



VESSEL HIRE

JANUARY - DECEMBER

2 HOUR CHARTER	\$2,250
2.5 HOUR CHARTER	\$2,625
3 HOUR CHARTER	\$2,950
4 HOUR CHARTER	\$3,450
DAY CHARTER 8 HOURS	\$5,500

SYDNEY SIGHTSEEING AND HISTORY CRUISE

2.5 HOUR CHARTER	\$2,625
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Join us aboard our 61ft classic sailing yacht, Southwinds, for a serene 2.5-hour sightseeing and history tour.

The adventure begins as the yacht's tender vessel, North Star, meets you at a wharf of your choice. From there, you will be escorted to Southwinds and warmly greeted by the skipper and crew.

As Southwinds cruises through Sydney Harbour, you'll take in the famous sights and learn about the rich history of the area. You'll even have the opportunity to try helming the classic sailing yacht while she's under sail.

Throughout the tour, our attentive crew will serve you a selection of canapés, ensuring a memorable and delightful experience.

Extras Available:

- Additional alcoholic and non-alcoholic drinks can be purchased on board.
- Additional catering can be organised. Meat and Cheese platters = \$175 for 6 people.
- Option for Chef onboard

TERM CHARTER RATE

24 HOUR CHARTER <i>2 adults or family only</i>	\$8,600
EACH CONSECUTIVE 24 HOURS AWAY	\$7,800
WEEKLY RATE <i>7 consecutive days</i>	\$30,000

PUBLIC HOLIDAY

CHRISTMAS DAY 4 HOURS	\$7,000
BOXING DAY 4 HOURS	\$7,000
BOXING DAY 8 HOURS	\$10,000
NEW YEARS EVE 6PM - 1AM	\$17,000
NEW YEARS DAY 4 HOURS	\$7,000

RATE INCLUDES:

SKIPPER, DECKHAND/HOST. CLEANING COSTS. ALL CROCKERY, CUTLERY, CUPS, GLASSWARE, UTENSILS AND SERVING EQUIPMENT. ALL DIESEL, FUEL AND GAS USAGE AS WELL AS BASIC CONSUMABLES

ADDITIONAL PRICING

ONBOARD EXPERIENCES AND ACTIVITIES

BRIG EAGLE 645 CHASE BOAT (10 guests, 1 crew)	\$400
SPEED BOAT - WATERSPORTS (9 guests, 2 crew)	\$800
KAYAKS (2 singles or 1 double, available for overnight/day charters only)	\$150
STAND UP PADDLE BOARD FOR 2 (Inflatable 9 - 10ft)	\$50
INFLATABLE PONTOON (3.5m x 2.5m, available for overnight/day charters only)	\$300

BYO & AMENITIES • includes all serving equipment and glassware	FOC
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PUBLIC HOLIDAY SURCHARGE	20%
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ADDITIONAL WAITSTAFF <i>\$50 per additional</i>	\$250 4 hour hire
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ONBOARD CHEF	POA
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ICE	\$6 per bag
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WHARF FEE	\$50 per visit
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PICK UP / DROP OFF WHARF LOCATIONS:

- Manly Yacht Club
- North Harbour Marina, Balgowlah
- Manly Boatshed, Fairlight
- Rose Bay Ferry Wharf
- Barangaroo Public Wharf, Crown Casino
- Rowntree's Wharf, Barangaroo
- Elizabeth Macarthur Public Pontoon, Pirrama Park
- The Star Casino Wharf, Pyrmont
- Man O' War Steps
- Lavender Bay Wharf

OPERATIONAL AREAS

- Sydney, Pittwater
- Port Stephens
- Nelson Bay
- Jervis Bay





Catering Menu

CANAPE MENU

MINIMUM 15 PAX CANAPES
SATURDAY MINIMUM: \$695
SUNDAY MINIMUM: \$950

MENU 1 \$46.50 PER PERSON

1 x substantial & 4 standard

MENU 2 \$57 PER PERSON

2 x substantial, 4 standard, 1 dessert

MENU 3 \$68 PER PERSON

2 substantial, 5 standard, 2 dessert

STANDARD CANAPES

- Artisan Sourdough Crostini, Tuscan White Bean, Asparagus and Gremolata (V, VE, GF)
- Tartlet of Green Olive, Vine Leaf, and Pecorino Cheese (V)
- Peking Duck Pancake, Shallot, Hoi Sin, and Cucumber (DF)
- Polenta, Olive Tapenade and Blistered Cherry Tomato (V, VE, GF, DF)
- Peeled & Cooked King Prawns with Saffron Aioli (GF, DF)
- Smoked Salmon Bellini, Avocado Mousse, Dill
- King Prawn and Lychee Rice Paper Roll with Lime Nam Jim (GF, DF)
- Confit Ocean Trout Bruschetta with Fennel and Dill Salad (DF)
- Chicken Waldorf Finger Sandwich (DF)

SUBSTANTIAL CANAPES

- Poached Prawn, Cocktail Sauce, Crisp Lettuce on a Brioche Long Roll *additional \$6.00 surcharge per person
- Poke Bowl of Black Rice, Seared Salmon, Avocado and Yuzu Mayo *additional \$6.00 surcharge per person

DESSERT CANAPE

- Assorted Brownie Bites

V = VEGETARIAN/ VE = VEGAN/ GF = GLUTEN FREE/ DF = DAIRY FREE



CHEF CANAPE MENU

PREPARED BY A CHEF ONBOARD

CANAPE 1 \$72 PER PERSON

1 x substantial & 4 standard

CANAPE 2 \$87 PER PERSON

2 x substantial, 4 standard, 1 dessert

CANAPE 3 \$95 PER PERSON

2 substantial, 5 standard, 2 dessert

STANDARD CANAPES (CHEF)

