

# Sydney Pearl

20 Metre Catamaran



**140**

Passengers

**\$650**

Minimum Hourly Rate

**Sydney**

Location

Welcome on board the Sydney Pearl. A 20 Metre Sydney Harbour Cruise Boat, this vessel can cater for any function imaginable for up to 140 guests and provides whatever atmosphere you require and features 3 stunning levels.

The lower level comprises a large parquet dance floor complete with stereo sound and lighting as well as a fully licensed bar, perfect for welcoming guests and enjoying a couple of drinks before the commencement of formalities.

The Middle deck comprises a large dining area with spectacular views and a separate sound system for all your formalities or presentations. The Upper level comprises an open deck where you have an amazing 360 degrees view of the harbour and its surrounds. Ideal for ceremonies and relaxation as you enjoy the breeze and the glamour of the harbour.

Cocktail Dining – 140 passengers

Buffet Dining – 120 passengers

## Special Features

Personal Cruise Director

Fully Licensed Bar

Parquet Dance Floor

Professional DJ Booth & Sound System

TV Screens on Lower & Middle Deck

Rear Viewing Deck

Upper Level Deck for 360 degree views and side seating

4 Toilets onboard for your comfort

Swimming NOT permitted

Public Holidays – Surcharge of 20% applies

## CATERED CHARTER RATES

### JANUARY to OCTOBER

3 hours (min): \$2,000

4 hours: \$2600

Additional Hours: \$650/hr

### NOVEMBER to DECEMBER (Christmas Package applies on Fri/Sat nights end NOV & Dec)

3 hours (min): \$2,200

4 hours: \$3,000

Additional Hours: \$750/hr

Minimum 30 passengers (excluding Fri/Sat night in December)

*\*\* Bucks & All Male Cruises max 3 hours*

## Transfers:

Transfers within 1hr \$1900:00

2hrs \$2500:00

Return Transfer \$2700:00 (these transfers must take place within the 1hr each way or additional fees will apply)





# Sydney Pearl

Charter Rate

## Security is required for all birthday parties 24 years and younger

1 security guard per 80 guests required  
\$350 per guard

### Pre-access – \$250

Surcharge for early access pre-deliveries. BYO DJ  
30-60 minute prior to start time

### Wharf Fees (embark/ disembark)

CBD Wharves \$150  
Eastern Pontoon \$180

### CHRISTMAS PACKAGE

Applies Friday and Saturday Nights – End November and All Dec)

Minimum 70 Guests

Vessel Hire – 4 hours  
Rushcutters Bay Buffet or Clifton Gardens Cocktail Menu  
Diamond Beverage Package\*  
Use of Bluetooth onboard sound system  
Includes wharf fees for city wharves only

### \$155 per person

Menu & Beverage upgrades available

### BYO CHARTER RATES BYO PACKAGE INCLUDES

4 hours vessel hire  
BYO Food and Drinks  
Captain and Deckhand  
Maximum 50 guests  
Wharf fees x 2 (CBD)

**3 hours: \$2600**

**4 hours: \$3200**

**BYO:** Guests that BYO food and beverages must bring their own disposable plates, cutlery, cups and ice

**Eskies:** Clients may byo their own, the boat will provide 2 large eskie buckets for clients to use

**Boarding:** All guests must meet at the departure wharf with their byo F&B, no prior boarding is permitted.

**Galley:** There is no use of the galley nor fridges on-board. No cooking facilities available.

**Pre-access:** or deliveries \$250 (30-60 minutes prior to charter start time) Only a maximum of two guests can pre access.

## Security is required for all birthday parties 24 years and younger

1 security guard per 80 guests required  
\$350 per guard

**Music:** You may connect your phone to the boat sound system via Bluetooth for background music or organise a DJ. PHC can book a DJ for you or you can use your own. Prior access fees apply to set up. DJs must supply their own equipment, the boat ONLY supplies a table, tablecloth, and power. If you arrange your own DJ, please ensure they contact our office to confirm a boarding time and Cruise details.

