





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

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)

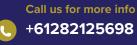
## Seabbatical NYE 2024 – \$12,000

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 quests)

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)

Burger rolls, sauces + condiments

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)

## **BBQ Package 3**

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

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,

Sourdough rolls + butter (v)

## **Extras & Sides**

#### **BBQ Sides**

gf)

Sliced halloumi with lemon wedges – \$6.60 per

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

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 doice Vintage cheddar Paired with seasonal accompaniments Crackers, wafers + grissini

## **SEAFOOD BOXES**

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

## Seafood Box Menu

### **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





