



Constellation

Tri-deck 30 metre catamaran Constellation

400

Passengers

\$900

Minimum Hourly Rate

Sydney

Location

Constellation is a 30 metre power catamaran, offers 3 modern decks with 2 fully serviced bars for entertaining on Sydney Harbour.

Events may be held simultaneously in two separate levels, fully enclosed for privacy in air-conditioned comfort. Constellation also features two dance floors with a nightclub-style sound system. The in-house sound system is connected to cordless microphones. Constellation is also equipped with flat-screen televisions with USB ports. The vessel is furnished with a galley and substantial catering facilities are available on board or choose to bring your own catering is also offered.

Special Features

- 3 Separate Decks: Galaxy, Promenade, Star light
- Two all weather dining areas
- Lounge areas
- Large alfresco entertainment deck
- Entertain from 50 to 400 guests.
- Cocktail or sit-down options
- 2 fully serviced bars
- Spacious dance floors
- Customised menus to suite your client's needs and budget
- Extensive wrap-around viewing decks

CONSTELLATION

Cocktail Dining – 400 passengers

Buffet Dining – 160 passengers

Formal Dining – 100 passengers

Per Level Capacity

Galaxy Deck (lower level) – 200 passengers

Promenade Deck (mid level) 150 passengers

Starlight Deck (Upper deck – Open air) – 50 to 70 passengers



Constellation

Charter Rate



Constellation Charter Rates

February to October

Weekday Cruises \$900.00 per hour

Day cruises Friday/Saturday/Sunday \$1250.00 per hour

Evening Cruises Mon/Tues/wed/Thurs \$1000.00 per hour

Evening Cruises Fri/ Sun \$1250.00 per hour

Saturday evening \$1500.00

November, December, January

Monday-Thursday day/evening Cruises \$1250.00 per hour

Day cruises Saturday/Sunday \$1250.00 per hour

Evening Cruises Fri/Sat/ Sun \$1500.00 per hour

Pick up and drop off wharf fees apply – \$90 per visit

Security Staff (required on all cruises) – \$50 per hour

2x Guards for 100pax

3x guards up to 180pax

4x Guards up to 250pax

5 x Guards 250 – 400 pax

BYO Food & Drinks - \$20 per person

BYO FOOD (only) \$15 per person service fee which covers the use of galley facilities, crockery, cutlery, linen & cleaning.

BYO Drinks (only) - \$15 per person.

BYO charters will not be available during November/December, special event days or Saturday nights.

Note

Xmas Period – final payment and final numbers required 30 days prior to the cruise.

Preferred Wharves: King St Wharf at Darling Harbor or Campbell's Cove Pontoon at the Rocks



Constellation

Catering Menu



Constellation Catering Menus

COCKTAIL MENUS

Canape Party Menu

5 items variety \$49.00 per person

7 items variety \$65.00 per person

Spicy mini lamb meatballs with BBQ Sauce (H)
Mini spring rolls with sweet & sour sauce
Spinach and Ricotta Pastizzi (V)
Calamari lightly crumbed with seafood dipping sauce
Chicken Fillet Satay skewers (H, GF)
A selection of Gourmet Mini-Quiches (V)
Fish Cocktails with lemon & tartare sauce
Mini Dims Sims with Soy Sauce
Gourmet King Island Beef Party Pies and Sausage Rolls
Lamb Souvlaki Skewers
Marinated Chargrilled Pork Skewers
Chilled Seasonal fruit and Cheese Platter

Price above inclusive of wait staff to provide friendly efficient tray service.

You may select items from our VIP Canape menu.

We will be happy to design and customise a menu to suit your requirements and budget.

Seasonal boat hire rate to be added to catering budget.



Constellation

Catering Menu



Canape VIP Menu

5 items variety \$55.00 per person
8 items variety \$79.00 per person
10 items variety \$99.00 per person

Choose number of items required, we will include of Appetisers and Dessert at no extra charge.
 Price above inclusive of wait staff to provide friendly efficient tray service.
 Cold Canape Feasting Station, service option available at no extra charge.

Boarding Table Banquet Appetisers
 Antipasto selection OR Smoked Salmon dip and toasted bagel slices

Cold Canapes

Vietnamese Rice Paper rolls filled with Salmon
 Peking Duck pancakes with hoisin
 Smoked Salmon Blini with Crème Fraîche and Dill
 Baba Ganoush Mediterranean style mini quiche
 Sushi Selection (V) Sushi done our way

Hot Canapes – Substantials

Beef Fillet Mini Burgers Artisan sliders with scotch fillet pepper steak caramelized onions.
 Chicken tenderloin Satay fillet pieces (Gluten Free, H)
 Minted Lamb Cutlets with wholegrain Mustard (French trimmed)
 Balsamic Mushroom Skewers (V, Gluten Free)

Seafood -Fresh

Sydney Rock Oysters served natural with lemon wedges
 Tiger Prawns served fresh with lemon wedges, seafood dipping sauce

Seafood -Barbecue

Teriyaki Baby Octopus
 Lightly peppered Calamari
 Sweet Chili Seafood Scallops
 Char-grilled Garlic Prawns with chopped dill

Noodle Box Salads

Gourmet Thai Noodles Hokkien Noodles Asian style in Shanghai Sauce (VG)
 Tortellini Pesto Pumpkin, Spinach and Ricotta
 Tortellini chickpeas fresh vegetables in pesto dressing (V)
 Rocket Apple and Parma Salad with walnuts and tangy balsamic vinaigrette dressing (V),

Dessert (Individual Petite Cake Selection) Triple Chocolate Mud cake

- Delightful Chocolate Cake with chocolate chunks, topped with a luscious chocolate icing and finished with fine chocolate flakes.

