

Champagne Sailing

Champagne Sailing is a Seawind Resort 1160



43

Passengers

\$600

Minimum Hourly Rate

Sydney

Location

Champagne Sailing is a Seawind Resort 1160, purpose built for day charters for groups of up to 43 people. The perfect boat for socialising and entertaining, she flows seamlessly from the covered interior area to the outdoor exterior. At the bow of the boat there are 2 tables with surround lounge seating, as well as 2 nets for sunbaking and relaxing. The covered interior has heaps of seating, as well as a large table to set up food and drinks, or for a DJ to set up decks. There is space for guests to mingle, chat and dance.

Champagne Sailing has 2 bathrooms, a large BBQ (crew cook all guests food), galley and a great sound system with Bluetooth/AUX and speakers around the boat. There is a lily pad and 2 paddleboards which are available to hire.

Max Capacity – 43 passengers

Special Features

- 2 large nets
- 2 raised seats at the back
- Large table
- Fully equipped galley
- Large BBQ
- 2 paddleboards (hire fee)
- Lily pad (hire fee)
- Sound System with Bluetooth/AUX and speakers

Champagne Sailing

Charter Menu



CHAMPAGNE SAILING Charter Vessel Hire July 2023 – June 2024

January – November

Excludes Saturdays

For up to 30 people:

3-hour charter \$1,800

4-hour charter \$2,400

Additional hours: \$600 per hour

For 31 to 43 people:

3-hour charter \$2,100

4-hour charter \$2,800

Additional hours: \$700 per hour

Saturdays and all of December Rates

For up to 30 people:

4-hour charter \$2,600

Additional hours: \$650 per hour

For 31 to 43 people:

4-hour charter \$3,000

Additional hours: \$750 per hour

Public Holidays

For up to 30 people:

4-hour charter \$3,420

Additional hours: \$780 per hour

For 31 to 43 people:

4-hour charter \$3,900

Additional hours: \$900 per hour

BYO Charters

Surcharge supplies: \$150

Includes use of all onboard equipment, BBQ, eskies, disposable eating and drinkware, rubbish removal

Ice can be pre-purchased – \$6.00/ 5kg bag

Wharf fees – \$50 per visit

Pick up locations

City (Woolloomooloo, Darling Harbour, Casino, Pyrmont, Towns Place),

Eastern Suburbs

(Rose Bay, Double Bay,

Watsons Bay,

Rushcutters Bay Yarranabee Pontoon),

Lavender Bay,

Mosman,

Manly,

Middle Harbour Yacht Club,

Balmoral, Clontarf Marina.

please note we do not pick up West of the Gladesville Bridge onboard Champagne Sailing

Champagne Sailing

Charter Menu



Drinks collection service offered from Dan Murphy's Manly Vale store for pre-ordered drinks

\$100.00 plus ice

Extras

2 x SUP boards – \$50

Lily pad – \$50

Prior Access – Subject to availability and approval, we can arrange for you to access the boat to drop off Dry food, drinks and decorations at Clontarf Marina either the day prior to the charter or the morning of the charter. A \$100 fee applies for this service.

Note: All charters include skipper and deckhand.

WHALE WATCHING

Whale Watching on Champagne Sailing

Private Charter Only – \$900

Dates: 4th June to 6th August

Inclusions:

- 3 hour charter
- Pick up Manly ferry wharf or Rose bay
- Complementary soft drinks and water provided
- Up to 12 passengers
- Wharf fees

Champagne Sailing

Catering Menu



SANDWICHES – \$10.00 each (min order 8)
BAGUETTE/WRAP – \$12.00 each (min order 8)

- Double Smoked Ham, swiss cheese, tomato, pear and apple chutney
- Poached Chicken Breast, avocado, mayo and toasted almonds
- Smoked Salmon, cream cheese, avocado, capers and Spanish onion
- Chargrilled Vegetables, pesto, ricotta and baby spinach
- Corned Beef, tomato pickles, tasty cheese and mayo
- Portuguese Chicken Breast, mayo, chilli jam, mixed leaves
- Tuna, lemon mayo, nectarine and corn relish, cucumber and pickled onion
- Salad Sandwich with avocado, tomato, cucumber, carrot, capsicum, ricotta

