



# Sydney Sundancer

A ketch-rigged motor sailing yacht

**50**

Passengers

**\$550**

Minimum Hourly Rate

**Sydney**

Location

Sydney Sundancer is a ketch-rigged motor sailing yacht, thus combining the stability and comfort of a motorboat with the grace and serenity of a sailing yacht. The yacht is licensed to carry 70 guests plus crew, however, we prefer to limit the number of guests to 50 on Sydney Harbour thus ensuring everyone's personal comfort at all times (through adequate space).

Sydney Sundancer is beautifully fitted in teak below deck and an almost full-length canopy can be erected in the event of inclement weather. Charter the luxury yacht Sydney Sundancer for an extraordinary way to see one of the worlds' greatest harbours.

Sydney Sundancer offers complimentary high-quality images of your fabulous time aboard, given to you prior to disembarkation

Max passengers: 50 guests

Overnight: 10 passengers (max)

## Special Features

Luxuriously fitted in teak below deck

Large canopy

Large swimming platform with ladder

Complimentary images of your time aboard

GOOD TO KNOW - black rubber soled shoes NOT permitted





# Sydney Sundancer

Charter Rate

## Vessel Hire Rate

### February – May

#### Up to 30 passengers

Sun-Thurs: 4-hour charter \$2,200 (\$550 per additional hour)

Fri-Sat: 4 hour charter \$2,400 (\$600 per additional hour)

BYO Rubbish Removal – \$200

#### Up to 40 passengers

Sun-Thurs: 4-hour charter \$2,400 (\$600 per additional hour)

Fri-Sat: 4 hour charter \$2,800 (\$700 per additional hour)

BYO Rubbish Removal – \$300

#### Up to 50 passengers

Sun-Thurs: 4 hour charter \$2,600 (\$650 per additional hour)

Fri-Sat: 4 hour charter \$3,200 (\$800 per additional hour)

BYO Rubbish Removal – \$350

### November – January

#### Up to 30 passengers

Sun-Thurs: 4-hour charter \$2,420 (\$605 per additional hour)

Fri-Sat: 4-hour charter \$2,640 (\$660 per additional hour)

BYO Rubbish Removal – \$200

#### Up to 40 passengers

Sun-Thurs: 4-hour charter \$2,640 (\$660 per additional hour)

Fri-Sat: 4-hour charter \$3,080 (\$770 per additional hour)

BYO Rubbish Removal – \$300

#### Up to 50 passengers

Sun-Thurs: 4-hour charter \$2,860 (\$715 per additional hour)

Fri-Sat: 4-hour charter \$3,520 (\$880 per additional hour)

BYO Rubbish Removal – \$350





# Sydney Sundancer

Charter Rate

## Wharf fees – \$60 per visit

### Inclusions

- 4 Hours Vessel Hire w/Captain & Boat Crew
- Catering or BYO Available
- iPod and Smartphone facilities to connect music
- Small Oven and BBQ
- Swim Platform
- Free Souvenir Photos (USB)

### BYO Catering

Please be aware of loading and unloading time requirements and ensure that you have your food and drink stacked on the wharf and ready for boarding with your guests, as we will only have a maximum of 10 minutes for boarding. The charterer is also responsible for the loading, stowage and serving of beverages and food. There is a small oven available for food heating, BUT NO FRYING OF FOOD IS PERMITTED. Guests are welcome to use cutlery aboard but must ensure that it is ALL washed and stacked prior to completion of the charter. For a charge of \$4 per person, Sydney Sundancer will supply unlimited plastic glasses and plates.

### BYO Beverages

Only plastic glasses are permitted. No long-stemmed or narrow glasses. Own ice must be provided. (buckets and eskies for storage are available on board). We suggest 1 KG per guest. Please be advised that Sydney Sundancer is a licensed premises. Therefore, all laws relating to alcohol consumption remain in force even though guests have brought their own drinks.

### Footwear

No black rubber-soled shoes.

### Bond

We require a pre-authorised \$2000 bond on the client's credit card for charters and release upon checking that there was no damage to the vessel and/or contents.

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



# Sydney Sundancer

## Catering Menu



All menus are freshly prepared by a chef on board. Tailored options are available on request.

### SUNDANCER FINGER FOOD MENU

#### Cocktail Menu 1 – \$90.00 per person

Assorted sashimi

Sushi

Seafood pate served with gourmet crackers and crudites

AAA Sydney Rock oysters

Brioche with Smoked Tasmanian Ocean Trout and salmon caviar

Medallions of lobster with a warm honey macadamia and tomato basil dressing

Roasted capsicum, basil, cherry and sundried tomatoes on pesto toast

Cashew and basil tartlets

Jumbo Tiger prawns with a choice of avocado or Sundancer dip

Curry puffs with a Thai cucumber, coriander and peanut dipping sauce

Chicken and lamb sates

Tea and coffee

Belgian shell chocolates

For Groups of less than 25, the above selections will be reduced.

