

# Eclipse

The ultimate vessel for comfort, stability and dining.



**240**

Passengers

**\$1150**

Minimum Hourly Rate

**Sydney**

Location

Designed with a beautiful combination of style and cutting edge marine technology, ECLIPSE is the ultimate vessel for comfort, stability and dining. Enjoy access to a range of amenities including a sophisticated cocktail lounge, sprawling fore and aft decks, an elegant dining area, a fully licensed bar and a breathtaking dancefloor suspended above the glittering water. From small, intimate charters to larger gatherings, Eclipse is the perfect choice.

Cocktail Dining – 240 passengers

Seated Buffet – 120 passengers

Formal Dining – 90 passengers

## Special Features

Newly installed A/C

WiFi availability on demand

Five flexible entertaining spaces for all event styles

Spacious dining area with excellent water views

Spacious front and rear entertainment decks with seating

Overwater dance floor and stage area with amazing views

Flat screen TV with DVD

Surround sound system with microphone available

Licensed bars both upstairs and downstairs

Six impeccably maintained modern bathrooms



## Eclipse

Charter Menu



### VESSEL HIRE

#### January – October (Minimum 30 guests)

3-hour charter \$3,450  
4-hour charter \$4,600  
\$1,150 per hour (minimum 3 hours)

#### November – December (Minimum 30 guests)

4-hour charter \$5,200  
\$1,300 per hour (minimum 4 hours)

**Thursdays, Fridays and Saturdays in December are minimum 80 pax with full packages**

Rate includes Captain, Deckhand, Cruise Director and up to 3 bar/waitstaff when full packages taken. Anything over 80 guests, an additional crew will be charged per 20 guests @ \$275 each per 4-hour charter

#### Transfers (one hour) – \$2,500

(not available Friday/Saturday in October-January without food and beverage packages: minimum spend \$5,000)

#### BYO FOOD AND DRINKS

BYO Food Rate Available on Request Sun-Thurs. Applicable Hourly Rate + \$20pp (excluding public holidays and special events). *Included in rate is Captain, deckhand and cruise director and one floor staff, all additional staff are at \$275 each dependant on guest numbers. We recommend 1 crew per 20 guests*

PLEASE NOTE: No use of kitchen facilities without our chef. Chef charge \$400 for 4 hour charter

**BYO Drink :** Rate Available on Request Sun-Thurs. Applicable Hourly Rate plus \$20pp BYO charge (excluding public holidays and special events).

Pre-loading and stacking fridges fee applies, minimum \$200 for up to 100 paxs, over 100 is \$250. *Included in rate is Captain, deckhand, cruise director and one floor staff, all additional staff are at \$275 each dependant on guest numbers. We recommend 1 crew per 20 guests*

**\*\* Not permitted for 18-21<sup>st</sup> birthdays and bucks parties**

**Wharf Booking:** \$100 per booking

Manly/Homebush time and distance surcharge, additional \$300 each way

Rose Bay time and distance surcharge, additional \$200 each way

**BYO DJ or Band:** \$150

**1 hour Transfer rate:** \$2,500 (not available Friday/Saturday in October-January without food and beverage packages: minimum spend \$5,000)

**Public Holiday Surcharge:** 25% on total charter cost

**Bond:** \$2,000 on all charters

## Eclipse

Catering Menu



### SET CANAPE MENUS

**Chef required**

#### **Party Menu \$40pp**

Chargrilled meatballs with tomato relish

Assorted party pies

Mixed sushi

Vegetable Spring rolls

Salt and pepper prawns

Pumpkin and fetta arancini

#### **Chef Favourites \$50pp**

Tandoori chicken with green chilli & lime yogurt (gf)

Crispy prawn twists from fresh chilli and soy

Mixed sushi and nigiri with wasabi and soy

Zucchini flower with tomato relish

Classic Peking duck pancake, hoisin sauce, cucumber & spring onion

Prime beef slider with aged cheddar cheese, tomato relish and pickle

#### **Yum Cha Menu \$48pp**

Vegetable Spring Rolls

Steamed bbq pork buns

Har gow

Siu mai

Salt and pepper prawns

Stir fried egg noodles



# Eclipse

Catering Menu



## CANAPE MENUS

Minimum spend \$48pp

### **CLASSIC - \$8 items (2 per serve)**

#### **Meat**

- Honey soy chicken tenderloin kebab with black sesame seed
- Lamb kofta with hummus and pomegranate
- Tandoori chicken with green chilli & lime yogurt (gf)
- Chargrill meatballs with smoky glaze
- Ripped Serrano ham, parsnip cream & red onion jam on sourdough