Banana Caramel Cake

- Traditional Banana Cake with real Australian bananas topped with smooth caramel icing finished with white chocolate flakes.

Carrot Cake

- Moist carrot cake generously topped with creamy Neufchatel icing and completed perfectly with a sprinkling of walnuts.

Or Try something quirky

Ice cream

Mini Magnum and Mini Drumstick Ice creams.

Seasonal boat hire rate to be added to catering budget.

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Catering Menu



BUFFET MENUS

Southern Cross Buffet – \$85.00 per person

GF = Gluten Free V = Vegetarian VG = Vegan H = Halal.

Entrées

(Choose 3 items to be served via tray service)

- Spicy mini lamb meatballs with BBQ Sauce (H)
- Mini spring rolls with sweet & sour sauce
- Pastizzi Spinach and Ricotta (V)
- Calamari lightly crumbed with seafood dipping sauce
- Gourmet Mini Quiche selection of (V)
- Fish Cocktails with lemon & tartare sauce

Main Buffet Carvery Meats

(Choose 2 items to be included in your buffet)

- Scotch Fillet with mild pepper crust served medium rare
- Tender Chicken Breast Fillets served in satay sauce on a bed of Jasmine Rice (GF H)
- Lamb Slow Roast Cutlets Lightly with garlic and rosemary
- Fish Fillet with lemon and dill sauce
- Roast Turkey with Cranberry Sauce
- Pork Souvlaki Skewers Marinated Chargrilled
- Smoked Leg Ham with applesauce

Vegetarian/Vegan Options

(Choose 2 items)

- Baby Jacket Potatoes with chives and sour cream
- Roasted Butternut Pumpkin pieces with Rosemary and Garlic
- Fettucine Boscaiola in a rich creamy sauce
- Italian Style Arrabbiata Penne Pasta
- Spirals in a rich Bolognese sauce topped with grated cheese
- Gourmet Hokkien Thai Noodles with fresh crisp vegetables and sesame seeds in a Thai chilli sauce (Vegan).
- Spinach & Ricotta Tortellini with roasted pumpkin, chickpeas, and fresh vegetables in a pesto dressing (V).

Salads

(Choose 2 items)

- Caesar Salad Traditional
- Mixed Green Leaf Salad, Balsamic Vinegar Dressing
- Authentic Greek salad with feta and olives
- Seafood Salad Seafood extender, prawns with crisp vegetables, herbs in a full egg mayonnaise
- Chicken Pasta Salad Penne pasta with chicken, fresh vegetables, herbs and smoked paprika in a red pesto dressing



Constellation

Catering Menu



Seafood (additional \$18 per head)

- Shellfish platter of Ocean fresh King Prawns, Sydney Rock Oysters

Dessert

(Choose 2 items)

- Chocolate Mudcake Moist chocolate mud cake drizzled with liquor and coated in Swiss Couverture chocolate.
- Profiteroles filled with custard drizzled with Swiss Couverture chocolate.
- Topped with Chantilly cream and fresh strawberries.
- Cheesecake baked to a traditional French recipe with a velvety filling of cream cheese and fresh eggs on a cookie crumb crust.
- Black Forest Cake layers of rich chocolate sponge drizzled with liquor, filled with Chantilly cream and sour black cherries.
- Pavlova an exquisite baked meringue with a soft fluffy center. Garnished cream, fresh strawberries, passionfruit and kiwi fruit.
- Fresh Fruit Salad seasonal fruits i.e. rockmelon, honeydew, pineapple, watermelon, oranges, grapes and/or strawberries.
- Tea & Freshly Brewed Coffee

Seasonal boat hire rate to be added to catering budget.



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Catering Menu



Gourmet VIP Buffet – \$99.00 per person

GF = Gluten Free V = Vegetarian VG = Vegan H = Halal

Entrée Appetisers

(Choose 3 items to be served via tray service)

- Antipasto Selection sliced Italian salami, marinated olives, dips, crisp bread & pickled vegetables
- Vietnamese Rice Paper rolls filled with Salmon
- Peking Duck pancakes with hoisin
- Smoked Salmon Blini with Crème Fraîche and Dill
- Sushi Selection (V) Sushi done our way
- Balsamic Mushroom Skewers BBQ (V, Gluten Free)
- Char-grilled Garlic Prawns with chopped dill BBQ

Main Buffet

(Choose 2 items)

