



# Sydney Crystal

20-metre Seawind Catamaran

**80**

Passengers

**\$890**

Minimum Hourly Rate

**Sydney**

Location

An elegantly appointed 20-metre Seawind Catamaran, Sydney Crystal is designed to impress parties of up to 80 guests.

The air-conditioned Main Deck saloon has a sophisticated lounge area with formal dining seating, which easily converts to a more relaxed layout for buffets and cocktails.

Outside is an extensive outdoor deck space with open-air and undercover areas.

It is fully equipped with all luxury amenities, including a fully licensed bar, onboard galley, state room, plasma TVs and Bluetooth connection.

Cruise past all the famous Sydney Harbour icons – ideal for corporate and private functions, and special Sydney Harbour events such as New Years Eve, Boxing day Sydney to Hobart Yacht Race start, Australia Day and other leisure special events on Sydney Crystal.

### Special Features

- Main dining deck with interior dining and bar
- Covered outdoor deck with spa
- Open top deck with lounge seating
- Fully licensed bar
- 360° wrap around views
- Air conditioning
- Plasma TVs
- Bluetooth Sound system, indoor & outdoor speakers

Cocktail Event – 80 guests  
Seated Buffet – 40 guests  
Casual Buffet – up to 60 guests  
Seated & Served – 25 guests  
Max Capacity – 90 guests

Minimum catering requirement – 30 guests, year round

### Sydney Crystal Charter Rates 2024

#### January – October

3-hour charter \$2,670

4-hour charter \$3,560

Additional hours: \$890 per hour

#### November to December (Peak Season)

4-hour charter \$3,960

Additional hours: \$990 per hour

#### Note:

Minimum 3 hour vessel hire – year round.

Minimum 4 hours Fri & Sat Nov/Dec.

Vessel Crew included

Wharf Fees – \$75 per visit

#### Catering & Beverage

BYO drinks not permitted

Minimum 30 Guests apply year round

Public holiday surcharges apply – 25% of the total charter fee

Special harbour events such as Vivid, New Years Eve, New Years Day, Australia Day and Boxing Day – POA

Note: Prices subject to change and will be reconfirmed in writing.  
Rates will be honoured for any current confirmed bookings.



# Sydney Crystal

## Catering Menu

### Sydney Crystal Catering & Beverage Menu 2024

Minimum catering requirement – 30 guests, year-round

Menus are subject to seasonal variation. Food allergens including peanuts, tree nuts, milk, eggs, sesame seeds, fish, shellfish, soy, wheat, royal jelly and sulphites are present in our menu items. Allergens may also be present due to unintentional cross-contact during the preparation process and the use of processed ingredients

#### CANAPE/COCKTAIL MENUS

Canape Menu \$70.00 per person | Your choice of 8 canapes  
Additional canapes: \$9.00 per person/ per choice

#### PRE- SELECT 8 CANAPÉS TO BE SERVED

##### Canapes

- Seafood & vegetarian nori sushi served with sweet soya sauce (V-GF)
- Spinach & ricotta filo pastries (V)
- Tomato & basil bruschetta (V-GF)
- Mini petit pies served with tomato & onion jam  
(peppered beef, chicken & vegetable, lamb & rosemary)
- Beetroot & goats cheese tartlets (V)
- Mini roasted vegetable frittatas (V)
- Indian vegetable samosas (V)
- Antipasto cherry tomato & mushroom roasted skewer (VEG-GF)
- Salt & pepper squid with aioli
- Smoked salmon roulade, crème fraiche on crostini
- Vietnamese vegetarian rice paper rolls with sweet Thai dipping sauce (VEG-GF)
- Golden Pumpkin Arancini with bush tomato chutney (VEG-GF)
- Thai beef salad with mint, coriander, lime chilli.
- Australian Angus beef slider, fresh tomato, snow tendril lettuce and relishes
- Mediterranean beef skewers with spicy BBQ sauce
- Peking duck, cigar crapes, Hoisin sauce
- Individually served classic prawn cocktail

V- Vegetarian/ GF- Gluten Free / VEG – Vegan

#### BUFFET MENUS

Grazing Buffet Menu \$79.00 per person  
Additional canapes @ \$9.00 per person/ per choice

##### Canapes

- Spinach & ricotta filo pastries (V)
- Petit pies served with tomato & onion jam (peppered beef, chicken & vegetable, lamb & rosemary)
- Seafood & vegetarian sushi served with sweet soya (GF)

