



193 **Passengers**

Minimum Hourly Rate

Sydney

SYDNEY'S FIRST WOODFIRED CATERED BOAT EXPERIENCE

Step aboard the 30M Classic Ferry, the 'MV Mandalay!' Recently refurbished to infuse a warm, casual twist into her classic ferry character.

This beautiful timber lady was built in 1970 by Millkraft to be the original Magnetic Island Ferry. Experience the spacious open-top deck and a large accessible bow area, offering breathtaking views of Sydney Harbour.

Perfect for any-sized party or gathering, bring your family, friends, colleagues, or associates for a one-of-a-kind Sydney Harbour experience. With a capacity of up to 193 guests, we welcome you aboard the MV Mandalay with Mandalay Cruises. Enjoy a large open-top deck, plentiful seating, a spacious saloon, and a large comfortable lounge.

Capacity - 193

Special Features

Wood Fired Oven & Award-Winning Chef Fully Equipped Licensed Bar Multiple Fridges Sound System Karaoke Large Open Top Deck & Saloon Space Gas BBQ for BYO

Note: Children – When booking you must have an accurate number of children under 35Kgs. This allows us to organise appropriate safety equipment within 72 hours of charter.













Chater Rate

October

Mondays to Thursday \$500 per hour Friday to Sunday \$950 per hour

November

Monday to Sunday \$990 per hour

December

Monday to Sunday \$1,100 per hour

January

Monday to Thursday \$750 per hour Friday to Sunday \$950 per hour

February to September

Monday to Thursday \$500 per hour Friday to Sunday \$750 per hour

Saturdays & Public Holidays – 4 Hour Minimum

Water Transfers

1-2 Hours \$2,000 + Staff + Wharf Fees

Public Holidays – 20% Surcharge Applies

Staffing Required

Ratio: 1:20 4 Hours per Staff \$300 \$75 per staff per additional hour

Security

1 Required for Bucks, 18-21st Birthday Parties - Max 80 Guests 4 Hours per Staff \$300 \$75 per staff per additional hour

Other Fees

CBD Wharf Fees \$150 per charter (Outer harbour additional fees apply) Manly & Balmoral \$250 BYO Fee \$15 per person Prior Access Fee \$150 Post Charter Alcohol Pick Up Fee \$150 Lilypad Hire \$100 Security Bond \$2,000

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All packages are cooked in our wood fired oven onboard. Please notify us with all allergies and dietary requirements. No dietary changes can be made within 72 hours of the charter.

Pizza Packages

Min 10 Guests \$40 per person (up to 10 Guests) \$30 per person (over 30 Guests) Select 5 Options from our Gourmet Menu Plus Dessert Piza Board

GOURMET PIZZA MENU

Red Based Pizza (tomato sauce) (Vegan cheese available) (Gluten Free available)

MARGHERITA

San Marzano tomatoes, buffalo mozzarella cheese, fresh basil

MARINARA

Olive oil, fresh oregano, sliced garlic

DIAVOLA

Hot salami, Fior Di late mozzarella, woodfired capsicum, chili flakes

SAN DANIELE

Fior Di late mozzarella, peppery rocket, prosciutto ham, aged grana padano parmesan

MEAT LOVERS

Fior Di late mozzarella, smoked ham, spicy salami, pancetta, homemade italian sausage

VEG LOVERS

Fior Di late mozzarella, mixed mushrooms, kalamata olives, woodfired capsicum, woodfired eggplant

HAWIIAN

Fior Di late mozzarella, pineapple, smoked ham

MEXICANA

Fio Di late mozzarella, hot salami, fresh onions, kalamata olives, woodfired capsicum, chili flakes

SEAFOOD

Fior Di late mozzarella, calamari, mussels, white anchovies, fish, garlic prawns, roasted garlic, chili flakes, fresh oregano, fresh lemon juice

BBQ CHICKEN

Fior Di late mozzarella, BBQ chicken, woodfired capsicum, spinach, red onion

PRAWN HUB

Fior Di late mozzarella, garlic & white wine marinated king prawns, red onion, woodfired capsicum, fresh lemon juice

*Custom Options Available Upon Request (Max 4 Toppings)













Catering Menu

White Based Pizza (no tomato sauce)

(Vegan cheese available) (Gluten Free available)

GARLIC

Olive oil and garlic base, fresh oregano, Fior Di late mozzarella, cracked black pepper (optional: Fresh Bruschetta)

QUATTRO FROMAGGI

Creamy base, Fior Di late mozzarella, gorgonzola, aged grana padano parmesan, provolone