#### **Seafood**

- Prawn and chive gyoza
- Mixed sushi and nigiri with wasabi and soy
- Crispy prawn twists from fresh chilli and soy

#### **Vegetarian**

- Popcorn cauliflower tempura
- Crispy spring roll with sweet chilli sauce
- Zucchini flower with tomato relish
- Tomato, fetta and basil Bruschetta
- Roast pumpkin, goats curd and Spanish onion tartlet
- Mushroom and mozzarella arancini with herb dipping sauce
- Pumpkin, and fetta arancini (GF)

#### **Dessert Canapés**

- Hot Churros with chocolate dipping sauce
- Portuguese tarts (1pp)

**ALL MENUS - Minimum food spend: \$2,500, anything less incurs chef charge of \$400**  
**All entertainment staff must be included in guest numbers for catering and beverages**

18th and 21st birthdays, hens and bucks parties are not BYO drinks or have beverage packages. A bar tab to the value of the beverage package is permitted but once this is reached, drinks must be purchased or additional funds added to the tab  
BYO cake is permitted, a service charge of \$50 applies as we supply bamboo boats, cutlery and cut/serve the cake





## Eclipse

Catering Menu



### DELUXE - \$10 per item (2 per serve)

#### Meat Hot

- Fragrant Mediterranean lamb backstrap kebab with minted tzatziki
- Beef Wellington with roast tomato relish
- Duck spring roll
- Twice cooked crispy pork belly with apple glaze

#### Meat Cold

- Rare roast beef served with balsamic beetroot relish & horseradish cream
- Tandoori & natural yoghurt chicken on potato rosti topped with caramelised onion
- Classic Peking duck pancake, hoisin sauce, cucumber & spring onion

#### Seafood Hot

- Pan fried scallops on wasabi pea puree with crispy pancetta
- Crispy tempura tiger prawn with chilli & soy dipping sauce
- Flame grilled teriyaki salmon brochette with mango and coriander dressing (gf)
- Scallop and prawn dumplings

#### Seafood Cold

- Salmon gravlax, avocado tomato, lime salsa tartlet
- Pancake rolled with crabmeat, shredded surimi, cream cheese & shallots
- Freshly shucked rock oysters served on rock salt with pomegranate vinaigrette (gf)
- Kingfish ceviche with coconut, chilli and lime

#### Vegetarian Hot

- Sweet potato and manchego cheese empanada
- Mixed mushroom ragu topped with sourdough & herb crumb
- Pan fried goat cheese and roast pear on toasted sourdough
- Pakora of Cauliflower, eggplant, zucchini, fresh spinach and onion, deep-fried until golden

#### Vegetarian Cold

- Chilled watermelon with haloumi & balsamic reduction (gf)
- Roasted beetroot, Persian feta & orange tartlet
- Moroccan spiced cauliflower salad with quinoa & honey yogurt
- Vietnamese rice paper rolls with fresh chilli and soy (gf)

#### Dessert Canapes

- Gelatissimo Bambino Cones
- Chocolate Éclair filled with Chantilly Cream

## Eclipse

Catering Menu



### CLASSIC SUBSTANTIAL - \$9pp (1 per serve)

#### Banh Mi – Vietnamese French Baguette

- Smokey pulled pork, Asian slaw
- Shredded beef, sauerkraut, melted gruyere, cornichons
- Falafel with fresh hummus, mint & coriander (v)
- Chipotle chicken, sweet corn & coriander salsa
- Garlic king prawns, salsa rojo & shaved fennel

#### Sliders

- Prime beef slider with aged cheddar cheese, tomato relish and pickle
- Pulled pork, salsa fresca, green tabasco, coriander salad
- Spiced lamb fillet, tomato & eggplant kasoundi, minted yoghurt
- Char grilled haloumi, onion marmalade, spiced tomato & jalapeno salsa

#### Classic beer battered flathead fillets with chips & tartare

### DELUXE SUBSTANTIAL - \$12pp (1 per serve)

#### Hot

- Southern Indian style vegetable curry with basmati rice (v)
- Chu Chee Curry – red curry with kaffir lime and coconut cream (prawn or chicken)

