



Magic

At 66ft, Magic is the ideal Sydney party boat

100

Passengers

\$670

Minimum Hourly Rate

Sydney

Location

At 66ft, Magic boasts a large open planned dining room, as well as a sheltered sky deck. The versatility of her design sees her as cater to countless events from corporate lunch cruises and dinner cruises to intimate wedding reception cruises, Sydney Harbour water transfers and personal celebrations for all your family and friends to enjoy.

Experience that magical cruising experience on Sydney Harbour for up to 100 guests on this boat that offers comfortable seating, a large top deck, spacious saloon and dining area for your special event.

Special Features

- Comfortable seating inside
- Large top deck
- Sound system with Bluetooth compatibility
- Spacious dance area
- 3 large Separate bathrooms
- Spacious saloon and dining area
- Complete entertainment system
- FM/AM radio, large flat screen TV and Microphone
- Lilypad water access from the rear platform allows for swimming

Cocktail Dining – 100 passengers
Casual Buffet – 100 passengers
Formal Dining – 45 passengers (on request)

For BYO Cruises:

- # Guests will need to take rubbish off at conclusion of cruise –
Magic can arrange for Disposal of rubbish at an additional charge of \$200
- # Beverages to be arranged as one delivery prior to the event , * individual BYO strictly not permitted
- # BYO Spirits permitted (Conditions Apply)
- # BYO Catering – sufficient food is required
- # BYO Catering – easy serviceable foods eg, platter foods

Note:

No 21 years or under available for BYO
No bucks or hens cruises for BYO
BYO Cake policy applies, please discuss upon booking.

Note: Public Holidays incur a 20% surcharge on the total charter fee



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Magic Charter Rates 2024

CATERED CHARTERS

February – October

3-hour charter \$2,000

4-hour charter \$2,400

November – January

3-hour charter \$2,900

4-hour charter \$3,500

18-21st Birthdays

Security Required: Ratio 1 per 25 guests – \$275 for 4 hours

No bar packages offered, only cash bar or tab

Extra Costs

Wharf fees apply – \$55 per visit

Entertainment DJ – \$650 (option)

Lilypad – \$150

BYO FOOD CHARTERS : BYO FOOD ONLY! (Drinks Via Bar Tab/Cash Bar)

Beverage package not available with this offer

February – October

BYO food only Package price \$2800.00

November to January

BYO food only Package price \$3900.00

CRUISE INCLUSIONS:

3.5 hour Vessel hire

Wharf fees

Staff fees

BYO food surcharge

Sound system

CRUISE BEVERAGE/BAR OPTION: Number of guests permitted for this package – Maximum 75 guests

Individual purchase (Cash Bar Only on board) or Bar Tab

(1 Bar Staff required for bar Tab (\$275 p/staff) – Minimum Spend \$500

BYO FOOD & DRINKS CHARTERS Number of guests permitted for this package – Maximum 45 guests

February – October

BYO Package price \$3550.00

November to January

BYO Package price \$4500.00

CRUISE INCLUSIONS:

3 Hour Vessel hire

Wharf fees

Staff fees

BYO Food surcharge

BYO Drinks Surcharge

BYO Disposable cutlery / plates

BYO Ice (+ refrigeration space available)



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Magic Catering Menus 2024

Minimum 20 Guests apply for all catering menus.

COCKTAIL MENUS

Set Canape Menu \$30 per person

- Falafel Kebab- Homemade falafel topped with a pitted black olive and a cherry tomato (cold)(veg)(gf)
- Min party pies- beef mini pies (hot)
- Vegetarian spring rolls- oven baked Vegetarian spring rolls served with sweet chilli sauce (hot)(veg)

Cocktail Menus

(Standing service up to 85 guests)

- A- \$45 per person Selection of 4 canapes (2 hot & 2 cold)
- B- \$55 per person Selection of 6 canapes (3 hot & 3 cold)
- C- \$65 per person Selection of 8 canapes (4 hot & 4 cold)