**Swimming** No Swimming permitted on Sydney Pearl.



# Sydney Pearl

Catering Menu



## Cocktail Menus

### **PIZZA PARTY – \$15 per person**

#### **CLIFTON GARDENS COCKTAIL – \$28 per person**

##### **Roaming Canapés**

mini chicken skewers gf  
salt n pepper calamari v  
beef sliders, gruyere & tomato jam  
assorted arancini balls v  
downtown new york mini hot dogs, ketchup relish  
Chef's selection of gourmet pies  
Thai chicken  
Beef & thyme  
Lamb & rosemary  
Trio of quiche  
Lorraine  
Sundried tomato & feta v  
Spinach & ricotta v

##### **Dessert**

Chef's selection of assorted cakes

#### **POINT PIPER DELUXE COCKTAIL – \$48 per person**

##### **Roaming Canapés**

Moroccan scallop pop gf  
Australian king prawns, finger lime aioli gf  
South Australian bocconcini & prosciutto gf  
Downtown New York mini hot dog, chilli ketchup relish  
Middle Eastern lamb delights, sour cherry & pomegranate jam gf  
Marinated cheese & kalamata olives gf v  
Italian arancini, garlic & lemon mayo v  
Substantial Noodle Box – choice of one  
Vegetable korma, basmati rice gf v  
Green chicken curry, jasmine rice & asian salad gf

##### **Dessert**

Chef's selection of petit cakes

#### **Balmain Cruising Cocktail & Buffet – \$48 per person**

##### **On Arrival**

Chicken satays with peanut coconut dip (gf)  
Assorted sushi with wasabi & soy sauce (v)(gf)  
Assorted mini gourmet pies  
Salt and pepper Calamari with garlic aioli

##### **On the BBQ**

Delicate veal chipolata sausages with tomato chutney (gf)  
Mini beef sliders with bush tomato relish  
From the buffet table  
Double smoked leg ham carved on board (gf) with selection of mustards  
Mesclun salad with roasted sweet potato, semi-dried tomatoes, olives and shaved parmesan (v)  
Selection of bread rolls and butter

##### **Desserts**

Selection of quality Cakes  
Australian cheese platter with lavosh crackers (gf)



# Sydney Pearl

## Catering Menu



### FARM COVE HOT ROAST BUFFET – \$28 per person

Mains Australian beef striploin with thyme and shiraz wine sauce

Roasted marinated chicken pieces

Herb roasted chat potatoes and rock salt v

Baked pumpkin v

Steamed greens v

#### Desserts

Assorted cake v

Starters Tea and coffee

Assorted Biscuits

### FRESHWATER BBQ BUFFET – \$30 per person

#### BBQ

Gourmet Sausages gf

Moroccan infused chicken gf

Chef's Galley

Bay leaf mushroom ratatouille gf v

Lemon myrtle smashed baked potato gf v

Vermicelli Asian noodle salad with Nam jim dressing v

Rainbow slaw, strawberry gum eucalyptus & honey dressing gf v

Rocket, pear & parmesan, white balsamic dressing gf v

Fresh rolls v

### RUSHCUTTERS BAY BUFFET – \$40 per person

#### On Arrival

Assorted Mini Quiche

#### From The Buffet

Moroccan-infused chicken gf

Beechworth honey & whisky glazed ham gf

Slow roasted Australian beef, bush pepper & mustard crust gf

Smashed baked potatoes, lemon myrtle & garlic gf v

Bay leaf mushroom ratatouille gf v

Melody of steamed greens

Rocket, pear & parmesan salad, white balsamic dressing

Rainbow slaw, strawberry gum eucalyptus & honey dressing

Crusty sourdough rolls

Cheese

Chef's selection of Australian cheese gf v

Salad of dried fruit, quince paste & crackers

### HALAL BUFFET – \$45 per person

#### Mains

Halal oven baked beef and rosemary gf

Halal chicken pieces marinated in honey soy garlic

Herb roasted chat potatoes and rock salt v gf

Persian rice served warm gf v

#### Salads

Mesclun salad with roasted sweet potato, semi dried tomatoes, olives and shaved parmesan v

