



VESSEL HIRE

MAY - AUGUST | 4-HOUR MINIMUM HIRE

HOURLY RATE	\$500 per hour
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Fishing Charter	POA
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SEPTEMBER TO APRIL (HIGH SEASON) - EXCLUDING DECEMBER | 4-HOUR MINIMUM HIRE

HOURLY RATE	\$500 per hour
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HOURLY RATE SATURDAY - SUNDAY	\$575 per hour
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DECEMBER | 4-HOUR MINIMUM HIRE

HOURLY RATE	\$600 per hour
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PUBLIC HOLIDAY

AUSTRALIA DAY (DAY TIME)	\$3,500
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5 Hours vessel hire for up to 30 passengers inclusive of BYO fees

AUSTRALIA DAY (EVENING)	\$3,000
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(up to 4 hours) - vessel hire only

BOXING DAY	\$750 per hour
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Plus BYO fees

ADDITIONAL PRICING

BYO FEE	\$150
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Includes rubbish removal, biodegradable plates, cups, cutlery and napkins and use of all platters, BBQ gear, onboard eskys and use of a quality 16 speaker stereo.

FOOD/BOOZE/ICE PICK UP	\$100
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Rose Bay only from any company delivered to the public wharf

PUBLIC HOLIDAY SURCHARGE	20%
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WHARF FEE	\$50/ visit
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WATER TOYS

(Subject to availability) – Free in December and on Weekends

INFLATABLE/LILYPAD	\$100/ charter
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SUP	\$100/ charter
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TERM CHARTER

Staying overnight on Alila gives you the ultimate escape from everyday life, even here in the very heart of Sydney.

Your 'hotel room afloat' is the best of both worlds: it is luxuriously appointed, with a king bed fitted with soft, quality bed linens, yet you can bed down right on deck to feel the gentle harbour breeze on your cheek as you settle in on a typically mild Sydney night.

Alila is the only catamaran on Sydney Harbour with an on-deck saloon sleeping area. It is open, yet extremely private, with the ability to be completely enclosed (and very cosy) in wet or windy conditions.

Downstairs, there are rooms to enjoy a hot shower, and for the kids to bed down. Altogether, Alila can comfortably sleep up to 4 people. Upstairs, you have multiple places to lounge in the sun, as well as a hammock, a BBQ and a large Esky for keeping your food (and perhaps a bottle of champagne) nice and cool. comfort, to see whatever you'd like to see. It's a great

OVERNIGHT PACKAGE

5pm pick up – two-hour scenic trip – 9am drop off

- **\$2550 for up to 4 guests**
- **BYO food, drinks and ice – the rest we have onboard – \$100**
- **Wharf fees apply – \$50 per visit**

How it works:

Our captain will come and pick you up from any wharf in the main Sydney area. Then it's time to settle in, pour a glass of wine and let Tim take you on a two-hour tour of Sydney Harbour in luxury and comfort, to see whatever you'd like to see. It's a great chance to fit in some sightseeing if you are visiting from out of town – enjoy seeing the Sydney Opera House up close from the water, or even sail right underneath the famous (and enormous) Sydney Harbour Bridge!

When you reach your mooring in beautiful Rose Bay, Tim will secure the catamaran, ensure you are comfortable and all set for the evening, and bid you goodbye! You are left to enjoy the luxury catamaran Alila on an entirely exclusive basis, until Tim returns the next morning to take you back to reality.





CATERING MENU

FINGER FOOD - \$15 PER ITEM (2 PIECE PER PERSON)

- Caramelised Onion, Goat Cheese and Honey tarts (V)
- Chicken or Vegetarian Vietnamese Rice Paper Rolls with Soy and Sesame or Chilli and Ginger Dipping Sauce (DF, V)
- Freshly Shucked Oysters with Red Wine Mignonette and Lemon (GF, DF)
- Fried Fish Balls with Tartare Sauce (DF)
- Mini Beef Pie
- Mini Chicken, Sweet Potato, Pea and Lime Pickle Pie
- Mini Vegan Vegetable Curry Pies (V)
- Mini Vegan Eggplant, Chickpea and Mint Sausage Roll (V)
- Mini Lamb, Almond and Harissa Sausage Roll
- Mini Pork and Fennel Sausage Roll
- Mini Bacon, Gruyere and Leek Quiche
- Mini Seasonal Vegetarian Quiche (V)
- Stuffed Piquillo Peppers with Tuna and Chives
- Spinach and Feta Filo Triangles (V)

GRAZING PLATTER

LARGE (SERVES 10 - 15) - \$285

X-LARGE (SERVES 20 - 25) - \$475

SEAFOOD PLATTER (price based on seasonal availability)

- Antipasto Platter (V)
- Antipasto and Charcuterie Combination Platter
- Assortment of Dips with Vegetable Sticks and Crackers (V)
- Cheese Platter with Fruit and Crackers (V)
- Cheese and Charcuterie Combination Platter
- Mezze Platter (Falafel, Dips, Pita, Vegetable Sticks, Antipasto) (V)
- Mixed Seafood Platter with Sashimi (* POA)
- Prawn and Oyster Platter with Lemon Wedges and Cocktail Sauce (* POA)
- Sushi Platter with Vegetarian Options, Soy Sauce, Ginger and Wasabi
- Seasonal Fruit Platter

BAGUETTES - \$110 PER PLATTER (SERVES 10)

