

Supercat

Multi-Level Party Catamaran



300

Passengers

\$650

Minimum Hourly Rate

Sydney

Location

This multi-level catamaran boasts two all-weather entertaining areas, a spacious foredeck, and rear alfresco deck. Supercat also features open saloons and flexible seating arrangements to suit group for 50 to 200 seated and 300 max for cocktail style cruise events.

There is a state of the art sound system and on-board galley and 2 bars. There are 360 degree views from the open bow and stern areas of the vessel, two dance floors and modern toilets. Small wheelchairs can be accommodated as restrooms are at the lower deck.

Versatile seating plans make it possible to entertain small groups of 30 to 80 guests and maintain a feeling of intimacy. Enjoy the stunning views of Sydney's beautiful harbour and its city skyline on Supercat.

Features

- 24 Metre Luxury Boat MV Supercat
- Air Conditioned
- Wifi
- Flat-Screen TV
- Spacious Outdoor Decks – rear & forward deck
- Large Interior lounge spaces
- High glass wrap around windows
- Variety of catering & Beverage options available
- Fully integrated sound, audio, visual & lighting equipment.
- 2 bathrooms
- Swim Platform
- Water Sports

Day Charter Rates

October-July (Peak)

Mon-Thur \$750 per hour

Fri to Sun \$950 per hour

Minimum spend Friday/Saturday – \$10,000

August-September

Mon-Thur \$650 per hour (non-peak)

Fri-Sun \$850 per hour (Peak)

Security Required \$80 per hour per guard

1 per 50 passengers (High risk events)

Transfers

One Way \$2,250 (Sydney Harbour)

Return \$4,500 (Sydney Harbour)

Wharf Fees – \$80 per visit

Standard Public Holidays: 20% on total charter fee



Supercat

CATERED MENUS



Canape Menus

With a variety of cold and hot canape options as well as extra substantial treats and mouthwatering deserts, build your own package that's perfect for you and your guests.

6 pieces per person \$35pp

(choose 1 cold and 3 hot- 1.5 pieces of each item per person)

8 pieces per person \$45pp

(choose 1 cold and 3 hot- 2 pieces of each item per person)

10 pieces per person \$53pp

(choose 2 cold and 3 hot – 2 pieces of each item per person)

13 pieces per person \$65pp

(choose 3 cold, 3 hot, 2 mini bowls – 2 pieces of each item per person and one mini bowl pp)

Cold Options

Sushi (GF, V/ VEGAN option)

Delicate inside out rolls sliced and served with wasabi infused soy sauce
Choose from Vegan chicken and assorted vegetable or assorted fish, chicken and vegetable

Rice Paper rolls (GF, VEGAN)

Vegetarian Rice Paper Rolls, sliced and served with hoisin sauce

Bocconcini & Tomato (GF, V)

Served on a mini skewer with fresh basil and balsamic

Prosciutto & Goats cheese (GF Option available)

Served on Grainy Crisp bread

Smoked Salmon (GF)

Smoked Salmon roses served on metal spoon with avocado puree, chives and capers



Supercat

CANAPE MENUS cont



Hot Options

Panko Prawn Lollipop
Served with Sweet Chilli Sauce

Lamb Meatballs
Stuffed with feta and served with minted yogurt dipping sauce

Gourmet Pies
Choose from Chicken and leek, Beef Burgundy or Vegetable tikka (V)

Pumpkin Arancini (VEGAN, GF)
served with vegan garlic mayo dipping sauce

Pork Sausage rolls
Fennel infused, served with chunky tomato relish

Falafel (GF, VEGAN)
Vegan delight topped with plant based mayo

Calamari
Baby calamari meat served on sugar cane with toasted sesame seeds and sweet chilli

Petite Quiches (V)
Assorted mini quiches served with chunky tomato relish

Popcorn Chicken
Served with Sriracha Mayonnaise

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CANAPE MENUS cont



Mini Bowls

Choose 2 (50/50 split for guests/ 1 bowl per person) \$6 pp
Choose 4 (50/50 split for guests/ 2 bowls per person) \$10 pp

All mini bowls are a minimum of 50grams per serving and served in a mini biodegradable brown kraft bowl. Minimum of 60 guests required for ordering of mini bowls