Pear Parmesan salad v gf

Bread rolls

#### Desserts

Assorted cakes v

Tea & coffee

### INDIAN BUFFET – \$50 per person

#### Starters

Vegetable Samosas v

#### Mains

Butter chicken

Mixed vegetable korma curry v

Dal makhani v

Peas pillau v

Naan bread v

Condiments

Mint Raita

Sweet Mango Chutney

Tea and coffee on request

### ROSE BAY BUFFET – \$48 per person

#### On Arrival

Assorted mini-quiches

#### Buffet

Whole baked salmon, lemon & dill crème v

Eye fillet of Australian beef, café de Paris butter gf

Sundried tomato & fetta chicken supreme, saffron &

Cointreau glaze gf

Kale, apple & Shiitake risotto gf v

Lyonnais potato gratin gf v

Melody of steamed greens

Rainbow slaw, strawberry gum eucalyptus & honey dressing

Rocket, pear & parmesan, white balsamic dressing

Crusty sourdough rolls

#### Dessert

Chef's selection of decadent cakes gf v



# Sydney Pearl

Catering Menu



## **PLATTERS/ EXTRAS MENU**

Please note, below items are in addition to a menu selection

Ocean fresh prawns  
\$10 per person

Sydney oysters  
\$10 per person

Dessert platter – Assorted cakes  
\$15 per person

Cheese Platter (min 10)  
\$10 per person

## **DOUBLE BAY FORMAL MENU – \$70 per person**

### **Entree**

Please select two, served alternate

Baked pumpkin, quinoa, semi dried tomato & fetta salad gf v

Hanging Rock smoked trout, horseradish vinaigrette, watercress and cucumber salad gf v

King mushroom, goat's cheese & spinach, rocket salad & pomegranate glaze gf v

### **Mains**

Please select two, served alternate

Aubergine parmigiana, heirloom tomatoes & basil v

Grass fed beef fillet (M), pontiac mash, café de Paris butter gf

Roast chicken supreme, ricotta & semi dried tomato, quince glaze gf

For the table

Crusty sourdough dinner rolls

### **Dessert**

Choice of two, served alternate

Chocolate Mousse Delight

Mango & Passionfruit and White Chocolate Slice

Shared Cheese boards for the tables

# Sydney Pearl

## Beverage Packages



**Cash/consumption bar only for 18-21<sup>st</sup> birthdays**

### **Diamond Beverage Package**

\$46 per person (4 hours)

#### **Beer**

Pure Blonde  
Furphys Refreshing Ale  
Light Beer

#### **Wine**

St Augustus Pinot Grigio 2018, SA  
Two Truths Sauvignon Blanc 2018, SA  
Two Truths Cabernet Sauvignon 2017, SA  
Two Truths Shiraz 2017, SA  
Saint- Louis Brut 2018, France. Two Truths Rosé,  
2019, SA

#### **Juice**

#### **Soft Drinks**

(does not include Red Bull)

### **Platinum Beverage Package**

\$56 per person (4 hours)

#### **Beer**

Pure Blonde  
Furphys Refreshing Ale  
Light Beer

#### **Wine**

St Augustus Pinot Grigio  
Two Truths Sauvignon Blanc  
Two Truths Cabernet Sauvignon  
Manyara Sauvignon Blanc  
Two Truths Shiraz  
Uppercut Shiraz,  
Saint- Louis Brut  
Aurelia Chardonnay Pinot Noir  
Two Truths Rosé  
House spirits  
Jim Beam  
Bundaberg Rum  
Vodka  
Scotch  
Bacardi  
Gin

#### **Juice**

#### **Soft Drinks**

(does not include Red Bull)

