

# Iluka

Custom built 48ft motorcruiser



**16**

Passengers

**\$650**

Minimum Hourly Rate

**Sydney**

Location

Custom built in 2017, this 48ft motor cruiser is luxuriously appointed and features all the latest in safety and technology. Her open-plan single-level air-conditioned saloon and spacious aft deck with lounge seating provides the ideal space for entertaining on Sydney Harbour.

The large foredeck complete with sunbed seating can be easily accessed from the aft entertainment deck. The vessel is also equipped with state-of-the art sound system with Bluetooth connectivity, Wifi & Spotify, Swim platform with outdoor shower. Fully licenced or BYO Available

### Features

- Air-conditioning
- BYO or Catered Food
- BYO Alcohol or Licensed Bar
- BBQ
- Sound System with Bluetooth
- Swimming
- TV
- Offshore Survey

### 2 hour Special

#### Includes

2 hours vessel hire  
Skipper & 1 crew member  
Antipasto & Cheese Platter  
All Year - \$2100

### Day Charter Rates

*Includes skipper & 1 crew member*

#### October to March

\$750 per hour (Min 3 hours)

#### April to September

\$650 per hour (Min 3 hours)

**Wharf fees** - \$50 per visit

**BYO Food** - \$15 per person

**BYO Drinks** - \$15 per person

*Includes use of crockery, cutlery, glasses,*

*washing up, 3 bags office & rubbish removal. BBQ only available by prior arrangement*

**Standard Public Holidays: 25% on total charter fee**



# Iluka

**CATERED MENUS**



## Canape Menu

**\$125perperson(MinimumSpend \$750)**

Vietnamese Rice Paper Rolls Vegetarian (gf)(v)

Peking Duck Pancakes Corn Cakes with Smoked Salmon and Avocado Salsa Thai Prawns  
with Chilli and Shallot Salt(gf)

Barramundi Spring Rolls with Sweet Chilli

Pumpkin and Brie Arancini with Aioli (v)

Assorted Sushi with Soy and Wasabi (gf)(v)

Oysters with Ginger and Lime Dressing(gf) 2pp

Asparagus wrapped in Prosciutto with Blue Cheese(gf)

French Trimmed Lamb Cutlets with Lemon, Oregano and Garlic with Mint Yoghurt (gf)  
pre-cooked

Lemon curd tarts with blueberries

**Catering must be ordered a minimum 7 days prior to the charter date**

# Iluka

**CATERED MENUS**



## **Buffet Menu**

**\$150 per person (Minimum Spend \$450)**

Nibbles platter – A selection of cheeses, crackers, grapes, prosciutto, dips and olives

### **Buffet**

Prawns served with cocktail sauce

Sydney Rock Oysters Moreton Bay Bugs  
*OR*

Smoked salmon, capers and lemon wedges

Fresh BBQ Fish Lamb Cutlets  
*OR*

Fillet of Beef

Salad of mixed leaves, Avocado, in season mango or fig, cucumber and shallot with balsamic dressing  
Salad of Tomato and Mozzarella Cheese with a pesto and rocket salad  
*OR*

Greek Salad

### **Dessert**

Homemade cake  
*OR*

choc brownies served with yogurt and berries

**Catering must be ordered a minimum 7 days prior to the charter date**



# Iluka

CATERED MENUS



## BBQ Menus

Minimum Spend \$250 - max 6 passengers

### BBQ MENU 1

**\$70 per person**

Sausages  
Steak  
1 x Salad  
Bread

### BBQ MENU 2

**\$100 per person**

Steak  
Fish  
Marinated Prawns  
2 x Salads  
Bread  
Homemade cake

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**CATERED MENUS**



## Platters

Each platter caters for approximately 6-8 passengers

### Antipasto & Charcuterie

**\$110 per platter**

Marinated and stuffed olives, cured sliced meats including ham, salami, prosciutto, crackers and bread. A selection of Australian and international cheeses, crackers and fruit paste and grapes

### Seafood Platter

**\$140 per person (min spend \$240)**

Market fresh seafood. Seafood depends on market produce. Moreton Bay bugs, King prawns, Sydney Rock oysters, baby octopus with various dressings and sauces. Served with fresh bread rolls and butter

### Fruit Platter

**\$140 per latter)**

Freshly sliced seasonal fruit

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## BEVERAGES



### **GOLD BAR PACKAGE**

**\$30 per person per hour**

Beer – Boags, Peroni, Asahi, Corona or Great Northern  
White Wine – Tinklers Estate “School Block” Chardonnay, Tinklers Estate Semillon, Oyster Bay Sauv Blanc, Pipers Brook (TAS), and Scarborough Chardonnay  
Red Wine – Ninth Island Pinot Noir, Pipers Brook Pinot Noir Tinklers Estate Shiraz, Tinklers Estate Merlot, Pepper Tree Single Vineyard Shiraz  
Sparkling Wine – Kreglinger Tasmanian Sparkling (Piper’s Brook)

### **PLATINUM BAR PACKAGE**

**\$40 per person per hour**

Beer – Boags, Peroni, Asahi, Corona or Great Northern  
White Wine – Tinklers Estate “School Block” Chardonnay, Tinklers Estate Semillon, Oyster Bay Sauv Blanc, Pipers Brook (TAS), and Scarborough Chardonnay  
Red Wine – Ninth Island Pinot Noir, Pipers Brook Pinot Noir Tinklers Estate Shiraz, Tinklers Estate Merlot, Pepper Tree Single Vineyard Shiraz  
French Champagne – Pipers Heidsieck, Mumm or Moet )

### **SOFT DRINKS PACKAGE**

**\$5 per hour** for soft drinks (18 years and under)

Coke, Diet Coke, Sprite, Ginger Ale and Sparkling Water (included in all bar packages)

### **CONSUMPTION BAR**

**On consumption prices**

Beer – \$14 per bottle. Choice of Boags, Corona, Peroni, Asahi

Wine – \$16 per glass

Sparkling wine – \$16 per glass

**NOTE – Should these varieties not be available they will be substituted with equivalent or better quality**