



VESSEL HIRE

(Minimum 4 hours)

	SUNDAY - WEDNESDAY	THURSDAY - SATURDAY
LOW JAN & MAY - AUG	\$350 per hour	\$600 per hour
MID FEB - MAR & SEP - OCT	\$450 per hour	\$650 per hour
PEAK NOV - DEC	\$600 per hour	\$750 per hour

MINIMUM SPEND CHARTER

DAY HIRE - 4 HOURS + BUMP IN & OUT (90 MINS TOTAL) DAY HIRE CONCLUDED BY 4.30PM | NIGHT HIRE CONCLUDED BY 11.30PM

	SUNDAY - WEDNESDAY	THURSDAY - SATURDAY
LOW JAN, FEB, APR, JUNE, JULY, AUG	\$6,000	\$6,500
MID MAR, MAY, SEPT, OCT & VIVID	\$6,500	\$7,000
PEAK NOV - DEC	\$7,500	\$8,500

VESSEL CAPACITY

TRANSFERS	80
COCKTAIL	70
BANQUET	25
BUFFET	40





CANAPE MENU

2-HOUR EVENT | \$48PP
6 Classic Canapés

3-HOUR EVENT | \$64PP
8 Classic Canapés

4-HOUR EVENT | \$80PP
10 Classic Canapés

CLASSIC CANAPÉS | \$8 EACH

A premium Australian oyster accompanied by a selection of vinaigrettes

Tomato avocado salsa tartlets with soft herbs (V)

Spice fried crispy tofu with ginger & sesame dressing (VEG, GF, DF)

Selection of handmade quiches in shortcrust pastry with herbs & marinated feta (V)

Salt and pepper calamari with a ginger and shallot dressing

Nonna style meatballs in roasted tomato sauce & melted mozzarella

Beef Bourguignon mini shortcrust pie

A selection of nigiri and nori rolls with wasabi and soy (V AVAILABLE)

Truffled arancini with fresh tarragon & romesco sauce (V)

Fresh Vietnamese spring rolls with vermicelli, prawns, mint & tamarind sauce (GF DF)

Peking duck pancake with shallots, baby coriander & hoisin (DF)

Indian vegetable samosas served with tangy tamarind and mint chutney (V)

Mini BBQ pulled pork slider with slaw

Mini haloumi slider with pesto, rocket and tomato (V)

Steamed prawn gyoza with ponzu sauce

PREMIUM CANAPE (INC. SUBSTANTIALS) \$10

DESSERT CANAPE | \$8 EACH (\$10 for both)

Bambini cones or Petit Fours

(GF) GLUTEN FREE (DF) DAIRY FREE (V) VEGETARIAN (VG) VEGAN

This menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten, dairy, etc. Please notify our waitstaff of any allergens. Whilst all reasonable efforts are taken to accommodate guest's dietary needs, we cannot guarantee that certain allergens will not be in our food and accept no liability in this regards. Ingredients may change due to seasonal availability and menu is subject to change.





GRAZING PLATTER

AUSTRALIAN PREMIUM CHEESE AND CHARCUTERIE BOARD

\$17.50 PER PERSON

CHEESE AND CHARCUTERIE BOARD

\$20 PER PERSON

Featuring Cured Meats, Great Australian Cheeses, Olives, Antipasto Vegetables, Breads, Crackers, Dried Fruit, & Nuts (GF)

VEGETARIAN HARVEST BOARD

\$20 PER PERSON

Selection of dips and seasonal vegetables served with a selection of bread & sourdoughs (VEG)

PLATTER OF AUSTRALIAN KING PRAWNS

\$20 PER PERSON

(approx. 3 per person) with condiments

PLATTER OF PREMIUM-GRADE OYSTERS

\$30 PER PERSON

Pacific, Sydney rock with accompaniments (3 per person)

