



# Morpheus

65ft catamaran

**100**

Passengers

**\$1000**

Minimum Hourly Rate

**Sydney**

Location

This 65ft catamaran features a lounge bar, spacious foredeck and two all weather dining areas this is the ideal venue for Christmas parties, corporate events, team-building activities, weddings and social functions. On-board enjoy distinct catering, unsurpassed service and the stunning ever-changing backdrop of Sydney harbour – ensuring a memorable five star cruise experience.

Cocktail Dining – 100 passengers  
Buffet Dining – 80 passengers  
Formal Dining – 60 passengers

### Special Features

Two all weather dining areas  
Lounge area  
Large alfresco entertainment deck  
Sound system with PA and Bluetooth connectivity  
3 bathrooms  
TV, DVD & 4G internet  
Swim ladder

### Additional Information

Public holiday surcharges apply – 20% of the total charter fee  
Excludes special harbour events such as New Years Eve, New Years Day, Australia Day and Boxing Day

### Morpheus Charter Rates 2024

#### February – September

3 hour charter \$3,000  
4 hour charter – \$4,000  
Additional Hours: \$1,000 per hour  
Minimum of 30 pax required during this period

#### October – January

4 hour charter \$5,200  
Additional Hours: \$1,300 per hour  
Minimum of 30pax required Sunday-Wednesday  
Minimum of 50pax required Thursday-Saturday

**Wharf fees** – \$50 per visit

#### OPTIONAL Extras

DJ – \$750  
Chair Covers & Sash \$8.50 each  
Red Carpet \$200  
Balloon Decorations from \$200  
Karaoke \$500  
Huge songbook, large plasma screen, two cordless microphones, effect lighting and smoke machine.  
BYO Playlist \$550  
BYO playlist, connect to our 4 Bluetooth disco speakers





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## Morpheus Catering Menus 2024

### CANAPE MENUS

*All menus can be tailored to your specific requirements*

#### **CHEF'S SPECIAL — \$55 per person**

- BBQ Chicken skewers marinated in satay sauce
- Mini spring rolls with sweet chili
- Cajun spiced calamari with lime and chili aioli
- Tandoori chicken pizzette with cucumber and mint yogurt
- Assorted sushi and sashimi
- Mini bacon, spinach and smoked salmon quiches
- Breaded chicken pieces with garlic aioli
- Lentil and vegetable cocktail samosas with mango chutney
- Tomato and basil bruschetta

#### **CHOOSE YOUR OWN COCKTAIL MENU**

**We recommend a minimum selection of three items for each hour of cruising**

#### **Group A — \$5 per person per item**

- Mini spring rolls with sweet chili
- Lentil and vegetable cocktail samosas with mango chutney
- Roma tomato salsa tart with baby bocconcini
- Thai style vegetarian curry puffs
- Thai fish cakes with sweet chilli
- BBQ spicy beef chipolatas
- Assorted petite pies
- Tomato and basil bruschetta

#### **Group B — \$6 per person per item**

- Thai green chicken curry puffs with sweet chutney
- Mini bacon, spinach and smoked salmon quiches
- Tandoori chicken pizzette with cucumber and mint yogurt
- Mini tart cases with smoked salmon, avocado and crème fraiche
- BBQ Chicken skewers marinated in satay sauce
- Mediterranean vegetable tarts with Greek feta
- Cajun spiced calamari with lime and chili aioli
- Lamb kofta meatballs with yogurt dressing
- Breaded chicken pieces with Garlic aioli
- Mexican enchilada bites with guacamole sauce
- Gluten free Margherita pizzette

#### **Group C — \$7 per person per item**

- Assorted sushi and sashimi
- BBQ octopus in Asian spices
- Smoked salmon and avocado pillows with fresh dill
- Salmon skewers marinated in lemongrass and basil
- Individual Lemon chicken risotto
- Thai beef salad served with coriander and bean shoots
- Bamboo skewered prawns with lemongrass and lime leaves
- Peking wraps with cucumber, shallots and hoisin sauce
- Seared scallops served in spoon with butter & herb sauce
- Freshly shucked rock oysters with lemon & lime wedges
- Tempura Prawns with sweet chili mayonnaise
- Fisherman's basket and chips served in mini tucker boxes
- Individual mushroom risotto
- Beef or chicken sliders with melted brie & tomato relish
- Mini smoked salmon bagels with cream cheese & dill



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### BUFFET MENUS

*All menus can be tailored to your specific requirements*

#### **SPINNAKER BUFFET – \$110 per person**

##### **Canapés**

Chef's selection of 2 canapés

##### **Main**

Whole double smoked leg ham, carved from the bone and served with mustard selection

Beef striploin served with béarnaise

Chicken fillet pieces marinated in lemongrass and lime leaves on vermicelli noodles

Wild mushroom, spinach and lemon risotto

Salad of mixed leaves with roasted sweet potato, semi-sun dried tomatoes, olives & shaved parmesan

Whole roasted baby new potatoes, tossed with rocket and served with garlic & chive sour cream

Selection of fresh breads

##### **To finish**

A selection of individual gourmet desserts with coffee and assorted teas

#### **PORT JACKSON BUFFET – \$150 per person**

##### **Canapés**

Chef's selection of 3 canapés

##### **Mains**

Platters of king prawns and Sydney rock oysters with lemon and seafood sauce

Whole double smoked leg ham, carved from the bone and served with mustard selection

