

80' Catamaran - Fusion



This brand new tripple deck power catamaran commenced cruising Sydney harbour in December 2007

On-board enjoy pre-dinner drinks and canapés on the generous upper, fore and aft deck entertainment areas and uninterrupted views before being seated in air-conditioned comfort for a superior harbour dining experience.

All menus are freshly prepared in the purpose-built commercial galley and beverages served from the fully functional bar, ensuring restaurant quality food and beverages on Sydney Harbour

Specifications

Dining:	Standing Cocktails	400 guests
	Seated Buffet	240 guests
	Formal Dining	150 guests

Food and Beverage Tariffs

MENUS

Cocktail	\$55/ guest
Gourmet Buffet	\$65/ guest
Seafood Buffet	\$75/ guest
Formal seated menu	\$85/ guest

Extra \$10 per person surcharge in November/ and December

BEVERAGE OPTIONS (4 hrs min)

Bronze bar package:	\$35/ guest
Silver bar package:	\$40/ guest
Gold bar package:	\$50/ guest
Platinum bar package:	\$55/ guest
Soft drink package:	\$11/ guest

Consumption bar - Pay for what you drink

Charter Tariffs

Boat Hire (4hrs)	Jan - Oct	Nov- Dec
Both Levels	\$4,500	\$5,000
Main Level	\$3,500	\$4,000
Upper Level	\$2,500	\$3,000

Weekends & Public Holidays Extra \$500

Holidays: A surcharge of 15% will apply to public holidays. Special harbour events dates such as New Years Eve, Australia Day, Boxing Day are priced on application.

Wharf fees: A \$80 wharf fee will apply to some public wharves

Deposit: A deposit of \$3,000 is required to secure your booking. Payable by EFT, Cheque or Credit Card (fees apply).

Vessel attire: Flat, soled shoes are a recommended on-board.

80' Catamaran - *Fusion*

Cocktail Menu

Cold

(Choose 4 items from following)

Selected sushi with wasabi and soy sauce
Salami cones on cream cheese
Mini triangle gourmet sandwiches
Brochette with olives
Smoked ham with dill pickle
Cherry tomato, bocconcini cheese and olive skewers
Smoked salmon with dill cream cheese
Chicken liver pate with rocket lettuce

Hot

(Choose 6 items from following)

Prawn parcels with plum sauce
Vegetarian spring rolls with sweet chilli sauce
Marinated prawn skewers
Mini gourmet pizzas
Chicken satay skewers
Vegetarian Indian samosas
Spinach ricotta triangles with dill yoghurt
Traditional Italian meat balls with BBQ sauce
Fish goujon with wasabi mayo
Calamari rings with tartare sauce
Tartlet of Moroccan lamb and roasted eggplant

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Gourmet Buffet Menu

Double Smoked Ham

Cold Meat Cut with Olive & Pickled Vegetable

German Style Potato Salad

Vermicelli Noodle Salad

Garden Salad with Spicy Dressing

Hokkein Noodles with Chicken and Buck Choy

Seasonal Vegetables Stir-Fry

Roast Beef with Traditional Gravy

Creamy Penne Pasta with Bacon and Mushroom

Seasonal Fruit Salad Plate

Crusty bread rolls

Tea & Coffee

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Seafood Buffet Menu

Fresh Sydney Rock Oyster

Fresh Cooked Prawns

Crab Tentacle Salad

Prawn parcels with plum sauce

Double Smoked Ham

Cold Meat Cut with Olive & Pickled Vegetable

German Style Potato Salad

Vermicelli Noodle Salad

Garden Salad with Spicy Dressing

Hokkein Noodles with Chicken and Buck Choy

Seasonal Vegetables Stir-Fry

Roast Beef with Traditional Gravy

Creamy Penne Pasta with Bacon and Mushroom

Seasonal Fruit Salad Plate

Bread Roll and Butter

Tea and Coffee

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Formal Set Menu

\$60/ guest (minimum 80 guests)

Entrees

(please select two of the following hot or cold dishes)

Hot dishes

Chicken Mushroom Vol-vent with chive and almond

Vermiceli Noodle Salad with Prawns, Snow Peas and Coriander balsamic soy dressing

