

Harbour Spirit

Custom built Australia catamaran



200

Passengers

\$925

Minimum Hourly Rate

Sydney

Location

The **Harbour Spirit** is an custom built in Australia catamaran, designed to exceptional standards with a clean, contemporary nautical interior. The vessel is fully air conditioned, spacious, custom designed for entertaining and has generous outdoor decks across two levels. The Harbour Spirit has everything you need to host a memorable event, from a corporate product launch, or staff Christmas party, to a wedding or private celebration.

Below deck the Harbour Spirit has a fully equipped galley to service up to 200 guests with ease. Above deck, there are comfortable lounge booths, a dance floor and a fully stocked bar. The layout has been designed to be flexible and can host a range of cocktail and sit down dinner events. The vessel also has a full audio-visual and PA system to host events with a professional touch.

The Harbour Spirit is also licensed 1C and 1D and can be used for harbour transfers including transfers past the heads to Manly.

Standing Cocktail Style – 200 passengers

Table Dining – 130 passengers

Special Features

Contemporary dining saloon with flexible layout

Fully air-conditioned vessel

Superb Harbour views from inside the luxury dining area

Spacious outdoor entertaining deck

Comfortable lounge booths

Audio Visual & PA system

Dance floor

Manly transfers available

Note: A surcharge to apply on Public Holidays and Special dates. Rates available on application.



Harbour Spirit

Charter Rates



Boat Hire

Inclusions

- Vessel Hire
- Captain & Marine Crew
- Waitstaff to serve food and beverages
- Use of AV/Sound System

Charter Rate:

November – December

- 3-Hour Charter: \$3,600 (not available Fri-Sat Mid-Nov & December)
- 4-Hour Charter: \$4,200

January – October

- 3-Hour Charter: \$2,900
- 4-Hour Charter: \$3,700

Harbour Transfers

- Direct Transfers: Within 1 hour.
- Pricing: Please contact us for a quote.

Christmas Packages (Fri- Sat Night November and December)

Minimum Guests: 70

- **Inclusions:**
 - Seated & served canapés
 - Grazing station
 - Drinks package
 - Party DJ

From \$169 per person

Additional Fees

Security

- Requirement: For all birthday parties with guests aged 24 years or younger.
- Guard Ratio: 1 security guard per 80 guests.
- Rate: \$390 per guard.

Pre-Access

- Fee: \$250 for up to 30 minutes–1 hour prior to the cruise (subject to boat availability).

Wharf Fees (NSW Maritime)

- **City Wharves:** \$75 per visit
- **Manly Wharf:** \$375 per visit
- **Convention Wharf:** \$220 per visit
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Cash Bar or Consumption Bar Tab

- **Staffing:**
 - 1 staff member per 50 guests.
 - Rate: \$500 per staff member for 3 or 4 hours.



Harbour Spirit

Catering Rates



Christmas Package Menu

Canapé Menu Included

Spring Rolls (vegetable with sweet chilli sauce) (v) (vg)
Gourmet Savoury Pastries (beef & pea, ricotta vegetarian)
Bruschetta (tomato with crumbed fetta on ciabatta) (v)

Charcuterie & Gourmet Grazing Boards Included

Antipasto Platter (gherkin, artichoke, sun-dried tomato, olives) (v) (vg) (gf)
Turkey Cold Cut (cranberry sauce) (gf)
Cold Meat Platter (prosciutto, Danish salami, leg ham, silverside) (gf)
Cheese Platter (fetta, blue vein, brie, gouda, Swiss, dried fruits, crackers) (v) (gf)
Rocket & Pear Salad (balsamic dressing & shaved parmesan) (v) (gf)
Garden Salad (Italian dressing) (v) (vg) (gf)

Substantial Grazing Station Menu Included

Lightly Herbed Crumb Chicken (with salsa) (gf)
Medley of Roasted Mediterranean Vegetables (with herbs) (v) (vg) (gf)
Roasted Cauliflower & Broccoli (drizzled with evo vinaigrette) (v) (vg) (gf)
Lasagne (Beef & Vegetarian options)
Thai Sweet Chilli Chicken (gf)
Stir Fried Rice & Seasonal Vegetables (v) (gf)
Fresh King Prawns (with lemon cocktail sauce)

Desserts Included

Chef's Selection (Mousse, tarts, slices)
Fruit Salad Platter (seasonal fresh fruit) (v) (vg) (gf)



Harbour Spirit

Catering Rates



Canapé & Grazing Station Menu \$65.00 per person

Canapés

Vegetable Spring Rolls with sweet chilli sauce (v, vg)
Gourmet Savoury Pastries – Beef & pea, ricotta vegetarian
Tomato Bruschetta with crumbed feta on ciabatta (v)

Charcuterie & Grazing Boards

Antipasto platter gherkins, artichoke, sun dried tomato, olives (v) (vg) (gf)
Turkey cold cut, cranberry Sauce (gf)
Cold meat platter includes prosciutto, Danish salami, leg ham, silverside (gf)
Cheese Platter, fetta, blue vein, brie, gouda, Swiss dried fruits, Crackers (v) (gf)
Rocket & pear salad with balsamic dressing & shaved parmesan (v) (gf)
Garden salad with Italian dressing (v) (vg) (gf)