SEASONAL FRUIT PLATTER

\$15 PER PERSON

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BANQUET MENU

3 COURSE - BANQUET | \$100PP

1 Main, 1 Entree and 1 Dessert

ALTERNATIVE SERVE OF ENTREE OR DESSERT COURSE | \$10 PER PERSON

ENTRÉES

Smoked Salmon n with lemon vinaigrette, capers, watercress, fennel & dill (GF) (DF)

Spinach and Pumpkin Salad with beetroot, crispy Serrano ham, Greek feta, almonds, and honey mustard dressing (V available)

Three Mushroom Ravioli with basil and parsley pesto, topped with shaved Grana Padano Parmesan (V)

DESSERTS

Modern Lamington with shredded coconut, strawberry and thickened cream (GF)

Malibu and Coconut Slice served with mango coulis

Lemon and Lime Tart served with strawberries and thickened cream (GF)

Chocolate Raspberry Coconut Pebble served with raspberry sauce (VG)

MAINS

Slow-cooked Australian Beef Cheek in a red wine jus, accompanied by creamy mashed potatoes and fresh seasonal greens (GF)

Gremolata-Rubbed Barramundi with salsa verdi, creamy potato cake, fresh seasonal greens, honeyed carrots, and fried caper berries

Twice-Cooked Crispy Skin Chicken with creamy potato cake, roast pumpkin, baby spinach, and honeyed carrots (GF)

Middle Eastern Eggplant slow-cooked and served with zucchini, roasted capsicum, polenta and marinated semi-dried tomatoes (V, GF)

SIDES AND ACCOMPANIMENTS

BOWL OF SEASONAL GREENS \$10

BOWL OF DUCK FAT POTATOES \$10

BOWL OF DUKKHA ROASTED PUMPKIN WITH FETTA AND PEPITA SEEDS \$10

BOWL OF MESCLIN LEAVES WITH AGED BALSAMIC \$10

BASKETS OF ASSORTED BREADS AND PREMIUM BUTTER \$5

BASKETS OF SOURDOUGH WITH CULTURED BUTTER \$7.50

Children aged 4-12- will have the 3 Course Childrens Meal and Softdrink/Juice Package **\$75**

Children aged 13-17- will have the Adult Menu selected and Softdrink/Juice Package **\$95**

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BUFFET MENU

SIGNATURE BUFFET | \$100 PER PERSON

SEAFOOD STATION

Australian King Prawns served chilled with zesty condiments (GF, DF)

CARVERY & GRILL

Grilled Chicken Fillets in lemon & herb Greek marinade (GF, DF)

Roast Beef with seeded mustard and traditional gravy

HOT DISHES

Vegetable Lasagna with a rich tomato sugo and seasonal vegetables (VG)

Roasted Seasonal Vegetables with rosemary & sea salt

Crusty baked bread rolls with premium Australian butter

SALADS

Garden Salad of mixed greens, cherry tomatoes, cucumber, Spanish onion (VG, GF)

Classic Italian Caprese Salad with vine ripened tomatoes, sliced fresh mozzarella, sweet basil and finished with olive oil and balsamic glaze (GF)

DESSERTS & CHEESE

Petit Fours & Fruit Tartlets

Australian Cheese Board with crackers, dried fruits & quince paste

ADDITIONAL BUFFET ITEMS \$15

SIDES AND ACCOMPANIMENTS | \$5 PER PERSON EACH

BOWL OF SEASONAL GREENS

BOWL OF DUCK FAT POTATOES

BOWL OF DUKKHA ROASTED PUMPKIN WITH FETTA AND PEPITA SEEDS

BOWL OF MESCULIN LEAVES WITH AGED BALSAMIC

BASKETS OF ASSORTED BREADS AND PREMIUM BUTTER

BASKETS OF SOURDOUGH WITH CULTURED BUTTER

(GF) GLUTEN FREE (DF) DAIRY FREE (V) VEGETARIAN (VG) VEGAN

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BEVERAGE PACKAGE

STANDARD BEVERAGE PACKAGES

\$15 PER PERSON, PER HOUR

WINE SELECTION

Tyrrell's Moore's Creek Semillon Sauvignon Blanc, NSW
Tyrrell's Moore's Creek Shiraz, Hunter Valley NSW
Tyrrell's Moore's Creek Sparkling Brut, Hunter Valley NSW