#### Cold

- Thai salad – rice noodles, coriander, mint, Asian greens, zesty lime dressing, fried shallots (beef or chicken)
- King prawns, limoncello dressing, orange & fennel salad (gf)
- Roasted asparagus, quinoa, grilled haloumi, preserved lemon & mint (v, gf)
- Lobster roll with avocado, eschalot and lime mayonnaise on a brioche roll
- BBQ duck salad, lemongrass and ginger dressing (gf)

## Eclipse

Catering Menu



### CANAPE MENU EXTRAS

#### **Grazing Supper Station \$14pp**

Choice of meat:

Glazed honey mustard baked leg ham

Or/

Chicken Buffalo wings with Sriracha

Served with pickles and mustards

Creamy potato salad with soft boiled egg and baby capers

Mixed salad with caramelised balsamic dressing

Fresh baked rolls

#### **Charcuterie Boards - \$14pp**

A selection of cured meats, olives, pickled vegetables, pate and fresh crusty baguette

#### **Fresh Fruit Platters - \$9pp**

A delicious selection of fresh, seasonal fruits

#### **Cheese Boards - \$12pp**

Tarago River Gippsland brie, Dynasty blue & Maffra cheddar w Maggie Beer fig paste, flat bread, lavosh, fresh & dried fruits

#### **Combination of all these \$25pp**



## Eclipse

Catering Menu



### BUFFET MENUS

#### Classic Buffet Menu – \$59 per person

##### Canapes on arrival

Mixed sushi and nigiri  
Crispy prawn twist with fresh chilli and soy

##### Buffet

Mustard & pepper glazed beef sirloin, merlot & eschalot jus (gf)  
Corn fed chicken breast, creamy lemon and chive sauce (gf)

##### Accompaniments

Roasted chat potatoes, sea salt, rosemary & garlic & extra virgin olive oil (v, gf, df)  
Steamed baby beans w lemon, chilli & garlic (gf)  
Rocket, pear & parmesan salad, white balsamic vinaigrette (v, gf)  
Baby spinach, fetta, semi dried tomato, pinenuts, citrus dressing (v, gf)  
Fresh baked Laurent patisserie mini baguettes

##### Dessert

Crispy churros with chocolate dipping sauce and fresh strawberries

#### Premium Buffet Menu – \$79 per person

##### Canapes on arrival

Mixed sushi and nigiri with wasabi and soy  
Zucchini flower with tomato relish  
Rare roast beef served with balsamic beetroot relish & horseradish cream

##### Buffet

Lamb noisette, minted yoghurt (gf)  
Corn fed chicken breast, creamy lemon and chive sauce (gf)  
Crisp-skin Cone Bay barramundi fillets, fresh chilli, lime and coriander (gf)  
Queensland tiger prawns with aioli and lemons

##### Accompaniments

Roasted chat potatoes, sea salt, rosemary & garlic & extra virgin olive oil (v, gf, df)  
Steamed baby beans w lemon, chilli & garlic (gf)  
Rocket, pear & parmesan salad, white balsamic vinaigrette (v, gf)  
Baby spinach, fetta, semi dried tomato, pinenuts, citrus dressing (v, gf)  
Glass noodle salad, carrot, coriander, mint, sesame, lime & chilli dressing (v, df, gf)  
Fresh baked Laurent patisserie mini baguettes

##### Dessert Canapés

Portuguese Custard Tarts

##### Optional Upgrade \$8pp

Smoked salmon with dill and baby capers





## Eclipse

Catering Menu



### **FORMAL MENU - \$94 pp**

#### **Choice of 3 Canapes to start**

- Grilled Rare yellow fin tuna, shaved fennel, orange, aioli (gf)
- Poached dice chicken mixed with mayonnaise & egg on potato rosti topped with dill
- Baked forest mushroom tartlet with truffle oil (v)
- Tempura prawn with sweet chilli and soy dipping sauce
- Peking duck pancake with cucumber and hoisin sauce
- Mushroom and mozzarella arancini with roasted tomato salsa
- Heirloom tomato bruschetta tartlet with caramelised balsamic
- Smoked salmon roulade with cream cheese and chive
- Mediterranean lamb kebab with tzatziki
- Freshly shucked Sydney rock oysters with a pomegranate vinaigrette

