

# Magic

At 66ft, Magic is the ideal Sydney party boat



**100**

Passengers

**\$650**

Minimum Hourly Rate

**Sydney**

Location

At 66ft, Magic boasts a large open planned dining room, as well as a sheltered sky deck. The versatility of her design sees her as cater to countless events from corporate lunch cruises and dinner cruises to intimate wedding reception cruises, Sydney Harbour water transfers and personal celebrations for all your family and friends to enjoy.

Experience that magical cruising experience on Sydney Harbour for up to 100 guests on this boat that offers comfortable seating, a large top deck, spacious saloon and dining area for your special event.

## Special Features

- Comfortable seating inside
- Large top deck
- Sound system with Bluetooth compatibility
- Spacious dance area
- 3 large Separate bathrooms
- Spacious saloon and dining area
- Complete entertainment system
- FM/AM radio, large flat screen TV and Microphone

Cocktail Dining – 100 passengers  
Casual Buffet – 80 passengers  
Formal Dining – 42 passengers (on request)

## For BYO Cruises:

# Max capacity for FULL BYO charter is 50 guests  
# Beverages - individual BYO strictly not permitted. Drinks can be delivered at Elliot St. Wharf Balmain at a pre-arranged time (on request)  
# BYO Catering – sufficient food is required. Magic will provide plates, cutlery, napkins, eskies & cups.  
BYO ICE  
# BYO Catering – easy serviceable foods eg, platter foods (oven and microwave available for heating only)

### Note:

No 25 years or under available for BYO  
No bucks or hens cruises for BYO  
BYO Cake policy - No crush cakes permitted

*Note: Public Holidays incur a 20% surcharge on the total charter fee*

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## Magic Charter Rates



### VESSEL HIRE RATES - CATERED

#### **January – October**

3-hour charter \$1,950  
4-hour charter \$2,600

#### **November – December**

3-hour charter \$2,550  
4-hour charter \$3,400

**\*\* Saturdays min 4 hours**

**BYO catering permitted with bar package or cash/consumption bar - surcharge \$200 applies**

### VESSEL HIRE RATES - FULL BYO

BYO surcharge for waitstaff food and beverages included

#### **January – October**

3-hour charter \$3,000  
4-hour charter \$3,600

#### **November – December**

3-hour charter \$3,800  
4-hour charter \$4,400

**Staff charges - applicable to all bookings:** \$250 per staff member for 3-4 hour cruise

1 – 25 guests 1 x Bar / wait staff  
26 – 50 guests 2 x Bar / wait staff  
51 + guests 3 x Bar / wait staff

#### **18-21st Birthdays**

Security Required: \$350 for up to 4 hours  
No bar packages offered, only cash bar or tab

#### **Extra Costs**

Wharf fees apply – \$55 per visit

### BYO EVENTS :

Max capacity for FULL BYO charter is 50 guests  
Full BYO Events not available for 18th to 25th Bdays cruises

#### **Bar Options**

Individual purchase (Cash Bar or credit card payment on board) Min Spend \$500  
Bar Tab (Cash Bar or credit card payment on board) Min Spend \$500  
Beverage package \$15.50 per/person - per/hour



# Magic

## Magic Catering Menus



Minimum 20 Guests apply for all catering menus.

### COCKTAIL MENUS

#### Set Canape Menu \$30 per person

- Petite Quiche- Smokey Bacon and cheese + Ricotta Spinach & sundried tomatoes
- Min party pies- beef mini pies (hot)
- Vegetarian spring rolls- oven baked Vegetarian spring rolls served with sweet chilli sauce (hot)(veg)

#### Cocktail Menus

(Standing service up to 100 guests)

A- \$45 per person Selection of 5 canapes (3 hot & 2 cold)

B- \$55 per person Selection of 7 canapes (4 hot & 3 cold)

C- \$65 per person Selection of 9 canapes (5 hot & 4 cold)