COLD

- Artisan Sourdough Crostini, Tuscan White Bean, Asparagus and Gremolata (V, VE, GF)
- Gorgonzola Cream Lavosh, Brandied Pear, Walnut and Honey (V)
- Tartlet of Eggplant Caponata, Toasted Macadamia & Goats Cheese (V)
- Smoked Salmon, Dill, Tarragon Mustard Finger Sandwich (can be made GF on request)
- Prawn, Chive and Herb Mayo Finger Sandwich (DF, can be made GF on request)
- Sydney Rock Oyster, Australian Finger Lime and Chilli (G, DF)
- 'Reuben' Crisp Bread, Brisket, Mustard, Pickles and Dill
- Coconut and Lemongrass Poached Chicken Miang on Betel Leaf (GF, DF)
- Tea Smoked Duck Miang on Betel Leaf, Toasted Coconut, Finger Lime (GF, DF)
- Japanese Chilli Spice Wagyu Beef Tataki, Horseradish, Shiso and Orange Ponzu (GF, DF)
- Beetroot and Vodka Cured Salmon Bellini, Creme Fraiche and Wasabi Roe
- Ora King Salmon Tartare, Jalapeno, Yuzu Vinaigrette, Sesame Coronet (DF)
- Glazed Kingfish, Toasted Sesame Seeds, Yuzu Vinaigrette (DF)

SLIDERS/ROLLS

- Grilled Halloumi, Iceberg, Red Pepper Relish (V)
- Falafel Burger, Tomato, Garlic Tourn, Hummus, Tabbouli (V, VE)
- 'Jack Daniels' Beef and Bacon Burger, American Cheese and Jack Daniels Smokey BBQ Sauce
- Char Cui Bao Bun, Pickled Daikon, Pineapple and Cress
- Chicken Katsu Slider, Crunchy Slaw, Tonkatsu Sauce
- Grilled Barramundi Burger, Dill and Tarragon Aioli, Rocket
- Poached Prawn, Cocktail Sauce, Crisp Lettuce on a Brioche Long Roll **additional \$6.00 surcharge per person

HOT

- Saffron, Leek and Gorgonzola Risotto Suppli Arancini with Chilli Jam
- Mushroom and Mozzarella Arancini, Truffle Aioli and Fried Sage (V, GF)
- Caramelised Spinach Gnocchi with Quattro Formaggi Sauce (V)
- Grilled Halloumi Skewers with Honey (V, GF)
- Tofu and Spinach Dumpling, Chinese Black Vinegar, Chilli Sambal (V, VE)
- Barramundi Spring Rolls with Lime Nam Jim
- Miso Glazed Chicken Skewers (GF, DF)
- Pork and Pistachio Kofta (GF, DF)
- Pork Belly Bites, Plum Relish and Cracking Crumble (GF, DF)
- Handcrafted Lamb and Vegetable with Tomato Relish
- Beef Cheek Pie, Mushy Peas and Shiraz Jus
- Torched Scallops, Davidson Plum Butter and Warrigal Greens (GF, DF)
- Chimichurri Butterflied Prawns (GF, DF)

BOWLS

- Reggiano Crusted John Dory, Queen Olive and Fennel Salad (GF) **Additional surcharge of \$8.00 per person
- Pulled Lamb Shoulder Bowl, Baby Carrots, Parsnip Puree and Jus (GF) **additional surcharge \$12.00 per person

DESSERT (CHEF)

- Mini gelato cones - assorted flavors
- Mini pavlova with lemon curd and passionfruit

V = VEGETARIAN/ VE = VEGAN/ GF = GLUTEN FREE/ DF = DAIRY FREE



BEVERAGE PACKAGES

CAPTAINS PACKAGE

\$20 PER PERSON / PER HOUR

Swift Orange NSW, NV Sparkling Cuvee
Bouch Aine Heritage Chardonnay, France
Little Angel Sauvignon Blanc, New Zealand
La Tonnelle Rose Vins Breban, France

ADMIRALS PACKAGE

\$50 PER PERSON / PER HOUR

Laurent Perrier Ultra Brut, France
Laurent Perrier Cuvee Rose, France
Howard Park 'Miamup' Chardonnay, Australia
Rabbit Ranch Sauvignon Blanc, New Zealand
Villa AIX Provence Rose, France

COMMODORES PACKAGE

\$30 PER PERSON / PER HOUR

Laurent Perrier La Cuvee, France
Bouch Aine Heritage Chardonnay, France
Little Angel Sauvignon Blanc, New Zealand
La Tonnelle Rose Vins Breban, France

SEA LORD PACKAGE

\$140 PER PERSON / PER HOUR

Laurent Perrier La Cuvee, France
Laurent Perrier Grand Siecle, France
Laurent Perrier Cuvee Rose, France
Shaw & Smith M3 Chardonnay, Australia
Bream Creek Sauvignon Blanc, Tasmania
Miraval Cotes de Provence Rose, France
Petaluma Hanlin Hill Riesling, Australia

PROVIDED WITH ALL PACKAGES

Peroni Nastro Azzurro, Italy
4 pines pacific ale, Manly
Selection of soft drinks
Water

CONSUMPTION BAR TAB

Alcoholic and non alcoholic drinks can be purchased on board.

