

Eclipse

The ultimate vessel for comfort, stability and dining.



240

Passengers

\$1050

Minimum Hourly Rate

Sydney

Location

Designed with a beautiful combination of style and cutting edge marine technology, ECLIPSE is the ultimate vessel for comfort, stability and dining. Enjoy access to a range of amenities including a sophisticated cocktail lounge, sprawling fore and aft decks, an elegant dining area, a fully licensed bar and a breathtaking dancefloor suspended above the glittering water. From small, intimate charters to larger gatherings, Eclipse is the perfect choice.

Please note Eclipse is not available for 18-21st Birthday or Bucks parties.

Cocktail Dining – 240 passengers

Seated Buffet – 120 passengers

Formal Dining – 90 passengers

Special Features

Newly installed A/C

WiFi availability on demand

Five flexible entertaining spaces for all event styles

Spacious dining area with excellent water views

Spacious front and rear entertainment decks with seating

Overwater dance floor and stage area with amazing views

Flat screen TV with DVD

Surround sound system with microphone available

Licensed bars both upstairs and downstairs

Six impeccably maintained modern bathrooms

Eclipse

Charter Menu



VESSEL HIRE

January – October (Minimum 30 guests)

3-hour charter \$3,450
4-hour charter \$4,600
\$1,150 per hour (minimum 3 hours)

November – December (Minimum 30 guests)

4-hour charter \$5,200
\$1,300 per hour (minimum 4 hours)

Thursdays, Fridays and Saturdays in December are minimum 80 pax with full packages

Rate includes Captain, Deckhand, Cruise Director and up to 3 bar/waitstaff when full packages taken. Anything over 80 guests, an additional crew will be charged per 20 guests @ \$275 each per 4-hour charter

Transfers (one hour) – \$2,500

(not available Friday/Saturday in October-January without food and beverage packages: minimum spend \$5,000)

BYO FOOD AND DRINKS

BYO Food Rate Available on Request Sun-Thurs. Applicable Hourly Rate + \$20pp (excluding public holidays and special events). Included in rate is Captain, deckhand and cruise director and one floor staff, all additional staff are at \$275 each dependant on guest numbers. We recommend 1 crew per 20 guests

PLEASE NOTE: No use of kitchen facilities without our chef. Chef charge \$400 for 4 hour charter

BYO Drink : Rate Available on Request Sun-Thurs. Applicable Hourly Rate plus \$20pp BYO charge (excluding public holidays and special events).

Pre-loading and stacking fridges fee applies, minimum \$200 for up to 100 pax, over 100 is \$250. Included in rate is Captain, deckhand, cruise director and one floor staff, all additional staff are at \$275 each dependant on guest numbers. We recommend 1 crew per 20 guests

Wharf Booking: \$100 per booking

Manly/Homebush time and distance surcharge, additional \$300 each way

Rose Bay time and distance surcharge, additional \$200 each way

BYO DJ or Band: \$150

1 hour Transfer rate: \$2,500 (not available Friday/Saturday in October-January without food and beverage packages: minimum spend \$5,000)

Public Holiday Surcharge: 25% on total charter cost

Bond: \$2,000 on all charters to be taken with payment of invoice and refunded after charter and confirmation of no damage. All charters require a bond, no exceptions.

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Catering Menu



CANAPE MENUS

Minimum spend \$44pp

CLASSIC - \$7 items (2 per serve)

Meat

- Honey soy chicken tenderloin kebab with black sesame seed
- Lamb kofta with hummus and pomegranate
- Tandoori chicken with green chilli & lime yogurt (gf)
- Chargrill meatballs with smoky glaze
- Ripped Serrano ham, parsnip cream & red onion jam on sourdough

Seafood

- Prawn and chive gyoza
- Mixed sushi and nigiri with wasabi and soy
- Crispy prawn twists from fresh chilli and soy

Vegetarian

- Caramelised onion and gooey brie tartlet
- Zucchini flower with tomato relish
- Tomato, fetta and basil Bruschetta
- Roast pumpkin, goats curd and Spanish onion tartlet
- Mushroom and mozzarella arancini with and herb dipping sauce
- Chargrilled capsicum and goats cheese tartlet

