



VESSEL HIRE

(Minimum 4 hours)

	SUNDAY - WEDNESDAY	THURSDAY - SATURDAY
LOW JAN & MAY - AUG	\$350 per hour	\$600 per hour
MID FEB - APR & 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

Smoked Tasmanian Salmon Crostini – Premium Tasmanian smoked salmon with dill crème fraîche on toasted crostini. (Contains: Fish, Milk, Egg, Soy, Wheat, Gluten)

Salt & Pepper Squid – Lightly seasoned squid, flash-fried and served with garlic aioli. (Contains: Mollusc, Egg, Soy, Wheat, Gluten)

Seafood & Vegetarian Sushi – Freshly prepared sushi selection featuring seafood and seasonal vegetables, served with sweet soy glaze. (V) (Contains: Milk, Egg, Fish, Crustacean, Soy, Sesame, Wheat, Gluten)

Petite Gourmet Pies – Australian favourites including peppered beef, chicken and vegetable, and lamb and rosemary, served with tomato and caramelised onion jam. (Contains: Milk, Soy, Wheat, Gluten, Rye, Barley, Oats)

Peking Duck Pancakes – Tender sliced duck with hoisin sauce, shaved cucumber, and shallots in soft pancakes. (Contains: Gluten, Wheat, Soy, Sesame)

Truffled Mushroom and Parmesan Arancini – Served with pesto aioli. (V) (Contains: Milk, Egg, Wheat, Gluten, Cashew, Soy)

Spinach & Ricotta Filo Pastries – Delicate filo parcels filled with ricotta and fresh spinach. (V) (Contains: Milk, Wheat, Gluten)

Roasted Vegetable Mini Quiches – Baked with seasonal NSW vegetables and fresh herbs. (V) (Contains: Milk, Egg, Gluten, Wheat, Soy)

Beetroot, Walnut & Goat's Cheese Tartlets – Roasted Australian beetroot with creamy goat's cheese in crisp pastry shells. (V) (Contains: Milk, Egg, Gluten, Wheat, Walnut, Pinenuts, Almond, Pistachio, Peanuts)

Spiced Indian Vegetable Samosas – Fragrant vegetable filling wrapped in golden pastry, served with dipping sauce. (V) (Contains: Milk, Soy, Wheat, Gluten)

Vietnamese Rice Paper Rolls – Fresh seasonal vegetables and herbs wrapped in delicate rice paper, served with sweet dipping sauce. (VG) (Contains: Soy)

Vine-Ripened Tomato & Basil Bruschetta – Ripe Australian tomatoes with fresh basil on toasted artisan bread. (V) (Contains: Milk, Egg, Soy, Wheat, Gluten)

(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.





CANAPE MENU

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

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

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

PREMIUM CANAPE (INC. SUBSTANTIALS) \$10 EACH

Substantials

THAI BEEF SALAD Tender Australian beef tossed with fresh mint, coriander and lime chilli dressing, served in individual mini noodle boxes (Contains: Soy, Sesame)

CLASSIC PRAWN COCKTAIL Premium Australian prawns layered with crisp lettuce and seafood sauce, elegantly presented in individual bamboo boats
(Contains: Milk, Egg, Crustacean, Soy, Sulphites)

AUSTRALIAN ANGUS BEEF SLIDERS Juicy Angus beef patties with fresh tomato, lettuce and Australian tomato relish, served in soft slider buns
(Contains: Milk, Egg, Soy)

NATIVE-SPICED AUSTRALIAN BEEF SKEWERS Marinated Australian beef infused with native bush spices, grilled and served with a lemon myrtle yoghurt dipping sauce
(Contains: Milk, Wheat, Gluten, Soy)

DESSERT CANAPE | \$10 EACH

SELECTION OF PETIT FOURS Assorted petit cakes and tartlets to finish on a sweet note
(Contains: Milk, Egg, Soy, Gluten, Wheat, Rye, Barley, Oats, Pinenut, Almond, Walnut, Pistachio, Peanut)

Bambini Gelato Cones Assorted flavours of delicious Gelato Cones
(Contains: Milk, Egg, Soy, Gluten, Wheat, Rye, Barley, Oats, Pinenut, Almond, Walnut, Pistachio, Peanut)

Seasonal Fruit Platter A vibrant display of premium Australian seasonal fruits (VG)

\$15 FOR BOTH

Bambini cones or Petit Fours

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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

TASMANIAN SMOKED SALMON with rocket, shaved fennel and watercress, dressed in a bright lemon and caper vinaigrette (Contains: Fish)

PUMPKIN, SAGE & GOAT'S CHEESE RAVIOLI in a rustic tomato and vegetable sauce, toasted almonds and shaved Grana Padano parmesan (V) (Contains: Milk, Egg, Almond, Wheat, Gluten)