#### Cold Canapes

- Mini bruschetta- garlic oil rubbed croutons topped with freshly sliced tomato, Spanish onion and handpicked basil leaves topped with a balsamic glaze. (cold)(veg)
- Smoked salmon blinis- fresh Tassie smoked salmon served on a dill infused blini and topped with preserved lemon cream fraiche (cold)
- Prawn cocktail- Fresh prawns served on a bed of shredded lettuce topped with a Mary Rose mayo (cold)
- Assorted sushi- hand rolled assorted sushi and nori rolls including vegetarian options served with wasabi and soy sauce (cold)(veg)(gf)
- Falafel Kebab- Homemade falafel topped with a pitted black olive and a cherry tomato (cold)(veg)(gf)
- Zucchini corn fritters- Homemade crispy zucchini corn fritters served with cream fraiche (cold)(veg)(gf)

#### Hot Canapes

- Gourmet party pies- selection of beef burgundy, and chicken and leek pies (hot)
- Petite Quiche- Smokey Bacon and cheese + Ricotta Spinach & sundried tomatoes
- Vegetarian spring rolls- oven baked Vegetarian spring rolls served with sweet chilli sauce (hot)(veg)
- Meatballs- Homemade traditional meatballs served with fresh garden tomato relish (hot)(gf)
- Spicy Thai fish cakes- delicate fish minced with red curry paste, fish sauce, fresh scallions and served with a sweet chili sauce
- Koftas – fresh mince seasoned with fresh herbs, onion and garlic and served with traditional Tzatziki
- Potato wedges- seasoned potato wedges served with sour cream and sweet chilli (veg)
- Hand rolled Prawn cones with Sweet chilly dipping sauce
- Salt and pepper Squid pieces with wasabi mayonnaise
- Cheese and Spinach triangles with a yogurt and cucumber dip
- Assorted mini Pizzas





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Magic Catering Menus



## BUFFET MENUS

### **Cruising Canape / Mini Buffet Menu \$50 per person**

Standing casual / informal seated service – up to 80 guests

#### **Canapés**

- Gourmet party pies- selection of beef burgundy, and chicken and leek pies (hot)
- Vegetarian spring rolls- oven baked Vegetarian spring rolls served with sweet chilli sauce (hot)(veg)

#### **Mini Buffet**

- Oven roasted Chicken breast- BBQ marinated chicken breast served warm
- Italian pasta salad- penne pasta with fresh Spanish onion, ripe cherry tomatoes, pitted black Kalamata olives and mozzarella mixed in a Italian herbed dressing
- Classic Potato salad- Classic sour cream and shallot potato salad topped with crispy streaky bacon bits
- Fresh Garden salad- Mixed leaf greens tossed in a French dressing with red capsicum, shredded carrot, Spanish onion and tomato
- Selection of bakery rolls served with individual butter portions

### **Crystal Buffet Menu: \$62 per person**

Standing casual / informal seated service – up to 80 guests

OR (Formal seated service up to 42 guests – please confirm upon booking if table service is required)

#### **Canapés**

- Gourmet party pies- selection of beef burgundy, and chicken and leek pies (hot)
- Vegetarian spring rolls- oven baked Vegetarian spring rolls served with sweet chilli sauce (hot)(veg)

#### **Main Meal**

- Oven roasted Chicken breast- BBQ marinated chicken breast served warm
- Cold meats platter- assorted quality deli meats. Smoked champagne ham, Mild Hungarian salami, roasted turkey breast, chicken breast
- Italian pasta salad- penne pasta with fresh Spanish onion, ripe cherry tomatoes, pitted black Kalamata olives and mozzarella mixed in a Italian herbed dressing
- Classic Potato salad- Classic sour cream and shallots potato salad topped with crispy streaky bacon bits
- Fresh Garden salad- Mixed leaf greens tossed in a French dressing with red capsicum, shredded carrot, Spanish onion and tomato
- Selection of bakery rolls served with individual butter portions



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## Magic Catering Menus



### BUFFET MENUS

#### **Emerald Buffet \$72 per person**

Standing casual / informal seated service – up to 80 guests

OR (Formal seated service up to 42 guests – please confirm upon booking if table service is required)

