



70ft motor cruiser



185

\$675

Sydney

Passengers

Minimum Hourly Rate

Location

This 70ft motor cruiser offers excellent 360 degree viewing from inside and out. Her open and airy interior, coupled with her abundant outdoor entertaining areas, make her the perfect venue for corporate entertaining, conferences and seminars, birthday celebrations and weddings. Cruising Sydney Harbour

Cocktail Dining – 185 passengers Buffet Dining – 150 passengers Formal Dining – 70 passengers

Special Features

Four Viewing Decks comprising of our spacious main deck, upper deck, wrap-around side decks & foredeck All-weather dining area

Lounge area

Large alfresco entertainment deck

Cocktail, Formal dining and buffet menu options

Sound system with PA and Bluetooth connectivity

Bathrooms

Professional uniformed and licensed crew

2D, 1E & 2C Survey for Manly pickups & outside whale watching cruises

CATERED CHARTER RATES

food and beverages must be included

JANUARY to OCTOBER 3 hours (min): \$2,100 4 hours: \$2700 Additional Hours: \$675/hr

NOVEMBER to DECEMBER
3 hours (min): \$2,300
4 hours: \$3,100
Additional Hours: \$750/hr
(Christmas Package applies on Fri/Sat nights)

Minimum 60 passengers (excluding Fri/Sat night in December)

** Bucks & All Male Cruises max 3 hours ** 3 hour charters must have full catering - no BYO

Transfers:

Transfers within 1hr \$2000:00 2hrs \$2400:00

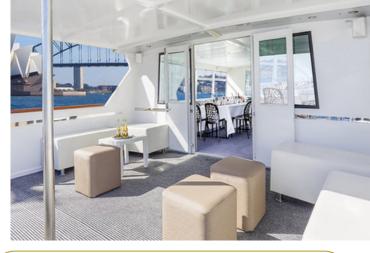
Return Transfer \$3000:00 (these transfers must take place within the 1hr each way or additional fees will apply.





Jerry Bailey

Charter Rate



BYO PACKAGE

4 hours Vessel hire Captain & Deckhand BYO Food and/or Drinks Maximum 50 quests Wharf fees x 2 (CBD)

3 hours -\$2900 4 hours: \$3400

Includes - Crew fees - 2 x staff @ \$350/ per staff ** Not applicable Friday & Saturdays (Last week of Nov and all December)

BYO corkage - \$15pp (includes alcohol and/or food)

BYO: Guests that BYO food and beverages must bring their own disposable plates, cutlery, cups and

Eskies: Clients may byo their own, the boat will provide 2 large eskie buckets for clients to use Boarding: All guests must meet at the departure wharf with their byo F&B, no prior boarding is permitted.

Galley: There is no use of the galley nor fridges onboard

Pre-access: or deliveries \$250 (30-60 minutes prior to charter start time)

Security is required for all birthday parties 24 years and younger. I security guard per 50 guests required \$350 per guard

CHRISTMAS PACKAGE Minimum 60 guests

Friday and Saturday Nights End November & December

Vessel Hire – 4 hours Diamond Beverage Package* Party DJ and Lights

Rushcutters Bay Buffet - \$159pp Clifton Gardens Cocktail Menu - \$149pp

Menu & Beverage upgrades available

Music: You may connect your phone to the boat sound system via Bluetooth for background music or organise a DJ. PHC can book a DJ for you or you can use your own.

DJs must supply their own equipment, the boat ONLY supplies a table, tablecloth, and power. If you arrange your own DJ, please ensure they contact our office to confirm a boarding time and Cruise details

Swimming may be permitted only in the 1st two hours of cruising, this will also depend on the passenger behaviour at the time, this will be up to the Skipper in charge on the day.

Pre-access - \$250 Surcharge for early access pre-deliveries. BYO DJ: 30-60 minute prior to start time

> Wharf Fees (embark/ disembark) CBD Wharves \$150 Manly Wharf \$750 Convention Wharf: \$220 (pick up and drop off) Cabarita Wharf \$750





Jerry Bailey Charter Rate



FRESHWATER BBQ BUFFET - \$30 per person **BBQ**

Gourmet Sausages (gf) Bush finger lime infused chicken (gf) Mushroom Ratatouille (gf, v, ve) Garlic & Herb Roasted Baby Chats (gf, v, ve) Antipasto (v) Salads

Roasted Root Vegetable Salad (gf, v, ve) Rainbow Apple Slaw with minted creamy mayo (gf, v,

Freshly tossed garden salad with ocean blues house dressing (gf, v, ve) Fresh bread rolls Assorted condiments

RUSHCUTTERS BAY BUFFET - \$40 per person On Arrival

Assorted Mini Quiche

From The Buffet

Thai spiced chicken tenders (gf) Honey & orange glazed ham (gf) Double cooked roasted beef with thyme and rosemary jus gf Garlic & Herb Roasted Baby Chats (gf, v, ve) Mushroom ratatouille (gf, v) Melody of steamed vegetables (gf, v) Antipasto (gf, ve, v)

