

MV Zephyr

A beautiful 60 ft classic timber cruiser



30

Passengers

\$750

Minimum Hourly Rate

Pittwater

Location

MV ZEPHYR, a beautiful 60 ft classic timber cruiser, built in 1965. This unique charter boat operates in Pittwater, accommodating up to 30 passengers for a cocktail/canapé style event, and 14 passengers for a formal dining table + chairs event.

Zephyr boast a single flat entertaining area with boutique fitout which includes a centre table, 2 lounges, 2 bar tables and floor rugs.

This classic boat is also equipped with a toilet & hot outdoor shower, Bluetooth Surround Sound System, eskies and drinkware.

Bucks parties not allowed.

Max Capacity: 30 guests

Seats: 14

Zephyr Special Features

60ft Classic Cruiser

Modern Refit

BBQ & Eskies

Bluetooth Surround Sound System

Single Flat Entertaining Area

Toilet & Hot Outdoor Shower

Center table, 2 x Lounges, 2 x Bar Tables, Floor Rugs

Catering & additional Styling Options available

Lilypad watermat

MV Zephyr

Charter Rate



MV Zephyr Charter Rates 2024

Day Charter Time Slot: 11am to 3pm
Evening Charter Time Slot: 4pm to 8pm

Low Season Special: April to August – enjoy a discount of 20% during the low season and an additional 15% off for bookings made from Monday to Thursday.

MV ZEPHYR

4-hour Charter \$3,000
Additional hours: \$750 per hour

Public Holiday Rate

4-hour Charter \$3,600
Additional hours: \$900 per hour

No BYO Drinks & No Bucks Parties

Embark Brooklyn Wharf or Newport Wharf \$100

Styling Options

Dining Setting \$550

Dining table & chairs:
MV Zephyr up to 14ppl

Table styling with...
Seasonal Table florals
Personalized menus
Chair sash
Tablecloth
Handmade ceramic dinner plates and bread plates
Crystal Glassware
Rose Gold / Gold Cutlery
Organic linen napkins

Includes: Delivery, Set Up and Pack Up

Dining Setting + Floral Setting \$1800

Dining table & chairs:
MV Zephyr up to 14ppl

Personalized Floral Installation
Table styling / chair sash / tablecloth
Handmade ceramic dinner plates and bread plates
Crystal Glassware
Rose Gold / Gold Cutlery
Organic linen napkins

Includes: Delivery, Set Up and Pack Up



MV Zephyr

Charter Rate



Canapé menu

4-hour charter

Chèvre, fresh fig, honeycomb, truffle oil en croute

Raw kingfish tostada, jalapeno, avocado crema, finger lime

WA Scallop, XO butter, ginger, coriander and shallot salad, trout roe

Hot smoked salmon pate, toasted sourdough, pickled onion, trout roe

BBQ chilli and lime prawn skewer

Grilled chicken yakitori, spring onion, soy glaze, furikake

Slow cooked lamb shoulder slider, smoked tzatziki, cucumber, eschallot and mint slaw

Carne asada steak taco, avocado, salsa roja, pickled onion, coriander

Dark chocolate and roasted hazelnut tart, sea salt

**vegetarian and GF options provided*

**for more canapé options please contact us*

Pricing

\$75pp + onsite chef charge \$440

*minimum 20 guests

*10% surcharge for Sundays and 15% public holidays

MV Zephyr

Catering Menu



Self serve drop off platters

All orders come with sourdough breads and pepe saya butter.
Please note that our drop off platters are served cold.

Mains

House smoked ocean trout, labne, fine herb crust

Grilled spiced chicken breast, salsa verde, confit artichokes, Tzatziki

BBQ Lemongrass chicken cutlet, Vietnamese herb salad, fresh chilli

Whole sliced roast beef eye fillet, horseradish cream, chives (+\$8pp)

Vegetarian sweet potato and feta frittata, shaved parmigiano

Grilled Tasmanian salmon, roquette pesto, asparagus and pickled fennel salad

Sliced Argentinian lamb rump, chimmichurri, artichoke hearts

Salads

Persian quinoa, kale, avocado, cherry tomato, feta salad with dried fruits and almonds

Caprese salad of heirloom tomatoes, bocconcini and basil

Baby potato, toasted almonds, green peas with wholegrain mustard dressing

Organic roasted pumpkin pieces, moroccan spices and turmeric yoghurt dressing

Traditional greek salad

Green garden salad, goats curd, fresh herbs, green goddess dressing

Roasted beetroot, goats curd, caramelised walnut

Grilled broccolini, hazelnut and currant salsa, lemon tahini dressing

Pricing

2 mains, 3 salads \$65pp

3 mains, 3 salads \$75pp

*minimum 15 guests

*20% surcharge applies for under 15 guests

*10% surcharge for Sundays and 15% public holidays

MV Zephyr

Catering Menu



Additional platters

Qld King Prawns, bloody mary dressing 2kg (approx 35 pieces) \$190

Sydney rock oysters, cucumber and mirin salsa 2 doz \$130

Cooked Balmain bugs, bloody mary dressing 2 kg (approx 25 pieces) \$250

Mixed seafood platter including 1kg King prawns, 1kg Balmain bugs, 2 doz Sydney rock oysters, smoked salmon, bloody mary dressing, cucumber and mirin salsa (caters for 15) \$375

Antipasto platter including brie, blue and cheddar cheese, Italian charcuterie, babaganoush, olives, fresh fruits, dried fruits and nuts, sourdough breads (caters for 10) \$240

DIY BBQ

Have all your bbq needs prepped, marinated and delivered to the boat by us. The meats are prepared and raw so you can cook your own bbq. Our salads come ready to eat and utensils are provided on the boat.

\$55pp (minimum 20 guests)

Argentinian Scotch minute steaks

Lemongrass chicken thighs

Spanish chorizo

Baby potato salad, toasted almonds, peas, wholegrain mustard dressing

Roasted spiced pumpkin, crispy chickpeas, turmeric yoghurt

Traditional greek salad

Soft bread rolls, chimmichurri, smokey bbq, ketchup, dijonaise, pickled onions, cornichons



MV Zephyr

Catering Menu

Grazing Tables

\$850 (caters for 20 - 30 guests)

Includes...

Brie, blue and cheddar cheese, Italian charcuterie, babaganoush, olives, fresh fruits, dried fruits and nuts, sourdough breads

4 course sit down menu

From \$135pp + onsite chef \$440 (minimum 12 guests)

Seared scallop, xo and shallot butter

Holy goat curd, fresh fig, honeycomb, truffle en croute

Berkelo Rye Sourdough, Creme fraiche and trout roe

1st

Roasted peppers, buffalo mozzarella, Cantabrian anchovy, edive

2nd

WA Octopus, romesco, pickled eschallot, fennel mousse, fried parsley

3rd

Grilled O'connor bavette steak, celeriac puree, smoked wild mushrooms, whiskey jus

Shared sides

Tossed green leaves, green goddess dressing

Kipfler potatoes, salsa verde, watercress, toasted almonds, preserved lemon dressing

4th

Flourless chocolate torte, vanilla double cream, almond praline, blackberry coulis