Caesar Salad

Mini version with lettuce, crispy bacon, croutons, parmesan cheese and creamy anchovy mayo

Vegetable Noodle (GF, Vegan)

Glass rice noodle served cold with vegetables, coriander, chilli and sesame oil dressing

Mushroom Risotto (V, GF)

Served warm and topped with shaved parmesan and fresh parsley

Singapore Noodle (V)

Served warm and topped with dried shallots and sesame seeds

Popcorn Chicken

Crispy mini chicken delights served on rocket with spicy siracha mayo

Tandoori Rice (GF)

Chicken tandoori with spicy rice, currents, and fresh coriander

Desserts (cold)

Chocolate Profiterole

Choux pastry puff filled with a rich chocolate ganache

Boutique Tarts

Includes a delicate selection of chocolate Hazelnut, passionfruit with dark chocolate, mascarpone fig cream cake, jasmine tea mousse, strawberry cream groove, Ube mousse with black sesame.

Vegan Slice

Chocolate vegan slice with dried and fresh raspberry

Petits Fours Friands (GF)

Selection of min gluten free blueberry, coffee, lemon friands

Celebration Cake – \$400ea

Barley Naked single tier celebration cake topped with a celebration sign of your choice.
Choose from White Chocolate, milk chocolate or caramel. Serves 40 -50 people)
(Includes delivery, cutting, serving, and biodegradable serving bowls and spoons.

Supercat

BUFFET & FORMAL MENU



BUFFET MENU

Buffet Menu \$50 per person

***Regular service includes biodegradable bamboo plates & cutlery and casual cocktail seating.
Chef service of buffet- no self-service.***

***All choices included – based on guests choosing two of each main and side.
+10pp for table seating, table clothes, crockery and cutlery.***

Main dishes

Grilled Chicken breast in creamy boscaiola sauce (GF)
Baked Angus Beef lasagne
Potato and Pumpkin Curry (V, GF)
Fettuccini with almonds, roasted capsicum and basil mayo topped with crispy bacon

Sides

Steamed Rice
Green salad- lettuce, tomato and cucumber with a lemon mustard dressing (GF, Vegan)
Creamy coleslaw (V, DF, GF)
Baked dinner rolls served with individual butter portions

FORMAL MENU

Set 3 Course Menu \$95 per person

***Seated lunch or dinner for 40 – 100 people
Choose two dishes from each course – alternate drop for guests
Includes tables and chairs set up, white table clothes, cutlery and crockery***

Entrée

Mushroom Arancini served on rocket with vegan mayo (Vegan, GF)
Salt and Pepper squid served on rocket with lemon aioli dressing
Cauliflower, parsnip and Dijon soup (Vegan, GF)
Prosciutto, melon, feta and mint salad with balsamic dressing (GF)

Main

Indian lentil and saffron rice bake with spiced roasted cauliflower (GF, V)
Beef Lasagne served with crispy potato rosti
Grilled chicken in creamy boscaiola sauce served with potato rosti
Atlantic salmon fillet on basil pesto with crispy potato rosti

Sides to share – bowls of green salad, fresh dinner rolls and butter

Dessert

Sticky Date Pudding with Caramel sauce & cream
Strawberry rhubarb and coconut sago bowl
Rich chocolate pudding with dark chocolate ganache.
New York Baked Cheesecake with Berries



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BUFFET & FORMAL MENU



BUFFET MENU

BBQ Buffet (Halal Option) \$45 per person

***Regular service includes biodegradable bamboo plates & cutlery and casual cocktail seating.
Chef service of buffet- no self-service.***

+10pp for table seating, table clothes, crockery and cutlery.

Main dishes

Lemon and Pepper marinated chicken skewers (GF)
Gourmet Beef Sausage
Lentil Burger

Sides

Green salad- lettuce, tomato and cucumber with a lemon
mustard dressing (GF, Vegan)
Creamy coleslaw (V, DF, GF)
Long bread rolls
Mustard, sauces and onions served with all BBQ Buffets

Paella Buffet \$55 per person

***A great choice for gluten free, vegan or halal dietary and a social way to eat!
Features live chef cooking !***

***Regular service includes biodegradable bamboo plates & cutlery and casual
cocktail seating. Chef service of buffet- no self-service. Choose of two mains.***

+10pp for table seating, table clothes, crockery and cutlery.