- Whole Atlantic Salmon with chopped dill and lemon
- Roast Beef Eye Fillet with roasted Spanish onions and red wine glaze
- Chicken Breast in white wine creamy mushroom sauce
- Scotch Fillet with mild pepper crust served medium rare
- Tender Chicken Breast Fillets served in satay sauce
- Lamb Slow Roast in garlic and rosemary
- White Fish Fillet baked in lemon and dill sauce
- Whole poached Tasmanian Ocean Trout with a wild lime dressing
- Slices of King Island Beef with a light béarnaise sauce
- Lamb Cutlets, Barbecued with yogurt feta and mint dipping sauce

Vegetarian/Vegan Options

(Choose 2 items)

- Roasted chats, sea salt, rosemary & garlic & extra virgin olive oil (v, gf, df)
- Roasted root vegetables with balsamic & honey glaze (v)
- Steamed baby beans with lemon, chilli & garlic (gf)
- Steamed broccoli with herb butter & cracked black pepper (gf)
- Sautéed Garlic Asparagus fresh spears gently in a delicious and simple garlic butter until perfectly tender.
- Glass Noodle Salad with Asian Vegetables Vermicelli noodles with fresh vegetables & herbs in a sesame oil dressing.
- Fettucine Boscaiola in a rich creamy sauce
- Italian Style Arrabbiata Penne Pasta
- Spirals in a rich Bolognese sauce topped with grated cheese
- Gourmet Hokkien Thai Noodles with fresh crisp vegetables and sesame seeds in a Thai chilli sauce (Vegan).
- Spinach & Ricotta Tortellini with roasted pumpkin, chickpeas, and fresh vegetables in a pesto dressing (V).



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Catering Menu



Salads

(Choose 3 items)

- Mixed Green Leaf Salad, Balsamic Vinegar Dressing
- Caesar Salad Traditional
- Authentic Greek salad with feta and olives Seafood Salad Seafood extender, prawns with crisp vegetables, herbs
- in a full egg mayonnaise
- Authentic Greek salad with feta and olives
- Chunky Coleslaw dressed in home made special sauce
- Rocket, pear and parmesan salad, white balsamic vinaigrette (v, gf)

Dessert

(Choose 2 items)

- Chocolate Mud cake Moist chocolate mud cake drizzled with liquor and coated in Swiss Couverture chocolate.
- Profiteroles filled with custard drizzled with Swiss Couverture chocolate. Topped with Chantilly cream and fresh strawberries.
- Cheesecake baked to a traditional French recipe with a velvety filling of cream cheese and fresh eggs on a cookie crumb crust.
- Black Forest Cake layers of rich chocolate sponge drizzled with liquor, filled with Chantilly cream and sour black cherries.
- Pavlova an exquisite baked meringue with a soft fluffy center. Garnished cream, fresh strawberries, passionfruit and kiwi fruit.
- Fresh Fruit Salad seasonal fruits i.e. rockmelon, honeydew, pineapple, watermelon, oranges, grapes and/or strawberries..
- Tea & Freshly Brewed Coffee

Seafood Banquet

Fresh (additional \$18 per head)

- Sydney Rock Oysters served natural with lemon wedges
- Tiger Prawns served fresh with lemon wedges, seafood dipping sauce

BBQ MENU \$55 per person

- Beef/Lamb/Pork Souvlaki
- Chicken Drumettes
- BBQ Sausages
- Fried Rice
- Coleslaw
- Greek Salad



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PLATTER MENUS

Assorted Cheese and cracker platter

- Small (5 people) \$75
- Medium (15 people) \$100
- Large (20 people) \$150

Cold Meat Platter

- Small (5 people) \$75
- Medium (15 people) \$155
- Large (20 people) \$195

Vegetable Crudities and Dip Platter

- Small (5 people) \$75
- Medium (15 people) \$100
- Large (20 people) \$140

Seafood Platter Prawns, Oysters and Smoked Salmon

- Small (5 people) \$150
- Medium (15 people) \$350
- Large (20 people) \$ 450

Fruit Platter

- Small (5 people) \$75
- Medium (15 people) \$100
- Large (20 people) \$140

Grazing Table

Assortment of Cold cuts Meats, Cheeses, Mediterranean finger food, Chips, Dips, Wraps, Fruit, Vegetable,

Assortment on Mediterranean filled pastries. \$45.00pp this includes set up



Constellation

Beverage Packages



Beverage Packages

Bar Package A: Based on a 3–4-hour cruise, \$65 per person

Includes local beers, Australian Wines, Champagne, Orange Juice and soft drinks

Bar Package B: Based on a 3–4-hour cruise, \$80 per person

Includes as above PLUS spirits – Scotch, Bourbon, Gin, Vodka, Brandy

Soft Drinks Package: \$15pp (4 hours)

Upgrades

If you would like to upgrade or design your own package, we would be happy to calculate a package price. (You may wish to select premium wines or beers).

Cash Bar or Consumption Bar Tab

Cash Bar: Pay as you go

Consumption Bar: Our staff will record drinks served during the cruise

Dry Till: You nominate an amount you wish to spend on beverages. When this has been reached you may nominate an additional amount or change to a cash bar