

Søren Larsen

Søren Larsen, built in 1949, was one of the last fully traditional, cargo carrying sailing Tallships ships



120

Passengers

\$1050

Minimum Hourly Rate

Sydney

Location

Søren Larsen, built in 1949, was one of the last fully traditional, cargo carrying sailing ships made for Baltic Trade. She was lovingly restored and re-rigged by the Davies family in 1978 to the graceful 19th century Brigantine she is today. Søren Larsen has featured in Films & T.V. 'The Onedin Line', 'French Lieutenant's Woman' and 'Shackleton' to name a few.

In 1982 during the filming of Shackleton, she became the first wooden sailing ship to reach Arctic Greenland in 70 years. In 1991 she was the first British Tallship to round Cape Horn in 68 years. Søren Larsen was the Flagship of the First Fleet Re-enactment Voyage. She led a fleet of 7 square-riggers on an ambitious eight-month journey from Portsmouth to Sydney.

Capacity 120 passengers

Special Features

Seating lower deck

Seating upper deck

Licensed bar

Fun on-board activities

Fun add on activities:

- Mast Climb
- Pirate-themed cruise
- Sail hoisting and setting
- Water pistol duels
- Knot-tying competition
- Kids pirate party with games and treasure hunt on board



Soren Larsen

Charter Rates



June to August

\$1050 per hour

April - May & September - October

\$1250 per hour

November - March

\$1450 per hour

Please note that charters are a two-hour minimum charge.

Activities & Entertainment

FUN ACTIVITIES

Mast Climb or Titanic Bow Experience – From \$175 + \$35pp (includes set up and instructor)

Treasure Hunt on a harbour island – From \$1870 for up to 25 guests

Laser Clay Shooting – \$2250

Goat Island Convict Tour – from \$1725

DJ – from \$865

Live Musician – from \$865

Face painting – from \$575

Add on: \$POA

- Pirate-themed cruise
- Knot-tying competition
- Kids pirate party with games and treasure hunt on board

Wharf fees – \$50 per visit

Other optional costs

A host as a event coordinator if they desire at \$81/hr

RSA bartenders at \$60/hr for cash, consumption or dry till bar

Hire if a PA/speaker for playing your own music at \$120 flat rate.



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Catering Menu



Tall Ship Menu - \$45pp

Starters

- BBQ chorizo slices
- Spinach & cheese triangles

Hot food

- Steamed white rice
- Butter Chicken mild
- Loaded Veggie Indian Curry

Salads

- Mixed leaves garden salad
- Potato salad
- Lentil Salad

Dessert

- Homemade chocolate brownies (GF)

Buccaneer's BBQ - \$57pp

Starters

- BBQ chorizo slices
- Spinach & cheese triangles (V)

Buffet

BBQ

- Beef sausages
- Satay chicken skewers
- Steak
- Grilled onions
- Fresh Prawns
- Mixed leaves garden salad
- Potato salad
- Lentil Salad
- Mix of bread rolls

Dessert

- Homemade Chocolate Brownies (GF)

Champagne Brunch - \$58pp

On arrival

- A glass of sparkling wine

Platters

- Market fresh Sydney Rock Oysters
- Smoked salmon Turkish sandwich with rocket, lime mayo
- Roast pumpkin, capsicum & pesto tart
- Cocktail beef sausage with fresh herb & tomato relish

Dessert

- Fresh fruit skewers
- Homemade chocolate brownies (GF)

Connoisseur's canapés - \$64pp

Platters

- Market fresh Sydney Rock Oysters
- Classic lamb kofte, tzatziki dip
- Chicken & bacon Turkish sandwich with rocket, mayonnaise & chives
- Warm Lamb and Rosemary mini pies
- Smoked salmon, Bellini, dill creme fraiche caper berries
- Slow cooked pulled pork shoulder, fennel and red cabbage slaw
- Tempura tiger prawns, lemon mayo
- Spinach and Fetta Triangles

Dessert

- Homemade chocolate brownies (GF)
- Fresh fruit skewer



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Catering Menu



Seafood extravaganza - \$75pp

Starters

- Market fresh Sydney Rock Oysters

Buffet

- Fresh prawns
- Market fresh Barramundi
- Beef sausages
- Steak
- Grilled Onions
- Mix of Bread rolls

Salads

- Mixed leaves garden salad
- Potato salad
- Lentil Salad

Dessert

- Homemade chocolate brownies (GF)

For Short 2 Hour Cruises:

Afternoon Tea \$41 per person

Assortment of sandwiches & cakes, Fresh fruit
+ Tea, coffee & juices included

Devonshire Tea \$29 per person

Scones with freshly whipped cream & berry jam
+ Tea & coffee included

Finger Food \$12 per person

BBQ chorizo slices & Spinach & cheese triangles (v)
Allows for 2 triangles and 4 slices of chorizo per person

Individual Canapés \$7-\$10 each item

- Market fresh Sydney Rock Oysters x2
- Fresh Australian Tiger Prawns x2
- Classic lamb kofta, tzatziki dip x2
- Smoked salmon, Bellini, dill creme fraiche caper berries
- Mini brioche roll, crab, prawn, celery and dill
- Mini wagyu beef burger patties, Swiss cheese, caramelized onion, Dijon mustard
- Rainbow rice paper rolls, beetroot, red and yellow capsicum carrots, mint, coriander, ginger peanut sauce (GF, (V))
- Brown rice sushi with raw beetroot, kale & sunflower, miso paste, tamari dip

Sweet

- Mandarin & Yuzu, white chocolate mousse
- Kaffir lime leaf and vanilla pannacotta
- Lemon tarts, smashed meringue, fresh mint
- Hazelnut and salted caramel ganache pots
- Pistachio & yoghurt, rose water mini cakes



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Beverage Packages



Beverage Packages

Package Price (per person per hour)

Unlimited Soft Drinks & Juices \$14 per person, per hour

Unlimited, All-Inclusive Beverage Package \$34.50 per person, per hour
(includes RSA bar staff)

Cash Bar Options

Wine by the Glass \$12 per glass

Bottle of Standard Local Beer \$12 per bottle

Soft Drink or Juice \$5 per glass

RSA Bar Staff \$60

Cash, consumption, and dry till options all require the services of RSA bar staff. One is required for groups of up to 50 and two are required for groups 50 +.

Additional Options

Consumption Bar:

Our staff will keep a record of drinks served during the cruise and a bill will be presented at the end for settlement via cash or credit card.

Dry Till:

You nominate and pre-pay an amount that you wish to allocate (e.g., \$500). We will notify you when this limit is approaching. You may then nominate an additional amount or cash bar service only.

Specific beverages:

It may be possible to arrange specific beverages if required, but a fee will be incurred to cover the change



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Catering Menu



House Bar Selections

White Wines

Angove Chalk Hill Blue Sauvignon Blanc
Angove Chalk Hill Blue Chardonnay

Red Wines

Angove Chalk Hill Blue Shiraz Cabernet
Angove Chalk Hill Blue Cabernet Merlot

Sparkling Wine

Angove Chalk Hill Blue Bubbles

Rosé

Rhythm & Rhyme

Beers & Ciders

Tooheys Extra Dry
Carlsberg
Peroni
Corona
Apple Cider

Soft Drinks & Juices

Coke
Coke No-Sugar
Lemonade
Lemon Squash
Apple Juice
Orange Juice

Important Notes

*Brands are subject to change due to availability.
Unlimited drinks are provided within RSA policies.*