ROASTED CHICKPEA & KALE SALAD with sweet potato, dried cranberries, toasted pepitas and sesame seeds, dressed in a vibrant ginger and carrot dressing (VG) (Contains: Sesame)

ARTISAN BREAD ROLL Served with premium Australian butter (V) (Contains: Milk, Soy, Wheat, Gluten, Barley, Oats, Rye)

MAINS

ROASTED NSW FREE-RANGE CHICKEN BREAST with creamy garlic mash, thyme-roasted carrots, seasonal greens, mushroom jus (Contains: Milk)

OVEN-ROASTED TASMANIAN SALMON with classic salsa verde, sea salt chat potatoes, cherry tomatoes and seasonal greens (Contains: Fish)

SLOW COOKED NSW LAMB SHOULDER with Dijon and crème fraîche mash, seasonal greens, honey roasted carrot and Barossa shiraz jus (Contains: Milk, Sulphite)

SLOW ROASTED EGGPLANT with a vibrant Bombay-spiced curry of chickpeas, seasonal vegetables and fresh herbs, accompanied by crisp pappadum, sweet mango chutney and refreshing cucumber yoghurt (V, VG AVAILABLE) (Contains: Milk)

DESSERTS

PASSIONFRUIT MERINGUE TART crisp shell with tangy passionfruit curd and toasted meringue (Contains: Milk, Egg)

CHOCOLATE & MANDARIN DOME velvety dark chocolate mousse with bright mandarin centre (VG) (Contains: Soy)

TROPICAL MANGO & COCONUT PILLOW coconut mousse with a mango center in a light tropical finish (VG) (Contains: Soy)

DARK CHOCOLATE CARAMEL DOME rich dark chocolate with an indulgent flowing caramel centre (Contains: Milk, Egg, Soy)

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 MESCULIN 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

SYDNEY ROCK OYSTERS Freshly shucked and served on ice with lemon wedges and classic mignonette (Contains: Mollusc)

AUSTRALIAN KING PRAWNS Served chilled with fresh lemon and house-made seafood sauce (Contains: Milk, Egg, Crustacean, Soy, Sulphites)

CARVERY & GRILL

GRILLED FREE-RANGE NSW CHICKEN FILLETS Marinated in lemon, garlic and fresh herbs (Contains: Sulphites)

ROAST AUSTRALIAN BEEF Served with seeded mustard and traditional pan gravy (Contains: Sulphites)

HOT DISHES

SEASONAL ROASTED VEGETABLE QUICHE (V) (Contains: Milk, Egg, Soy, Gluten, Wheat)

ROSEMARY & SEA SALT ROASTED SEASONAL VEGETABLES (VG)

SALADS

GARDEN SALAD Seasonal mixed leaves, heirloom cherry tomatoes, shaved cucumber and Spanish onion, finished with a light lemon vinaigrette (VG) (Contains: Sulphites)

CLASSIC CAPRESE Vine-ripened tomatoes, fresh mozzarella, basil and olive oil with aged balsamic (V) (Contains: Milk, Sulphites)

ARTISAN BREAD ROLLS Served with premium Australian Butter (V) (Contains: Milk, Soy, Wheat, Gluten, Barley, Oats, Rye)

TO FINISH

PETIT FOURS, TARTLETS & CAKES A beautifully presented assortment of handcrafted sweet bites in a variety of flavours to suit every palate (Contains: Milk, Egg, Soy, Wheat, Gluten, Barley, Oats, Rye, Walnut, Almond, Pistachio, Pinenuts, Peanuts)

SEASONAL FRUIT PLATTER A vibrant display of premium Australian seasonal fruits (VG)

AUSTRALIAN CHEESE SELECTION A curated selection of regional Australian cheeses, showcasing the diversity of Australia's dairy regions, served with artisan crackers, dried fruits, nuts and quince paste

ADDITIONAL BUFFET ITEMS \$15

MAINS - PROTEINS OR VEGO MAINS \$10

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

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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

WELCOME COCKTAIL

\$23 PER PERSON

CLASSIC BEVERAGE PACKAGE

\$20 PER PERSON, PER HOUR

SPARKLING (INCLUDED)

Nepenthe Prestige Cuvee, Adelaide Hills SA

WHITE WINE (CHOOSE ONE)

Smith and Hopper Pinot Grigio, Wrattenbully SA
2025 HaHa Marlborough Sauvignon Blanc, Marlborough NZ
Tyrrell's Chardonnay, Hunter Valley NSW

RED WINE (CHOOSE ONE)

Pitchfork Shiraz, Margaret River WA
Jim Barry Atherley Cabernet Sauvignon, Coonawarra SA
Robert Stein Merlot, Mudgee NSW

ROSÉ (INCLUDED)

