

Seabbatical

seawind 1000 catamaran



20

Passengers

\$350

Minimum Hourly Rate

Sydney

Location

Seabbatical, a seawind 1000 catamaran is in superb condition, features a BBQ, quality upholstery and electric flushing toilet. Has a fully equipped galley with fridge, freezer, stove and 1 eskie. This catamaran can accommodate up to 20 guests.

There will be BBQ and cooking utensils and condiments onboard, transom hot shower, Bluetooth fusion music system. Can anchor close to the shore for swimming and trampolines for lazing in the sun and enjoying the view.

Capacity – 20 passengers

Special Features

BBQ and cooking utensils and condiments onboard

Transom hot shower

Bluetooth fusion music system

Trampolines

2 Eskies



Seabbatical

Charter Rate



April to September

3-hour charter: \$1,200

4-hour charter: \$1,400

Additional hours: \$350 per hour

October to March

3-hour charter: \$1,200 (Mon-Wed)

4-hour charter: \$1,600

Additional hours: \$400 per hour

Boat Hire includes skipper and crew

3 hour charter are subject to approval (available during winter & Mid Week)

Amenities Fee – \$150 – includes crockery, cutlery, cups, utensils, serving equipment and eskies.

BYO Ice (boat can not supply)

Extras

Lily Pad Hire – \$100

Wharf fees – \$100 per charter

All Public Holidays

Vessel Hire \$2750 (5 hours min)

Seabbatical NYE 2024 – \$12,000

7:00 pm – 1:00 am

Up to 20 people

BYO food and drinks

Overnight Charters

\$1,199 per couple (Low Season)

\$2,750 per couple (High Season)

Includes:

From 3pm – Skippered Sail

Anchor at 5pm

Skipper Returns at 9am the next day

BYO Food & Drinks

Guests: 4 max



Seabbatical

Catering Rate



BBQ MENU

Minimum 10 guests

BBQ Package 1: Snags & Skewers – \$45 per person

Local pork sausages (GF) with condiments

Free-range chicken skewers (GF)

Vego/Vegan Option: Beetroot burger patty with buckwheat, legumes, herbs, and spices

Roasted chat potato salad with lemon & dill aioli (V)

Summer salad greens with fresh peas, feta, and balsamic dressing (V, GF)

Soft rolls with butter (V)

BBQ Package 2: Beef & Chicken Burgers – \$45 per person

Beef burger patties (50%)

Five-spice rubbed chicken fillets (50%) (GF)

Vego/Vegan Option: Beetroot burger patty with buckwheat, legumes, herbs, and spices

Lettuce, tomato slices, burger cheese, and pickles

Sweet 'n' spicy slaw (V)

Roasted chat potato salad with lemon & dill aioli (V)

Burger rolls, sauces, and condiments

BBQ Package 3: Steak & Prawns – \$70 per person

Beef sirloin steaks with smoked paprika rub (GF)

Green prawns with garlic and chili (GF)

Vego/Vegan Option: Beetroot burger patty with buckwheat, legumes, herbs, and spices

Roasted chat potato salad with lemon & dill aioli (V)

Summer salad greens with fresh peas, feta, and balsamic dressing (V, GF)

Sourdough rolls with butter (V)

Lunch Spread Menu

Minimum of 10 guests

Lunch Spread 1 Chicken + Salad – \$65 per person

Lemon + thyme roasted free-range chicken (gf)

Spinach & cherry tomato frittata w/smoky relish (v)

Roasted chat potato salad with lemon & dill aioli (v)

Summer salad greens, fresh peas, feta + balsamic (v, gf)

Sourdough rolls + butter (v)

Lunch Spread 2 Chicken + Prawns – \$78 per person

Lemon + thyme roasted free-range chicken (gf)

Fresh, market best tiger or king prawns w/ bloody mary dipping sauce (gf)

Spinach & cherry tomato frittata w/smoky relish (v)

Roasted chat potato salad with lemon & dill aioli (v)

Summer salad greens, fresh peas, feta + balsamic (v, gf)

Sourdough rolls + butter (v)

Seabbatical

Catering Rate



Grazing Box Menu

GRAZING BOX 1 DIPS, OLIVES + NUTS – \$115 per box (serves 10)

Beetroot & feta hummus
Smoky eggplant dip & dukkha
House marinated olives
Mixed spice roasted nuts
Crudites + Grissini

GRAZING BOX 2 CHEESE, MEATS, DIP + OLIVES – \$170 (serves 10)

Coal River triple cream brie
Prosciutto
Sopressa Salami
Beetroot + feta hummus
House marinated olives
Crackers, wafers + grissini

GRAZING BOX 3: Three Cheeses – \$210 per box (serves 10)

Coal River triple cream brie
Gorgonzola dolce
Vintage cheddar
Paired with seasonal accompaniments
Crackers, wafers + grissini

Seafood Boxes Menu

All seafood is packed with temperature-controlled gel-ice packs.

Note: Prawns are NOT peeled.

PRAWN BOX – \$240 (serves 10)

2kg x fresh, market best tiger or king prawns (unpeeled)
Lemon + lime wedges
Bloody Mary (seafood) dipping sauce

OYSTER BOX – \$158 (serves 10)

2 doz x market best Sydney rock oysters
Lemon + lime wedges

Extras & Sides

BBQ Sides

Sliced halloumi with lemon wedges – **\$10** per piece
Corn on the cob with parmesan butter – **\$10** per piece
Beetroot burger pattie w/ buckwheat, legumes, herbs & spices – **\$11** per peice

Something Sweet

(Each box serves 10 guests)

Brownie Box – \$95 per box

Flourless double choc brownies + fresh strawberries & clotted cream

Fresh Fruit Box – \$110 per box

Best fruits of the season sliced & diced