Substantial Grazing Station Menu included

Lightly herbed crumb chicken & salsa (gf)
Medley of roasted Mediterranean vegetables with herbs (v) (vg) (gf)
Roasted Cauliflower, broccoli drizzled with evo vinaigrette (v) (vg) (gf)
Lasagne Beef, Lasagne Vegetarian
Thai sweet chilli chicken (gf)
Stir fried rice & seasonal vegetables (v) (gf)
Fresh King Prawns with lemon cocktail sauce

Desserts Included (Chefs Selection)

Delicious Dessert Chefs selection – Mousse, tarts, slices
Platter - Fruit Salad – seasonal fresh fruit platters (v) (vg) (gf)



Harbour Spirit

Catering Rates



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

Canapes

Pan Seared Japanese Scallop with wasabi mayo & seaweed salad - GF
Tomato & Basil Bruschetta on Sour Dough with Balsamic glaze - V GG
Prosciutto Wrapped Bocconcini - GF
America Street Hotdogs with tomato sauce, American mustard & onion jam
Marinated Cheese & Kalamata Olives - V VG
Italian Arancini with garlic & lemon mayo- V VG

Substantial Noodle Box – choice of one

Thai Green Vegetable Curry with herb steamed rice GF VG
Pain Seared Lamb Cutlet with vegetable ratatouille & salsa verdi - GF
Thai Beef Salad with sweet potato crisp & Nam Jim dressing - GF

Dessert

Chef's selection of petit cakes
Tea and coffee available on request



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Catering Rate



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

FRESHWATER BBQ BUFFET – \$30 per person

Gourmet Sausages (gf)

Bush finger lime infused chicken (gf)

Mushroom Ratatouille (gf, v, ve)

Garlic & Herb Roasted Baby Chats (gf, v, ve)

Antipasto (v)

Salads

Roasted Root Vegetable Salad (gf, v, ve)

Rainbow Apple Slaw with minted creamy mayo (gf, v, ve)

Freshly tossed garden salad with ocean blues house dressing (gf, v, ve)

Fresh bread rolls

Assorted condiments

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



Harbour Spirit

Catering Rate



Canapé Menu

RUSHCUTTERS BAY BUFFET – \$40 per person

On Arrival

Assorted Mini Quiche

From The Buffet

Thai spiced chicken tenders (gf)

Honey & orange glazed ham (gf)

Double cooked roasted beef with thyme and rosemary jus gf

Garlic & Herb Roasted Baby Chats (gf, v, ve)

Mushroom ratatouille (gf, v)

Melody of steamed vegetables (gf, v)

Antipasto (gf, ve, v)

Salads

Roasted Root Vegetable Salad (gf, v, ve)

Rainbow Apple Slaw with minted creamy mayo (gf, v, ve)

Oven baked bread

Cheese

Chef's selection of Australian cheese gf v

Salad of dried fruit, quince paste & crackers

Tea & Coffee available on request



Harbour Spirit

Catering Rate

Buffet & BBQ Menu



ROSE BAY BUFFET – \$48 per person

On Arrival

Assorted Mini Quiche

Buffet

Citrus baked whole salmon, with dill crème - GF
Double cooked roast beef - with red wine thyme jus - GF
Boneless baked chicken with feta & sundried tomato cream sauce - GF
Vegetarian Lasagne - V
Lyonnais potato gratin - GF V
Roasted root vegetable salad - GF VG V
Fresh Garden Salad - GF VG V

Sides & Dessert

Antipasto
Oven baked bread rolls
Chef's selection of decadent cakes
Fresh fruit platter



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Catering Rate



Double Bay Formal Menu

Canapés on Arrival + 3 Course Plated Menu
\$77 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



Harbour Spirit

Beverage Package



Beverage Packages

No bar packages for ages 18th-21st birthdays

Beer, Wine & Soft Drinks

- 4-Hour Charter: \$50 per person (min 4 hrs)
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Inclusions:

Wine Selection:

Angove Studio & Rhythm & Rhyme Collection (Pinot Grigio, Shiraz, Cabernet Sauvignon, Rosé, Moscato, Sparkling Wine)

Beers (Bottled):

Corona, Carlton Dry, James Squire 150 Lashes, Peroni, Coopers Light, Heineken Zero

Non-Alcoholic Beverages:

Assorted soft drinks, orange juice, sparkling & still water

Spirits, Beer, Wine & Soft Drinks

- 4-Hour Charter: \$64 per person

Inclusions:

House Spirits:

Vodka, Bourbon, Rum, Scotch, Gin

Wine Selection:

Angove Studio & Rhythm & Rhyme Collection (Pinot Grigio, Shiraz, Cabernet Sauvignon, Rosé, Moscato, Sparkling Wine)

Beers (Bottled):

Corona, Carlton Dry, James Squire 150 Lashes, Peroni, Coopers Light, Heineken Zero

Non-Alcoholic Beverages:

Assorted soft drinks, orange juice, sparkling & still water

Soft Drinks Package

- 4-Hour Charter: \$20 per person
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Inclusions:

Assorted soft drinks, orange juice, sparkling & still water



Harbour Spirit

Beverage Package



Cash Bar, Bar Tab & Consumption Bar 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

Prices are subject to change - Bar Staff fees apply \$350/staff one staff per 50 passengers



Harbour Spirit

Beverage Package



Cash Bar, Bar Tab & Consumption Bar Beverage Price List

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.