



# Lulu

Seawind 1000 XL catamaran

**20**

Passengers

**\$350**

Minimum Hourly Rate

**Sydney**

Location

**Lulu**, a Seawind 1000 XL catamaran offers a smooth and stable journey in all weather conditions, perfect for corporate functions or celebrations. She is kept in immaculate order and fully equipped with esky, barbeque, iPod and mp3 player connectivity, fridge, galley and is licensed to carry up to 20 passengers. The expansive outdoor foredeck offers a great relaxing space to sunbathe and take in the 360-degree views.

Catering/ B.Y.O. is welcome and with our professional crew and staff who know Sydney Harbour intimately, we can share the best secret locations that this gorgeous harbour has to offer. All you need to do on the day is sit back, and take in the striking views of Sydney Harbour and beyond.

Cocktail Dining – 20 passengers  
Casual Buffet – 20 passengers

### Special Features

Well presented, comfortable saloon area  
Spacious sunbaking area with trampolines  
Uninhibited views  
Large ice chest  
Anchors close to shore for swimming  
Lily pad floating toy  
Quality sound system – plug in your device  
BBQ with crew to cook

### Wharf Locations:

King St, Darling Harbour  
Casino Wharf  
Pier 9, Walsh Bay, Towns Place, Hickson Rd  
Elizabeth Macarthur Pontoon, Pyrmont  
Lavender Bay  
Mosman Bay Ferry wharf  
Hayes St Neutral Bay  
Balmain – Thames St, Yeende St and Elliot St  
Birkenhead Point, Drummoyne  
Rose Bay wharf  
Double Bay  
Yarranabbe Wharf (near CYC Rushcutters Bay)



# Lulu

Charter Menu



### Boat hire

#### April - October

\$350/hr (minimum 4 hours) Sunday - Friday

\$375/hr (minimum 4 hours) Saturday

#### November - March

\$375/hr (minimum 4 hours) Sunday - Friday

\$400/hr (minimum 4 hours) Saturday and all December

### Bucks Parties – Max 16 guests, daytime charters only Max 3 hrs

#### April - October

Sunday - Friday: \$1400 for 3 hours

Saturdays: \$1500 for 3 hours

#### November - March (Subject to approval)

Sunday - Friday: \$1600 for 3 hours

Saturdays: \$1500 for 3 hours

#### Public Holiday

\$600/hr (minimum 4 hours)

#### NYE - SOLD

\$13,000 up to 16 guests

6pm - 1am

#### Additional Fees

##### Amenities Fee (inc BYO): \$150

Includes quality, environmentally friendly eating and drinkware, eskies, BBQ optional, and rubbish removal.

The crew will cook the BBQ when vessel is stationary

##### Staff (optional): \$150

to assist with food service while anchored and cleanup

#### Water Toys:

- \$100 Play Pack
- Paddle Board
- Lily Pad
- Noodles

**BYO Drinks Pre-delivery:** \$200 service fee order Dan Murphys or pre-deliver to our Gladesville office.

**Boat Pre-access:** \$300 45 minutes prior at Yeend St wharf Balmain to CBD (on approval only)

**Boat Mooring Location:** Bartleys Marina, 5a Phoebe St Balmain

**Wharf Fees:** \$50 per visit





# Lulu

## Lulu Catering Menus 2024

### BBQ MENUS

**\$80 delivery fee applies**

Minimum of 8 passengers

Dietary Requirements : \$10 per person extra for any menu alterations  
(all requirements can be accommodated, must be advised 7 days prior to cruise)  
Gluten Free, Vegetarian, Vegan, Nut Allergies, Lactose Free, Etc

#### SAUSAGE SIZZLE - \$20 PER PERSON

Assorted Chips  
Gourmet Sausages  
Fresh Bread rolls  
Condiments

#### BASIC BBQ - \$32 PER PERSON

Assorted Chips  
Selection of dips with crackers & vegetable crudites  
Beef Chipolatta Sausages  
Gourmet Chicken Skewers (gf)  
Rocket and Parmesan with caramelised balsamic dressing (v)  
Condiments  
Fresh bread

#### TRADITIONAL BBQ - \$42 PER PERSON

Assorted Chips  
Cheese and fruit grazing platter (v)  
Gourmet sausages(gf) with bbq onions, Soft Bread Rolls and condiments  
Lemon Oregano Chicken tenders with Minted Yoghurt (gf)  
Roast Vegetable Frittata (gf) (v)  
Quinoa Salad with cranberries, almonds, red bell peppers, mint with orange vinaigrette (gf) (v) (vegan)  
Chocolate fudge brownies

#### GOURMET BBQ - \$55 PER PERSON

Nibblies  
Whole Fresh Prawns with Dill Aioli (gf)  
Eye Fillet Steaks with Condiments (gf)  
Lemon Oregano Chicken with Minted Yoghurt (gf)  
Roasted Baby Potatoes, with garlic and rosemary (gf) (v) (vegan)  
Cauliflower rice salad with cashews, sunflower seeds, capsicum, soy and lemon dressing (v)(vegan)  
Assorted fresh bread  
Lemon Citrus Tarts with seasonal berries

