

# 65' Catamaran - Morpheus



Cruise with elegance and style on board this luxuriously appointed 65ft catamaran.

Featuring an elegant lounge bar, spacious foredeck and two all weather dining areas Morpheus is the ideal venue for Christmas parties, corporate events, team-building activities, weddings and social functions.

On-board enjoy distinct catering, unsurpassed service and the stunning ever-changing backdrop of Sydney harbour - ensuring a memorable five star cruise experience.

## Food and Beverage Tariffs

### MENUS

Spinnaker Buffet	\$56 per person
Port Jackson Buffet	\$68 per person
Quayside Buffet	\$87 per person
Cocktail Menu	From \$48 per person
Formal 3 - Course	\$90 per person

### BEVERAGES

**4 hours (min)**

Bar Package A	\$42 per person
Bar Package B	\$48 per person
Bar Package C	\$52 per person

Consumption/ Cash bar  
Waitstaff charge of \$175

## Specifications

<b>Dining:</b>	Standing Cocktails	100 guests
	Seated Buffet	80 guests
	Formal Dining	60 guests



Air-conditioned



Audio-Visual

## Charter Tariffs

<u>Mid Season</u> Jan – October	<u>Peak Season</u> November – December
\$650/ hr	\$890hr
Minimum 4 hrs hire	Minimum 4 hrs hire

**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 \$60 wharf fee will apply to some public wharves

**Deposit:** A deposit of \$3,500 is required to secure your booking. Payable by EFT, Cheque or Credit Card (fees apply).

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

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## **Spinnaker Buffet**

**\$56/ guest**

### **Canapés**

Chef's selection of 2 canapés

### **Main**

Whole double smoked leg ham, carved from the bone and served with mustard selection

Fillet of beef served with béarnaise

Chicken fillet pieces marinated in lemongrass and lime leaves on vermicelli noodles

Penne salad with roasted eggplant, capsicum and olives

Salad of baby spinach with roasted pumpkin, feta cheese and pine nuts

Whole baby new potatoes and watercress served with garlic & chive sour cream

Selection of fresh breads

### **To finish**

Coffee and assorted teas with a selection of individual gourmet desserts

## **Port Jackson Buffet**

**\$68/ guest**

### **Canapés**

Chef's selection of 3 canapés

### **Main**

Platters of king prawns and Sydney rock oysters with lemon and seafood sauce

Whole double smoked leg ham, carved from the bone and served with mustard selection

Fillet of beef served with béarnaise

Green lip mussels with angel hair in chef's own tomato and white wine sauce

Sides of smoked salmon with capers, Spanish onion and lemon dill dressing

Salad of baby spinach with roasted pumpkin, feta cheese and pine nuts

Whole baby new potatoes and watercress served with garlic & chive sour cream

Selection of fresh breads

### **To finish**

Coffee and assorted teas with a selection of individual gourmet desserts & cheese with crackers

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## **Quayside Buffet**

**\$87/ guest**

### **Canapés**

Peking duck pancakes with cucumber, shallots and hoisin sauce

Assorted sushi and sashimi

Individual crudite served in shot glasses

Smoked salmon tartlets

### **Main**

Platters of king prawns and Sydney rock oysters with lemon and seafood sauce

Fillet of beef served with béarnaise

Moreton Bay bugs with tarragon butter and lemon

Chicken breast fillet with asparagus and seeded mustard cream sauce

Sides of smoked salmon with capers and dill mayonnaise

Penne salad with roasted eggplant, capsicum and olives

Rocket salad with pine nuts, prosciutto and avocado

Roasted new potatoes with garlic and chive sour cream

Selection of fresh breads

### **To finish**

Coffee and assorted teas with a selection of individual gourmet desserts and fresh Australian fruit and cheese with crackers

*All buffet menus can be tailored to your specific requirements*

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## **Cocktail Menu**

**From \$48/ guest**

**(minimum 3 items per hour recommended)**

### **Group 1—\$4 per person per item**

Mini spring rolls with sweet chilli  
Steamed prawn and ginger wontons  
Steamed chicken and lemongrass wontons  
Mexican Enchilada bites with guacamole sauce  
Lentil and Vegetable cocktail samosas with mango chutney  
Roma tomato salsa tart with baby bocconcini  
Thai style vegetarian curry puffs  
Thai fish cakes with sweet chilli  
BBQ spicy beef chipolatas  
Assorted petite pies  
Tomato and basil Bruschetta  
Individual crudités served in shot glasses

### **Group 2—\$5 per person per item**

Chicken Madras Cocktail Samosas  
Caramelised onion and parmesan tarts  
Thai green chicken curry puffs with sweet chutney  
Mini bacon, spinach and smoked salmon quiches  
Oven roasted tomato, goats cheese and olive biscuit  
Tandoori chicken pizzette with cucumber and mint yogurt  
Mini tart cases with smoked salmon, avocado and crème fraiche  
Chicken skewers with lemongrass dipping sauce  
Lamb skewers marinated in rosemary, garlic and lemon  
Mediterranean vegetable tarts with Greek feta  
Cajun spiced calamari with lime and chilli aioli  
Lamb kofta meatballs with yogurt dressing  
Beef skewers with beetroot dipping sauce  
Individual Lemon chicken risotto  
Tempura vegetables  
Breaded chicken pieces with Garlic aioli