Dessert Canapés

- Fresh fruit and custard tartlets and lemon meringue tartlets
- Hot Churros with chocolate dipping sauce

ALL MENUS - Minimum food spend: \$2,500, anything less incurs chef charge of \$400
All entertainment staff must be included in guest numbers for catering and beverages

18th and 21st birthdays, hens and bucks parties are not to have beverage packages. A bar tab to the value of the beverage package is permitted but once this is reached, drinks must be purchased or additional funds added to the tab
BYO cake is permitted, a service charge of \$50 applies as we supply bamboo boats, cutlery and cut/serve the cake





Eclipse

Catering Menu

DELUXE - \$9 per item (2 per serve)

Meat Hot

- Slow cooked lamb shoulder, crushed minted peas, served in a crisp miniature Yorkshire pudding
- Fragrant Mediterranean lamb backstrap kebab with minted tzatziki
- Beef Wellington with roast tomato relish
- BBQ duck & spanish onion marmalade tartlet

Meat Cold

- Rare roast beef served with balsamic beetroot relish & horseradish cream
- Tandoori & natural yoghurt chicken on potato rosti topped with caramelised onion
- Classic Peking duck pancake, hoisin sauce, cucumber & spring onion

Seafood Hot

- Pan fried scallops on wasabi pea puree with crispy pancetta
- Crispy tempura tiger prawn with chilli & soy dipping sauce
- Flame grilled teriyaki salmon brochette with mango and coriander dressing (gf)

Seafood Cold

- Salmon gravlax, avocado tomato, lime salsa tartlet
- Pancake rolled with crabmeat, shredded surimi, cream cheese & shallots
- Freshly shucked rock oysters served on rock salt with pomegranate vinaigrette (gf)

Vegetarian Hot

- Sweet potato and manchego cheese empanada
- Mixed mushroom ragu topped with sourdough & herb crumb
- Pan fried goat cheese and roast pear on toasted sourdough
- Pakora of Cauliflower, eggplant, zucchini, fresh spinach and onion, deep-fried until golden

Vegetarian Cold

- Chilled watermelon with haloumi & balsamic reduction (gf)
- Roasted beetroot, Persian feta & orange tartlet
- Moroccan spiced cauliflower salad with quinoa & honey yogurt
- Vietnamese rice paper rolls with fresh chilli and soy (gf)

Dessert Canapes

- Gelatissimo Bambino Cones
- Dessert Pops – Chocolate, Cranberry Crunch or Passionfruit, Coconut and White Chocolate
- Chocolate Éclair filled with Chantilly Cream



CLASSIC SUBSTANTIAL - \$8pp (1 per serve)

Banh Mi – Vietnamese French Baguette

- Smokey pulled pork, Asian slaw
- Shredded beef, sauerkraut, melted gruyere, cornichons
- Falafel with fresh hummus, mint & coriander (v)
- Chipotle chicken, sweet corn & coriander salsa
- Garlic king prawns, salsa rojo & shaved fennel

Sliders

- Prime beef slider with aged cheddar cheese, tomato relish and pickle
- Pulled pork, salsa fresca, green tabasco, coriander salad
- Spiced lamb fillet, tomato & eggplant kasoundi, minted yoghurt
- Char grilled haloumi, onion marmalade, spiced tomato & jalapeno salsa

DELUXE SUBSTANTIAL - \$10pp (1 per serve)

Hot

- Saffron & fennel risotto, crispy pancetta, lemon & celery cress (gf)
- Southern Indian style vegetable curry with basmati rice (v)
- Classic beer battered flathead fillets with chips and tartareChu Chee Curry – red curry with kaffir lime and coconut cream (prawn or chicken)

Cold

- Thai salad – rice noodles, coriander, mint, Asian greens, zesty lime dressing, fried shallots (beef or chicken)
- King prawns, limoncello dressing, orange & fennel salad (gf)
- Roasted asparagus, quinoa, grilled haloumi, preserved lemon & mint (v, gf)
- Ocean trout with Israeli couscous, pickled cucumbers & pomegranate dressing
- BBQ duck salad, lemongrass and ginger dressing (gf)