#### OPTIONAL EXTRAS:

Platter of whole king prawns with aioli (Market price on request)

#### Sushi Platter

Medium: 10 people \$110.00  
Large: 15 people \$130.00



# Lulu

## Catering Menu

**PLATTERED MENUS**  
**\$80 delivery fee applies**  
Minimum of 8 passengers

Dietary Requirements : \$10 per person extra for any menu alterations  
(all requirements can be accommodated, must be advised 7 days prior to cruise)  
Gluten Free, Vegetarian, Vegan, Nut Allergies, Lactose Free, Etc

### **PARTY FINGER FOOD MENU - \$32 PER PERSON**

Selection of dips with crudités & crackers (v)  
Chicken, Mayo, Rocket and Celery Ribbon Sandwiches  
Peking Duck Pancakes  
Vegetarian Rice Paper Rolls (gf)(v) (vegan)  
Mushroom and Spinach Arancini balls with Aioli (v)  
Roasted Vegetable Frittata (gf) (v)

### **TRADEWINDS MENU - \$42 PER PERSON**

Selection of dips with crudites, cheese and crackers (v)  
Fresh mixed Sushi rolls (gf)  
Assorted Gourmet Sandwiches  
Peking Duck Pancakes  
Vegetarian Rice Paper Rolls(gf)(v)  
Quinoa Salad with cranberries, almonds, red bell peppers, mint with orange vinaigrette (gf) (v) (vegan)  
Lemon citrus tarts & seasonal berries

### **CRUISING MENU - \$65 PER PERSON**

Cheese and fruit grazing platter (v)  
Whole King prawns with Citrus Aioli (3pp)  
BBQ Lamb Cutlets with Tahini yoghurt dressing (2pp)(gf)  
Lemon oregano Chicken tenders with minted yoghurt (gf)  
Cauliflower rice salad with cashews, sunflower seeds, capsicum, soy and lemon dressing (v) (vegan)  
Rocket and Parmesan salad with caramelised balsamic dressing (v) (vegan)

#### **Selection of breads**

Chocolate fudge brownies & seasonal berries

#### **OPTIONAL EXTRAS:**

Platter of whole king prawns with aioli (Market price on request)

#### **Sushi Platter**

Medium: 10 people \$110.00

Large: 15 people \$130.00



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Catering Menu

## GRAZING BOX MENUS \$80 delivery fee applies

Each platter serves approx 10-12 guests

Dietary Requirements : \$10 per person extra for any menu alterations  
(all requirements can be accommodated, must be advised 7 days prior to cruise)  
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### **CHARCUTERIE BOX \$250 OR \$25PP**

A selection of cured meats , bocconcini, feta, olives and pate, semi dried tomatoes, crackers and fresh bread.

### **GOURMET CHEESE AND FRUIT BOX \$250 OR \$25PP**

A selection of quality Australian and International cheeses, seasonal fruit, nuts and dried fruit selection and assorted crackers

### **VEGETARIAN BOX \$150 OR \$15PP**

Seasonal fresh vegetable crudités, a trio of gourmet dips – hommus & red pepper dip served with olives, crackers & fresh bread – perfect for dipping!

### **SEASONAL FRUIT BOX \$110 OR \$10PP**

Fresh in season fruits

### **DESSERT BOX \$150 OR 15PP**

Petit fours  
Selection of slices, cakes & tarts

### **PRAWN PLATTER \$MARKET PRICE**

Platter of whole king prawns with aioli

### **SUSHI PLATTER**

Medium: 10 people \$110.00  
Large: 15 people \$130.00



**LUNCH BOX MENUS**  
**\$80 delivery fee applies**

Suitable for sailing regattas (min 10 guests)

Dietary Requirements : \$10 per person extra for any menu alterations  
(all requirements can be accommodated, must be advised 7 days prior to cruise)  
Gluten Free, Vegetarian, Vegan, Nut Allergies, Lactose Free, Etc

**REGATTA MENU - \$32 PER PERSON**

Soft damper roll with Cajun chicken, aioli, avocado & greens  
Tortilla wrap with rare roast beef, roast capsicum, grainy mustard & salad  
Spinach & ricotta filo pie (v)  
Chocolate fudge brownie

**MARINER MENU - \$40 PER PERSON**

Bakery  
Chicken, mayo, rocket and celery ribbon sandwiches  
Lamb fillet with minted yoghurt, tomato, fetta and leaves on wraps  
Select max 2 Salad boxes: (will supply half half selection)  
Quinoa Salad with cranberries, almonds, red bell peppers, mint with orange vinaigrette (gf) (v)  
(vegan)  
Cauliflower rice salad with cashews, sunflower seeds, capsicum with a soy and lemon dressing  
(v) (vegan)  
Thai beef with vermicelli, tomato, cucumber, mint, Thai basil and capsicum (gf)  
Portuguese custard tart

**OPTIONAL EXTRAS:**

Platter of prawns with aioli  
(Market price on request)

**Sushi Platters**

Medium: 10 people \$110.00  
Large: 15 people \$130.00