

AUSSIE MAGIC

Vessel Capacities

SEATED WITH DANCEFLOOR	65 GUESTS
SEATED WITHOUT DANCEFLOOR	80 GUESTS
COCKTAIL	150 GUESTS

Vessel Hire

APRIL - SEPT	\$975 p/h
OCT - MARCH	\$1,100 p/h

Minimum Spends (Nov & Dec)

SUN & THURS	\$7,000
FRI & SAT LUNCH	\$9,500
FRI & SAT DINNER	\$10,000

Additional Information

DEPOSITS	\$3,500
WHARF FEES (NON-COMMISSIONABLE)	\$75 PER ACCESS
WHARF ACCESS	KSW & CASINO WHARF

EVENING CHARTERS IN NOVEMBER AND DECEMBER COMMENCE FROM 7PM
PLEASE NOTE A STRICT 2 HOUR TURN AROUND BETWEEN LUNCH & DINNER
CHARTERS IS REQUIRED

BEVERAGE PACKAGES

BEVERAGE PACKAGE INCLUSIONS ARE SEASONAL & SUBJECT TO CHANGE

Soft Drinks Package

PEPSI, PEPSI MAX, LEMONADE, ORANGE JUICE, SODA
WATER & TONIC WATER \$5.00pp P/H

Beer, Wine & Sparkling Package

SPARKLING: \$11.00pp P/H
FORTY-FOUR BRUT CUVEE / MOLLY'S CRADLE SPARKLING

WHITE WINE:
BLUE SAND CHARDONNAY, MOLLY'S CRADLE SAUVIGNON BLANC

RED WINE:
BLUE SAND SHIRAZ, DROVER'S LANE CAB SAV, BLUE SAND MERLOT

BEERS:
ASAHI, CORONA & CASCADE PREMIUM LIGHT

Open Bar 2 - House Spirits

VODKA O, BUNDABERG RUM, MONTEGO RUM, PR WHISKEY, \$13.50pp P/H
OLD LIONS LONDON DRY GIN, COUGAR BOURBON

Open Bar 1 - Top Shelf Spirits

VODKA O, MONTEGO RUM, OLD LIONS LONDON DRY GIN, \$16.00pp P/H
MIDORI, BACARDI, MALIBU, JOHNNY WALKER RED LABEL,
JOHNNY WALKER BLACK LABEL, CHIVAS REGAL

Additional Information

BEVERAGES PACKAGES ARE BASED ON:
MINIMUM 4 HOURS

Canape Selection Menu (A) - \$45.00pp

Available on Aussie Magic

Selection of Seven Canapes

Assorted mini quiches

Assorted mini pies

Indonesian satay skewers with spicy peanut and coconut sauce **(GF if no sauce)**

Golden crumbed calamari with lemon tartare sauce

Roast Vegetable Tarts **(VG, V)**

Mini beef dim sims with sweet chili sauce

Mini spring rolls with sweet and sour sauce

Garlic prawn twisters with lime and herb aioli

Baked chicken drumettes with honey soy **(GF if no sauce)**

Spicy beef chipolatas with tomato chutney

Beer battered fish goujons with tartar sauce

Mini beef meatballs accompanied with Napolitana sauce

Pork wontons with plum chili jam

Spinach and cheese triangles with tomato and basil salsa **(V)**

Golden fried tempura chicken strips with honey soy mustard

Moroccan lamb skewers with home-style tzatziki sauce **(GF)**

Prawn and pork wontons served with chili plum chutney

Mini bruschetta with basil and oregano on ciabatta bread **(VG)**

Chicken San choy bow **(GF if no sauce)**

Pulled BBQ Brisket Slider with Coleslaw and Smoked Hickory Sauce | **+\$7.00pp**

Chefs Selection of house desserts and seasonal fresh fruit platters | **+\$5.00pp**

We cater for the below listed requirements

Vegetarian, Vegan, Gluten Free, Halal and Lactose Free

Please note we are unable to guarantee no cross contamination for guests with allergies

Opera Buffet Menu - \$65.00pp

Starters

Chefs special Antipasto platter of cured meats to include salami and prosciutto, kalamata olives, marinated artichokes, grilled zucchini, marinated capsicum and feta cheese garnished in an oregano olive oil

(GF) (V) (VF) option available upon request

Warm Buffet

Succulent oven baked chicken marinated with cajun and lemon juice, served with a parsley garnish **(GF)**

Fresh pasta tossed with baby eggplants, zucchinis, capsicum and mushrooms in a fresh tomato reduction **(V)**

Honey baked leg of ham garnished with pineapple slices, served with dijon & wholegrain mustard (GF)

Creamy au Gratin Potatoes **(V)**

Seafood

Platters of fresh Tiger prawns accompanied with seafood aioli **(GF)**

Salads

Brown & Wild Rice salad with pumpkin, baby spinach, sumac roasted cauliflower, goats' cheese and labneh dressing **(GF, V)**

Fusilli pasta salad tossed in freshly made basil pesto with semi dried tomato and roasted pine nuts **(V)**

Rocket, Pear and Parmesan salad with heirloom tomatoes dressed in a balsamic reduction **(V)**

Deconstructed Caesar Salad **(V, VG)**

Crisp, freshly baked dinner rolls

To Finish

Chef's selection of house desserts made fresh on board daily

Seasonal fresh fruit platters

Tea, herbal teas and coffee

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Sydney Harbour Buffet Menu - \$80.00pp

Starters

Chefs special Antipasto platter of cured meats to include salami and prosciutto, kalamata olives, marinated artichokes, grilled zucchini, marinated capsicum and feta cheese garnished in an oregano olive oil
(GF) (V) (VF) option available upon request

Warm Buffet

Succulent oven baked chicken marinated with cajun and lemon juice, served with a parsley garnish **(GF)**
Fresh pasta tossed with baby eggplants, zucchinis, capsicum and mushrooms in a fresh tomato reduction **(V)**
Honey baked leg of ham garnished with pineapple slices, served with dijon & wholegrain mustard **(GF)**
Pulled Beef Brisket with smoked hickory barbecue glaze
Creamy au Gratin Potatoes **(V)**

Seafood

Triage of salmon includes a whole baked salmon, smoked salmon and salmon caviar topped with a cream cheese mousse, garnished with caperberries **(GF)**
Steamed New Zealand ½ shell mussels served with a tomato ceviche **(GF)**
Platters of fresh Tiger prawns accompanied with seafood aioli **(GF)**
Salt & pepper calamari served with a chef's special aioli

Salads

Brown & Wild Rice salad with pumpkin, baby spinach, sumac roasted cauliflower, goats' cheese and labneh dressing **(GF, V)**
Fusilli pasta salad tossed in freshy made basil pesto with semi dried tomato and roasted pine nuts **(V)**
Rocket, Pear and Parmesan salad with heirloom tomatoes dressed in a balsamic reduction **(V)**
Deconstructed Ceaser Salad **(V, VG)**
Crisp, freshly baked dinner rolls

To Finish

Chef's selection of house desserts made fresh on board daily
Seasonal fresh fruit platters
Tea, herbal teas and coffee

We cater for the below listed requirements

Vegetarian, Vegan, Gluten Free, Halal and Lactose Free

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