Rogers & Rufus Grenache Rosé

BEER

Young Henrys Pale Ale
Young Henrys Natural Lager
James Boags Light

NON-ALCOHOLIC

Soft drinks and Juices
Heaps Normal 0% Beer available on request
Altina 0% Wines available on request*





CONSUMPTION BAR MENU

SPARKLING & CHAMPAGNE

Tyrells Moore's Creek Sparkling (NSW)	\$42
Nepenthe Prestige Cuvee, Adelaide Hills SA	\$55
Chandon NV Brut, Coldstream VIC	\$65
Chandon Garden Spritz Coldstream VIC	\$60
Veuve Clicquot Yellow Label NV	\$140

WHITE WINE

Tyrrell's Moore's Creek Semillon Sauvignon, Hunter Valley NSW	\$42
Smith and Hopper Pinot Grigio, Wrattenbully SA	\$55
2025 HaHa Marlborough Sauvignon Blanc, Marlborough NZ	\$52
Tyrrell's Chardonnay, Hunter Valley NSW	\$65
Pewsey Vale Vineyard 1961 Block Riesling, Eden Valley VIC	\$65
Tyrrell's Estate Grown Chardonnay, Hunter Valley NSW	\$80
Vasse Felix Sauvignon Blanc, Willyabrup WA	\$72

RED & ROSÉ WINE

Tyrrell's Moore's Creek Shiraz, Hunter Valley NSW \$ 42	\$42
Jim Barry Atherley Cabernet Sauvignon, Coonawarra SA \$ 50	\$50
Robert Stein Merlot, Mudgee NSW \$ 50	\$50
Pitchfork Shiraz, Margaret River WA \$ 50	\$50
Brokenwood Pinot Noir, Beechworth VIC \$ 70	\$70
Penfolds Max's Shiraz Cabernet, Magill SA \$ 65	\$65
Rogers & Rufus Grenache Rosé \$ 50	\$50
Lunatic Shiraz, Heathcote VIC	\$62

BEER

Asahi \$ 13.5	\$13.50
Corona \$ 13.5	\$13.50
Great Northern Original \$ 13.5	\$13.50
James Boags Light \$ 12	\$12
Young Henrys Beer Natural Lager \$ 11	\$11
Young Henrys Beer Pale Ale	\$11

SPIRITS

House Spirits \$ 12.5	\$12.50
Classic Spirits \$ 15	\$15
Premium Spirits	\$20

NON-ALCOHOLIC

Heaps Normal 0% Beer \$ 8	\$8
Altina 0% Wines \$ 40	\$40
A selection of Soft drinks and Juices	from \$5





HARBOUR CELEBRATION PACKAGE





HARBOUR PARTY

\$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

Golden arancini with aioli dipping sauce (V)

Savoury tartlets with rich tomato relish (V)

Vietnamese cold rolls with traditional dipping sauce (V)
(Contains: Soy)

Gourmet mini pies with tomato relish (Contains: Milk, Soy, Wheat, Gluten, Rye, Barley, Oats)

Indian vegetable samosas served with raita (V)
(Contains: Milk, Soy, Wheat, Gluten)

Spinach & Ricotta filo pastries delicate filo parcels filled with ricotta and fresh spinach (V)

(Contains: Milk, Wheat, Gluten)

BEVERAGE PACKAGE

Young Henry's Lager

James Boag's Light

Tyrrell's Moore's Creek Semillon Sauvignon Blanc, NSW

Tyrrell's Moore's Creek Shiraz, NSW

Tyrrell's Moore's Creek Sparkling Brut, NSW

Soft Drinks & Fruit Juices

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 lavosh (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

BEVERAGE PACKAGE UPGRADES

Upgrade to Classic Beverage Package

\$20 per person

Add House Spirits to your Beverage Package

\$25 per person

EXTEND TO A 4 HOUR CRUISE?

Simply add \$25pp

MINIMUM GUEST NUMBERS APPLY:
JANUARY- OCTOBER: SUN-WED: 35PAX | THURS-SAT: 40 PAX
NOVEMBER- DECEMBER: SUN-WED: 40PAX | THURS-SAT: 45 PAX





HARBOUR COCKTAIL

\$179 PER PERSON PACKAGE INCLUSION

Four hour exclusive hire of our elegantly appointed Catamaran 'Sydney Crystal' complete with tasteful furniture and Hampton's classic styling

Chef's selection of Six (6) Classic & Two (2) Substantial Canapes to suit all tastes and dietaries