BEER

Young Henrys Pale Ale
Young Henrys Natural Lager
James Boags Light

NON-ALCOHOLIC

A selection of soft drinks and juices are included
Heaps Normal 0% Beer available on request
Altina 0% Wines available on request

STANDARD SPIRITS

\$15 PER PERSON, PER HOUR

PREMIUM SPIRITS

\$20 PER PERSON, PER HOUR

SOFTDRINK PACKAGE

\$10 PER PERSON, PER HOUR

Soft drink, premium juices and sparkling water

CLASSIC BEVERAGE PACKAGE

\$20 PER PERSON, PER HOUR

SPARKLING

Nepenthe Prestige Cuvee, Adelaide Hills SA

WHITE WINE

Yalumba Gen Organic Pinot Grigio, Angaston SA
Bessie Brady Road Sauvignon Blanc, Margaret River WA
Tyrrell's Chardonnay, Hunter Valley NSW

RED & ROSÉ WINE

Wirra Wirra Adelaide Shiraz, McLaren Vale SA
Jim Barry Atherley Cabernet Sauvignon, Coonawarra SA
Robert Stein Merlot, Mudgee NSW
Rogers & Rufus Grenache Rosé

BEER

Young Henrys Pale Ale
Young Henrys Natural Lager
James Boags Light

NON-ALCOHOLIC

A selection of soft drinks and juices are included
Heaps Normal 0% Beer available on request
Altina 0% Wines available on request





Harbour Celebration Package

HARBOUR COCKTAIL

\$159 PER PERSON PACKAGE INCLUSION

Three-hour exclusive vessel hire on our elegantly appointed Catamaran 'Sydney Crystal' complete with tasteful furniture and Hampton's classic styling

Dedicated experienced Marine and Hospitality crew to care for you and your guests

Harbour Cocktail Menu including a selection of Canapes

Three-hour inclusive Beverage Package of Australian beers, wines, soft drinks & juices

Onboard sound system to play your own music

ROVING CANAPÉS

Assorted Golden Arancini with Aioli dipping sauce

Mini Savoury Tartlets with Tomato Relish

Vietnamese Cold Rolls with Sweet Chilli Sauce

Assorted Flaky Pastry Gourmet Mini Pies

Duck Pancakes with Hoisin Sauce

Indian Vegetable Samosas with Raita dipping sauce

Assorted Sliders (Beef & Cheese, Chicken & Slaw, Haloumi)

Harissa-spiced Beef Skewer with Bush Tomato dipping sauce

Add Australian Cheese Grazing Board - \$17.5 PP

Selection of three cheeses, accompanied with crackers, dried fruits and lavosh (V)

BEVERAGE PACKAGE

Tyrrell's Moore's Creek Semillon Sauvignon Blanc (NSW)

Tyrrell's Moore's Creek Shiraz (NSW)

Tyrrell's Moore's Creek Sparkling Brut (NSW)

Young Henry's Lager

James Boag's Light

Soft Drinks & Fruit Juices

EXTEND TO A 4 HOUR CRUISE?