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## **Cocktail Menu continued..**

### **Group 3—\$6 per person per item**

Assorted sushi and sashimi  
BBQ octopus in Asian spices  
Smoked salmon and avocado pillows with fresh dill  
Salmon skewers marinated in lemongrass and basil  
Thai beef salad served with coriander and bean shoots  
Bamboo skewered prawns with lemongrass and lime leaves  
Peking wraps with cucumber, shallots and hoisin sauce  
Grilled scallops with garden herbs served in the shell  
Sydney rock oysters with lemon and lime wedges  
Tempura Prawns with sweet chilli mayonnaise  
Bloody Mary oyster shooters  
Fish and chips served in mini tucker boxes

### **From the Buffet**

#### **Each Item \$7 per person**

Australian cheese platter with crackers and chilled fruit  
Brandy-marinated Strawberries and champagne shots  
Selection of individual gourmet desserts

#### **Each Item \$10 per person**

Char grilled beef fillet with béarnaise sauce served with  
Salad of baby spinach with roasted pumpkin, feta cheese and pine nuts and freshly baked breads

Salmon fillets with tomato and caper sauce served with  
Salad of baby spinach with roasted pumpkin, feta cheese and pine nuts and freshly baked breads

Whole honey glazed leg ham carved off the bone and served with European mustards,  
green salad and freshly baked breads

#### **Tea & coffee - \$3 per person**

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## **3 –Course Formal Plated Menu**

**\$90/ guest**

### **Entrees**

**(please select one dish)**

Seafood antipasto plate of king prawns, smoked salmon and pacific oysters  
Thai beef salad with coriander and bean shoots  
Honey peppered prawns with mustard rocket  
Assorted sushi and sashimi  
Antipasto plate of cured meats, sundried tomatoes and mixed olives  
Deconstructed bruschetta with tomato and basil and a balsamic dipping sauce

### **Mains**

**(please select two dishes –alternate serve)**

Green lip mussels with angel hair in a fresh tomato, white wine and herb sauce  
Roast beef fillet on potato mash  
Salmon fillets with a lemon and dill dressing served on smashed potatoes  
Marinated spatchcock on vegetable ratatouille  
Herb crusted lamb rack on tomato couscous  
Chicken breast fillet in a seeded mustard cream sauce with hand cut potatoes and asparagus

### **Dessert buffet**

Coffee and assorted teas  
with a selection of individual gourmet desserts

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## **Beverage Packages**

(Pricing is per person and is based on a four hour cruise)

### **Bar A—\$42**

Standard wine selection of McWilliams Rivergum Sauvignon Blanc, McWilliams Rivergum Cabernet Merlot, McWilliams Rivergum sparkling white Cascade Premium Light, Crown lager, Soft Drinks, Orange Juice, and Mineral Water.

### **Bar B—\$48**

Includes Bar A plus spirits: Scotch, Bourbon, Rum, Gin and Vodka

### **Bar C—\$52**

Includes Bar A and Bar B plus ports and liqueurs: Kahlua, Tia Maria, Baileys, Midori and top shelf spirits

## **Wine Upgrade Selections**

### **Wine Upgrade option 1 @ \$8/ guest**

White: Lillipilly Sauvignon Blanc – NSW  
Red: Lillipilly Cabernet Sauvignon - NSW  
Sparkling: Redbank “Emily’s” Brut - VIC

### **Wine Upgrade option 2 @ \$15/ guest**

White: Evans & Tate “Gnangara” Chardonnay” - WA  
Yalumba Christobels Semillon Sauvignon Blanc - SA  
Red: Evans & Tate “Gnangara” Cabernet Merlot - WA  
Yalumba Galway Shiraz - SA  
Sparkling: Orlando Trilogy Cuvee Brut – SA  
Evans & Tate “Gnangara” Brut - WA

### **Wine Upgrade option 3 @ \$28/ guest**

White: Vasse Felix Classic Dry White – WA  
Oyster Bay Sauvignon Blanc – NZ  
Yalumba Eden Valley Chardonnay - SA  
Red: Smith & Hooper Cabernet Shiraz Merlot - SA  
Vasse Felix Classic Dry Red - WA  
D’Arenberg “Footbolt” Shiraz - SA  
Sparkling: Seppelte Fleur de Lys Vintage – SA  
La Vie Pinot Chardonnay NV - NSW

## **Other Bar Options**

*Staff costs of \$175 per 25 guests apply for these options*

**Consumption bar :** drinks are totalled and paid for at the closing of the bar

**Dry Till:** A specific amount is credited to the bar,  
when the limit is reach an additional credit is required or a cash bar commences

**Cash Bar:** you pay as you go.