##### From the Buffet Grazing Table Mains

- Leg of champagne ham served with a selection of mustards and relishes
- Mediterranean chicken fillet on cous cous with Semillon jus (GF)
- Seasonal roasted vegetables (V)

##### Salads

- Green leaf salad with Capsicum, Cucumber, Spanish Onion, Cherry Tomatoes & Italian Dressing (GF-VEG)
- Pumpkin and quinoa salad with shredded kale, cranberries and crushed walnuts (VEG)
- Mixed fresh bread rolls

##### Dessert

- Assorted petite cakes served with berry coulis
- V= Vegetarian / GF = Gluten Free

#### Seated and Served Menu \$75.00 per person

Seasonal Menu available on Request





# Sydney Crystal

Catering Menu

## **PLATTERS & ADD ONS**

Add ons in addition to any of the above menus.  
Minimum spend guidelines applies

### **Hot and Cold Canapes**

\$9 per person / per selection  
Seasonal menu available upon request

### **Dips and Breads**

\$9 per person  
Selection of dips and seasonal vegetables served with a selection of breads & sourdoughs (VEG)

### **Cheese Board**

\$9.50 per person  
Selections of goats cheese, manchego, bouche d'affinois & Tasmanian vintage cheddar.  
Accompanied with a selection of seasonal fruits, bread sticks and lavosh (V)

### **Charcuterie Board**

\$15 per person  
Featuring Cured Meats, Great Australian Cheeses, Olives, Bread, Fig Spread, Pesto, Coarse Ground Mustard, Dried Fruit And Nuts (GF)

### **Prawns & Oysters**

\$25 per person  
Southern Ocean Tiger Prawns and Pacific Oysters, lemon and zingy aioli  
(3 Prawns and 3 Oysters per person)

### **Dessert Platter**

\$10 per person  
Assorted petit fours, A selection of Petit Fours

### **Seasonal Fruit Platter**

\$12 per person  
Local seasonal selection





# Sydney Crystal

Beverage Packages

## Standard Bar – \$15.00 per person / per hour

Minimum 3 hours

### Beer

Toohey's New  
James Boags Premium

### White

Light Tyrrell's Moore's Creek – Semillon Sauvignon  
Blanc (NSW)

### Red

Tyrrell's Moores Creek Shiraz (NSW)

### Sparkling

Tyrrell's Moores Creek Sparkling Brut

### Other

Soft Drinks & Fruit Juices

## Premium Bar – \$20.00 per person / per hour

### Beer

James Boags Premium Light

### Plus

Choice of 1 Premium Beer:  
Heineken  
Corona

James Squire 'One Fifty Lashes' Pale Ale

### White

Tai Nui Sauvignon Blanc

### Red

Jim Barry Cabernet Sauvignon

### Sparkling

Yellowglen Yellow Chardonnay Pinot Noir  
Tempus Two Moscato

### Other

Soft Drinks & Fruit Juices

## Deluxe Bar – \$30.00 per person / per hour

### Beer

James Boags Premium Light

### Plus

Choice of 2 Premium Beers:  
Heineken  
Corona

James Squire 'One Fifty Lashes'  
4 Pines Refreshing Ale  
Little Creatures Apple Cider

### White

Choice of One White Wine:  
Pewsey Vale Vineyard Riesling  
Tai Nui Sauvignon Blanc  
Aquilani Pinot Grigio  
Tyrrell's Hunter Valley Chardonnay

### Red

Choice of One Red Wine:  
Jim Barry Cabernet Sauvignon  
Fat Bastard Pinot Noir  
Yalumba Barossa Shiraz

### Sparkling

Yellowglen Yellow Chardonnay Pinot Noir  
Tempus Two Copper Prosecco

### Other

Soft Drinks & Fruit Juices

**In addition – Spirits can be added to a beverage package.**

### Spirits Package \$12.00 per person / per hour

Bundaberg Rum, Canadian Club, Jim Beam, Johnny Walker Red, Southern Comfort, Hendricks Gin, Jack Daniels, Smirnoff Vodka, Wild Turkey

#Spirits can be available onboard for purchase/bar tab  
All beverage menus are subject to change

### CASH OR CONSUMPTION BAR

Bar list provided on request – Minimum spend of \$15 per person