Simply add \$25pp

MINIMUM GUEST NUMBERS APPLY: SUN-WED: 30PAX | THURS-SAT: 40PAX
PRICES VALID TO 30 JUNE 2026. EXCLUDES NOVEMBER AND DECEMBER, PUBLIC
HOLIDAYS, SPECIAL EVENT DAYS OR WITH ANY OTHER GROUP DISCOUNT. VESSEL HIRE
IS INCLUDED WITHOUT ADDITIONAL CHARGE. PLEASE ALLOW \$190 PER VESSEL FOR
GOVERNMENT WHARF FEES



HARBOUR BUFFET

\$179 PER PERSON PACKAGE INCLUSION

Three-hour exclusive vessel hire on our elegantly appointed Catamaran 'Sydney Crystal' complete with tasteful furniture and Hampton's classic styling

Dedicated experienced Marine and Hospitality crew to care for you and your guests

Harbour Buffet Menu has been crafted with a focus on fresh Australian seafood and modern Australian cuisine of unparalleled quality

Three-hour inclusive Beverage Package of Australian beers, wines, soft drinks & juices

Onboard sound system to play your own music

SEAFOOD STATION

Australian King Prawns served chilled with zesty condiments (GF, DF)

CARVERY & GRILL

Grilled Chicken Fillets in lemon & herb Greek marinade (GF, DF)

Roast Beef with seeded mustard and traditional gravy

HOT DISHES

Vegetable Lasagna with a rich tomato sugo and seasonal vegetables (VEG)

Roasted Seasonal Vegetables with rosemary & sea salt

Crusty baked bread rolls with premium Australian butter

SALADS

Garden Salad of mixed greens, cherry tomatoes, cucumber, Spanish onion (V) (GF)

Classic Italian Caprese Salad with vine ripened tomatoes, sliced fresh mozzarella,

sweet basil and finished with olive oil and balsamic glaze (GF)

DESSERTS & CHEESE

Petit Fours & Fruit Tartlets

Australian Cheese Board with crackers, dried fruits & quince paste

V= Vegetarian | GF = Gluten Free | VEG = Vegan

Kindly note this is a sample set menu and items are subject to change.

BEVERAGE PACKAGE

Tyrrell's Moore's Creek Semillon Sauvignon Blanc (NSW)

Tyrrell's Moore's Creek Shiraz (NSW)

Tyrrell's Moore's Creek Sparkling Brut (NSW)

Young Henry's Lager

James Boag's Light

Soft Drinks & Fruit Juices

EXTEND TO A 4 HOUR CRUISE?

Simply add \$25pp

MENU UPGRADE

Cheese and Charcuterie Board | \$17.50PP

Selections of Bega Heritage Reserve Vintage Cheddar, King Island Brie, accompanied with deli meats, olives and a selection of seasonal dried fruits and lavash (V)

Australian King Prawn Platter | \$25PP

Australian King Prawns with condiments

Oyster Platter | \$20PP

Pacific Oysters served Lemon

Seasonal Fruit Platter | \$12.50PP

Local seasonal selection

*TERMS AND CONDITIONS APPLY.

MINIMUM GUEST NUMBERS APPLY: SUN-WED: 30PAX | THURS-SAT: 35PAX
PRICES VALID TO 30 JUNE 2026. EXCLUDES NOVEMBER AND DECEMBER, PUBLIC
HOLIDAYS, SPECIAL EVENT DAYS OR WITH ANY OTHER GROUP DISCOUNT. VESSEL HIRE
IS INCLUDED WITHOUT ADDITIONAL CHARGE. PLEASE ALLOW \$190 PER VESSEL FOR
GOVERNMENT WHARF FEES





Festive Party Package

FESTIVE CANAPE

MINIMUM 40 PAX (SUN-WED) & 50 PAX -(THURS-SAT)

\$169 PER PERSON PACKAGE INCLUSION

Exclusive hire of Catamaran 'Sydney Crystal'
4 Hours of continuous cruising on stunning Sydney Harbour
Nine delectable canapés including slider trio
4 Hour House Beverage Package
Complimentary Christmas theming

COLD SELECTION

Peking Duck Pancake with cucumber, shallots, crispy onions, and Hoisin sauce wrapped in a pancake Nigiri and Nori Rolls with seafood, chicken and vegetarian options, served with wasabi and soy sauce (V)

Vietnamese Rice Paper Rolls with chicken, prawn, and vegetarian options, wrapped in delicate rice paper and served with authentic Vietnamese dipping sauce (GF, DF)