Four hour Beverage Package of Australian beers, wines, soft drinks & juices

Dedicated experienced Marine and Hospitality crew

CHEF'S CANAPÉS

Golden arancini with aioli dipping sauce (V)
Savoury tartlets with rich tomato relish (V)
Vietnamese cold rolls with traditional dipping sauce (V)(Contains: Soy)
Gourmet mini pies with tomato relish (Contains: Milk, Soy, Wheat, Gluten, Rye, Barley, Oats)
Peking Duck Pancakes tender sliced duck with hoisin sauce, shaved cucumber and shallots in soft pancakes (Contains: Gluten, Wheat, Soy, Sesame)
Indian samosas served with raita (V) (Contains: Milk, Soy, Wheat, Gluten)

SUBSTANTIAL CANAPÉS

Gourmet sliders Beef + Chicken + Haloumi (V)
Tender beef skewers with harissa spice (Contains: Milk, Wheat, Gluten, Soy)

BEVERAGE PACKAGE

Young Henry's Lager
James Boag's Light
Tyrrell's Moore's Creek Semillon Sauvignon Blanc, NSW
Tyrrell's Moore's Creek Shiraz, NSW
Tyrrell's Moore's Creek Sparkling Brut, NSW
Soft Drinks & Fruit Juices

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 lavosh (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

BEVERAGE PACKAGE UPGRADES

Upgrade to Classic Beverage Package

\$20 per person

Add House Spirits to your Beverage Package

\$25 per person

ADD \$25PP PER HOUR IF YOU WANT TO EXTEND YOUR CRUISE

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HARBOUR BUFFET

\$199 PER PERSON PACKAGE INCLUSION

Four hour exclusive hire of our elegantly appointed Catamaran 'Sydney Crystal' complete with tasteful furniture and Hampton's classic styling

Harbour Buffet Menu crafted with a focus on fresh Australian seafood and modern Australian cuisine

Four hour Beverage Package of Australian beers, wines, soft drinks & juices

Dedicated experienced Marine and Hospitality crew

SEAFOOD STATION

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

CARVERY & GRILL

Grilled Chicken Fillets marinated in lemon & herb Greek style seasoning (GF, DF)

Roast Beef with whole-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

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)

Crusty baked bread rolls with premium Australian butter

DESSERTS & CHEESE

Petit Fours & Fruit Tartlets

Australian Cheese Board with crackers, dried fruits & quince paste

BEVERAGE PACKAGE

Young Henry's Lager

James Boag's Light

Tyrrell's Moore's Creek Semillon Sauvignon Blanc, NSW

Tyrrell's Moore's Creek Shiraz, NSW

Tyrrell's Moore's Creek Sparkling Brut, NSW

Soft Drinks & Fruit Juices

MENU UPGRADE

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Pacific Oysters served Lemon

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Local seasonal selection

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\$20 per person

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\$25 per person

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CHRISTMAS PARTY PACKAGE





CHRISTMAS CANAPE

\$179 PER PERSON PACKAGE INCLUSION

- Exclusive hire of 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

CANAPE

All the below Canapé selections are served to your guests

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)

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

Assorted 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

4-HOUR BEVERAGE PACKAGE

PREMIUM BEER

Young Henry's Natural Lager
Young Henry's Newtown Pale Ale
James Boags Premium Light

AUSTRALIAN WINE

Red, White and Sparkling wines

NON-ALCOHOLIC

Soft drinks & fruit juices





FESTIVE BUFFET

\$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

4-HOUR BEVERAGE PACKAGE

PREMIUM BEER

Young Henry's Natural Lager

Young Henry's Newtown Pale Ale

James Boags Premium Light

AUSTRALIAN WINE

Red, White and Sparkling wines

NON-ALCOHOLIC

Soft drinks & fruit juices





ADD-ON MENU

FOOD ENHANCEMENTS

Canapés on Deck (3) | \$20PP

(served before Banquet or Buffet)
Perfect for mingling with a drink in hand.

Charcuterie Board | \$17.50PP

Rustic grazing platters with meats, cheese, and more.

Food Stations | from \$20PP

Interactive and delicious – a culinary showstopper.

Gelato Cart | from \$15PP

A sweet summer favourite to delight your guests.

Australian King Prawn Platter | \$25PP

(3 per person) *Australian King Prawns with condiments*

Sydney Rock Oyster Platter | \$20PP

(3 per person)

BEVERAGE UPGRADES

Welcome Christmas Cocktail – \$20pp

Kick things off with a signature seasonal sip on arrival.

Classic Beverage Package – \$5pp/hr

A step up with popular wines and beers guests love.

Premium Beverage Package – \$10pp/hr

Elevate your event with premium varietals and labels.

Platinum Beverage Package – \$20pp/hr

Our top-tier collection for the ultimate festive toast.

SPIRITS & BEER ADD-ONS

Standard Spirits – \$15pp/hr

Classic spirits for cocktails and mixers.

Premium Spirits – \$20pp/hr

Top-shelf labels for refined holiday sipping.

Imported Beer – \$5pp/hr

Add international favourites to the bar menu.