BBQ Menus

ON THE BBQ

Your choice of meat, freshly cooked on the BBQ & served with rocket & parmesan salad and fresh bread rolls

Gourmet Sausages freshly cooked on the BBQ – \$15 per person

Vegetarian/Vegan/GF option available

Homemade Wagyu Beef Burgers cooked on the BBQ, served with cheese slices – \$20 per person

Chicken/Vegetarian/Vegan/GF option available

Or enjoy a mixture of burgers and sausages for \$25 per person

Mixed Kebabs: \$25 per person

Choice of Honey soy chicken, Moroccan lamb, Smokey BBQ beef, Rosemary lamb, Korean Pork

Sandwiches are made on wholewheat & quinoa & soy organic sourdough

Baguettes are made on white crispy fresh baked bread.

*Sandwiches, Baguettes & Wraps are cut into ¼'s
The sandwiches and baguettes/wraps are presented in quality craft window boxes*



Champagne Sailing

Catering Menu



Gourmet Buffet & BBQ Menus

Buffet Option 1: \$45.00 per person

- Cheese Platter
- Platter of Fresh Prawns
- Leg of Ham (sliced and served chilled)
- Barbeque Chicken
- Creamy Potato Salad
- Rocket and parmesan salad
- Bread Rolls
- Fresh Fruit Platter

BBQ Buffet Option 2: \$50.00 per person

- Cheese Platter
- Selection of Gourmet Sausages
- Chicken Skewers
- Premium Steaks
- Creamy Potato Salad
- Rocket and parmesan Salad
- Fresh Bread Rolls
- Fresh Fruit Platter

Platter Buffet Option 3: \$40.00 per person

- Cheese Platter
- Antipasto Platter
- Assorted Wrap Platter
- Fresh Fruit Platter
- Fresh Bread Rolls

Add prawn's platter for an additional \$10.00 per person, served with seafood sauce, lemon wedges



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Catering Menu

Buffet & Cocktail Catering

Hot/cold finger food

(Minimum 12 per item) Each

- Roast pumpkin, goat's cheese & tomato frittata- \$3.40
- Cocktail pork & fennel rolls – \$3.50
- Cocktail Spanakopita (feta & spinach filo triangles) \$3.40
- Cocktail sausage rolls – \$3.40
- Cocktail Smoked salmon & dill quiche- \$3.60

Gourmet sliders

Made on mini milk buns (Minimum 12 per item)

- Slow cooked beef brisket \$3.90
- Chicken schnitzel \$3.90
- Roast vegetable & goat's curd \$3.90
- Smoked salmon & cream cheese \$3.90

Buffet meats

- Free range marinated & roasted chicken cut into 1/8's (served cold) \$25.00 ea
- Rare roast beef served with horseradish & mustards (served cold) \$75 p/kg
- Apple cider & maple glazed free range ham w/ apple pear & ginger chutney (served cold)
- \$50 p/kg

Whole tray cakes \$145.00

(30 × 40cm) 24 to 32 portions

- Orange & Almond cake (GF, DF)
- Flourless chocolate & raspberry cake (GF)
- Chocolate & walnut brownie (GF)
- Blueberry & lime baked cheese cake
- Apple & rhubarb crumble
- Carrot & walnut cake

Salad Menu

- \$75 per salad, serves at least 20 people (half size platters available on request)
- Wild Rice Salad – brown and wild rice with sultanas, almonds, toasted coconut and lemon honey mustard dressing.
- Asian Coleslaw – red & Chinese cabbage with shallots, coriander, mint, sesame seeds, pepitas and a sweet chilli and lime dressing.
- Wild Rocket, Roasted Pumpkin & Pine nut Salad – with cherry tomatoes, goats cheese served with balsamic dressing.
- Israeli Couscous Salad -w/fresh herbs, cherry tomato & chilli with a lemon & garlic dressing.
- Quinoa & Roasted cauliflower salad – with cashews, currants, roast cauliflower & chickpea.
- Seasonal Roast Vegetables – \$85.00

