

Felix

58-foot Salthouse sports cruiser



25

Passengers

\$850

Minimum Hourly Rate

Sydney

Location

Felix is a beautifully presented, luxury 58-foot Salthouse sports cruiser, perfect for your next social or corporate occasion.

With a comfortable capacity of 25 guests, you'll thoroughly enjoy Felix's versatile interior layout, expansive indoor/outdoor open plan entertainment area, two cabins, two bathrooms, swim platform with aqua lily pad and stand-up paddleboards, fully stocked central galley and bar and multi-zoned WIFI and Bluetooth-compatible sound system.

Felix has been fitted with a state-of-the-art Seakeeper gyro ensuring incredible stability whilst underway and at anchor

BYO Capacity - 25 passengers
Casual Dining – 25 passengers
Offshore - 12 passengers
Overnight – 2 passengers

Special Features

Expansive indoor/outdoor entertainment area with ample seating for up to 25 guests
Electric retractable awning over the cockpit, ensuring shade on extra sunny days
Multi-zoned WIFI and Bluetooth compatible sound system
Smart TV with access to Kayo, Netflix, Stan and free-to-air TV, viewed from indoor and outdoor entertainment areas
Fully air conditioning
Well stocked bar
Comfortable swim platform with ladder, aqua lily pad and two paddleboards
Outdoor shower
Full BYO charters are available
Smoking permitted on swim platform only
Rear lounge can be converted to daybed on request
Overnight guest capacity: 2
Two luxurious cabins, one queen room, one twin room
Two bathrooms/ensuites



Felix

Charter Rate



May to September

3-hour charter \$2,550

4-hour charter \$3,400

Additional hours: \$850 per hour

October to April (Excludes December)

4-hour charter \$3,400

Additional hours: \$850 per hour

December

4-hour charter \$3,800

Additional hours: \$950 per hour

Christmas Day – \$9,500

6 hours vessel hire

Up to 12 passengers (\$100pp for additional guest)

BYO food and drinks

Vivid Festival - \$2400

2 hours BYO food and drinks (12 passengers)

All inclusive price

Boxing Day and New Year's Day five hour minimum (plus Public holiday surcharges)

BYO Charters

BYO Food – \$10 per person

BYO Beverages – \$20 surcharge per person

Includes all crockery, cutlery, glassware, utensils, serving equipment, eskies (BYO ice or pre-purchase \$8/bag)

Staffing

Included in the boat charter rate are the captain and deckhand. Waitstaff are an additional charge at \$300 per staff for a 4 hour charter and at \$75 p/hr thereafter.

Up to 12 passengers – 1 waitstaff

13 – 25 passengers – 2 waitstaff

Chef fee

\$400 chefs fee applies for up to four hours and \$80 per hour thereafter.



Extra Options

Paddleboard hire (max. of 2 boards) – \$80 per board

Sun Chill Floating Paddling Pool – \$150

Lilypad – FREE on request only

Clay Bird Shooting – \$2,000

Pool Pontoon – \$400 (Subject to availability)

Wharf fee – \$50.00 per visit

Note: Public Holidays incur a 20% surcharge on vessel hire, wharf fees, food and beverages.

100% Surcharge for Staff & Chef

WHALE WATCHING CHARTER

*Please note that whale sightings cannot be guaranteed and no discounts or refunds are available.

Whale Watching 2025 – available mid-May to September

PACKAGE – \$3600

BYO Food & Drinks, four hour cruise for up to 12 guests

Relax with a harbour cruise before we head offshore to spot whales

Available seven days. Recommended 8am to 12nn

Pick up from an agreed wharf

Includes crew

Felix can cater for all food intolerances and preferences. Please advise us of your needs upon booking

Catering

Catering to be confirmed with at least five days notice

Chef on board menus to be confirmed with at least two weeks notice

Dietaries to be advised with at least three days notice

Chef fee is \$400 for up to four hours and \$80 per hour thereafter

All prices are inclusive of GST

20% surcharge applies on public holidays

100% surcharge applies to chef fee on public holidays

Lifestyle Charters can cater for most food intolerances and preferences. Please advise upon booking.