HOT SELECTION

Indian Vegetable Samosas with seasoned vegetables and served with tangy tamarind and mint chutney (V)

Golden Arancini with mozzarella, spinach, mushroom, and sun-dried tomato options and garlic aioli (V, GF)

Petite Pies with peppered beef, lamb & rosemary and creamy chicken & vegetable options served with tomato & onion jam

SUBSTANTIAL CANAPÉ

Mini Slider Trio featuring classic cheeseburger, spicy veggie and barbecued pulled pork

Add Australian Cheese Grazing Board | \$17.5PP

Selection of three cheeses, accompanied with crackers, dried fruits and lavosh (V)

FESTIVE BAR PACKAGE

PREMIUM BEER

Young Henry's Pale Ale and Lager James Boag's Premium Light

AUSTRALIAN WINE

Tyrrell's Moores Creek NSW
Red, White and Sparkling wines

NON-ALCOHOLIC

Soft drinks & fruit juices
0% Wine & beer available on request





Festive Party Package

FESTIVE BUFFET

MINIMUM 35 PAX (SUN-WED) & 40 PAX -(THURS-SAT)

\$199 PER PERSON PACKAGE INCLUSION

Exclusive hire of Catamaran 'Sydney Crystal'

4 Hours of continuous cruising on stunning Sydney Harbour

Festive Buffet Menu

4 Hour House Beverage Package

Complimentary Christmas theming

SEAFOOD STATION

Australian King Prawns served chilled with classic cocktail sauce and lemon wedges (GF)

Freshly Shucked Oysters served with lemon wedges and mignonette dressing (GF)

CARVERY SELECTION

Glazed Champagne Ham with mustards & chutneys (GF)

Roast Turkey Breast with traditional stuffing, rich gravy & cranberry sauce

HOT DISHES

Vegetable Lasagna with a rich tomato sugo and seasonal vegetables (V)

Roasted Seasonal Vegetables with rosemary & sea salt

Freshly baked bread rolls with premium Australian butter

SALADS

Caprese Salad with vine ripened tomatoes, sliced fresh mozzarella, sweet basil and finished with olive oil and balsamic glaze (GF, V)

Garden Salad with crisp lettuce, tomato, cucumber, and lemon dressing (GF, VEGAN)

DESSERTS & CHEESE

Chef's Festive Dessert Platter – mini pavlovas, fruit tartlets & petit fours

Australian Cheese Board with crackers, dried fruits & quince paste

FESTIVE BAR PACKAGE

PREMIUM BEER

Young Henry's Pale Ale and Lager James Boag's Premium Light

AUSTRALIAN WINE

Tyrrell's Moores Creek NSW
Red, White and Sparkling wines

NON-ALCOHOLIC

Soft drinks & fruit juices
0% Wine & beer available on request





Festive Party Package

BANQUET MENU

2 COURSE - BANQUET | \$62.50PP

1 Main and 1 Entree or 1 Dessert

3 COURSE - BANQUET | \$85PP

1 Main, 1 Entree and 1 Dessert

ENTRÉES

Smoked Salmon n with lemon vinaigrette, capers, watercress, fennel & dill (GF) (DF)
Spinach and Pumpkin Salad with beetroot, crispy Serrano ham,
Greek feta, almonds, and honey mustard dressing (V available)
Three Mushroom Ravioli with basil and parsley pesto, topped with shaved Grana Padano Parmesan (V)

MAINS

Slow-cooked Australian Beef Cheek in a red wine jus, accompanied by creamy mashed potatoes and fresh seasonal greens (GF)
Gremolata-Rubbed Barramundi with salsa verdi, creamy potato cake, fresh seasonal greens, honeyed carrots, and fried caper berries
Twice-Cooked Crispy Skin Chicken with creamy potato cake, roast pumpkin, baby spinach, and honeyed carrots (GF)
Middle Eastern Eggplant slow-cooked and served with zucchini, roasted capsicum, polenta and marinated semi-dried tomatoes (V, GF)

