

Iluka

Custom built 48ft motor cruiser



16

Passengers

\$650

Minimum Hourly Rate

Sydney

Location

Custom built in 2017, this 48ft motor cruiser is luxuriously appointed and features all the latest in safety and technology. Her open-plan single-level air-conditioned saloon and spacious aft deck with lounge seating provides the ideal space for entertaining on Sydney Harbour.

The large foredeck complete with sunbed seating can be easily accessed from the aft entertainment deck. The vessel is also equipped with state-of-the art sound system with Bluetooth connectivity, Wifi & Spotify, Swim platform with outdoor shower. Fully licenced or BYO Available

Features

- Air-conditioning
- BYO or Catered Food
- BYO Alcohol or Licensed Bar
- BBQ
- Sound System with Bluetooth
- Swimming
- TV
- Offshore Survey

Day Charter Rates

Includes skipper & 1 crew member

October to March

\$750 per hour (Min 3 hours)

April to September

\$650 per hour (Min 3 hours)

Wharf fees - \$50 per visit

BYO Food - \$15 per person

BYO Drinks - \$15 per person

Includes use of crockery, cutlery, glasses, washing up, 3 bags of ice & rubbish removal. BBQ only available by prior arrangement

Standard Public Holidays: 25% on total charter fee



Iluka

CATERED MENUS



Canape Menu

\$125 per person (Minimum Spend \$750)

Vietnamese Rice Paper Rolls Vegetarian (gf)(v)

Peking Duck Pancakes Corn Cakes with Smoked Salmon and Avocado Salsa Thai Prawns
with Chilli and Shallot Salt(gf)

Barramundi Spring Rolls with Sweet Chilli

Pumpkin and Brie Arancini with Aioli (v)

Assorted Sushi with Soy and Wasabi (gf)(v)

Oysters with Ginger and Lime Dressing(gf) 2pp

Asparagus wrapped in Prosciutto with Blue Cheese(gf)

French Trimmed Lamb Cutlets with Lemon, Oregano and Garlic with Mint Yoghurt (gf)
pre-cooked

Lemon curd tarts with blueberries

Catering must be ordered a minimum 7 days prior to the charter date



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CATERED MENUS



Buffet Menu

\$150 per person (Minimum Spend \$450)

Nibbles platter – A selection of cheeses, crackers, grapes, prosciutto, dips and olives

Buffet

Prawns served with cocktail sauce

Sydney Rock Oysters Moreton Bay Bugs

OR

Smoked salmon, capers and lemon wedges

Fresh BBQ Fish Lamb Cutlets

OR

Fillet of Beef

Salad of mixed leaves, Avocado, in season mango or fig, cucumber and shallot with balsamic dressing Salad of Tomato and Mozzarella Cheese with a pesto and rocket salad

OR

Greek Salad

Dessert

Homemade cake

OR

choc brownies served with yogurt and berries

Catering must be ordered a minimum 7 days prior to the charter date



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CATERED MENUS



BBQ Menus

Minimum Spend \$250 - max 6 passengers

BBQ MENU 1

\$70 per person

Sausages
Steak
1 x Salad
Bread

BBQ MENU 2

\$100 per person

Steak
Fish
Marinated Prawns
2 x Salads
Bread
Homemade cake

Catering must be ordered a minimum 7 days prior to the charter date



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CATERED MENUS



Platters

Each platter caters for approximately 6-8 passengers

Antipasto & Charcuterie

\$110 per platter

Marinated and stuffed olives, cured sliced meats including ham, salami, prosciutto, crackers and bread. A selection of Australian and international cheeses, crackers and fruit paste and grapes

Seafood Platter

\$140 per person (min spend \$240)

Market fresh seafood. Seafood depends on market produce. Moreton Bay bugs, King prawns, Sydney Rock oysters, baby octopus with various dressings and sauces. Served with fresh bread rolls and butter

Fruit Platter

\$140 per latter)

Freshly sliced seasonal fruit

Catering must be ordered a minimum 7 days prior to the charter date



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BEVERAGES



GOLD BAR PACKAGE

\$30 per person per hour

Beer – Boags, Peroni, Asahi, Corona or Great Northern
White Wine – Tinklers Estate “School Block” Chardonnay, Tinklers Estate Semillon, Oyster Bay Sauv Blanc, Pipers Brook (TAS), and Scarborough Chardonnay
Red Wine – Ninth Island Pinot Noir, Pipers Brook Pinot Noir Tinklers Estate Shiraz, Tinklers Estate Merlot, Pepper Tree Single Vineyard Shiraz
Sparkling Wine – Kreglinger Tasmanian Sparkling (Piper’s Brook)

PLATINUM BAR PACKAGE

\$40 per person per hour

Beer – Boags, Peroni, Asahi, Corona or Great Northern
White Wine – Tinklers Estate “School Block” Chardonnay, Tinklers Estate Semillon, Oyster Bay Sauv Blanc, Pipers Brook (TAS), and Scarborough Chardonnay
Red Wine – Ninth Island Pinot Noir, Pipers Brook Pinot Noir Tinklers Estate Shiraz, Tinklers Estate Merlot, Pepper Tree Single Vineyard Shiraz
French Champagne – Pipers Heidsieck, Mumm or Moet)

SOFT DRINKS PACKAGE

\$5 per hour for soft drinks (18 years and under)

Coke, Diet Coke, Sprite, Ginger Ale and Sparkling Water (included in all bar packages)

CONSUMPTION BAR

On consumption prices

Beer – \$14 per bottle. Choice of Boags, Corona, Peroni, Asahi
Wine – \$16 per glass
Sparkling wine – \$16 per glass

NOTE – Should these varieties not be available they will be substituted with equivalent or better quality



