

# 57' Cruiser - Silver Spirit



This 57ft flybridge motor cruiser, is luxuriously appointed for harbour cruising. Newly refurbished this vessel gracefully combines the comforts of a modern luxury cruiser with a sense of traditional elegance.

On-board up to 40 guests can enjoy the flexibility of a 360 degree walk around saloon deck, huge open sun deck and large covered after deck, The classic saloon deck spoils you with rich Queensland timbers, leather lounges and in-built plasma TV/DVD.

## Specifications

<b>Dining:</b>	Standing Cocktails	40 guests
	Seated Buffet	20 guests
	Formal Dining	20 guests



Air-conditioned



Audio-Visual

## Food and Beverage Tariffs

### MENUS

	<b>Under 15 guests staff charges will apply</b>
Coogee Cocktail	\$25 per person
Bondi Webber BBQ	\$35 per person
Bronte Buffet	\$39 per person
Clovelly Cocktail	\$45 per person
Balmoral Buffet	\$49 per person
Nelson Bay Finger Buffet	\$65 per person
Broken Bay Buffet	\$66 per person

### BEVERAGES

**4 hours (min)**

Standard Beers, Wines (Red, White & Sparkling)	\$40 per person
Add all standard spirits and premium beers	\$46 per person
Premium Package- all above and extras	\$56 per person

Consumption/ Cash bar  
Waitstaff charge of \$210

## Charter Tariffs

<u>Mid Season</u> April – October	<u>Peak Season</u> November – March
\$545/ hr	\$595/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 \$50 wharf fee will apply to some public wharves

**Deposit:** A deposit of \$1,500 is required to secure your booking. Payable by EFT, Cheque or Credit Card (fees apply).

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## *COOGEE COCKTAIL*

*Mini Cocktail Samosas*

*Mini Pizzas*

*Cocktail Quiche*

*Mini Sausage Rolls*

*Beef Party Pies*

*Lamb Meatballs  
with minted yoghurt*

*Filo Triangles - Cheese & Spinach*

### *Dessert*

*Chocolate Cake*

*Tea & Coffee*

*\$25 per person*

**FOR CHARTERS OF LESS THAN 15 GUESTS – A Chef Charge of \$250 will apply**

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## *CLOVELLY COCKTAIL*

*Salmon Morney Profiteroles*

*Fresh King Prawns  
with Chef's marie rose dipping sauce*

*Freshly shucked Sydney Rock Oysters  
served on the half shell with fresh lemon wedges*

*Chicken Satay Skewers*

*Cocktail Samosas*

*Lamb Meatballs  
with minted yoghurt*

*Gourmet Beef and Pepper Cocktail Pies*

*Filo Triangles - Cheese & Spinach*

*Dessert  
Selection of Dessert Slices*

*Fresh fruit platter*

*Tea & Coffee*

*\$45/ guest*

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## *BONDI WEBBER BBQ*

### *Starters*

*Savoury Pastries*

*Mini Pizzas*

### *Main Buffet:*

*Roast Lamb or*

*Roast Chicken*

*Mixed Greens with cherry tomatoes*

*Jacket potatoes with sour cream and chives*

*Creamy pasta salad*

*Fresh bread rolls*

### *Dessert*

*Chocolate Mud Cake*

*Cheese Platter with seasonal fruits and crackers*

*Tea and Coffee*

*\$35/ guest*

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## *BRONTE BUFFET*

### *Starters*

*Chef's selection of two canapés*

### *Main Buffet*

*Smoked leg ham with orange and mustard glaze  
carved at the buffet served selection of mustards*

*Chicken Satay Skewers*

*Vegetarian Quiche*

*Baby Jacket Potatoes  
with sour cream and chives*

*Rocket & Pine nut Salad*

*Mediterranean Salad  
capsicum, cucumber, onion, cherry tomatoes, Fetta cheese,  
Kalamata olives, & vinaigrette*

*Fresh bread rolls*

### *Dessert*

*Selection of Dessert Slices & Pastries  
served with King Island Cream*

*Tea & Coffee*

*\$39 per person*

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# 57' Cruiser - *Silver Spirit*

## *BALMORAL BUFFET*

### *Starters*

*Chef's selection of two canapés*

### *Main Buffet*

*Roasted fillet of beef  
with horseradish sauce*

*Fresh King Prawns  
with Chef's marie rose dipping sauce*

*Vegetable Quiche*

*Chicken Satay Skewers*

*Baby Jacket Potatoes  
with sour cream and chives*

*Rocket & Pinenut Salad*

*Mediterranean Salad  
capsicum, cucumber, onion, cherry tomatoes, Fetta cheese,  
Kalamata olives, & viniagrette*

