

# Sydney Seabird



Charter Rates

**Prestige**  
Harbour Cruises

## VESSEL HIRE

### MARCH - OCTOBER

3-HOUR CHARTER	\$3,600
4-HOUR CHARTER	\$4,800
ADDITIONAL HOUR	\$1,200 per hour

### NOVEMBER - FEBRUARY

4-HOUR CHARTER	\$6,000
ADDITIONAL HOUR	\$1,500 per hour

*Captain and Deckhand included in Charter Fee*

### PUBLIC HOLIDAY

NYE CHARTER	\$24,000
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- 7 hour charter
- 6pm to 1am
- Skipper and crew
- 40 pax
- BYO food and beverages only

**Please note:**

- The above pricing does not apply for the following: Australia Day, Boxing Day, Christmas Day. Please contact us for pricing for these special events on the harbour.
- Bucks party, 18th-21st Birthday party is subject to approval
- Shoe policy: Soft soled shoes preferred.

## ADDITIONAL PRICING

### BYO FEE

*Includes plates, drink-ware, serving platters, garbage disposal & cleaning. We have partnered with a liquor shop that can deliver your order straight to the boat so your drinks are loaded & on ice for your arrival. Please contact us for details.*

BYO FOOD	\$250
BYO DRINKS	\$20PP

### WHARF FEE

\$50/ visit

### PUBLIC HOLIDAYS SURCHARGE

20%

### WAITSTAFF

\$300

*4-hour charter*

### STAFF-TO-GUEST RATIO

1:20



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## CANAPE MENU

**Minimum of 10 passengers**

### CHEF'S CANAPE MENU \$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

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.



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Catering Menu

## BUFFET MENU

**Minimum of 10 passengers**

### CALM WATER BUFFET \$50PP

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

## BBQ MENU

**Minimum of 10 passengers**

### BASIC BLUE BBQ \$30PP

- Party Snacks
- Traditional Beef Sausages
- Chicken Skewers
- Sliced Onions
- Tossed Garden Salad
- Fresh Bread Rolls

### GOLD YACHT BUFFET \$65/PP

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

### CAPTAIN'S BURGERS \$40PP

- Mini Beef burger in brioche bun with tomato and cheddar
- Chicken Skewers,
- Sliced Onions,
- Tossed Garden Salad
- Party Snacks
- Fresh Bread Rolls

### GOLD BBQ \$55PP

- 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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## PLATTERS MENU

**\$160 per Platters (1 platter serves 10 passengers)**

### SEAFOOD PLATTER

Queensland Tiger prawns with sauce

Selection of oysters, natural, lemon

Assorted Sushi Patter

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

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