

# Seabbatical

seawind 1000 catamaran



**20**

Passengers

**\$350**

Minimum Hourly Rate

**Sydney**

Location

Seabbatical, a seawind 1000 catamaran is in superb condition, features a BBQ, quality upholstery and electric flushing toilet. Has a fully equipped galley with fridge, freezer, stove and 1 eskie. This catamaran can accommodate up to 20 guests.

There will be BBQ and cooking utensils and condiments onboard, transom hot shower, Bluetooth fusion music system. Can anchor close to the shore for swimming and trampolines for lazing in the sun and enjoying the view.

Capacity – 20 passengers

#### Special Features

BBQ and cooking utensils and condiments onboard

Transom hot shower

Bluetooth fusion music system

Trampolines

2 Eskies

# Seabbatical

Charter Rate



## April to September

3-hour charter: \$1,200

4-hour charter: \$1,400

Additional hours: \$350 per hour

## October to March

3-hour charter: \$1,200 (Mon-Wed)

4-hour charter: \$1,600

Additional hours: \$400 per hour

Boat Hire includes skipper and crew

3 hour charter are subject to approval (available during winter & Mid Week)

**Amenities Fee** – \$150 – includes crockery, cutlery, cups, utensils, serving equipment and eskies.

BYO Ice (boat can not supply)

## Extras

Lily Pad Hire – \$100

**Wharf fees** – \$100 per charter

## All Public Holidays

Vessel Hire \$2750 (5 hours min)

## Seabbatical NYE 2024 – \$12,000

7:00 pm – 1:00 am

Up to 20 people

BYO food and drinks

## Overnight Charters

\$1,199 per couple (Low Season)

\$2,750 per couple (High Season)

Includes:

From 3pm – Skippered Sail

Anchor at 5pm

Skipper Returns at 9am the next day

BYO Food & Drinks

Guests: 4 max



# Seabbatical

Catering Rate



## BBQ Package 1

Snags + Skewers – \$38.50 per person  
(Minimum 10 guests)

Local pork sausages (gf)+ condiments  
Free range chicken skewers (gf)  
VEGO | VEGAN OPTION: Beetroot burger pattie w/  
buckwheat, legumes, herbs & spices  
Roasted chat potato salad w/ lemon & dill aioli (v)  
Summer salad greens, fresh peas, feta & balsamic (v  
gf)  
Soft rolls & butter (v)

## BBQ Package 2

Beef + Chicken Burgers – \$38.50 per person  
(Minimum 10 guests)

Beef burger patties 50%  
Five spice rubbed chicken fillets 50% (gf)  
VEGO | VEGAN OPTION: Beetroot burger pattie w/  
buckwheat, legumes, herbs & spices  
Lettuce, tomato slices, burger cheese + pickles  
Sweet'n spicy slaw (v)  
Roasted chat potato salad w/ lemon & dill aioli (v)  
Burger rolls, sauces + condiments

## BBQ Package 3

Steak+ Prawns – \$58 per person  
(Minimum 10 guests)

Beef sirloin steaks with smoked paprika rub (gf)  
Green garlic prawns in garlic + chilli (gf)  
VEGO | VEGAN OPTION: Beetroot burger pattie w/  
buckwheat, legumes, herbs & spices  
Roasted chat potato salad with lemons & dill aioli (v)  
Summer salad greens, fresh peas, feta + balsamic (v,  
gf)  
Sourdough rolls + butter (v)

## Extras & Sides

### BBQ Sides

Sliced halloumi with lemon wedges – \$6.60 per  
piece  
Corn on the cob with parmesan butter – \$8.80 per  
piece  
Beetroot burger pattie w/ buckwheat, legumes,  
herbs & spices – \$8.80 per peice  
**Something Sweet** (Each box serves 10 guests)  
**Brownie Box** – \$80 per box  
Flourless double choc brownies + fresh strawberries  
& clotted cream  
**Fresh Fruit Box** – \$91 per box  
Best fruits of the season sliced & diced



# Seabbatical

Catering Rate



## Buffet Menus

### Lunch Spread 1

Chicken + Salad – \$55 per person  
 Lemon + thyme roasted free-range chicken (gf)  
 Spinach & cherry tomato frittata w/smoky relish (v)  
 Roasted chat potato salad with lemons & dill aioli (v)  
 Summer salad greens, fresh peas, feta + balsamic (v,gf)  
 Sourdough rolls + butter (v)  
 Minimum 10 passengers

### Lunch Spread 2

Chicken + Prawns – \$66 per person  
 Lemon + thyme roasted free-range chicken (gf)  
 Fresh, market best tiger or king prawns w/ bloody mary dipping sauce (gf)  
 Spinach & cherry tomato frittata w/smoky relish (v)  
 Roasted chat potato salad with lemon & dill aioli (v)  
 Summer salad greens, fresh peas, feta + balsamic (v,gf)  
 Sourdough rolls + butter (v)

## Grazing Box Menu

### GRAZING BOX 1

DIPS, OLIVES + NUTS – \$99 per box  
 Beetroot & feta hummus  
 Smoky eggplant dip & dukkha  
 House marinated olives  
 Mixed spice roasted nuts  
 Crudites + Grissini

### GRAZING BOX 2

CHEESE, MEATS, DIP + OLIVES – \$143  
 Coal River triple cream brie  
 Prosciutto  
 Sopressa Salami  
 Beetroot + feta hummus  
 House marinated olives  
 Crackers, wafers + grissini

### GRAZING BOX 3

3 CHEESES – \$171 per box  
 Coal River triple cream brie  
 Gorgonzola dolce  
 Vintage cheddar  
 Paired with seasonal accompaniments  
 Crackers, wafers + grissini

## Seafood Box Menu

### SEAFOOD BOXES

Seafood is packed with temperature-controlled gel-ice packs  
 NB: prawns are NOT peeled

### PRAWN BOX – \$210

2kg x fresh, market best tiger or king prawns (unpeeled)  
 Lemon + lime wedges  
 Bloody Mary (seafood) dipping sauce

### OYSTER BOX – \$137.50

2doz x market best Sydney rock oysters  
 Lemon + lime wedges

