

70 foot luxury motor cruiser



Passengers

Minimum Hourly Rate

Sydney

Location

The MV Sydney is a 70 foot luxury motor cruiser decorated in a 1950's art deco style with wood and stainless steel. MV Sydney accommodates a maximum of 120 guests for your event on its all weather decks. With two decks, this boat provide some of the best views of Sydney Harbour. Whether enjoying the fresh ocean air from the main deck, fore deck or upper level, your guests will be able to see Sydney in all her glory from the water side.

The MV Sydney is a luxury motor yacht charter available for private and corporate cruises. For party cruises the MV Sydney is equipped with a state-of-the-art surround-sound stereo system that can pipe music through its speakers from CDs or mp3 players. Dancing and fun for all are available virtually throughout the vessel.

The Sydney's main deck can handle party sizes from 70 to 120. Formal, seated dining is available for up to 70 guests while the cocktail party menus can support up to 120. Any occasion can be accommodated by the MV Sydney with its outstanding menus and beverage packages.

Cocktail Dining - 120 passengers Casual Buffet Dining – 110 passengers Formal Dining – 70 passengers Comfortable Seated Buffet – 80 passengers

Special Features

- All weather boat on all levels
- Spacious Dining area
- Large dance floor
- Separate ladies and gents
- Separate Bar and lounge area
- Large partial undercover Top deck
- Upper lounge area

CATERED CHARTER RATES

JANUARY to OCTOBER 3 hours (min): \$2,000 4 hours: \$2600 Additional Hours: \$650/hr

NOVEMBER to DECEMBER (Christmas Package applies on Fri/Sat nights 24 Nov to 23 Dec 2023)

3 hours (min): \$2,200 4 hours: \$3,000 Additional Hours: \$750/hr

Minimum 30 passengers (excluding Fri/Sat night in December) ** Bucks & All Male Cruises max 3 hours

Transfers:

Transfers within 1hr \$1800:00 2hrs \$2400:00

Return Transfer \$2600:00 (these transfers must take place within the 1hr each way or additional fees will apply.

Public Holidays - Surcharge of 20% applies









MV Sydney **Charter Rate**



BYO PACKAGE

4 hours vessel hire BYO Food and Drinks Maximum 50 quests Wharf fees x 2 (CBD)

Friday or Saturdays \$4950:00 Sunday -Thursdays \$4500:00

BYO: Guests that BYO food and beverages must bring their own disposable plates, cutlery, cups and ice

Eskies: Clients may byo their own, the boat will provide 2 large eskie buckets for clients to use **Boarding**: All guests must meet at the departure wharf with their byo F&B, no prior boarding is

Galley: There is no use of the galley nor fridges on-

Pre-access: or deliveries \$250 (30-60 minutes prior to charter start time)

Security is required for all birthday parties 24 years and younger. I security guard per 80 guests required : \$350 per guard

CHRISTMAS PACKAGE Applies Friday and Saturday Nights – 22 November to 28 December 2024 Minimum 50 Guests

Friday and Saturday Nights 30 November to 15 December

Vessel Hire – 4 hours Rushcutters Bay Buffet or Clifton Gardens Cocktail Menu Diamond Beverage Package* Use of Bluetooth onboard sound system Includes wharf fees for city wharves only

Menu & Beverage upgrades available

Uni Cruise Package 2024

Inclusions:

· 3 Hour Exclusive Vessel Hire

- · Beer, Wine and Soft Drinks Package · Pizza Catering
- · DJ & Dance Floor with Disco Lights Security

Pricing:

Monday to Thursday (Min 80 pax) – \$79 per person Friday/Saturday (Min 80 pax) – \$89 per person

Music: You may connect your phone to the boat sound system via Bluetooth for background music or organise a DJ. PHC can book a DJ for you or you can use your own.

DJs must supply their own equipment, the boat ONLY supplies a table, tablecloth, and power. If you arrange your own DJ, please ensure they contact our office to confirm a boarding time and Cruise

Swimming may be permitted only in the 1st two hours of cruising, this will also depend on the passenger behaviour at the time, this will be up to the Skipper in charge on the day.

