

# Escapade

Seawind 1160 catamaran



**43**

Passengers

**\$600**

Minimum Hourly Rate

**Sydney**

Location

This Seawind 1160 catamaran is Australian designed and built for stability, spaciousness, luxury and performance. Escapade can cater for up to 43 guests on beautiful Sydney Harbour.

The vessel has a large foredeck with trampolines upfront to laze around and for sun baking. A spacious open saloon with seating and table which opens out into the aft deck for plenty of space for the guests to move around.

Cruise past all the famous Sydney Harbour icons, or anchor down for lunch and a swim at one of the many beautiful harbour bays and beaches.

Cocktail Dining – 43 passengers

Casual Buffet – 43 passengers

## Special Features

Large all-weather saloon dining area

Spacious decks for entertaining

Fabulous open plan and walk through feature

Trampoline nets for lazing in the sun

BBQ with crew to cook, esky and fridge

Anchors very close to shore for swimming

Swim platform & Ladder

Sound system – Bluetooth/USB

Two bathrooms

2 large Eskies

## 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)

Please note: NO RED WINE permitted onboard as they stain the decks.



# Escapade

Charter Rates



## April - October

Up to 30 guests: \$600/hr (minimum 4 hours)

31-43 guests: \$700/hr (minimum 4 hours)

### 3 hrs on approval:

\$650/hr (up to 30 guests),

\$750/hr (31-43 guests)

## November - March Saturday and all of December

Up to 30 guests: \$650/hr (minimum 4 hours)

31-43 guests: \$750/hr (minimum 4 hours)

## November to March Sunday to Friday(except December)

Up to 30 guests: \$600/hr (minimum 4 hours)

31-43 guests: \$700/hr (minimum 4 hours)

## Bucks Parties – Max 25 guests, daytime charters only, subject to approval

### Public Holidays

Up to 30 guests: \$800/hr (minimum 4 hours)

31-43 guests: \$900/hr (minimum 4 hours)

### New Year's Eve (NYE) - 2025

Up to 35 guests: \$18,000 (6pm - 1am)

### Amenities Fee (including BYO) \$150

Includes quality silverware, champagne flutes, stemless wine glasses, quality bamboo plates, napkins, platters and utensils. BBQ available with crew to cook and rubbish removal. BYO Ice.

DJ \$150 Includes 240v power (please see charter terms for DJ)

### Optional: Water Toys \$150

Includes: Lily Pad and Noodles, 2x Paddle Boards

### Food: (\$80 delivery fee)

**BYO Drinks pre-delivery:** \$220 service fee (order Dan Murphys or predeliver to our Gladesville office)

**Boat Pre-access** \$350 (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

**IMPORTANT:** Due to growing concerns about excessive alcohol consumption,

Substantial Food must be brought on board with alcohol.

The captain reserves the right to refuse boarding if insufficient food is provided.





# Escapade

Charter Rate

## 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

Nibbles  
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





# Escapade

Catering Menus 2024



## 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



# Escapade

## 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)  
Gluten Free, Vegetarian, Vegan, Nut Allergies, Lactose Free, Etc

#### **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



# Escapade

Catering Menu



## 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

