

# Birchgrove

50' Sports Cruiser has an upper deck



**18**

Passengers

**\$660**

Minimum Hourly Rate

**Sydney**

Location

This 50' Sports Cruiser has an upper deck with a light and spacious lounge and a large electric sunroof.

The lower deck leads to a welcoming saloon with deep comfortable seats and 2 double sleeping cabins are serviced by two showers. The cruiser can accommodate up to 18 persons and sleeps 4 people on a live aboard cruise.

Cocktail Dining – 18 passengers

Casual Dining – 18 passengers

Overnight – 4 passengers

## Special Features

Spacious saloon with electric sunroof

Large Galley

3 double Cabins

Boat Sound System with iPod Connectivity and Bluetooth

Wi-Fi and Foxtel

Note: Bucks Parties and All Male Charters not permitted

## Shoe policy

Summer: No shoes

Winter: White soled shoes. No high heels.



# Birchgrove

Charter Rate



## December

\$760/hr (min 3 hours)

## Oct – November & Jan- March (excl December)

\$740/hr (min 3 hours)

## April-September

\$660/hr (min 3 hours)

## Public Holiday

\$950/hr (min 4 hours)

## BYO Fee – \$20 per person (min fee \$150)

Includes 3 bags of ice, bottled water, all crockery, cutlery, glassware, utensils, serving equipment and eskies

**Wharf fee** – \$50 per visit

## Wharf Details

Preferred: Casino, Cockle Bay Wharf, King Street Wharf, Rose Bay Ferry Wharf, Walsh Bay no. 2

Avoid: Man O War, all Circular Quay wharves

Note: Public holiday surcharges apply – 20% of the total charter fee

Please note that above pricing does not apply for the following:

New Year's Eve, Australia Day, Boxing Day, Christmas Day. Please contact us for pricing for these special events on the harbour.

## Shoe Policy

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Winter: White soled shoes. No high heels.

## New Year Eve 2026

\$21,000

7 hour charter

6pm to 1am

Skipper and crew

Up to 12 Guests

BYO food and beverages only

Choice of locations to embark and disembark



# Birchgrove

## Catering Rate



### Birchgrove Catering Menus 2024

The following selection of menus have been specially created for our boat to cater for all occasions and tastes. If there is something special you need, please ask – our caterers are very flexible and happy to accommodate most dietary requirements.

#### CANAPE MENUS

Minimum 10 passengers

##### **Chef's Gourmet Canape – \$60pp**

Mini wagyu burger in brioche bun with tomato and cheddar

Italian Caprese skewer – heirloom tomato, bocconcini with balsamic glaze

Chicken skewers with onion and shallot

Chef selection of sushi

Spinach ricotta turnovers

Mini fruit cup with seasonal melons and berries

##### **Silver Canape Menu – \$65pp**

Assorted Wrap Platter

Mini wagyu burger in brioche bun with tomato and cheddar

Chef selection sushi

Spring roll with chilli mayo

Chicken skewers with crispy onion

Antipasto Platter

Fresh Fruit Platter

Dessert Platter

##### **Gold Canape Menu – \$75pp**

Mini wagyu burger in brioche bun with tomato and cheddar

Italian Caprese skewer – heirloom tomato, bocconcini with balsamic glaze

Platter of Seafood

Antipasto Platter

Chef selection of sushi

Cheese Plater

Spring roll with chilli mayo

Fresh Fruit Platter

Dessert Platter

#### BBQ MENUS

Minimum 10 passengers

##### **Basic Blue BBQ – \$30 per person**

Party Snacks

Traditional Beef Sausages

Chicken Skewers

Sliced Onions

Tossed Garden Salad

Fresh Bread Rolls

##### **Captains Burgers – \$40 per person**

Mini Beef burger in brioche bun with tomato and cheddar

Chicken Skewers,

Sliced Onions,

Tossed Garden Salad

Party Snacks

Fresh Bread Rolls

##### **Gold BBQ – \$55 per person**

Gourmet Beef Sausages,

Slow Cooked Lamb Shoulder served with tzatziki

Coleslaw Pesto pasta salad

Rocket, pear & parmesan salad with balsamic dressing.

Bread & Butter

Sweets for desserts





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## Catering Rate



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#### BUFFET MENUS

Minimum 10 passengers

##### **Calm Water Buffet – \$50 per person**

- Cheese Platter
- Platter of Fresh Prawns
- Leg of Ham (served chilled)
- Barbeque Chicken
- Creamy Potato Salad
- Greek Salad
- Bread Rolls
- Fresh Fruit Platter

##### **Gold Yacht Buffet – \$65 per person**

- Chef selection sushi
- Cheese Platter
- Platter of Fresh Prawns
- Antipasto Platter
- Italian caprese skewer
- Rocket Salad
- Fresh Bread Rolls
- Fresh Fruit Platter
- Dessert Platter

#### PLATTERS MENU

##### **Platters – \$160 per platter (each platters serves 10pax)**

##### **Seafood Platter**

Queensland Tiger prawns with sauce  
Selection of oysters, natural, lemon

##### **Assorted Sushi Platter**

Grilled salmon, avocado, teriyaki chicken,  
tempura prawn cucumber, tofu and tuna on  
assorted nori

##### **Cheese Platter**

Mature Cheddar /Blue Vein Cheese/ Creamy  
Brie served with crackers, lavash, nuts and dried  
fruits

##### **Antipasto Platter**

Sliced meats, ham, salami, prosciutto and  
marinated olives

##### **Fruit Platter**

Fresh Seasonal fruits with watermelon, rock  
melons, pineapple, fresh berries and  
strawberries

##### **Dessert Box**

Selection of individual desserts