#### **Canapés**

- Spicy Thai fish cakes- delicate fish minced with red curry paste, fish sauce, fresh scallions and served with a sweet chili sauce
- Assorted sushi- hand rolled assorted sushi and nori rolls including vegetarian options served with wasabi and soy sauce

#### **Main Meal**

- Whole Tiger Prawns- Catch of the day – Fresh whole Tiger prawns served with freshly cut lemons
- Half Shell NZ mussels- NZ half shell mussels served warm in a lemon grass and coconut curry topped with coriander
- Cold meats platter- assorted quality deli meats. Smoked champagne ham, Mild Hungarian salami, roasted turkey breast, chicken breast
- Italian pasta salad- penne pasta with fresh Spanish onion, ripe cherry tomatoes, pitted black Kalamata olives and mozzarella mixed in a Italian herbed dressing
- Classic Potato salad- Classic sour cream and shallots potato salad topped with crispy streaky bacon bits
- Fresh Garden salad- Mixed leaf greens tossed in a French dressing with red capsicum, shredded carrot, Spanish onion and tomato
- Selection of bakery rolls served with individual butter portions

#### **Diamond Buffet \$95 per person**

Minimum \$1800 menu spend. Formal seating for up to 40 guests only.

#### **Canapés** (Select 3 canapes (1 hot & 2 cold))

#### **Main Meal**

- Oven roasted Chicken breast- thyme infused BBQ marinated chicken breast served warm with a herbed lemon glaze
- Roast Sirloin- Oven roasted Sirloin encrusted with Garlic and Rosemary cooked medium rare
- Half Shell NZ mussels- NZ half shell mussels served warm in a lemon grass and coconut curry topped with coriander
- Tasmanian Smoked salmon- Tassie smoked salmon slices served with thinly sliced Spanish onions and capers and a preserved lemon crème fraîche
- Whole Tiger Prawns- Catch of the day – Fresh whole Tiger prawns served with freshly cut lemons
- Classic Potato salad- Classic sour cream and chive potato salad topped with crispy streaky bacon bits
- Fresh Garden salad- Mixed leaf greens tossed in a French dressing with red capsicum, shredded carrot, Spanish onion and tomato wedges
- Selection of artisan bakery rolls served with individual butter portions

#### **Dessert**

Cookies and Cream Cheesecake – Individual Oreo cheese cake rounds. Assorted Vanilla & chocolate



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**Magic Beverages**



## **Beverage Package**

### **Beverage Package – \$15.50 per person / per hour**

Includes

White Wine Wolf Blass Eaglehawk Sauvignon Blanc

Red Wine Wolf Blass Eaglehawk Cab Sauv

Sparkling Wine Wolf Blass Eaglehawk Cuvee

Beer Carlton Dry (Bottle) , Great Northern Super crisp (cans) , Cascade Light

Non Alcoholic Coca-Cola, Soft drinks, fresh juice

**No spirit packages (All spirits available via tab or individual purchase)**

### **Non-alcoholic beverage package – \$5 per person / per hour**

Coca-Cola, Soft drinks, Orange Juice

### **Cash or Consumption Bar (Cash Bar or credit card payment on board)**

#### **Minimum Spend \$500**

Individual purchase

or

Bar Tab

### **Beers \$10 per bottle**

Carlton Dry

Great Northern Super crisp

Cascade Light

### **White Wine \$9 per glass**

Wolf Blass Eaglehawk Sauvignon Blanc

### **Red Wine \$9 per glass**

Wolf Blass Eaglehawk Cabernet Sauvignon

### **Sparkling Wine \$9 per glass**

Wolf Blass Eaglehawk Cuvee

### **Non Alcoholic \$4 per glass**

Soft drinks & Orange juice

### **Spirits \$12 per glass**

Bundaberg Rum

Jack Daniels

Johnnie Walker Red

Jim Beam Bourbon Whiskey

Vodka

Gordon's Gin

Canadian Club

