

# Cabaret

Cabaret, a Seawind 1000 XL catamaran



**20**

Passengers

**\$350**

Minimum Hourly Rate

**Sydney**

Location

Cabaret, a Seawind 1000 XL catamaran offers a smooth and stable journey in all weather conditions, perfect for corporate functions or celebrations. She is fully equipped with esky, barbeque, sound system, eskie, BBQ and licensed to carry 20 passengers. The expansive outdoor foredeck offers a great relaxing space to sunbathe and take in the 360-degree views. The lounge saloon and alresco aft deck offer shade and all-weather comfort even in wet weather.

Catering/ B.Y.O. is welcome and with our professional crew and staff who know Sydney Harbour intimately, we can share the best secret locations that this gorgeous harbour has to offer. All you need to do on the day is sit back, and take in the striking views of Sydney Harbour and beyond.

Cocktail Dining – 20 passengers

Casual Buffet – 20 passengers

Bucks Parties – 16 passengers (subject to approval)

## Special Features

Large outdoor deck to enjoy the views and nets to laze in the sun

Fusion sound system - Bluetooth/ USB cable

Undercover area for wet weather

Lounge saloon with table

BBQ with crew to cook

One large Eskie

Quality eating and drinkware provided

Swim Ladder

Complimentary Lilypad watermat

1 bathroom

Accommodation - 3 cabins (sleeps 6)

## Wharf Locations:

King St, Darling Harbour

Casino Wharf

Pier 9, Walsh Bay, Towns Place, Hickson Rd

Elizabeth Macarthur Pontoon, Pyrmont

Lavender Bay

Mosman Bay Ferry wharf

Hayes St Neutral Bay

Balmain – Thames St, Yeende St and Elliot St

Birkenhead Point, Drummoyne

Rose Bay wharf

Double Bay

Yarranabbe Wharf (near CYC Rushcutters Bay)



# Cabaret

Charter Rates



## Boat Hire

### April - October

\$350/hr (minimum 4 hours) Sunday - Friday

\$375/hr (minimum 4 hours) Saturday

### November - March

\$375/hr (minimum 4 hours) Sunday - Friday

\$400/hr (minimum 4 hours) Saturday

**Bucks Parties – Max 16 guests, subject to approval**

## Public Holidays

\$550/hr (minimum 4 hours)

## Additional Fees

### Amenities Fee (inc BYO): \$150

Includes quality, environmentally friendly eating and drinkware, eskies, BBQ optional, and rubbish removal.

The crew will cook the BBQ when vessel is stationary

### Staff (optional): \$150

to assist with food service while anchored and cleanup

## Water Toys:

- \$100 Play Pack
- Paddle Board
- Lily Pad
- Noodles

**BYO Drinks Pre-delivery:** \$220 service fee order Dan Murphys or predeliver to our Gladesville office.

**Boat Pre-access:** \$300 45 minutes prior at Yeend St wharf Balmain to CBD (on approval only)

**Boat Mooring Location:** Bartleys Marina, 5a Phoebe St Balmain

**Wharf Fees:** \$50 per visit

**Please note:** NO RED WINE permitted onboard as they stain the decks.



# Cabaret

## Catering Menu



### BBQ MENUS

**\$80 delivery fee applies**

Minimum of 8 passengers

Dietary Requirements : \$10 per person extra for any menu alterations  
(all requirements can be accommodated, must be advised 7 days prior to cruise)

Gluten Free, Vegetarian, Vegan, Nut Allergies, Lactose Free, Etc

#### SAUSAGE SIZZLE - \$20 PER PERSON

Assorted Chips  
Gourmet Sausages  
Fresh Bread rolls  
Condiments

#### BASIC BBQ - \$32 PER PERSON

Assorted Chips  
Selection of dips with crackers & vegetable crudites  
Beef Chipolatta Sausages  
Gourmet Chicken Skewers (gf)  
Rocket and Parmesan with caramelised balsamic dressing (v)  
Condiments  
Fresh bread

#### TRADITIONAL BBQ - \$42 PER PERSON

Assorted Chips  
Cheese and fruit grazing platter (v)  
Gourmet sausages(gf) with bbq onions, Soft Bread Rolls and condiments  
Lemon Oregano Chicken tenders with Minted Yoghurt (gf)  
Roast Vegetable Frittata (gf) (v)  
Quinoa Salad with cranberries, almonds, red bell peppers, mint with orange vinaigrette (gf) (v) (vegan)  
Chocolate fudge brownies

#### GOURMET BBQ - \$55 PER PERSON

Nibbles  
Whole Fresh Prawns with Dill Aioli (gf)  
Eye Fillet Steaks with Condiments (gf)  
Lemon Oregano Chicken with Minted Yoghurt (gf)  
Roasted Baby Potatoes, with garlic and rosemary (gf) (v) (vegan)  
Cauliflower rice salad with cashews, sunflower seeds, capsicum, soy and lemon dressing (v)(vegan)  
Assorted fresh bread  
Lemon Citrus Tarts with seasonal berries

#### OPTIONAL EXTRAS:

Platter of whole king prawns with aioli (Market price on request)

