bush tomato chutney, Sonoma sourdough breads, Pepe Saya butter

ANTIPASTO \$200

Hummus, tzatziki, babaghannoush, falafel, dolmades, chargrilled eggplant, zucchini, semidried tomatoes, chilli & rosemary marinated olives, marinated artichokes, marinated feta, fire roast capsicum (V, GF)

FRUIT \$150

Seasonal cut fruit

SEAFOOD \$280 (small) |\$440 (medium)

Sydney Rock oysters (2|3 dozen), peeled King prawns (20|40 pieces), lemons/limes, cocktail sauce

GRAZING TABLE \$42 PP

Cheese, charcuterie & antipasto platters
Leek & forest mushroom tartlet, onion jam, smoked truffle aioli (V)
Cured salmon, dill yoghurt, horseradish crème fraiche (GF)
Sonoma sourdough breads, bread sticks & Pepe Saya butter

SEAFOOD STATION \$68 PP

Moreton bay bugs, crème fraiche tarragon mayonnaise (GF)
Harvey Bay scallops (GF)
Sashimi: Tasmanian salmon, Yellowfin tuna, king fish (DF, GF)
Mexican style roasted split prawns (DF, GF)
Pacific oysters, finger lime mignonette (DF, GF)
Smoked salmon, avocado cream, pickled onions, finger lime (DF, GF)
Lemons/limes, cocktail cucumbers, Salmon caviar, cocktail sauce
Sonoma sourdough, Pepe Saya butter

SEAFOOD DELUXE \$460 (small) |\$755 (medium)

Sydney Rock oysters (2|3 dozen), peeled King prawns (20|40 pieces), Salmon sashimi (20|40 pieces), Moreton Bay bugs crème fraiche tarragon mayonnaise (10|20 pieces), lemons/limes, cocktail sauce, mignonette, wasabi

