

# Wanderlust

A large luxury boat with a well-protected cockpit,  
perfect of Sydney boat parties



**35**

Passengers

**\$550**

Minimum Hourly Rate

**Sydney**

Location

Wanderlust, a large luxury boat with a well-protected cockpit, has a fully equipped galley to cater for large groups, ideal for your private parties and gatherings. Accommodates up to 35 passengers!

This vessel features wide side decks leading to the expansive foredeck where lazing on the front deck trampolines. Three toilets and showers including an outdoor deck shower. A massive and well planned cockpit for entertaining.

Wanderlust also has an outdoor BBQ and On-Board Entertainment System (TV, DVD and state of the art stereo system)

## Capacity – 35 passengers

### Special Features

- Sumptuous interior
- Fully equipped galley
- Fridge, Freezer & Eskies
- Forward sundeck
- Outdoor BBQ
- Spacious cockpit for entertaining
- Three toilets and showers
- Bluetooth or Aux Connection Sound System
- Complimentary Lilypad and SUP board

### Harbourlife Festival

A surcharge of 20% will apply for charters during the Harbourlife Festival.



# Wanderlust

Charter Menu



## Wanderlust Charter Rates 2024

### November – March

4-hour charter \$2,400

### April – October

4-hour charter \$2,200

3-hour charter \$POA

**Wharf Fees** – \$50 applies for each use of CBD wharves

Manly & Middle Harbour: travel surcharge \$100 each way. North shore and Northern Beaches residents can avoid the travel surcharge by using Mosman Bay wharf.

**BYO Fee** – \$150 (compulsory for all BYO charters) – includes (includes glassware, eskies, cool storage, plates, cutlery, platters, garbage bags)

Ice is not included. Ice can be pre-purchased for \$8 a bag.

### Water Toys

Lilypad – complimentary on all charters.

Stand-up Paddle Boards (SUPs) – \$50 each

### Surcharges

Prior Access – for drop-off of food, beverages, equipment and decorations: \$100 per hour on application.

Manly and Middle Harbour travel surcharge – \$100 for each pick-up drop-off in Manly / Middle Harbour. North shore and Northern Beaches residents can avoid the travel surcharge by using Mosman Bay wharf.

**Note: Public Holidays incur a 20% surcharge to standard rates.**

### SPECIAL HARBOUR EVENTS

**Christmas Day** – \$750 per hour Minimum 4 hour charter

**Boxing Day & Australia Day** – \$750 per hour Minimum 5 hours

**New Years Day** – \$750 per hour Minimum 4 hour charter

### Harbourlife Festival

A surcharge of 20% will apply for charters during the Harbourlife Festival.

All public holidays not noted above incur a 20% surcharge to standard rates.

# Wanderlust

## Catering Menu



### Wanderlust Catering Menus 2024

Minimum order of 10 pax.

For orders less than 20 pax a surcharge of \$100 applies. Custom menus can be offered for lower numbers on application.

Public holiday surcharge of 25% applies on all catering orders except for Christmas Day and New Years Day where custom menus are required.

Platters ordered without a 'Gourmet' BBQ menu require a minimum spend of \$750 and incur a delivery fee of \$150.

### BBQ MENUS

#### BASIC SAUSAGE SIZZLE \$15

- Traditional Beef sausages (DF, GF)
- Sliced onions
- Fresh Bread rolls
- Condiments

#### GOURMET BBQ 1 – \$45.00 per person

- Traditional Bratwurst sausage (DF, GF)
- La Ionica chicken breast, burnt brown sugar, orange confit & thyme (DF, GF)
- German potato salad, bacon & egg (DF, GF)
- Caprese salad mozzarella, Roma tomatoes, baby basil, olive oil (GF, V)
- Sonoma sourdough breads & Pepe Saya butter