Main Dishes

Vegetarian Paella (Vegan, GF)
Seafood Paella (GF)
Chicken Paella (GF)

Sides

Green salad- lettuce, tomato and cucumber with a lemon
mustard dressing (GF, Vegan)
Freshly baked dinner rolls



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PLATTERS MENU



PLATTERS MENU

Designed to share as the perfect starter on arrival or entrée at your event. These platters are fit for any function including weddings, conferences, or music party events.

\$80 Per Platter

Dips

Selection of seasonal dips served with fresh French stick, lavosh or gluten free crackers

Antipasto

Selection of dips, olives, carrot, celery, sun dried tomatoes, pickles, cucumbers, served with French stick, lavosh or GF crackers.

\$120 per platter

Cheese

Selection of cheese (Brie and smoked cheddar), olives, quince paste, pickles cucumbers, fresh and dried fruit, served with an assortment of seeded crackers, crisp breads and nuts.
(serves 8-10 people)

Fruit

Selection of fresh seasonal fruits
(serves 8-10 people)

\$150 per platter

Cheese and Meats

Selection of cheese (Brie, smoked Cheddar and Blue, prosciutto, salami, olives, quince paste, pickles cucumbers, fresh and dried fruit, served with an assortment of seeded crackers, crisp breads, nuts and popcorn. (serves 10-15 people)

Substitution of meats for smoked salmon or falafel bites available upon request.
For orders of 8 or more of this option a grazing table display can be set up upon request
(serves 8-10 people)

Sandwiches

A selection of triangle sandwiches on white and grain breads (48 pieces)
Egg and lettuce, ham and cheese with pickle, cheese and salad (serves 20-24 people)
Gluten Free available - \$160 per platter

Desserts

A selection of bite sized cakes slices. Choose from red velvet (GF), Apple Crumble, Baked Cheesecake, or Chocolate with Raspberry (Vegan).
(80 pieces per platter- one choice only per platter)

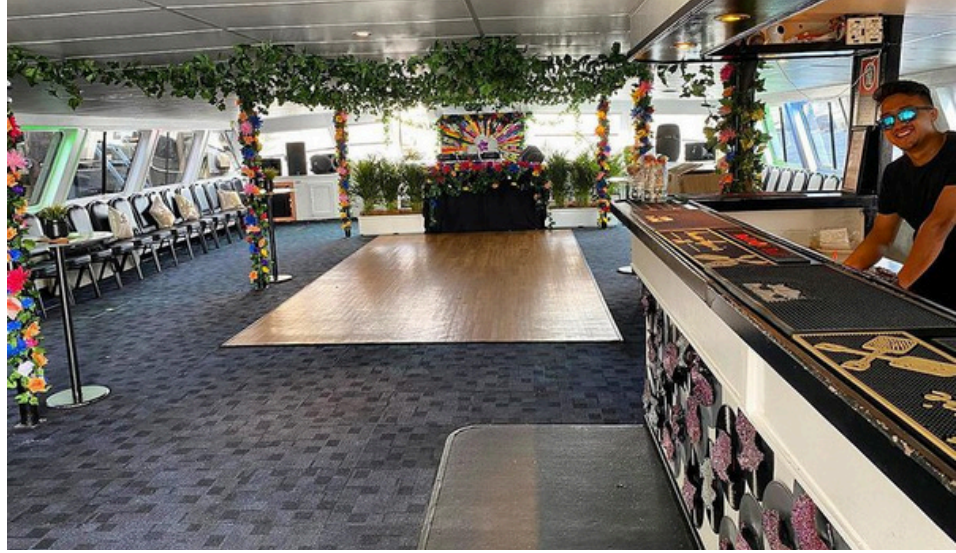
BYO Food - \$15 per person

Note: Minimum Spend of \$8,000 applies. BYO is also subject to approval, please enquire.



Supercat

BEVERAGES



Beverage Packages

All packages include soft drink and a selection of juices.

