

Catamaran 50' - Obsession



A luxurious, beautifully appointed 50' sailing catamaran with 27' of beam, providing a unique five-star cruise and sail experience.

The interiors and foredeck offer unrivalled comfort and space. The panoramic views provided by the wrap-around windows are simply stunning. The vessel, with its state-of-the-art sound system, is operated by a permanent Master IV skipper and crew, delivering an exceptionally smooth, stylish and stable sailing experience. Obsession is fully air-conditioned and provides a very relaxed venue for corporate events, birthdays and any special celebration.

Food and Beverage Tariffs

MENUS

BBQ Menu 1	\$42/ guest
BBQ Menu 2	\$52/ guest
BBQ Menu 3	\$64/ guest
Sandwiches	\$18/ guest
3-Course Seated Menu	\$95/ guest
Canapé Menu	\$55/ guest
BYO	\$10/guest

Chef charge \$50/hr applies

Minimum numbers apply for all menus

BEVERAGE OPTIONS

BYO - Obsession is an unlicensed premises

Specifications

Dining:	Standing Cocktails	30 guests
	Informal Buffet	30 guests
	Formal Dining	12 guests
Live-aboard:	4 guests	
	2 x Double cabins	

Charter Tariffs

<u>Mid Season</u> April – September	<u>Peak Season</u> October – March
\$580/ hr	\$580/hr
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 \$1,000 is required to secure your booking. Payable by EFT, Cheque or Credit Card (fees apply).

Vessel attire: Flat, soft soled non marking shoes are a requirement on-board.

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BBQ BUFFETS

**Menu 1 \$42.00 per guest
(min 10 guests)**

Chat potato salad, tomato & shallot vinaigrette

Mixed leaf salad, balsamic dressing

Gourmet sausages (beef, pork, lamb)

Vegetarian patties

Sautéed Mediterranean vegetables with salsa verde

Freshly baked bread rolls

Selection of condiments

Seasonal fresh fruit platter

**Menu 2 \$52.00 per guest
(min 10 guests)**

Vine ripened tomato & Persian feta salad, red wine dressing

Roasted pumpkin, rocket & basil dressing

Garden salad, tomato, cucumber & spanish onion, balsamic dressing

Char-grilled scotch fillet

Peppered salmon fillet

Marinated chicken thigh fillet

Sautéed mediterranean vegetables with salsa verde

Freshly baked bread rolls

Selection of condiments

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Menu 3 @ \$64.00 per guest (min 10 guests)

Select 4 of the following salads/Select 3 of the following mains/Select 3 of the following desserts

Salads

- a. Mixed leaf with balsamic dressing
- b. Crisp garden salad, tomato, cucumber, spanish onion with dressing
- c. Vine ripened tomato & Persian feta salad with red wine vinaigrette
- d. Traditional Caesar salad
- e. German potato salad, bacon, shallot with a mustard dressing
- f. Roasted pumpkin, rocket & basil dressing
- g. Rocket, pear, pine nut & parmesan
Greek salad

Mains

- i. Pepper crusted salmon fillet
- j. Grilled tiger prawns
- k. Char-grilled scotch fillet
- l. Lamb Cutlets
- m. Garlic & herb rubbed chicken breast fillet
- n. Vegetarian pattie
- o. Gourmet sausages (Beef, Lamb & rosemary, Italian pork or Chicken)

Desserts

- p. Individual lemon tarts
- q. Chocolate brownie
- r. Apple tarte tartin with double cream
- s. Selection of petit fours
- t. Seasonal & exotic fruit platter
- u. Cheese & dried fruit

Your selection will be accompanied by the following

- Sautéed Mediterranean vegetables with salsa verde
- Freshly baked bread rolls
- Selection of condiments

PLEASE NOTE THAT WITH BBQ MENU 2 and 3, and all other cooked meals, we recommend the hire of our Chef to prepare and cook everything for you. Chef hire @ \$50 per hour.

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Buffet Style LUNCH/DINNER
@ \$46.00 per guest (min 10 guests)

Antipasto platters

- Roasted & pickled vegetables
- Cooked and cured meats or
- **Chilled prawn & oyster platter, additional \$8.50 per guest**

Salad selection (select 2)

- Fresh garden salad, cherry tomatoes, cucumber & Spanish onion
- Wild rocket, pear, pine nut & parmesan
- German potato salad, bacon, shallots with seeded mustard dressing
- Mediterranean vegetable pasta salad
- Hoikken noodle, crisp vegetable with asian dressing
- Tabhouli, cracked wheat, tomato, cucumber & parsley

Freshly baked breads with butter

Selection of Australian & imported cheeses served with Lavosh & dried fruits

Mini sweet tarts

Sandwiches

\$18 per guest
minimum 25 people

Served on a selection of freshly baked sliced breads, rolls and wraps

Select 3 from the following, or ask for our full selection

1. Rare roast beef, cheddar, seeded mustard, tomato relish & mixed leaf
2. Smoked salmon, crème cheese & cucumber
3. Italian tuna mayonnaise, sweet corn & capers
4. Honey roast leg ham off the bone, semi dried tomatoes, Swiss cheese & pesto
5. Roast chicken, tomato, rocket, stuffing & mayo
6. Roasted medditeranian vegetable with tahini & baby spinach leaves
7. Fresh Salad

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Canapé Menu

@ \$55.00 per guest

(min 10 guests)

Sample menu only, full options available on request.

Cold Canapés

Prawn cocktail in filo cases

Mini frittata of roasted pumpkin & Persian feta

Seared tuna topped with a micro panzanella salad or wasabi aioli

Cucumber rounds with peking duck, hoisen & shallots

Hot canapés

Pumpkin & ricotta crespelle, burnt sage butter

Seared Qld deep sea scallops with pea puree & vanilla oil,

Chicken saltimbocca bites, tomato & sage relish

Mini fillet mignon, béarnaise sauce

3- Course Plated Menu

@ \$95/ guest (min 10 guests)

Sample menu only, full options available on request.

Entrée

Seared blue fin tuna, micro panzanella salad, red wine vinaigrette

Main

Seared beef fillet, potato puree & sautéed mushrooms, béarnaise sauce

To accompany your mains

Dinner rolls

Fresh Garden salad

Sauteed Mediterranean vegetables with salsa verde

Dessert

Berry panacotta, vanilla ice cream & chocolate sauce

Coffee, selection of tea's & biscotti