#### Cocktail Menu 2 – \$55.00 per person

Duck and Orange pate served with crusty French bread

Smoked salmon and dill dip served with crudites and gourmet crackers

Blue Cheese Mousse served with savoury biscuits and crudites

Roasted capsicum, basil, cherry and sundried tomatoes on pesto toast

Cashew and basil tartlets

Herb cheeses in golden cases

Scallop bites with sweet Bavarian mustard

Chicken and pistachio nut ribbon sandwiches

Herbed Lamb kebabs with garlic mint yoghurt

Antipasto plate

Coffee and tea

Chocolates

#### Cocktail Menu 3 – \$50.00 per person

Pheasant pate served with fresh crusty bread

Duck and Orange pate with fresh crusty bread

Smoked salmon and dill dip served with crudites and gourmet crackers

Roasted capsicum, basil, cherry and sundried tomatoes on pesto toast

AAA Sydney Rock oysters

Sushi

Pasture fed Beef Eye fillet with home- made Béarnaise sauce on crusty French bread

Lamb sates

Chicken sates







# Sydney Sundancer

## Catering Menu

### SYDNEY SUNDANCER BUFFET MENU

#### Buffet Menu 1 – \$45 per person

##### Entrée

Duck and Orange Paté  
Tuna and Pineapple Mousse  
Blue Cheese Mousse

##### Buffet

Free Range Corn Fed Filleted Chicken Breast in a curry mayonnaise Sauce, served with rice tossed with toasted flaked almonds and grapes  
Leafy Green Salad with Herb Lemon Dressing  
Crusty, Freshly baked Bread

##### Dessert

Homemade Carrot Cake  
Tea or Coffee

#### Buffet Menu 2 – \$65 per person

##### Entrée

Duck and Orange Paté  
Blue Cheese Mousse  
Hot Lamb and Chicken Satays

##### Buffet

Barbequed tenderloin, grass fed beef eye fillet with home made bernaïse sauce  
Potato Salad with Basil and toasted pine nut sauce  
Leafy green salad with herb and lemon dressing  
Crusty, Freshly baked Bread

##### Dessert

Pecan Praline Cheesecake  
Chocolate Peppermint Cheesecake  
Tea or Coffee

#### Optional Upgrade

The above menu can be varied to include generous portions of King Prawns with Sundancer Sauce and Sydney Rock Oysters at an extra \$20.00 per person





# Sydney Sundancer

## Catering Menu

### SYDNEY SUNDANCER BUFFET MENU

#### Buffet Menu 3 – \$75 per person

\*Please choose one of each marked \* in Buffet and Dessert for groups under 25 guests.  
For more than 25 both are served.

##### Entrée

Duck and Orange Paté  
Lumpfish Caviar Paté  
Tuna and Pineapple Mousse

##### Buffet

Home Roasted Turkey with Paté de fois gras and Chestnut Stuffing with Cranberry Sauce  
Barbequed Glazed Ham\*  
Grass fed tenderloin Beef Eye fillet with home made béarnaise sauce\*  
King Prawns with Sundancer Sauce  
Sydney Rock Oysters with an optional vinaigrette dressing and limes  
Pasta Salad with basil dressing, sundried tomatoes and sugar snap peas  
Avocado, spinach, rocket, pinenut and mushroom Salad  
Crusty, Freshly baked Bread

##### Dessert

Hazelnut Meringue and Strawberry Gateau\*  
Pecan Praline Cheesecake\*  
Tea or Coffee

#### Buffet Menu 4 – \$95 per person

\*Please choose 3 entrees and 1 dessert for groups of less than 25 guests

##### Entrée

Smoked Salmon and Dill Dip  
Pineapple and Tuna Mousse\*  
Prawn and Avocado Mousse\*  
Seafood Pate\*

##### Buffet

Lobster and avocado salad with ginger and pink peppercorn dressing  
King prawns with Sundancer sauce  
Sydney rock oysters served with an optional vinaigrette dressing and limes  
Balmain bugs with optional mango sauce  
Whole baked Tasmanian ocean trout or Tasmanian Atlantic salmon  
Potato salad with green pea and mint mayonnaise  
Tossed green salad

##### Dessert

Hazelnut meringue and strawberry gateau\*  
Pecan praline cheesecake\*  
Tea or Coffee



# Sydney Sundancer

Catering Menu



## SYDNEY SUNDANCER BUFFET MENU

### Buffet Menu 5 – \$125 per person

#### Entrée

Assorted Sashimi platter:

Seared Tuna with Za'atar and an orange/soy dipping sauce

Seared tandoori Kingfish and a yoghurt/cucumber dipping sauce

Atlantic salmon sashimi

Sydney rock oysters served with an optional vinaigrette dressing and limes

Lobster with an optional macadamia, basil and honey Sauce

#### Buffet

King Prawns with Sundancer Sauce

Smoked Tasmanian ocean trout with sweet Bavarian mustard sauce

Whole baked Tasmanian ocean trout or Tasmanian Atlantic Salmon

Seared tenderloin grass-fed beef eye fillet marinated in lemon grass ginger,  
lime juice and Asian spices