Classic / Premium/ Platinum

3 Hours / \$50 / \$60/ \$70

4 Hours / \$60 / \$70/ \$80

5 Hours / \$70 / \$80/ \$90

Classic

Our classic package includes quality Australian wine varieties. Featuring Tatachilla from the South Eastern region of Australia and beer and cider by James Squire. Your guests can enjoy: Tatachilla NV Brut, Tatachilla Chardonnay, Tatachilla Sauvignon Blanc and Tatachilla Shiraz Cabernet as well as James Boags Premium light, Hahn Super Dry and 5 Seed apple cider.

Premium

Our premium package includes all of the selections from our classic package with the addition of premium wine varieties and popular Australian beers. Your guests can enjoy: Yarra Burn Prosecco, Dusky Sounds Sauvignon Blanc, Days of Rose, St Halletts Garden of Eden Shiraz as well as Heineken and James Squire One Fifty Lashes Pale Ale.

Platinum

Includes beverages from Classic & Premium packages. Speak to your event manager about accessing platinum beverage varieties such as Croser NV, Chandon, Verve Clicquot, Grant Burge Pinot Grigio and Little Creatures Pale Ale

Basic Spirits Add 20 pp

House vodka, Gin, Whisky, Bourbon and Rum

Fine Spirits Add 30 pp

Jim Beam and Jack Daniels Bourbon, Bundy Rum, Johnny Walker Scotch, Smirnoff or Absolute Vodka, Bombay Sapphire Gin, Southern Comfort, Midori and Malibu

Cocktails POA

Treat yourselves to a cocktail of choice which can be pre-made prior to your guests arriving.

Cash or Consumption Bar Tab

Minimum Spend – \$4,000 applies

Wine

Classic wine selection – Glass/Bottle \$12/\$48

Tatachilla Brut NV Sparkling

Tatachilla Sauvignon Blanc

Tatachilla Chardonnay

Tatachilla Shiraz Cabernet

Supercat

BEVERAGES



Premium wine selection – Glass/Bottle \$14/\$54

Yarra Burn Prosecco
De Luca Prosecco, Italy
Taku Pinot Noir, NZ
Drift Sauvignon Blanc, NZ
Davod Hook Pinot Grigio, NSW
Days of Rose- Rose- South Australia
St Hallett Garden of Eden Shiraz, South Australia

Premium Wine/Bottle \$80

Arras NV Brut
Champagne Verve Clicquot \$25/\$140

Beer and Cider \$12/\$14

Hahn Super Dry
James Boags Premium Light
Heineken
James Squire One Fifty Lashes Pale Ale
5 Seed Apple Cider

House Spirits – \$14

Vodka, Gin, Scotch, Bourbon, White Rum, Dark Rum

Premium Spirits – \$16

Tequila, Bombay Sapphire Gin, Absolute Vodka, Jack Daniels, Southern Comfort

Liquors – \$16

Midori, Malibu, Baileys Irish Cream, Galliano, Frangelico, Cointreau, Jägermeister, Kahlua, Ouzo

Water \$4

Soft drinks \$4

Lemonade, Lemon squash, Raspberry, Cola, Orange, Dry ginger, Tonic, Soda water

Juice \$4

Orange, Apple, Pineapple, Cranberry

Red Bull \$10

Selection of Tea and Robert Timms Coffee \$4

Beverage BYO \$28pp

Note: Minimum Spend of \$8000 applies. BYO is also subject to approval, please enquire.



Supercat

SCHOOL SOCIALS & SCHOOL FORMALS PACKAGE



CRUISE, VESSEL & SOUND

- 4 hr Private Charter Cruising Sydney Harbour
 - Unlimited Soft drinks & Juices
 - Delicious Cocktail Grazing Menu (below)
 - In-House DJ included
 - Use of all sound/audio/visual and lighting equipment
 - Government wharf fees
 - Security included
 - No age restrictions
- Minimum 80 Guests**

Pricing:

80-149 guests
\$65pp (Sun to Thurs)
\$75pp (Fri)

150+ guests (max capacity 300)
\$55pp (Sun to Thurs)
\$65pp (Fri)

Optional Extras:

Decorations- from \$800
Live Entertainment – from \$800
Videographer – \$1200

Cocktail Grazing Menu

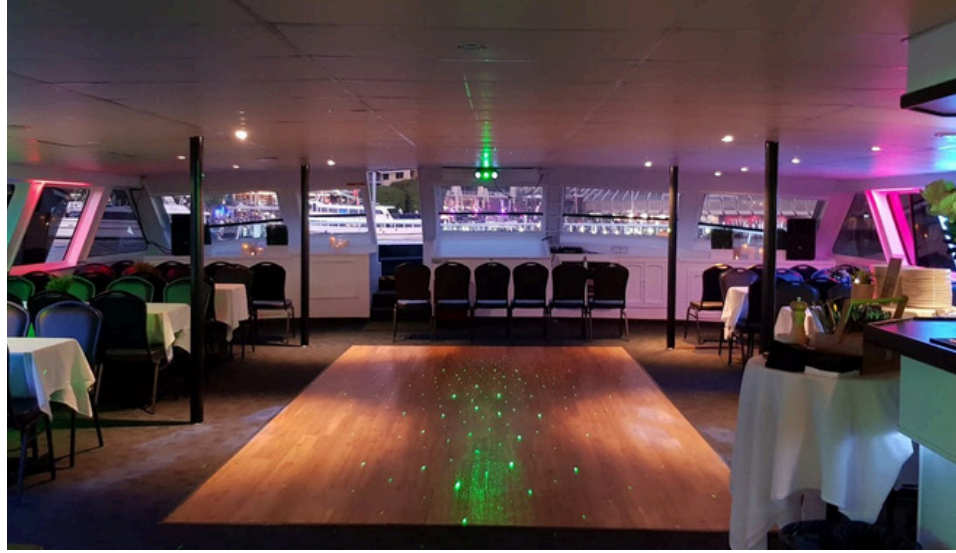
- European Charcuterie Grazing Boards | Baguette, crudités, fresh fruit, crackers, pickles and an assortment of gourmet dips.
- Gourmet Sushi | GF – Veg Option Available | Assorted sushi pieces with tuna, cucumber, carrot, and avocado served with soy sauce
- Gourmet Deli Sandwiches and Wraps | Variety of fresh deli sandwiches with; Chicken breast, lettuce and mayo, eggs lettuce and mayo, Classic ham and cheese
- Variety of fresh deli wraps; Chicken Ceasar (pork free, Vegetarian- roast pumpkin, red capsicum, lettuce and hummus, Spicy siracha chicken with Lettuce and fresh tomato
 - Bite Sized Desserts | Choose From; New York cheesecake Apple Crumble Red Velvet | GF

Soft drinks and Juice

Soft drinks package: Lemonade, Lemon squash, Raspberry, Cola, Orange, Dry ginger, Tonic, Soda water

Supercat

UNI CRUISE PACKAGE



CRUISE, VESSEL & SOUND

- 3.5 hr Private Charter Cruising Sydney Harbour
- Unlimited House Beer & wine, Soft drinks and Juice
 - Sydney Splash Cocktail served all night
 - Spirits available for purchase
 - Delicious Cocktail Grazing Menu (below)
 - In-House DJ included
- State of the art Nightclub sound and lighting
 - Government wharf fees
 - Security included

Minimum 80 Guests

Pricing:

Min 80 Guests
\$60pp (Sun to Thurs)

Min 100 Guests
\$75pp (Fri or Sat)

Optional Extras:

Decorations- from \$800
Live Entertainment – from \$800
Videographer – \$1200

Cocktail Grazing Menu

- European Charcuterie Grazing Boards | Baguette, crudités, fresh fruit, crackers, pickles and an assortment of gourmet dips.
- Gourmet Sushi | GF – Veg Option Available | Assorted sushi pieces with tuna, cucumber, carrot, and avocado served with soy sauce
- Gourmet Deli Sandwiches and Wraps | Variety of fresh deli sandwiches with; Chicken breast, lettuce and mayo, eggs lettuce and mayo, Classic ham and cheese
- Variety of fresh deli wraps; Chicken Ceasar (pork free, Vegetarian- roast pumpkin, red capsicum, lettuce and hummus, Spicy siracha chicken with Lettuce and fresh tomato
 - Bite Sized Desserts | Choose From; New York cheesecake Apple Crumble Red Velvet | GF

Bar Package

House Beer and Wine Plus Soft drinks package: Lemonade, Lemon squash, Raspberry, Cola, Orange, Dry ginger, Tonic, Soda water