Cold dishes

Beef (or BBQ Pork) Sesame Salad

Creamy linguine with shitake mushrooms, basil and pine nuts

Main Courses

(please select two of the following dishes)

Supreme Chicken Corden Bleu with Capsicum and Tomato Sauce

Roast Beef with Rich Red Wine Sauce

Fish of the Day with Mango Salsa

Stir Fry Vegetables with Tofu, Shitake Mushrooms on a bed of Vermicelli

Desserts

(please select two of the following dishes)

Pavlova with Fruit and Passion Fruit Pulp

Cheese Cake with Fresh Cream & Fruit Coulis

Brandy Basket with Ice-cream and Fruit

Coconut Pavarotti with Mango Sauce

Tea & Coffee

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Beverage Package Options

Bronze Beverage Package

\$35 per person (4 hrs)

House wines: Hardy's, Cabernet Shiraz, Cabernet Merlot, Chardonnay,

House Sparkling: Semillon Chardonnay and Reserve Brutt

Standard Beers: VB, Carlton Cold, Extra Dry, Hahn Light

Soft drinks: Coke, Diet Coke, Lemonade, Orange Juice, Pineapple Juice

SILVER Beverage Package

\$40 per person (4 hrs)

House wines: Hardy's, Cabernet Shiraz, Cabernet Merlot, Chardonnay,

House Sparkling: Semillon Chardonnay and Reserve Brutt

Standard Beers: VB, Carlton Cold, Extra Dry, Hahn Light

Soft drinks: Coke, Diet Coke, Lemonade, Orange Juice, Pineapple Juice

House Spirits: McCullums scotch, Cougar bourbon, Gin, Vodka

GOLD Beverage Package

\$50 per person (4 hrs)

House wines: Hardy's, Cabernet Shiraz, Cabernet Merlot, Chardonnay,

House Sparkling: Semillon Chardonnay and Reserve Brutt

Standard Beers: VB, Carlton Cold, Extra Dry, Hahn Light

Soft drinks: Coke, Diet Coke, Lemonade, Orange Juice, Pineapple Juice

Premium Spirits: Jack Daniels, Jim Beam, Chattel Napoleon Brandi

Johnny Walker red, Bundi Rum OP, Bundi Rum up, Bacardi, Tequila

PLATINUM Beverage Package

\$55 per person (4 hrs)

House wines: Hardy's, Cabernet Shiraz, Cabernet Merlot, Chardonnay,

House Sparkling: Semillon Chardonnay and Reserve Brutt

Standard Beers: VB, Carlton Cold, Extra Dry, Hahn Light

Soft drinks: Coke, Diet Coke, Lemonade, Orange Juice, Pineapple Juice

Premium Spirits: Jack Daniels, Jim Beam, Chattel Napoleon Brandi

Johnny Walker red, Bundi Rum OP, Bundi Rum up, Bacardi, Tequila

Selected cocktails

Soft Drink Package

\$11 per person (4 hrs)

90' Motor Yacht - *Cosmos*

Consumption Bar

(staff charge of \$210 applies for every 30 guests)

House spirits - \$5.50 each

McCollum's scotch, Cougar bourbon, Gin, Vodka

Premium Spirits - \$7 each

Jack Daniels, Jim Beam, Chappel Napoleon Brandi, Johnny Walker red
Bundi Rum OP, Bundi Rum up, Bacardi, Tequila

Liquors - \$7 each

Tia Maria, Baileys, Kahlua, Cointreau, Malibu
Midori Melon, Midori Banana, Butterscotch Schnapps
Southern Comfort, Triple sec, Sambuca White, Sambuca Black

Juices - \$3 each

Orange, Pineapple, Lime, Grenadine

House Beers - \$5 each

VB, Carlton Cold, Extra Dry,

Light Beer - \$4.50 each

Hahn Light

Premium Beers - \$7 each

Crown Lager, Corona

Soft drinks - \$2.50 each

Wines

Hardy's, Cabernet Shiraz, Cabernet Merlot, Chardonnay
House wine - \$4.50 per glass

Semillon Chardonnay and Reserve Brutt
Sparkling - \$5.00 per glass