Moreton Bay bugs with mango sauce

Leafy salad with mango, avocado, pomegranates, bacon and pecans

Spinach, rocket, roasted capsicum, avocado and toasted sesame seed salad

Crusty, freshly baked bread

#### Dessert

Hazelnut Meringue and strawberry gâteau\*

Australian and French cheeseboard

Platter of Fresh Fruits

Belgian shell chocolates & Tea/Coffee





# Sydney Sundancer

## Catering Menu

### Sundancer Formal Dining Menu – \$65 to \$125 per person

(Suitable or up to 10 guests)

Choose 1 Entree, 1 Main Course and 1 Dessert

#### Entree

Saffron angel hair pasta with smoked ocean trout, leeks and mascarpone, wrapped in Smoked Ocean Trout  
Citrus prawns and scallops with squid ink linguine  
Assorted Sashimi

\*One dozen A-grade large Sydney rock oysters served natural, with fresh limes or vinaigrette

\*Terrine of roasted summer vegetables with goats cheese and rocket v

Prawns and scallops in champagne and ginger sauce en brioche

Cream of macadamia soup v

Sweet corn and basil soup (served hot or cold) v

\*Spicy citrus prawns with rocket and coriander

#### Main Courses

Seared, grass fed beef eye fillet, marinated in Lemon Grass, tamarind, ginger, lime juice and spices, served with  
roast Sweet Potatoes and sugar snap peas and sprinkled with roasted peanut granules.

Rack of Cervena free range farmed venison, with an orange and veal sauce, infused with Cinnamon Bark and  
served on a bed of pureed parsnip with vegetables.

\*Corn fed free range filleted chicken breast with macadamia dressing, mango salsa, avocado, sugar snap peas  
and roasted macadamia nuts.

Grilled Tasmanian Atlantic salmon on a warm vegetable salad with creamy almond and herb pesto.

Chicken medallions with caramelised apple Sauce and prosciutto with seasonal vegetables.

\*Barbecued prawns peri peri with wild rice and mesclun salad.

\*Barbecued Lobster. Whole Lobster with Honey Lime Butter with wild rice and mesclun salad.

Seared Kangaroo with bok choy, and caramelised roasted onion and roast beetroot wedges served with a  
yoghurt and tarragon yoghurt.

Glazed Duck Breast served with seasonal greens.

Mushroom and asparagus risotto V.

#### Dessert

\*Citron Fromage – A light tangy lemon mousse

Chocolate heart dessert with creme anglais and coffee anglais.

Three berry almond torte – A taste sensation of raspberries, boysenberries, blueberries and strawberries over an  
almond torte with mascarpone.

\*Selection of Australian and French cheeses with seasonal fruit.

Apple and walnut timbale with maple Sauce.

\*Tangy orange (or lime) tart with ginger cream.

‘Wicked’ chocolate mud cake with hot fudge sauce and King Island cream.

Almost as wicked!!! Sticky fig and date pudding with hot fudge sauce and fresh cream.

Orange Almond cake with orange sauce and fresh cream

All Suggestions marked \* are ideal for a light lunch. v = vegetarian





# Sydney Sundancer

## Beverage Packages



### Standard Beverage Package

**\$12 per person per hour (Children under 18 will be \$7 per person per hour)**

Sparkling wine:

Jacob's Creek Chardonnay Pinot Noir Brut Cuvee

White wines:

Talinga Park Chardonnay

Cookoothama Sauvignon Blanc Semillon

Red wine:

Cookoothama Cabernet Merlot

Beers:

Victoria Bitter or Cascade Premium Light

Soft drinks: Coca-Cola, Diet Coke, lemonade and freshly squeezed orange juice

Sparkling and still water

### Premium Beverage Package

**\$17 per person per hour (Children under 18 will be \$7 per person per hour)**

Please choose 1 full-strength beer, 2 white wines and 2 red wines

Full strength beers:

Corona, James Boag, Crown, Cascade or Stella Artois.

White Wines:

Scarborough Offshoot Chardonnay

Petaluma White Label Chardonnay

Nugan Estate King Valley, Frasca's Lane, Pinot Grigio

Petaluma White Label Sauvignon Blanc

Nugan Estate Sauvignon Blanc Franca's Lane Vineyard

Château Riotor Côtes de Provence Rosé

Red Wines:

Nugan Estate Cabernet Sauvignon

Logan Cabernet Merlot

Nugan Estate Shiraz

Ballnarring Vineyard Pinot Noir

Holm Oak Pinot Noir

Sparkling wine:

Croser N/V

Soft drinks: Coca Cola, Diet coke, lemonade and orange juice

Sparkling and still water+

*Spirits and Liqueurs are available by prior arrangements and are charged on consumption.*