DIETARIES GLOSSARY

GF – Gluten free

DF – Dairy free

VEG – Vegetarian

VEGAN - Vegan



CLASSIC BBQ - \$50PP

Minimum 20 guests : Chef not required on board
Where minimum numbers cannot be reached, a \$175 fee applies
\$500 minimum spend applies

Gourmet beef sausages GF, DF
Slow cooked lamb shoulder, served with tzatziki GF, DF
Choice of two salads:

- Green salad with balsamic dressing GF
- Coleslaw GF
- Pesto pasta salad
- Rocket, pear & parmesan salad with balsamic dressing GF

 Bread & butter
Sweets for dessert

BBQ Enhancements (min. 10 person charge)
 Cheese and charcuterie board.....\$19 PP
 Marinated chicken GF, DF.....\$10 PP
 Fresh Australian Prawns (3 pieces per person).....\$12 PP
 Fresh Pacific Oysters (3 pieces per person).....\$15 PP
 Fresh Sashimi Platter (suitable for 10 guests).....\$240

PLATTERS

Minimum spend of \$650 if only platters are ordered : \$80 delivery fee, not included in minimum spend
Chef not required on board

As a guide, three-to-five platters recommended per 10 guests : All platters served with baguettes and butter

FRESH SEAFOOD PLATTER – FOR 2, \$360 | FOR 3, \$650 | FOR 6, \$850

Mixed seafood platter including prawns, smoked salmon, oysters, grilled octopus, lobster tails, scallops, cocktail sauce.

FRESH AUSTRALIAN PRAWNS PLATTER - \$240

Queensland Tiger prawns, seafood sauce

OYSTERS PLATTER - \$240

Selection of oysters served with lemon and seasonal dressing

SMOKED SALMON PLATTER - \$240

Smoked Salmon, dill, capers, cream cheese, red onion, cracked pepper

MIXED CHARCUTERIE PLATTER - \$230

Charcuterie, pate, pickles, mustards

MARINATED LAMB CUTLETS - \$230

Grilled lamb cutlet platter, fresh herbs, lemon zest, garlic tzatziki dressing

MARINATED CHICKEN DRUMMETTES - \$230

Chicken drummettes, coriander, chili, sesame, lime, ginger

GRILLED VEGE PLATTER - \$190

Grilled Mediterranean vegetable platter, olives, stuffed peppers, dips

CHEESE BOARD - \$190

Cheese platter featuring our favourite three cheeses, fruit and quince paste

FRESH VEGES & DIPS - \$190

Fresh vegetable & assorted dip platter

MIXED SANDWICHES - \$230

Assorted sandwiches/wraps with mixed fillings

MORNING TEA - \$200

Morning tea including pastries, muffins & fruit

SEASONAL FRUIT PLATTER - \$160

Fresh seasonal fruit





Felix

Catering Menu

CANAPE MENU (Drop off Menu)

12-25 Passengers: \$70pp

Includes six canapes and one substantial
Chef not required

CANAPES

Caramelised onion and chevre tart, chervil VEG
Warm pork and Fennel Sausage roll, black garlic puree
Raw kingfish tostada, jalapeno, avocado crema, sumac GF
Warm roasted pumpkin, thyme, Adelaide hills goats cheese quiche VEG
Chicken yakitori skewer, wasabi aioli, furikake, shallots GF DF
Pulled pork banh mi slider, carrot and daikon, coriander, crispy shallots

SUBSTANTIAL

Moroccan spiced chicken breast, chimmichurri, harissa labne, preserved lemon, heirloom tomatoes tossed in salsa verde, roasted kipfler potatoes GF

CANAPES MENU 2

12-25 passengers: \$80pp

Includes seven canapes, two substantial's and one dessert : Add canapes for \$7 per canape, per person
Add substantial for \$13 per substantial, per person : 10pax minimum spend
Chef required at \$400 up to four hours, and \$80ph thereafter

COLD ITEMS

- Herbed ricotta, fresh fig, truffle oil, honey en croute VEG
- Spring pea tart, whipped Persian feta, shaved pecorino VEG
- Caramelised onion and chevre tart, chervil VEG
- Spanner Crab, green apple, creme fraiche, trout roe served on brioche
- Sydney rock oysters, yuzu vinaigrette, cucumber and sliced shallots GF DF
- Hot smoked trout rillette, cucumber disc GF
- Peeled QLD King prawns, bloody mary dressing GF DF
- Szechuan steak tartare served on crisp rice paper, chilli oil, sesame GF
- Peking duck pancake, cucumber, spring onion DF

HOT ITEMS

- WA scallop, cauliflower puree, herb and garlic butter, chives GF
- Sesame prawn toast, sriracha mayo, finger lime DF
- Pork and Fennel Sausage roll, black garlic puree
- Roasted pumpkin, thyme, Adelaide hills goats cheese quiche VEG
- Green pea arancini, shaved pecorino, crisp sage VEG
- Chicken yakitori skewer, wasabi aioli, furikake, shallots GF DF
- Grilled Moroccan lamb skewer, smoked yoghurt, almond dukkah GF
- Carne asada beef taco, corn tortilla, salsa roja, pickled onion GF DF
- Japanese salmon taco, daikon, wasabi, cabbage, corn tortilla GF DF
- Baja fish taco, lime crema, mango salsa, corn tortilla DF
- Homestyle chicken & leek pie, carrot puree
- Pulled pork banh mi slider, carrot and daikon, coriander, crispy shallots