### **Corporate Beverage Package**

\$66 per person (4 hours)

#### **Beers**

Corona  
Pure Blonde  
Furphys Refreshing Ale  
Sydney Lager  
Kosciusko Pale Ale  
Cascade Premium Light

#### **Wines**

St Augustus Pinot Grigio  
Two Truths Sauvignon Blanc  
Two Truths Cabernet Sauvignon  
Manyara Sauvignon Blanc  
Two Truths Shiraz  
Saint- Louis Brut  
Aurelia Chardonnay Pinot Noir  
Uppercut Shiraz  
Two Truths Rosé,

#### **House spirits**

Jim Beam  
Bundaberg Rum  
Vodka  
Scotch  
Bacardi  
Gin

#### **Soft drinks**

#### **Juices**

### **Silver Beverage Package**

**\$14 per person (4 hours)**

Juice, Soft Drinks (does not include Red Bull or  
Lemon Lime and Bitters)

# Sydney Pearl

## Beverage Packages



**Jerry Bailey Beverages on Consumption**  
**Cash Bar, Bar Tab & Consumption Bar**  
**Bar staff fees of \$300 apply for 4 hour period**  
**1 bar staff required for every 50 guests**

### **Beverage Price List** **White Wine**

St Augustus Pinot Grigio – \$8.00 per glass/\$40 per bottle  
 Two Truths Sauvignon Blanc – \$8.00 per glass/\$40 per bottle  
 Manyara Sauvignon Blanc – \$9.00 per glass/\$45 per bottle

### **Red Wine**

Two Truths Cabernet Sauvignon – \$8.00 per glass/\$40 per bottle  
 Two Truths Shiraz – \$8.00 per glass/\$40 per bottle  
 Two Truths Rose – \$8.00 per glass/\$40 per bottle  
 Uppercut Shiraz – \$9.00 per glass/\$45 per bottle

### **Sparkling Wine**

Saint-Louis Brut, France – \$8.00 per glass/\$40 per bottle  
 Aurelia Chardonnay Pinot Noir – \$9.00 per glass/\$45 per bottle

### **Beer**

Cascade Premium Light – \$5 per bottle  
 Furphys refreshing ale – \$8 per bottle  
 Pure Blonde – \$8 per bottle  
 Sydney Lager – \$10 per bottle  
 Kosciusko Pale Ale – \$10 per bottle  
 Corona – \$10 per bottle

### **Soft Drink – \$4 per glass**

(Pepsi, Pepsi Max, Lemonade, Lemon Squash)  
 Soft Drink Jug – \$16 per jug  
 Juice – \$4 per glass  
 Red Bull – \$6 per can  
 Bottled Water – \$4 per bottle

### **House Spirits**

Vodka – \$8 per glass  
 Bourbon – \$8 per glass  
 Scotch – \$8 per glass  
 Bundaberg Rum – \$8 per glass  
 Bacardi – \$8 per glass  
 Gin – \$8 per glass  
 Lemon, Lime, Bitters – \$6 per glass

### **Top Shelf Spirits**

Baileys – \$9 per glass  
 Malibu – \$9 per glass  
 Jack Daniels – \$9 per glass  
 Sambuca – \$9 per glass  
 Tequila – \$9 per glass  
 Southern Comfort – \$9 per glass  
 Midori – \$9 per glass  
 Kahlua – \$9 per glass  
 Shots – \$9 per glass  
 Red Bull and Vodka \$15 per glass

### **Cocktails available on request**

Beverages subject to change due to availability.

# Sydney Pearl

Uni Cruise Package



## Uni Cruise Package

Inclusions:

- 3 Hour Exclusive Vessel Hire
- Beer, Wine and Soft Drinks Package
  - Pizza Catering
- DJ & Dance Floor with Disco Lights
  - Security

## Pricing:

Monday to Thursday (Min 80 pax) – \$79 per person

Friday/Saturday (Min 80 pax) – \$89 per person