Salads

Roasted Root Vegetable Salad (gf, v, ve) Rainbow Apple Slaw with minted creamy mayo (gf, v, ve) Oven baked bread

To finish

Chef's selection of Australian cheese of v Salad of dried fruit, quince paste & crackers Tea & Coffee available on request

ROSE BAY BUFFET - \$48 per person

On Arrival

Assorted Mini Quiche

Buffet

Citrus baked whole salmon, with dili crème - GF Double cooked roast beef - with red wine thyme jus -GF Boneless baked chicken with feta & sundried tomato

cream sauce - GF Vegetarian Lasagne - V

Lyonnais potato gratin - GF V Roasted root vegetable salad - GF VG V Fresh Garden Salad - GF VG V

Sides & Dessert

Antipasto Oven baked bread rolls Chef's selection of decadent cakes Fresh fruit platter

DOUBLE BAY FORMAL MENU - \$77 per person

Entree

Please select two, served alternate Baked pumpkin, quinoa, semi dried tomato & fetta salad gf v Hanging Rock smoked trout, horseradish vinaigrette,

watercress and cucumber salad gf v King mushroom, goat's cheese & spinach, rocket salad & pomegranate glaze gf v

Mains

Please select two, served alternate Aubergine parmigiana, heirloom tomatoes & basil v Grass fed beef fillet (M), pontiac mash, café de Paris butter af Roast chicken supreme, ricotta & semi dried tomato,

quince glaze gf For the table Crusty sourdough dinner rolls

Dessert

Choice of two, served alternate Chocolate Mousse Delight Mango & Passionfruit and White Chocolate Slice Shared Cheese boards for the tables









Jerry Bailey

Jerry Bailey Catering Menus



Cocktail Menus

PIZZA PARTY - \$18 per person

CLIFTON GARDENS COCKTAIL - \$30 per person Roaming Canapés

mini chicken skewers gf salt n pepper calamari v beef sliders, gruyere & tomato jam assorted arancini balls v downtown new york mini hot dogs, ketchup relish Chef's selection of gourmet pies Thai chicken Beef & thyme Lamb & rosemary Trio of quiche Lorraine Sundried tomato & feta v Spinach & ricotta v

Dessert

Chef's selection of assorted cakes

POINT PIPER DELUXE COCKTAIL - \$48 per person

Roaming Canapes

Pan Seared Japanese Scallop with wasabi mayo & seaweed salad - GF Tomato & Basil Bruschetta on Sour Dough with Balsamic glaze - V GG Prosciutto Wrapped Bocconcini - GF America Street Hotdogs with tomato sauce, American mustard & onion jam Marinated Cheese & Kalamata Olives - V VG Italian Arancini with garlic & lemon mayo- V VG

Substantial Noodle Box - choice of one

Thai Green Vegetable Curry with herb steamed rice GF VG Pain Seared Lamb Cutlet with vegetable ratatouille & salsa verdi - GF Thai Beef Salad with sweet potato crisp & Nam Jim dressing - GF

Dessert

Chef's selection of petit cakes Tea and coffee available on request













Jerry Bailey Catering Menus

PLATTERS/ EXTRAS MENU

Please note, below items are in addition to a menu selection

Ocean fresh prawns \$15 per person

> Sydney oysters \$15 per person

Dessert platter – Assorted cakes \$15 per person

> Cheese Platter (min 10) \$10 per person

Jerry Bailey Beverages on Consumption

Cash Bar, Bar Tab & Consumption Bar Bar staff fees of \$350 apply for 4 hour period 1 bar staff required for every 50 guests

Beverage Price List (on request)

Cocktails available on request

Beverages subject to change due to availability.













Jerry Bailey Beverage Package

Diamond Beverage Package

\$46 per person (4 hours)

Beer

Carlton Dry

Lashes

Peroni Red

Corona

Light Beer

Wine

Pinot Grigio

Sauvignon Blanc

Moscato

Cabernet Sauvignon

Shiraz

Bubbles

Rose

Juice

Soft Drinks

(does not include Red Bull)

Platinum Beverage Package

\$56 per person (4 hours)

Beer

Carlton Dry

Lashes

Peroni Red

Corona

Light Beer

Wine

Pinot Grigio

Sauvignon Blanc

Moscato

Cabernet Sauvignon

Shiraz

Bubbles

Rose

House spirits

Jim Beam

Bundaberg Rum

Vodka

Scotch

Bacardi

Gin

Juice

Soft Drinks

(does not include Red Bull)

Silver Beverage Package

\$20 per person (4 hours)

Juice, Soft Drinks (does not include Red Bull)