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Catering Menu



Wait Staff Fee

\$275 per wait staff based on a 4 hour charter

1-30 guests x 2 wait staff

31 – 60 guests x 2 wait staff

61 – 90 guests x 3 wait staff

91 – 120 guests x 4 wait staff

121 – 150 guests x 5 wait staff

151 – 180 guests x 6 wait staff

181 – 210 guests x 7 wait staff

211 – 240 guests x 8 wait staff

CANAPE MENU EXTRAS

Grazing Supper Station \$14pp

Choice of meat:

Glazed honey mustard baked leg ham

Or/

Chicken Buffalo wings with Sriracha

Served with pickles and mustards

Creamy potato salad with soft boiled egg and baby capers

Mixed salad with caramelised balsamic dressing

Fresh baked rolls

Charcuterie Boards - \$14pp

A selection of cured meats, olives, pickled vegetables, pate and fresh crusty baguette

Fresh Fruit Platters - \$8pp

A delicious selection of fresh, seasonal fruits

Cheese Boards - \$12pp

Tarago River Gippsland brie, Dynasty blue & Maffra cheddar w Maggie Beer fig paste, flat bread, lavosh, fresh & dried fruits

Combination of all these \$24pp





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Catering Menu

BUFFET MENUS

Classic Buffet Menu – \$56 per person

Canapes on arrival

Heirloom tomato and bocconcini tartlet (v)
Crispy prawn twist with fresh chilli and soy

Buffet

Mustard & pepper glazed beef sirloin, merlot & eschalot jus (gf)
Corn fed chicken breast, creamy lemon and chive sauce (gf)

Accompaniments

Roasted chat potatoes, sea salt, rosemary & garlic & extra virgin olive oil (v, gf, df)
Steamed baby beans w lemon, chilli & garlic (gf)
Rocket, pear & parmesan salad, white balsamic vinaigrette (v, gf)
Baby spinach, fetta, semi dried tomato, pinenuts, citrus dressing (v, gf)
Fresh baked Laurent patisserie mini baguettes

Dessert

Crispy churros with chocolate dipping sauce and fresh strawberries
Optional Upgrade \$10pp
Smoked salmon with dill and baby capers
Sydney rock oysters

Premium Buffet Menu – \$75 per person

Canapes on arrival

Mixed sushi and nigiri with wasabi and soy
Zucchini flower with tomato relish
Rare roast beef served with balsamic beetroot relish & horseradish cream

Buffet

Lamb noisette, minted yoghurt (gf)
Corn fed chicken breast, creamy lemon and chive sauce (gf)
Crisp-skin Cone Bay barramundi fillets, fresh chilli, lime and coriander (gf)
Queensland tiger prawns with aioli and lemons

Accompaniments

Roasted chat potatoes, sea salt, rosemary & garlic & extra virgin olive oil (v, gf, df)
Steamed baby beans w lemon, chilli & garlic (gf)
Rocket, pear & parmesan salad, white balsamic vinaigrette (v, gf)
Baby spinach, fetta, semi dried tomato, pinenuts, citrus dressing (v, gf)
Glass noodle salad, carrot, coriander, mint, sesame, lime & chilli dressing (v, df, gf)
Fresh baked Laurent patisserie mini baguettes

Dessert Canapés

Mixed fruit and custard tartlets, lemon meringue tartlets

Optional Upgrade \$10pp

Smoked salmon with dill and baby capers
Sydney rock oysters





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Catering Menu

FORMAL MENU - \$94 pp

Choice of 3 Canapes to start

- Grilled Rare yellow fin tuna, shaved fennel, orange, aioli (gf)
- Poached dice chicken mixed with mayonnaise & egg on potato rosti topped with dill
- Baked forest mushroom tartlet with truffle oil (v)
- Tempura prawn with sweet chilli and soy dipping sauce
- Peking duck pancake with cucumber and hoisin sauce
- Mushroom and mozzarella arancini with roasted tomato salsa
- Heirloom tomato bruschetta tartlet with caramelised balsamic
- Smoked salmon roulade with cream cheese and chive
- Mediterranean lamb kebab with tzatziki
- Freshly shucked Sydney rock oysters with a pomegranate vinaigrette

