

20 Metre Catamaran



140

Passengers

\$675

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): \$2,100

4 hours: \$2700

Additional Hours: \$675/hr

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

3 hours (min): \$2,300

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 \$2000

2hrs \$2400

Return Transfer \$3000 (these transfers must take place within the 1hr each way or additional fees will apply)













Security is required for all birthday parties 24 years and younger

1 security guard per 50 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 Manly Wharf \$750 Convention Wharf: \$220 (pick up and drop off) Cabarita Wharf \$750

CHRISTMAS PACKAGE Applies Friday and Saturday Nights – (End November and All Dec)

Minimum 60 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

From **\$149 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 quests Wharf fees x 2 (CBD)

3 hours: \$2900 4 hours: \$3400

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.

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.











Cocktail Menus

PIZZA PARTY - \$18 per person

CLIFTON GARDENS COCKTAIL - \$30 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 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









Catering Menu



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,

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 Ouiche

From The Buffet

Thai spiced chicken tenders (af) 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 (af. 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

To finish

Chef's selection of Australian cheese gf v Salad of dried fruit, quince paste & crackers Tea & Coffee available on request

ROSE BAY BUFFET - \$48 per person

On Arrival

Assorted Mini Quiche

Buffet

Citrus baked whole salmon, with dili 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

DOUBLE BAY FORMAL 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



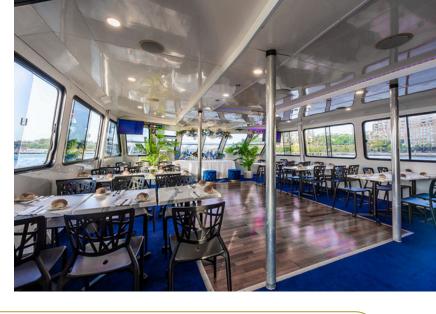












PLATTERS/ EXTRAS MENU

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

Ocean fresh prawns \$15 per person

> Sydney oysters \$15 per person

Dessert platter – Assorted cakes \$15 per person

> Cheese Platter (min 10) \$10 per person

Beverages on Consumption

Cash Bar, Bar Tab & Consumption Bar Bar staff fees of \$350 apply for 4 hour period 1 bar staff required for every 50 guests

Beverage Price List (on request)

Cocktails available on request

Beverages subject to change due to availability.













Beverage Packages

Cash/consumption bar only for 18-21st birthdays

Diamond Beverage Package \$46 per person (4 hours)

Beer

Carlton Dry Lashes Peroni Red Corona Light Beer

Wine

Pinot Grigio Sauvignon Blanc Moscato Cabernet Sauvignon Shiraz **Bubbles** Rose

Juice **Soft Drinks**

(does not include Red Bull)

Silver Beverage Package

\$20 per person (4 hours) Juice, Soft Drinks (does not include Red Bull)

Platinum Beverage Package \$56 per person (4 hours)

Beer

Carlton Dry Lashes Peroni Red Corona Light Beer

Wine

Pinot Grigio Sauvignon Blanc Moscato Cabernet Sauvignon Shiraz **Bubbles** Rose

House spirits

Jim Beam Bundaberg Rum Vodka Scotch Bacardi Gin

Juice **Soft Drinks** (does not include Red Bull)









Call us for more info

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