Cold Canapes

- Mini bruschetta- garlic oil rubbed croutons topped with freshly sliced tomato, Spanish onion and handpicked basil leaves topped with a balsamic glaze. (cold)(veg)
- Smoked salmon blinis- fresh Tassie smoked salmon served on a dill infused blini and topped with preserved lemon cream fraiche (cold)
- Prawn cocktail- Fresh prawns served on a bed of shredded lettuce topped with a Mary Rose mayo (cold)
- Assorted sushi- hand rolled assorted sushi and nori rolls including vegetarian options served with wasabi and soy sauce (cold)(veg)(gf)
- Falafel Kebab- Homemade falafel topped with a pitted black olive and a cherry tomato (cold)(veg)(gf)
- Zucchini corn fritters- Homemade crispy zucchini corn fritters served with cream fraiche (cold)(veg)(gf)

Hot Canapes

- Gourmet party pies- selection of beef burgundy, and chicken and leek pies (hot)
- Homemade Mini Quiche- homemade mini quiche with roast pumpkin and feta topped with fresh dill (hot)(veg)
- Vegetarian spring rolls- oven baked Vegetarian spring rolls served with sweet chilli sauce (hot)(veg)
- Meatballs- Homemade traditional meatballs served with fresh garden tomato relish (hot)(gf)
- Spicy Thai fish cakes- delicate fish minced with red curry paste, fish sauce, fresh scallions and served with a sweet chili sauce
- Koftas – fresh mince seasoned with fresh herbs, onion and garlic and served with traditional Tzatziki
- Potato wedges- seasoned potato wedges served with sour cream and sweet chilli (veg)
- Hand rolled Prawn cones with Sweet chilly dipping sauce
- Salt and pepper Squid pieces with wasabi mayonnaise
- Cheese and Spinach triangles with a yogurt and cucumber dip



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Magic Catering Menus 2024



BUFFET MENUS

Cruising Canape / Mini Buffet Menu \$50 per person

Standing casual / informal seated service – up to 80 guests

Canapés

- Gourmet party pies- selection of beef burgundy, and chicken and leek pies (hot)
- Vegetarian spring rolls- oven baked Vegetarian spring rolls served with sweet chilli sauce (hot)(veg)

Mini Buffet

- Oven roasted Chicken breast- BBQ marinated chicken breast served warm
- Italian pasta salad- penne pasta with fresh Spanish onion, ripe cherry tomatoes, pitted black Kalamata olives and mozzarella mixed in a Italian herbed dressing
- Classic Potato salad- Classic sour cream and shallot potato salad topped with crispy streaky bacon bits
- Fresh Garden salad- Mixed leaf greens tossed in a French dressing with red capsicum, shredded carrot, Spanish onion and tomato
- Selection of bakery rolls served with individual butter portions

Crystal Buffet Menu: \$62 per person

Standing casual / informal seated service – up to 80 guests

OR (Formal seated service up to 42 guests – please confirm upon booking if table service is required)

Canapés

- Gourmet party pies- selection of beef burgundy, and chicken and leek pies (hot)
- Vegetarian spring rolls- oven baked Vegetarian spring rolls served with sweet chilli sauce (hot)(veg)

Main Meal

- Oven roasted Chicken breast- BBQ marinated chicken breast served warm
- Cold meats platter- assorted quality deli meats. Smoked champagne ham, Mild Hungarian salami, roasted turkey breast, chicken breast
- Italian pasta salad- penne pasta with fresh Spanish onion, ripe cherry tomatoes, pitted black Kalamata olives and mozzarella mixed in a Italian herbed dressing
- Classic Potato salad- Classic sour cream and shallots potato salad topped with crispy streaky bacon bits
- Fresh Garden salad- Mixed leaf greens tossed in a French dressing with red capsicum, shredded carrot, Spanish onion and tomato
- Selection of bakery rolls served with individual butter portions



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Magic Catering Menus 2024



BUFFET MENUS

Emerald Buffet \$72 per person

Standing casual / informal seated service – up to 80 guests

OR (Formal seated service up to 42 guests – please confirm upon booking if table service is required)