Pre-access - \$250 Surcharge for early access pre-deliveries. BYO DJ: 30-60 minute prior to start time

> Wharf Fees (embark/disembark) CBD Wharves \$150 Manly Wharf \$750 Convention Wharf: \$180 Northern Beaches \$500 Eastern Suburbs \$200 Cabarita Wharf \$750









MV Sydney **Charter Rate**



FARM COVE HOT ROAST BUFFET – \$28 per person

Mains Australian beef striploin with thyme and shiraz wine sauce

Roasted marinated chicken pieces Herb roasted chat potatoes and rock salt v Baked pumpkin v Steamed greens v

Desserts

Assorted cake v Starters Tea and coffee Assorted Biscuits

FRESHWATER BBQ BUFFET - \$30 per person **BBO** Gourmet Sausages gf

Moroccan infused chicken gf Chef's Galley Bay leaf mushroom ratatouille gf v Lemon myrtle smashed baked potato gf v Vermicelli Asian noodle salad with Nam jim dressing v Rainbow slaw, strawberry gum eucalyptus & honey dressing gf v Rocket, pear & parmesan, white balsamic dressing of v Fresh rolls v

RUSHCUTTERS BAY BUFFET - \$40 per person On Arrival

Assorted Mini Ouiche

From The Buffet

Moroccan-infused chicken af Beechworth honey & whisky glazed ham gf Slow roasted Australian beef, bush pepper & mustard crust af

Smashed baked potatoes, lemon myrtle & garlic gf v Bay leaf mushroom ratatouille gf v Melody of steamed greens

Rocket, pear & parmesan salad, white balsamic dressing

Rainbow slaw, strawberry gum eucalyptus & honey dressing

Crusty sourdough rolls Cheese

Chef's selection of Australian cheese gf v Salad of dried fruit, quince paste & crackers

HALAL BUFFET - \$45 per person **Mains**

Halal oven baked beef and rosemary gf Halal chicken pieces marinated in honey soy garlic Herb roasted chat potatoes and rock salt v gf Persian rice served warm gf v

Salads

Mesclun salad with roasted sweet potato, semi dried tomatoes, olives and shaved parmesan v Pear Parmesan salad v gf Bread rolls

Desserts

Assorted cakes v Tea & coffee

INDIAN BUFFET - \$50 per person **Starters**

Vegetable Samosas v

Mains

Butter chicken Mixed vegetable korma curry v Dal makhani v Peas pillau v Naan bread v Condiments Mint Raita Sweet Mango Chutney

ROSE BAY BUFFET - \$48 per person On Arrival

Tea and coffee on request

Assorted mini-auiches

Buffet

Whole baked salmon, lemon & dill crème v Eye fillet of Australian beef, café de Paris butter gf Sundried tomato & fetta chicken supreme, saffron & Cointreau glaze gf

Kale, apple & Shiitake risotto gf v Lyonnais potato gratin gf v Melody of steamed greens

Rainbow slaw, strawberry gum eucalyptus & honey dressing

Rocket, pear & parmesan, white balsamic dressing Crusty sourdough rolls

Dessert

Chef's selection of decadent cakes gf v









Catering Menus 2024



Cocktail Menus

PIZZA PARTY - \$15 per person

CLIFTON GARDENS COCKTAIL - \$28 per person Roaming Canapés

mini chicken skewers gf salt n pepper calamari v beef sliders, gruyere & tomato jam assorted arancini balls v downtown new york mini hot dogs, ketchup relish Chef's selection of gourmet pies Thai chicken Beef & thyme Lamb & rosemary Trio of quiche Lorraine Sundried tomato & feta v Spinach & ricotta v

Dessert

Chef's selection of assorted cakes

POINT PIPER DELUXE COCKTAIL - \$48 per person Roaming Canapés

Moroccan scallop pop gf Australian king prawns, finger lime aioli gf South Australian bocconcini & prosciutto gf Downtown New York mini hot dog, chilli ketchup relish Middle Eastern lamb delights, sour cherry & pomegranate jam gf Marinated cheese & kalamata olives gf v Italian arancini, garlic & lemon mayo v Substantial Noodle Box - choice of one Vegetable korma, basmati rice qf v Green chicken curry, jasmine rice & asian salad gf Dessert

Chef's selection of petit cakes

Balmain Cruising Cocktail & Buffet - \$48 per person On Arrival

Chicken satays with peanut coconut dip (gf) Assorted sushi with wasabi & soy sauce (v)(gf) Assorted mini gourmet pies Salt and pepper Calamari with garlic aioli

On the BBQ Delicate veal chipolata sausages with tomato chutney (gf)

Mini beef sliders with bush tomato relish From the buffet table Double smoked leg ham carved on board (gf) with selection of mustards

Mesclun salad with roasted sweet potato, semi-dried tomatoes, olives and shaved parmesan (v) Selection of bread rolls and butter

Desserts

Selection of quality Cakes Australian cheese platter with lavosh crackers (gf)











Catering Menus 2024



PLATTERS/ EXTRAS MENU

Please note, below items are in addition to a menu selection

Ocean fresh prawns \$10 per person

> Sydney oysters \$10 per person

Dessert platter – Assorted cakes \$15 per person

> Cheese Platter (min 10) \$10 per person

DOUBLE BAY FORMAL MENU - \$70 per person **Entree**

Please select two, served alternate Baked pumpkin, quinoa, semi dried tomato & fetta salad gf v Hanging Rock smoked trout, horseradish vinaigrette, watercress and cucumber salad gf v King mushroom, goat's cheese & spinach, rocket salad & pomegranate glaze gf v