- Chicken Schnitzel with Spinach, Pesto, Sundried Tomato and Aioli
- Beef Fillet with Caramelised Onion, Rocket, Bocconcini, Olive & Seeded Mayo
- Vietnamese Banh Mi: Roast Chicken, Pork or Tofu

GOURMET SANDWICHES - \$110 PER PLATTER (SERVES 10)

(Choice of Turkish Bread, Sourdough, Large or Mini Bagels)

- Smoked Salmon, Cream Cheese, Onion and Caper
- Cranberry, Turkey, Cos Lettuce and Brie
- Roast Beef, Caramelised Onion, Radicchio, Bocconcini and Aioli
- Hommus, Spinach and Roasted Vegetable
- Salami, Swiss Cheese, Pickle and Seeded Mustard Mayo

ASSORTED TRIANGLE SANDWICHES

\$90 PER PLATTER (SERVES 10)

- Tuna and Cucumber
- Egg Mash
- Ham and Cheese
- Smoked Salmon, Cream Cheese and Cucumber
- Chicken, Parsley and Mayonnaise

SALADS

(8-10 PAX) \$125 EACH

(10-20 PAX) \$175 EACH

(20-30 PAX) \$300 EACH

- Artichoke and Green Bean Salad with Edamame, Almond and Feta (GF, V)
- Caramelised Pumpkin, Green Bean and Pearl Barley Salad (V)
- Carrot Salad with Avocado, Orange and Miso Tahini (DF, V)
- Chicken or Vegetarian Caesar Salad
- Eggplant Tabbouleh (DF, V)
- Fattoush (DF, V)
- Green Goddess Salad (DF, V)
- Garden Salad (GF, DF, V)
- Greek Salad (GF, V)
- Green Bean, Sugar Snap and Cranberry Salad (GF, DF, V)
- Light Roasted Potato Salad with Vinaigrette (GF, DF, V)
- Pesto Pasta Salad with Roasted Sweet Potato and Onion (V)
- Creamy Potato Salad (V)
- Red Cabbage, Fennel and Raisin Slaw (GF, DF, V)
- Roasted Cauliflower, Quinoa and Pomegranate Salad (GF, DF, V)
- Moroccan Roast Cauliflower Salad (V)
- Shaved Fennel, Radish and Mint Salad (GF, V)
- Thai Cabbage and Snow Pea Salad with Honey Peanuts (GF, DF)

GF = GLUTEN FREE, DF = DAIRY FREE, V = VEGETARIAN





BBQ MENU

GOURMET AUSSIE SAUSAGES \$40 PP

2 x Gourmet Aussie Thin Beef Sausages with Onion, Milk Hot Dog Bun and Tomato Sauce

WAGYU BURGERS \$40 PP

Wagyu Beef Burger with Lettuce, Tomato, Cheese, Pickles, Sauce and Milk Bun

GOURMET SAUSAGES (GF) \$13.50 PP

(2 pieces pp)

Herb and Garlic Beef Sausages (GF)
Country Style Chicken Sausages (GF)
Traditional Old English Pork Sausages (GF)
Italian Pork Sausages (GF)

SKEWERS \$15 PP

(2 pieces pp)

Chicken Yakitori Skewers (GF, DF)
Chicken Tikka Skewers
Red Wine and Rosemary Beef Skewers (DF)
Garlic Prawn and Chorizo Skewers (DF)

ADD-ON

New Zealand Ora King Salmon Fillet 150-200g - \$25 pp

Lamb Cutlets \$15pp (2 pieces pp)

Lamb Kofta Skewers \$15pp (2 pieces pp)

Milk Hot Dog Rolls \$3.30 each

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DESSERT MENU

CAKES | 85 EACH

Apple Streusel Cake with Pecan Crumble Topping
 Carrot Cake with Cream Cheese Icing
 Flourless Almond and Blueberry Cake (GF)
 Lemon and Yoghurt Cake
 Passionfruit Buttermilk Cake
 Pear Cake
 Rhubarb and Strawberry Crumble Cake
 Rum and Raisin Cake with Rum Caramel Icing
 Blueberry Cheesecake
 Cherry Cheesecake
 Caramel Cheesecake
 Espresso, Fig and Hazelnut Cheesecake
 White Chocolate and Raspberry Cheesecake
 Classic Chocolate Cake with Chocolate Ganache
 Chocolate and Hazelnut Cake (GF option available)
 Chocolate, Raspberry and Buttermilk Cake
 Dark Chocolate Pretzel Cake
 Flourless Chocolate Cake with Hazelnut Cream (GF)
 Glazed Chocolate Bundt Cake
 Marble Cake

BISCUITS - \$4 - \$5 EACH

Chocolate Chip Cookies
 Cranberry, Oat and White Chocolate Biscuits
 Crunchy Muesli Cookies
 Nutella Cookies
 Triple Choc Cookies
 Vanilla Kipferl Biscuits
 Brownies and Slices - \$5.95 each:
 Flourless Chocolate Brownies (GF)
 Pistachio and Cranberry Brownies
 Sour Cherry Slice
 Apricot Slice

PASTRIES:

Plain Croissant - \$8 each
 Chocolate Croissant - \$10 each
 Almond Croissant - \$12 each
 Palmier - \$10 each
 Pear Danish - \$11 each
 Raisin Snail - \$10 each
 Rhubarb Danish - \$11 each
 Dark Chocolate and Raspberry Muffin - \$9 each
 Mixed Berry Muffin - \$9 each
 Pear and Rhubarb Muffin - \$9 each
 Banana Bread Slices - \$9 each

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