SUBSTANTIALS

- Sri Lankan chicken or fish curry, baby eggplants, curry leaf, fragrant rice GF DF
- Thai beef curry, baby eggplant, cucumber salsa, jasmine rice GF DF
- Crab rigatoni pasta, Calabrian chilli, lemon, parsley, stracciatella
- Pasta Alla Vodka, oven roasted tomato, shaved parmigiano VEG
- Rukus burgers - American style cheeseburger, dill pickles, secret burger sauce, tomato, lettuce, pickled onion
- Middle eastern lamb shoulder pilaf, dried fruits, crisp shallots, cucumber and tomato salsa, smoked yoghurt GF
- Burrito bowl of chipotle grilled chicken, guacamole, tomatillo salsa, tomato rice, pico de galo, avocado GF DF
- Chicken Saltimbocca, celeriac mousse, spring peas, snow pea tendrils salad GF
- Slow cooked smoked salmon, pea puree, preserved lemon, roasted heirloom tomatoes, fried kipfler potatoes GF

DESSERTS

- Decadent chocolate brownie, dulce de leche GF
- NY style passionfruit cheesecake
- Dark chocolate dipped strawberries GF
- Salted chocolate and roasted hazelnut tart
- Raspberry, lemon and yuzu curd tart, shaved white chocolate





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Catering Menu

FAMILY-STYLE SHARE MENUS

12pax minimum spend

Chef required at \$400 up to four hours, and \$80ph thereafter

MENU 1

12-25 passengers: \$92pp

CANAPÉ

Herbed ricotta, fresh fig, truffle oil, honey en croute VEG
Raw kingfish tostada, jalapeno, avocado crema, sumac GF

MAINS

BBQ Lemongrass chicken cutlet, Vietnamese herb salad, pickled cucumber and shallot GF DF
Whole side of slow smoked Tasmanian salmon, labne, fine herb crust GF

SIDES

Kipfler potatoes and watercress tossed in salsa verde, lemon, capers and parsley GF VEGAN
Grilled broccolini, hazelnut and currant salsa, lemon tahini dressing GF

VEGAN

Sourdough Breads, Pepe saya butter

DESSERT

Salted chocolate and roasted hazelnut tart, mascarpone cream, raspberries

MENU 2

12-25 passengers: \$125pp

CANAPÉ

Herbed ricotta, fresh fig, truffle oil, honey en croute VEG
Raw kingfish tostada, jalapeno, avocado crema, sumac GF
Sydney Rock Oyster, yuzu vinaigrette, cucumber and shallot salsa GF DF

MAINS

Peeled QLD king prawns, bloody mary dressing GF DF
BBQ Lemongrass chicken cutlet, Vietnamese herb salad, pickled cucumber and shallot GF DF
Whole side of slow smoked Tasmanian salmon, labne, fine herb crust GF
8 hour slow cooked lamb shoulder, rosemary and garlic, pomegranate jus, green pea puree GF

SIDES

Kipfler potatoes and watercress tossed in salsa verde, lemon, capers and
parsley GF VEGAN
Grilled broccolini, hazelnut and currant salsa, lemon tahini dressing GF VEGAN
Sourdough Breads, Pepe saya butter

DESSERT

Salted chocolate and roasted hazelnut tart, mascarpone cream, raspberries

Felix

Catering Menu



FAMILY-STYLE SHARE MENU

12pax minimum spend

Chef required at \$400 up to four hours, and \$80ph thereafter

MENU 3

12-25 passengers: \$165pp

CANAPÉ

Herbed ricotta, fresh fig, truffle oil, honey en croute VEG
Raw kingfish tostada, jalapeno, avocado crema, sumac GF
Sydney Rock Oyster, yuzu vinaigrette, cucumber and shallot salsa GF

MAINS

Peeled QLD king prawns, bloody mary dressing GF
Moreton bay bugs, dill and caper mayo GF
BBQ Lemongrass chicken cutlet, Vietnamese herb salad, pickled cucumber and shallot GF DF
Whole side of slow smoked Tasmanian salmon, labne, fine herb crust GF DF
Connor Bistecca steak, served medium rare, lemon, salsa verde GF DF

SIDES

Kipfler potatoes and watercress tossed in salsa verde, lemon, capers and parsley VEGAN GF
Grilled broccolini, hazelnut and currant salsa, lemon tahini dressing VEGAN GF
Heirloom tomatoes, buffalo mozzarella, kombu, oregano, lemon myrtle dressing GF
Green Garden Salad, chervil dressing, chives VEGAN GF
Sourdough Breads, Pepe saya butter