Mains

Please select two, served alternate Aubergine parmigiana, heirloom tomatoes & basil v Grass fed beef fillet (M), pontiac mash, café de Paris butter gf Roast chicken supreme, ricotta & semi dried tomato, quince glaze gf For the table Crusty sourdough dinner rolls

Dessert

Choice of two, served alternate Chocolate Mousse Delight Mango & Passionfruit and White Chocolate Slice Shared Cheese boards for the tables







Call us for more info



Beverage Package



Diamond Beverage Package

\$46 per person (4 hours)

Beer

Pure Blonde Furphys Refreshing Ale Light Beer

Wine

St Augustus Pinot Grigio 2018, SA Two Truths Sauvignon Blanc 2018, SA Two Truths Cabernet Sauvignon 2017, SA Two Truth Shiraz 2017, SA Saint-Louis Brut 2018, France. Two Truths Rosé, 2019. SA

Juice

Soft Drinks

(does not include Red Bull)

Platinum Beverage Package

\$56 per person (4 hours)

Beer

Pure Blonde Furphys Refreshing Ale Light Beer

Wine

St Augustus Pinot Grigio Two Truths Sauvignon Blanc Two Truths Cabernet Sauvignon Manyara Sauvignon Blanc Two Truth Shiraz Uppercut Shiraz, Saint- Louis Brut Aurelia Chardonnay Pinot Noir Two Truths Rosé House spirits Jim Beam Bundaberg Rum Vodka Scotch Bacardi Gin

Juice

Soft Drinks

(does not include Red Bull)

Corporate Beverage Package

\$66 per person (4 hours)

Beers

Corona Pure Blonde Furphys Refreshing Ale Sydney Lager Kosciusko Pale Ale Cascade Premium Light

Wines

St Augustus Pinot Grigio Two Truths Sauvignon Blanc Two Truths Cabernet Sauvignon Manyara Sauvignon Blanc Two Truth Shiraz Saint-Louis Brut Aurelia Chardonnay Pinot Noir Uppercut Shiraz Two Truths Rosé.

House spirits

Jim Beam Bundaberg Rum Vodka Scotch Bacardi Gin Soft drinks

Silver Beverage Package \$14 per person (4 hours)

Juices

Juice, Soft Drinks (does not include Red Bullor Lemon Lime and Bitters)











Beverage Package

On Consumption Cash Bar, Bar Tab & Consumption Bar Bar staff fees of \$300 apply for 4 hour period 1 bar staff required for every 50 guests

Beverage Price List White Wine

St Augustus Pinot Grigio – \$8.00 per glass/\$40 per bottle Two Truths Sauvignon Blanc – \$8.00 per glass/\$40 per bottle Manyara Sauvignon Blanc – \$9.00 per glass/\$45 per bottle

Red Wine

Two Truths Cabernet Sauvignon – \$8.00 per glass/\$40 per bottle
Two Truths Shiraz – \$8.00 per glass/\$40 per bottle
Two Truths Rose – \$8.00 per glass/\$40 per bottle Uppercut Shiraz – \$9.00 per glass/\$45 per bottle

Sparkling Wine

Saint-Louis Brut, France – \$8.00 per glass/\$40 per bottle Aurelia Chardonnay Pinot Noir – \$9.00 per glass/\$45 per bottle

Beer

Cascade Premium Light – \$5 per bottle Furphys refreshing ale – \$8 per bottle Pure Blonde – \$8 per bottle Sydney Lager – \$10 per bottle Kosciusko Pale Ale – \$10 per bottle Corona – \$10 per bottle

Soft Drink – \$4 per glass

(Pepsi, Pepsi Max, Lemonade, Lemon Squash) Soft_Drink Jug – \$16 per jug Juice – \$4 per glass Red Bull – \$6 per can Bottled Water – \$4 per bottle

House Spirits

Vodka – \$8 per glass Bourbon – \$8 per glass Scotch – \$8 per glass Bundaberg Rum – \$8 per glass Bacardi – \$8 per glass Gin – \$8 per glass Lemon, Lime, Bitters – \$6 per glass

Top Shelf Spirits

Baileys – \$9 per glass
Malibu – \$9 per glass
Jack Daniels – \$9 per glass
Sambuca – \$9 per glass
Tequila – \$9 per glass
Southern Comfort – \$9 per glass Midori – \$9 per glass Kahlua – \$9 per glass Shots – \$9 per glass Red Bull and Vodka \$15 per glass

Cocktails available on request

Beverages subject to change due to availability.