Canapés

- Spicy Thai fish cakes- delicate fish minced with red curry paste, fish sauce, fresh scallions and served with a sweet chili sauce
- Assorted sushi- hand rolled assorted sushi and nori rolls including vegetarian options served with wasabi and soy sauce

Main Meal

- Whole Tiger Prawns- Catch of the day – Fresh whole Tiger prawns served with freshly cut lemons
- Half Shell NZ mussels- NZ half shell mussels served warm in a lemon grass and coconut curry topped with coriander
- Cold meats platter- assorted quality deli meats. Smoked champagne ham, Mild Hungarian salami, roasted turkey breast, chicken breast
- Italian pasta salad- penne pasta with fresh Spanish onion, ripe cherry tomatoes, pitted black Kalamata olives and mozzarella mixed in a Italian herbed dressing
- Classic Potato salad- Classic sour cream and shallots potato salad topped with crispy streaky bacon bits
- Fresh Garden salad- Mixed leaf greens tossed in a French dressing with red capsicum, shredded carrot, Spanish onion and tomato
- Selection of bakery rolls served with individual butter portions

Diamond Buffet \$95 per person

Minimum \$1800 menu spend. Formal seating for up to 40 guests only.

Canapés (Select 3 canapes (1 hot & 2 cold))

Main Meal

- Oven roasted Chicken breast- thyme infused BBQ marinated chicken breast served warm with a herbed lemon glaze
- Roast Sirloin- Oven roasted Sirloin encrusted with Garlic and Rosemary cooked medium rare
- Half Shell NZ mussels- NZ half shell mussels served warm in a lemon grass and coconut curry topped with coriander
- Tasmanian Smoked salmon- Tassie smoked salmon slices served with thinly sliced Spanish onions and capers and a preserved lemon crème fraîche
- Whole Tiger Prawns- Catch of the day – Fresh whole Tiger prawns served with freshly cut lemons and a Mary Rose mayo
- Classic Potato salad- Classic sour cream and chive potato salad topped with crispy streaky bacon bits
- Fresh Garden salad- Mixed leaf greens tossed in a French dressing with red capsicum, shredded carrot, Spanish onion and tomato wedges
- Selection of artisan bakery rolls served with individual butter portions

Dessert

Cookies and Cream Cheesecake – Individual Oreo cheese cake rounds. Assorted Vanilla & chocolate



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Magic Beverages 2024

Beverage Package

Requires 1 Bar Staff \$275 for 4 hours

Beverage Package – \$15.50 per person / per hour

Includes

White Wine Wolf Blass Eaglehawk Sauvignon Blanc

Red Wine Wolf Blass Eaglehawk Cab Sauv

Sparkling Wine Wolf Blass Eaglehawk Cuvee

Beer Carlton Dry (Bottle) , Great Northern Super crisp (cans) , Cascade Light

Non Alcoholic Coca-Cola, Soft drinks, fresh juice

No spirit packages (All spirits available via tab or individual purchase)

Non-alcoholic beverage package – \$5 per person / per hour

Coca-Cola, Soft drinks, Orange Juice

Cash or Consumption Bar

Individual purchase (Cash Bar Only on board)

or

Bar Tab (1 Bar Staff required for bar Tab (\$275 p/staff) – Minimum Spend \$500

Beers \$10 per bottle

Carlton Dry

Great Northern Super crisp

Cascade Light

White Wine \$9 per glass

Wolf Blass Eaglehawk Sauvignon Blanc

Red Wine \$9 per glass

Wolf Blass Eaglehawk Cabernet Sauvignon

Sparkling Wine \$9 per glass

Wolf Blass Eaglehawk Cuvee

Non Alcoholic \$4 per glass

Soft drinks & Orange juice

Spirits \$14 per glass

Bundaberg Rum

Jack Daniels

Johnnie Walker Red

Jim Beam Bourbon Whiskey

Vodka

Gordon's Gin

Canadian Club

