



Movie star Southern Swan at nearly 100 years old is looking even better with age



100

Passengers Minimum Hourly Rate **Sydney**

Location

Southern Swan at nearly 100 years old and looking better with age. She's been there & done that. Previously named 'Our Svanen', Southern Swan was built in Denmark in 1922.

She has had a unique nautical history. Originally configured as a three-masted schooner, she sailed Baltic trade routes as a cargo vessel, including charters for Tuborg brewery until 1969. In 1969, she was purchased as a private vessel by the Havers family and extensively refitted to handle larger and longer ocean voyages. She then sailed extensively for the Canadian Naval Cadets for nine years.

Southern Swan has stared in several films, including 'Rite of Passage', 'Angels of the Deep', 'The Catalpa Rescue' and 'Darwin's Brave New World'. Southern Swan was the first vessel to sign up to make the voyage from England to Australia in 1988, and take part in the famous Australian Bicentennial First Fleet Re-enactment

Capacity 100 passengers

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





Call us for more info



Charter Rates



June to August

\$950 per hour

April-May & Sept-Oct

\$1100 per hour

November - March

\$1350 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.











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

- 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 BBO

- Beef sausages
- Satav 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
- 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











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







Southern Swan **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











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.









Call us for more info