*Fresh bread rolls*

### *Dessert*

*Selection of Dessert Slices  
served with King Island Cream*

*Fresh Fruit Platter*

*Tea & Coffee*

*\$49/ guest*

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# 57' Cruiser - *Silver Spirit*

## *BROKEN BAY BUFFET*

### *Starters*

*Chef's selection of two canapés*

### *Main Buffet*

*Marinated lamb fillets  
with coriander yoghurt dressing*

*Poached Ocean Trout Fillets  
with Chef's dill aioli*

*Fresh King Prawns  
with Chef's marie rose dipping sauce*

*Freshly shucked Sydney Rock Oysters  
served on the half shell with fresh lemon wedges*

*Vegetable Quiche*

*Baby Jacket Potatoes  
with sour cream and chives*

*Rocket & Pine nut Salad*

*Mediterranean Salad  
capsicum, cucumber, onion, cherry tomatoes, Fetta cheese,  
Kalamata olives, & vinaigrette*

*Fresh bread rolls*

### *Dessert*

*Selection of Dessert Slices  
served with King Island Cream*

*Assorted Australian Cheese  
with seasonal berries and crackers*

*Tea & Coffee*

*\$65/ guest*

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## *NELSON BAY FINGER BUFFET*

*Spinach Mornay Profiteroles*

*Fresh King Prawns  
with Chef's marie rose dipping sauce*

*Marinated chicken pieces  
served with coriander yoghurt dipping sauce*

*Sydney rock oysters on the half shell with fresh lime*

*Zucchini Tartlets  
Gourmet Lamb & Rosemary Cocktail Pies*

*Cocktail Samosas*

*On the Buffet  
Tasmanian smoked salmon  
with onion, capers, crème fraiche & dill  
Smoked leg ham  
with orange and mustard glaze carved at the buffet served  
served with green salad, mustards*

*Antipasto  
Selection of dips crudities, marinated vegetables, bocconcini, Olives*

*Served with crusty rolls and Italian sliced bread*

*Dessert  
Selection of Dessert Slices  
served with King Island Cream*

*Assorted Australian Cheese  
with season berries and crackers*

*Tea & Coffee  
\$65/ guest*

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## *SILVER SPIRIT PLATTERS*

*(for transfers or as optional extras to add to a cocktail menu)*

### *PLATTERS @ \$8 per person*

*Smoked leg ham*

*with orange and mustard glaze carved at the buffet served  
served with green salad, mustards, and crusty bread rolls*

*Roast Beef Fillet*

*served with green salad, horseradish, mustards and crusty bread rolls*

*Tasmanian smoked salmon*

*with onion, capers, crème fraiche & dill*

*Mediterranean platter*

*Selection of dips crudities, curd meats, marinated vegetables, bocconcini, Olives  
served with Italian sliced bread*

### *PLATTERS @ \$4.50 per person*

*Cheese Platter*

*Selection of Australia Cheeses served with and crackers*

*Fresh Fruit Platter*

*Selection seasonal fruits and berries*

*Dessert Platter*

*Selection of dessert slices and pastries  
served with King Island Cream*

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## *Bar Service List*

*White Wine (De Bortolis, Lorimer range)*  
Chardonnay  
Sauvignon Blanc

*Red Wine (De Bortolis, Lorimer range)*  
Cabernet Sauvignon  
Shiraz  
Merlot

*Sparkling Wines (De Bortolis)*  
Pink  
White

*Beer (Standard, Light and Premium)*  
Crown                      Corona                      Hahn Light  
Extra Dry              Pure Blonde

*Spirits*  
Vodka                      Scotch                      Bacardi Rum  
Bundaberg Rum Bourbon              Gin

*Extras*  
Baileys  
Port  
Juice and Soft drinks

### *BEVERAGE PACKAGES*

*The following packages are available based on a four hour cruise*

*Standard Beers, Wines (Red, White & Sparkling)              \$40 per person*  
*Add all standard spirits and premium beers              \$46 per person*  
*Premium Package- all above and extras              \$56 per person*

### *Consumption bar prices*

*Premium beers    \$8.00/ bottle*  
*Standard beers    \$6.00/ bottle*  
*Wines                      \$6.00/ glass*  
*Sparkling              \$6.00/ glass*  
*Standard Spirits \$8.00 per 30ml nip plus mixer*  
*Ports & Liquors \$10.00 per 30ml nip*  
*Soft drinks              \$3.00 per glass*

*\*We are happy to meet specific requests for boutique wines which may incur an additional charge*