DESSERT

Salted chocolate and roasted hazelnut tart, mascarpone cream, raspberries

MEXICAN FEAST

12-25 passengers: \$105pp

STARTERS

Totopos GF
Traditional guacamole GF VEGAN
Kingfish tostada, avocado creme, jalapeño, finger lime GF
Garlic prawn ceviche, tomato, jalapeno, pineapple GF
Burrata, salsa roja, lime GF

STREET TACOS

Lamb barbacoa taco, pickled onion, cabbage, jalapeno mayo GF
Baja fish taco, mango salsa, cabbage, lime crema GF
Garlic mushroom, cotija cheese, salsa verde, pickled onion, coriander GF VEG

SALADS

Quinoa salad, black beans, red cabbage, currants, kale, bbq corn, roasted almonds VEGAN GF
Tossed green leaves, avocado, chervil dressing VEGAN GF

DESSERT

Spiced chocolate brownie, vanilla bean ice cream, lime zest, cinnamon, butterscotch sauce GF



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Catering Menu



FORMAL SIT DOWN

Minimum spend of \$1,500

Up to 12 guests maximum

Includes three canapes, alternate drop entrée and main, side salad and dessert

Alternate serve optional

Chef required at \$400 up to four hours, and \$80ph thereafter (included in minimum spend)

CANAPES ON ARRIVAL

Herbed ricotta, fresh fig, truffle oil, honey en croute VEG

Raw kingfish tostada, jalapeno, avocado crema, sumac GF

Sydney Rock Oyster, yuzu vinaigrette, cucumber and shallot salsa GF, DF

ENTRÉE ALTERNATE SERVE

Buffalo mozzarella and heirloom tomato salad, fresh fig, fig reduction,
hazelnut crumble, nasturtium leaf GF

Beetroot and gin cured ocean trout, shaved fennel salad, orange
segments, labne, trout roe GF

MAIN ALTERNATE SERVE

Connor dry aged sirloin, potato gratin, green peppercorn and red wine jus,
snow pea tendrils salad, tarragon mustard GF

Pan seared snapper, green olive salsa, cauliflower puree, zucchini and
squash salad, kipfler potatoes GF (VEG option substitute for whole
portobello mushroom)

SIDES

Green garden salad, avocado, chervil vinaigrette GF VEGAN

Sourdough breads, Pepe Saya butter

DESSERT

Salted chocolate and roasted hazelnut tart, mascarpone cream,
raspberries



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Beverages

Packages

The below prices are per person, per hour

BEVERAGE PACKAGE \$20 PP / PER HOUR

Includes

Unlimited sparkling, white and red wine, beer, soft drinks, tea and coffee
Waitstaff not included

Add spirits \$5 PP/PH

Add spirits & Verve Champagne \$10 PP/PH

BYO \$20 PP

Includes crockery, cutlery, glassware, utensils, serving equipment, eskies
Waitstaff not included Ice not included

Soft Drinks \$6.25 PP

Includes:

Unlimited soft drink and juice

Waitstaff not included

ADD A ROAMING WINE TASTING EXPERIENCE TO YOUR BEVERAGE PACKAGE

Add some fun and relaxed theatre by inviting a sommelier from Upstairs Wines to your cruise and experience a roaming wine tasting where you'll learn all about the delicious wines we have on board.

\$600 per sommelier, 1:20 guest ratio

Beverage package required

Felix

Beverages



CONSUMPTION BAR

Waitstaff not included

Spirits

Absolute Vodka (30ml) **\$15**

Tanqueray Gin **\$15**

Johnny Walker Black Label Scotch **\$15**

Jim Beam Bourbon **\$15**

Jose Cuervo Tequila **\$15**

Aperol Spritz **\$18**

*No shots allowed, prices include a mixer

*Special request spirits available with notice and POA

Champagne

Veuve Clicquot France **\$140**

Sparkling Wine

Aurellia Prosecco, Australia **\$60**

NV Chandon Brut, Australia **\$70**

White Wine

Lost Buoy Sauvignon Blanc Adelaide Hills, SA **\$60**

Corte Giara Pinot Grigio, Italy **\$65**

Robert Oatley Chardonnay, Margaret River **\$75**

From Sunday Rose Orange, NSW **\$65**

Red Wine

Disco Valante Pinot Noir Adelaide Hills, SA **\$70**

Kennedy Shiraz Hunter Valley, NSW **\$75**

Beer

Corona **\$10**

Peroni **\$10**

150 Lashes Pale Ale **\$10**

Non-alcoholic

Soft drinks - Coke, Coke Zero, Sprite, Fanta, Ginger Beer **\$4**

Still Water **\$4**

Sparkling Water, 1L **9**

Orange & Apple Juice **\$4**

Nespresso Coffee **\$4**

Twinings Tea **\$4**