Choice of two main courses (served alternately):

- Wild mushroom ravioli with braised pearl onions, mozzarella & cold pressed olive oil
- Petaluma ocean trout fillet with crispy skin, pancetta, king Edward mushrooms & butter poached
- broccolini and baby carrots (GF)
- Pink Lady snapper fillet line caught lightly pan seared with fennel, parsnip chips, pickled beetroot &
- soft herbs (GF)
- Amelia Park free range lamb rack slow roasted with potato fondant, madeira reduction, light jus &
- butter poached beans
- Oakleigh Ranch eye fillet with twice cooked potato gratin, madeira jus, maple mustard & confit duck fat eschallot (GF, DF)
- Served with a mixed salad on each table and fresh baked Laurent patisserie mini baguettes

Dessert

- Option 1: Gelatissimo bambino cones – assorted flavours After Dinner Mint, Salted Caramel, Apple
- Crumble, Bacio, Choc-Dipped Strawberry, Espresso (these look fabulous being served on dry ice)
- Option 2: Fruit tarts – sweet tart shell is lined with chocolate then filled with patisserie cream before
- being topped with a selection of exotic fruits
- Cheese and fruit platters



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ECLIPSE BEVERAGES

ECLIPSE BEVERAGES 23-24

Classic Package – \$14 per person per hour

White Wine: De Bortoli Lorimer Semillion Sauvignon Blanc, Chardonnay

Red Wine: Deen Vat 8 Shiraz, Cab Sauv

Sparkling Wine: Lorimer Chardonnay Pinot Noir

Rose: Rose Rose (King Valley, VIC)

Beer: Great Northern, VB, Furphy, XXXX Gold, Cascade Premium Light

Soft Drinks: Coca-Cola, Coke Zero, Solo, lemonade, orange juice, sparkling mineral water, dry ginger ale, tonic water (all bottled), tea and coffee

Optional Premium Beer Upgrade \$2pp/ph

5 Star Premium Package – \$17.00 per person per hour

White Wine: Yarra Valley Villages Chardonnay, La Boheme Pinot Gris

Red Wine: Yarra Valley Villages Pinot Noir, Villages Heathcote Shiraz

Sparkling Wine: La Boheme Cuvee Blanc

Rose: La Boheme Act Two Dry Rose

Beer: Peroni, Birra Moretti, Corona, Sommersby Apple Cider, Boags Light (plus beers in classic package)

Soft Drinks: Coca-Cola, Coke Zero, Solo, lemonade, orange juice, sparkling mineral water, dry ginger ale, tonic water (all bottled), tea and coffee

7 Star Premium Package – \$24.00 per person per hour

White Wine: Tulloch Julia Semillon, Tulloch EM Limited Release Chardonnay

Red Wine: Lusatia Park Pinot Noir, Tulloch Limited Release 88 Cab Sauv

Sparkling Wine: Este Vintage 2008 Chardonnay Pinot Noir

Rose: Miraval Cotes de Provence

Beer: Stone & Wood, Peroni, Birra Moretti, Corona, Sommersby Cider, Boags Light (plus beers in classic package)

Soft Drinks: Coca-Cola, Coke Zero, Solo, lemonade, orange juice, sparkling mineral water, dry ginger ale, tonic water (all bottled), tea and coffee

Optional Upgrades:

House Spirits Upgrade: Additional \$6 per person per hour

Gordons Gin, Smirnoff Vodka, Jim Beam, Red Label Scotch, Captain Morgan Spiced Rum, Bundaberg Rum

Premium Spirits Upgrade: Additional \$12 per person per hour

Hendricks Gin, Belvedere Vodka, Woodford Reserve Bourbon, Johnny Walker Black Label, Jack Daniels, Canadian Club, Southern Comfort, Captain Morgan Spiced Rum, Bundaberg Rum, Tequila

Soft drinks and Juice Package – \$5 per person per hour

Coca-Cola, Coke Zero, Solo, lemonade, orange juice, sparkling mineral water, dry ginger ale, tonic water (all bottled), tea and coffee

Consumption Bar - bar staff required for consumption/cash bar \$275/ 4hr

Beverages on tab or cash bar.