Beef striploin served with béarnaise

Green lip mussels with angel hair in chef's own tomato and white wine sauce

Sides of smoked salmon with capers, Spanish onion and lemon dill dressing

Salad of mixed leaves with roasted sweet potato, semi-sun dried tomatoes, olives & shaved parmesan

Whole baby new potatoes and watercress served with garlic & chive sour cream

Selection of fresh breads

##### **To finish**

A selection of individual gourmet desserts with coffee and assorted teas

Platter of mixed cheese, nuts & dried fruit with lavosh

#### **QUAYSIDE BUFFET – \$180 per person**

##### **Canapés**

Mediterranean vegetable tarts with Greek feta

Assorted sushi and sashimi

Smoked salmon tartlets

##### **Mains**

Platters of king prawns and Sydney rock oysters with lemon and seafood sauce

Lamb racks roasted in maple and rosemary

630g lobster with tarragon butter and lemon

Chicken breast fillet with asparagus and seeded mustard cream sauce

Sides of Tasmanian smoked salmon with capers and dill mayonnaise

Wild mushroom, spinach and lemon risotto

Salad of mixed leaves with roasted sweet potato, semi-sun dried tomatoes, olives & shaved parmesan

Whole roasted baby new potatoes, tossed with rocket and served with garlic & chive sour cream

Selection of fresh breads

##### **To finish**

A selection of individual gourmet desserts with coffee and assorted teas

Platter of mixed cheese, nuts & dried fruit with lavosh

All menus can be tailored to your specific requirements





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### **FORMAL MENU – \$130 per person**

#### **Entrée**

Please select one item

Seafood antipasto plate of king prawns, smoked salmon and pacific oysters

Thai beef salad with coriander and bean shoots

Honey peppered prawns with mustard rocket

Assorted sushi and sashimi

Antipasto plate of cured meats, sundried tomatoes and mixed olives

Deconstructed bruschetta with tomato and basil and a balsamic dipping sauce

#### **Mains**

Please select two items to be served alternately

Green lip mussels with angel hair in a fresh tomato, white wine and herb sauce

Roast beef fillet on potato mash

Salmon fillets with a lemon and dill dressing served on smashed potatoes

Marinated spatchcock on vegetable ratatouille

Herb crusted lamb rack on tomato couscous

Chicken breast fillet in a seeded mustard cream sauce with hand cut potatoes and asparagus

All mains served with a selection of seasonal vegetables and fresh breads

#### **To finish**

Served on the buffet

Coffee and assorted teas with a selection of individual gourmet desserts

All menus can be tailored to your specific requirements





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## BEVERAGE PACKAGES

### STANDARD BAR PACKAGE – \$15 pp per hour (min 3)

McWilliam's Select Series Sauvignon Blanc  
 McWilliam's Select Series Cabernet Merlot  
 McWilliam's Select Series Brut Reserve (sparkling)  
 Steam Rail Pale Ale  
 Cascade Premium Light  
 Soft drinks  
 Orange juice  
 Mineral water

### PREMIUM PACKAGE – \$17 pp per hour (min 3)

White (choose 1)  
 Evans & Tate 'The Go-Between' Sauvignon Blanc  
 Evans & Tate 'The Go-Between' Chardonnay  
 Red (choose 1)  
 Evans & Tate 'The Go-Between' Shiraz  
 Evans & Tate Breathing Space Cabernet Sauvignon  
 Sparkling: McWilliam's Selection Series Brut Reserve  
 Beers: Steam Rail Pale Ale & Cascade Premium Light  
 Soft drinks  
 Orange juice  
 Mineral water

### DELUXE PACKAGE – \$19 pp per hour (min 3)

White (choose 1)  
 McWilliam's High Altitude Sauvignon Blanc  
 Under & Over Pinot Gris  
 Mount Pleasant Singing in the Rain Chardonnay  
 Red (choose 1)  
 Chant du Midi Rosé  
 McWilliam's Appellation Pinot Noir  
 Under & Over Shiraz  
 Sparkling (choose 1)  
 Henkell Trocken Dry Sec  
 Chant du Midi Blanc de Blancs Brut  
 Serafini & Vidotto Bollicine di Prosecco DOC  
 Beers: Steam Rail Pale Ale & Cascade Premium Light  
 Soft drinks  
 Orange juice  
 Mineral water

### ADD HOUSE SPIRITS – \$7 per person per hour

Scotch, Bourbon, Rum, Gin, Vodka

### ADD HOUSE SPIRITS and LIQUEURS – \$10 per person per hour

Scotch, Bourbon, Rum, Gin, Vodka, Kahlua, Tia Maria, Baileys

### CASH OR CONSUMPTION BAR

Beverages on Consumption, Bar Tab or Cash Bar  
 Your choice of 1 white wine, 1 red wine, 2 beers, soft drinks and spirits (if required).

Beverages can be purchased on a cash basis or you can run a bar tab to be settled by credit card at the end of the charter.

### Bar Waitstaff

For all cash and consumption bar options a charge for waitstaff will apply at a cost of \$300 per staff – 1 staff for every 15 passengers