#### **Choice of two main courses (served alternately):**

- Sage and spinach pesto risotto (V)
- Petaluma ocean trout fillet with crispy skin, steamed broccolini and paris mash
- Amelia Park free range lamb rack slow roasted with salsa verde, potato fondant, light jus & butter poached beans
- Oakleigh Ranch eye fillet with twice cooked potato gratin, madeira jus, honey poached carrots
- Roast chicken with salsa tartufata truffle sauce and butter poached beans

Served with a mixed salad on each table and fresh baked Laurent patisserie mini baguettes

#### **Dessert**

- A decadent warmed flourless chocolate cake served with chantilly cream and warm chocolate sauce (GF)
- Vanilla pannacotta with a raspberry coulis (GF)
- Apple tarte tatin on top of a golden puff pastry disc and King Island double cream
- Lemon curd tart in a sweet butter shell and a mixed berry compote
- Tiramisu with vanilla bean mascarpone cream, chocolate crumb soil and pistachio biscotti

## Eclipse

ECLIPSE BEVERAGES



### ECLIPSE BEVERAGES

#### Classic Package – \$14 per person per hour

White Wine: De Bortoli Lorimer Semillion Sauvignon Blanc, Chardonnay

Red Wine: Deen Vat 8 Shiraz, Cab Sauv

Sparkling Wine: Lorimer Chardonnay Pinot Noir

Rose: Rose Rose (King Valley, VIC)

Beer: Great Northern, VB, Furphy, XXXX Gold, Better Beer Zero

Soft Drinks: Coca-Cola, Coke Zero, Solo, lemonade, orange juice, sparkling mineral water, dry ginger ale, tonic water (all bottled), tea and coffee

**Optional Premium Beer Upgrade \$2pp/ph**

#### 5 Star Premium Package – \$17.00 per person per hour

White Wine: Yarra Valley Villages Chardonnay, La Boheme Pinot Gris

Red Wine: Yarra Valley Villages Pinot Noir, Villages Heathcote Shiraz

Sparkling Wine: Este Non-Vintage

Rose: La Boheme Act Two Dry Rose

Beer: Peroni, Corona, Sommersby Apple Cider, Boags Light (plus beers in classic package)

Soft Drinks: Coca-Cola, Coke Zero, Solo, lemonade, orange juice, sparkling mineral water, dry ginger ale, tonic water (all bottled), tea and coffee

#### 7 Star Premium Package – \$24.00 per person per hour

White Wine: Tulloch Julia Semillon, Tulloch EM Limited Release Chardonnay

Red Wine: Lusatia Park Pinot Noir, Tulloch Limited Release 88 Cab Sauv

Sparkling Wine: Josef Chromy

Rose: Miraval Cotes de Provence

Beer: Stone & Wood, Peroni, Birra Moretti, Corona, Sommersby Cider, Boags Light (plus beers in classic package)

Soft Drinks: Coca-Cola, Coke Zero, Solo, lemonade, orange juice, sparkling mineral water, dry ginger ale, tonic water (all bottled), tea and coffee

#### Optional Upgrades:

**Standard Spirits Upgrade:** Additional \$7 per person per hour

Gordons Gin, Smirnoff Vodka, Jim Beam, Red Label Scotch, Captain Morgan Spiced Rum, Bundaberg Rum, Aperol

**Premium Spirits Upgrade:** Additional \$12 per person per hour

Hendricks Gin, Grey Goose Vodka, Woodford Reserve Bourbon, Johnny Walker Black Label, Jack Daniels, Canadian Club, Southern Comfort, Captain Morgan Spiced Rum, Bundaberg Rum, Tequila, Aperol

**Soft drinks and Juice Package** – \$5 per person per hour

Coca-Cola, Coke Zero, Solo, lemonade, orange juice, sparkling mineral water, dry ginger ale, tonic water (all bottled), tea and coffee

**Cocktails** - \$18 each

Margarita (classic/coconut/spicy), Mojito, Moscow Mule, Summer Rum Punch, French 75, Cuba Libre

**Consumption Bar - bar staff required for consumption/cash bar \$275/ 4hr**

Beverages on tab or cash bar.

**NO BAR PACKAGES for 18-21<sup>st</sup> birthdays and bucks parties**