#### GOURMET BBQ 2 – \$70.00 per person

- Cheese Board – Warrnambool Cheddar, Udder Delights brie, Udder Delights Heysen blue, Friuli Venezia, Quince paste, Kakadu apple & plum relish, dried apricot, mixed nuts, grapes & lavoche
- Huon Valley ocean trout fillets, potato crust (GF)
- Traditional Bratwurst sausage (DF, GF)
- La Ionica chicken breast, burnt brown sugar, orange confit & thyme (DF, GF)
- Smashed potatoes, olive tapenade (GF)
- Butter lettuce, vine cherry tomatoes, avocado & lemon (GF, VG)
- Caprese salad mozzarella, Roma tomatoes, baby basil, olive oil (GF, V)
- Sonoma sourdough breads & Pepe Saya butter
- Chocolate, salted caramel & hazelnut slice (GF)

*Dietaries abbreviations:*

GF – Gluten free, DF – Dairy free, V – Vegetarian, VG – Vegan



# Wanderlust

Catering Menu



## KIDS MENU \$32

### MAIN select 1

Chicken schnitzel, Napolitano sauce & tasty cheese, seasonal vegetables  
Spaghetti Bolognese  
Baked macaroni & cheese, fresh tomatoes  
Chicken, capsicum & cheese quesadilla  
Rainbow pizza (Red & yellow tomatoes, mozzarella, pesto, spinach....)  
Ham & cheese sliders

### DESSERT select 1

Banana, hazelnut & Nutella muffin (GF)  
Chocolate & raspberry brownie, chocolate sauce  
Seasonal fruit cups



# Wanderlust

## Catering Menu



### PLATTERS / STATIONS

All platters are designed for 20 pax but do not substitute a meal.  
Minimum order of \$750 if not ordered in conjunction with a canape or buffet menu.  
A delivery fee of \$150 applies to stand-alone platter/station orders.

#### CHEESE \$250

Warrnambool Cheddar, Udder Delights brie, Udder Delights Heysen blue, Friuli Venezia, Quince paste, Kakadu apple & plum relish, dried apricot, mixed nuts, grapes & lavoche

#### CHARCUTERIE \$300

Air dried beef, Soppressata, double smoked Bangalow ham, Jamon Serrano, Mortadella, Coppa & chorizo, pickles, bush tomato chutney, Sonoma sourdough breads, Pepe Saya butter

#### ANTIPASTO \$190

Hummus, tzatziki, babaghannoush, falafel, dolmades, chargrilled eggplant, zucchini, semidried tomatoes, chilli & rosemary marinated olives, marinated artichokes, marinated feta, fire roast capsicum (V, GF)

#### FRUIT \$140

Seasonal cut fruit

#### SEAFOOD \$270 (small) |\$420 (medium)

Sydney Rock oysters (2|3 dozen), peeled King prawns (20|40 pieces), lemons/limes, cocktail sauce

#### GRAZING STATION \$40 PP

Cheese, charcuterie & antipasto platters  
Leek & forest mushroom tartlet, onion jam, smoked truffle aioli (V)  
Cured salmon, dill yoghurt, horseradish crème fraiche (GF)  
Sonoma sourdough breads, bread sticks & Pepe Saya butter

#### SEAFOOD STATION \$65 PP

Moreton bay bugs, crème fraiche tarragon mayonnaise (GF)  
Harvey Bay scallops (GF)  
Sashimi: Tasmanian salmon, Yellowfin tuna, king fish (DF, GF)  
Mexican style roasted split prawns (DF, GF)  
Pacific oysters, finger lime mignonette (DF, GF)  
Smoked salmon, avocado cream, pickled onions, finger lime (DF, GF)  
Lemons/limes, cocktail cucumbers, Salmon caviar, cocktail sauce  
Sonoma sourdough, Pepe Saya butter

#### SEAFOOD DELUXE \$440 (small) |\$720 (medium)

Sydney Rock oysters (2|3 dozen), peeled King prawns (20|40 pieces), Salmon sashimi (20|40 pieces), Moreton Bay bugs crème fraiche tarragon mayonnaise (10|20 pieces), lemons/limes, cocktail sauce, mignonette, wasabi