DESSERTS

Modern Lamington with shredded coconut, strawberry and thickened cream (GF)
Malibu and Coconut Slice served with mango coulis
Lemon and Lime Tart served with strawberries and thickened cream (GF)
Chocolate Raspberry Coconut Pebble served with raspberry sauce (VG)

UPGRADE

Alternative serve of Entree or Dessert Course - \$10pp

(GF) GLUTEN FREE, (DF) DAIRY FREE, (V) VEGETARIAN, (VEG) VEGAN





CANAPE MENU

CANAPE \$80 PER PERSON

Selection of 10 canapes

SAVOURY

Seafood & vegetarian nori sushi served with sweet soya sauce (V, GF)
Spinach & ricotta filo pastries (V)
Tomato & basil bruschetta (V, G F)
Mini petit pies served with tomato & onion jam
(peppered beef, chicken & vegetable, lamb & rosemary)
Beetroot & goats cheese tartlets (V)
Mini roasted vegetable frittatas (V)
Indian vegetable samosas (V)
Antipasto cherry tomato & mushroom roasted skewer (VG, GF)
Salt & pepper squid with aioli
Smoked salmon roulade, creme fraiche on crostini
Vietnamese vegetarian rice paper rolls with sweet Thai dipping sauce (VG, GF)
Golden Pumpkin Arancini with bush tomato chutney (VG, GF)
Thai beef salad with mint, coriander, lime chilli.
Australian Angus beef slider, fresh tomato, snow tendril lettuce and relishes
Mediterranean beef skewers with spicy BBQ sauce
Peking duck, cigar crapes, Hoisin sauce
Individually served classic prawn cocktail

DESSERT

A delightful selection of Petit Fours
Italian cannoli - chocolate, vanilla
Bambini Gelato Cones - Assorted Flavours
Fresh fruit platter - seasonal selection (VG)

(GF) GLUTEN FREE, (DF) DAIRY FREE, (V) VEGETARIAN, (VEG) VEGAN





BUFFET MENU

SIGNATURE BUFFET \$100 PER PERSON

SEAFOOD STATION

Australian King Prawns served chilled with zesty condiments (GF, DF)

CARVERY & GRILL

Grilled Chicken Fillets in lemon & herb Greek marinade (GF, DF)

Roast Beef with seeded mustard and traditional gravy

HOT DISHES

Vegetable Lasagna with a rich tomato sugo and seasonal vegetables (VG)

Roasted Seasonal Vegetables with rosemary & sea salt

Crusty baked bread rolls with premium Australian butter

SALADS

Garden Salad of mixed greens, cherry tomatoes, cucumber, Spanish onion (VG, GF)

Classic Italian Caprese Salad with vine ripened tomatoes, sliced fresh mozzarella, sweet basil and finished with olive oil and balsamic glaze (GF)

DESSERTS & CHEESE

Petit Fours & Fruit Tartlets

Australian Cheese Board with crackers, dried fruits & quince paste

(GF) GLUTEN FREE, (DF) DAIRY FREE, (V) VEGETARIAN, (VEG) VEGAN





ADD-ON MENU

AUSTRALIAN KING PRAWNS \$20 PER PERSON

BAMBINI CONES \$8 PER PERSON

A sweet summer favourite to delight your guests.

FRUIT PLATTER \$12.50 PER PERSON

Fresh seasonal fruit

PACIFIC AND SYDNEY ROCK OYSTERS \$20 PER PERSON

Platter of premium grade oysters - Pacific & Sydney Rock with accompaniments

PREMIUM CHEESE AND CHARCUTERIE \$17.50 PER PERSON

DECADENT DESSERT STATION \$20 PER PERSON

Selection of cakes, tarts and slices (GF & Vegan options available)

SEAFOOD HARVEST \$35 PER PERSON