#### Sushi Platter

Medium: 10 people \$110.00

Large: 15 people \$130.00



# Cabaret

## Catering Menu



### **PLATTERED MENUS** **\$80 delivery fee applies** Minimum of 8 passengers

Dietary Requirements : \$10 per person extra for any menu alterations  
(all requirements can be accommodated, must be advised 7 days prior to cruise)  
Gluten Free, Vegetarian, Vegan, Nut Allergies, Lactose Free, Etc

#### **PARTY FINGER FOOD MENU - \$32 PER PERSON**

Selection of dips with crudités & crackers (v)  
Chicken, Mayo, Rocket and Celery Ribbon Sandwiches  
Peking Duck Pancakes  
Vegetarian Rice Paper Rolls (gf)(v) (vegan)  
Mushroom and Spinach Arancini balls with Aioli (v)  
Roasted Vegetable Frittata (gf) (v)

#### **TRADEWINDS MENU - \$42 PER PERSON**

Selection of dips with crudites, cheese and crackers (v)  
Fresh mixed Sushi rolls (gf)  
Assorted Gourmet Sandwiches  
Peking Duck Pancakes  
Vegetarian Rice Paper Rolls(gf)(v)  
Quinoa Salad with cranberries, almonds, red bell peppers, mint with orange vinaigrette (gf) (v) (vegan)  
Lemon citrus tarts & seasonal berries

#### **CRUISING MENU - \$65 PER PERSON**

Cheese and fruit grazing platter (v)  
Whole King prawns with Citrus Aioli (3pp)  
BBQ Lamb Cutlets with Tahini yoghurt dressing (2pp)(gf)  
Lemon oregano Chicken tenders with minted yoghurt (gf)  
Cauliflower rice salad with cashews, sunflower seeds, capsicum, soy and lemon dressing (v) (vegan)  
Rocket and Parmesan salad with caramelised balsamic dressing (v) (vegan)

#### **Selection of breads**

Chocolate fudge brownies & seasonal berries

#### **OPTIONAL EXTRAS:**

Platter of whole king prawns with aioli (Market price on request)

#### **Sushi Platter**

Medium: 10 people \$110.00

Large: 15 people \$130.00





# Cabaret

Catering Menu



## GRAZING BOX MENUS

**\$80 delivery fee applies**

Each platter serves approx 10-12 guests

Dietary Requirements : \$10 per person extra for any menu alterations  
(all requirements can be accommodated, must be advised 7 days prior to cruise)  
Gluten Free, Vegetarian, Vegan, Nut Allergies, Lactose Free, Etc

### CHARCUTERIE BOX \$250 OR \$25PP

A selection of cured meats , bocconcini, feta, olives and pate, semi dried tomatoes, crackers and fresh bread.

### GOURMET CHEESE AND FRUIT BOX \$250 OR \$25PP

A selection of quality Australian and International cheeses, seasonal fruit, nuts and dried fruit selection  
and assorted crackers

### VEGETARIAN BOX \$150 OR \$15PP

Seasonal fresh vegetable crudités, a trio of gourmet dips – hommus & red pepper dip served with olives, crackers & fresh bread – perfect for dipping!

### SEASONAL FRUIT BOX \$110 OR \$10PP

Fresh in season fruits

### DESSERT BOX \$150 OR 15PP

Petit fours

Selection of slices, cakes & tarts

### PRAWN PLATTER \$MARKET PRICE

Platter of whole king prawns with aioli

### SUSHI PLATTER

Medium: 10 people \$110.00

Large: 15 people \$130.00



# Cabaret

## Catering Menu



### LUNCH BOX MENUS \$80 delivery fee applies

Suitable for sailing regattas (min 10 guests)

Dietary Requirements : \$10 per person extra for any menu alterations  
(all requirements can be accommodated, must be advised 7 days prior to cruise)  
Gluten Free, Vegetarian, Vegan, Nut Allergies, Lactose Free, Etc

#### REGATTA MENU - \$32 PER PERSON

Soft damper roll with Cajun chicken, aioli, avocado & greens  
Tortilla wrap with rare roast beef, roast capsicum, grainy mustard & salad  
Spinach & ricotta filo pie (v)  
Chocolate fudge brownie

#### MARINER MENU - \$40 PER PERSON

Bakery  
Chicken, mayo, rocket and celery ribbon sandwiches  
Lamb fillet with minted yoghurt, tomato, fetta and leaves on wraps  
Select max 2 Salad boxes: (will supply half half selection)  
Quinoa Salad with cranberries, almonds, red bell peppers, mint with orange vinaigrette (gf) (v)  
(vegan)  
Cauliflower rice salad with cashews, sunflower seeds, capsicum with a soy and lemon dressing  
(v) (vegan)  
Thai beef with vermicelli, tomato, cucumber, mint, Thai basil and capsicum (gf)  
Portuguese custard tart

#### OPTIONAL EXTRAS:

Platter of prawns with aioli  
(Market price on request)

#### Sushi Platters

Medium: 10 people \$110.00  
Large: 15 people \$130.00