TRUFFLE

Truffle oil base, Fior Di late mozzarella, mixed mushrooms (porcini mushroom, button mushrooms, swiss brown mushrooms), Sliced black truffle, topped with pecorino romano cheese (sheep)

TAIT'O

Fresh garlic & olive oil base, Fior Di late mozzarella, woodfired sliced potato, homemade italian sausage

FISHERMAN'S

White wine & garlic sauce base, Fior Di late mozzarella, white anchovies, king prawns, calamari, mussels, fish, fresh oregano, fresh lemon juice

*Custom Options Available Upon Request (Max 4 Toppings)

Food Packages

Antipasto Package \$75 per person

Minimum 10 Guests

Includes:

Antipasto Spread

Wood Fired Pizzas (Select 3 Options)

Dessert Pizza Board

Premium Wood Fired Package \$190 per person

Minimum 10 Guests

Includes:

4 Selections from the Below + Dessert Pizza Board

- Angus Beef Selection Cut Platter
- Morton Bay Bugs
- Lobster
- Prawn Platter
- Oysters Fitzpatrick
- Salmon
- Roast Veggies
- Greek Salad
- Coleslaw
- Italian Rocket Salad with Parmesan















BYO Drinks \$15 per person

Silver Beverage Package \$5 pp/ph

Soft drinks & Juice (No Spirit Add Ons) Kids under 6 Free Kids 7 to 17 \$5 pp/ph

Gold Beverage Package \$15 pp/ph

Sparkling Wine – Frankie Sparkling Rose - Ate White Wine - Sauvignon Blanc - Scorpius Red Wine - Shiraz - Mojo Beer Bottles - Peroni & Corona Soft drinks, Juice, Water Coffee & Tea

Platinum Beverage Package \$25 pp/ph

Champagne - Mumm Cordon Rouge Rose - Minuty M Provence White Wine - Pinot Grigio - Maso di Mezzacor Red Wine - Pinot Noir - Cloud Street Beer Bottles - Peroni & Corona Soft drinks, Juice, Water Coffee & Tea

Upgrades Available:

- Beer on Tap Stone Wood \$5 pp/ph
- House Spirits \$10 pp/ph (Vodka Tovarich Russian, Gin Feather & Hound, Whisky Johnnie Walker Red, Tequila – El Jimador)
- Premium Spirits \$15 pp/ph (Vodka Belvedere, Gin Hendricks, Whisky –Glenfiddich 12 Yr, Bourbon Makers Mark, Rum - Kraken)
- Cocktails \$115 pp/ph (Includes house spirits) Selection of 5 Specialty Cocktails off our menu

Cocktails Package Menu (Select 5)

- · Whisky Sour
- · Old Fashioned
- Margarita
- Mojito
- · Martini Espresso
- Martini
- · Pina Colada
- Aperol Spritz
- Moscow Mule
- · White Russian
- · Paloma
- · Sex on the Beach













Mandalay Beverage Options 2024

Cash Bar Menu

House Spirits \$9

Vodka

Gin

Whisky

Tequila

** Price includes mixers

Premium Spirits \$15

Vodka – Belvédère

Gin – Hendricks

Whisky - Glenfiddich

Bourbon – Makers Mark

Rum - Kracken

Tequila – Patron Silver

** Price includes mixers

Champagne \$15/glass \$75/bottle

Mumm Cordon Rouge

Sparkling \$12/glass \$25/bottle

Frankie sparkling

White Wine

Sauvignon blanc - scorpius \$10/glass \$30/bottle Pino grigio – Maso di Mezzacorona \$12/glass \$35/bottle Chardonnay - Comte Aste \$13/glass \$40/bottle

Rose

Ate - \$10/glass \$30/bottle MinutyM Provence - \$13/glass \$40/ bottle

Red wine

Shiraz - Mojo \$12/glass \$35/bottle Shiraz – Henschke 5 Shillings \$14/glass \$45/bottle Pino noir - Cloud street \$13/glass \$40/bottle

Beer Bottles \$10

Corona Peroni

Beer on Tap \$14

Stone wood

Cocktails \$23

WHISKY SOUR

OLD FASHIONED

MARGARITA

MOJITO

MARTINI

ESPRESSO MARTINI

PiÑa Colada

APEROL SPRITZ

MIMOSA

MOSCOW MULE

WHITE RUSSIAN

PALOMA

SEX ON THE BEACH

Non alcoholic

Soft drinks \$4

juice \$4

bottle water \$4

coffee \$5

tea \$5







