

Aquabay



An Italian style sports yacht with the charismatic features you would find on much larger luxury yachts. Aquabay is designed with entertaining and luxurious comfort in mind. Top quality from the service to the decor. Cruising on this beauty is nothing short of bliss.

Specifications

- 70 foot Sports Yacht
- Accommodates up to 35 passengers
 - Formal seated dining up to 10 passengers
- Lounge area on rear deck that converts to table dining
- Sun lounge and table dining on front deck
- Adjustable sun awning for rear deck
- Fully air-conditioned
- Full kitchen area with all Miele appliances
- Lounge area on main deck with licensed bar
- 2 deck levels
- Cabins
 - Master Suite - Queen bed, en-suite bathroom, lounge, flat screen TV, CD/DVD player
 - Guest Suite - Queen bed, en-suite bathroom, flat screen TV, CD/DVD player
 - Bedroom 3 - Twin beds, flat screen TV, CD/DVD player
- Overnight stays available for up to 6 guests

Special Features

- Large pop up flat screen TV on main deck
- Bose Sound system throughout
- iPod docking
- Retractable sunroof
- Foxtel
- BBQ and Ice maker

City Wharves: Campbells Cove, King Street Wharf, Walsh Bay, Woolloomooloo, Towns Place

Rates

April - October

AU\$1050.00 per hour (minimum 3 hours)

November - March

AU\$1400.00 per hour (minimum 4 hour)

Travelling/Wharf fee: AU\$50 per docking

Wait staff: AU\$260.00 per wait staff (4 hours)

AU\$60.00 per hour thereafter

1 required per 10 guests

Beverages

Standard Package

Beer, red and white wine, sparkling, soft drinks, juices, water

AU\$18.00 per person per hour

Spirits Package

Beer, red and white wine, sparkling, Spirits, soft drinks, juices, water

AU\$25.00 per person per hour

BYO food: On request

BYO Beverages: AU\$20 per person

No BYO option for Friday and Saturday in November - March.

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Aquabay – Menu

Menus provided by professional in house chef.

Canapé Menu

Minimum 6 choices

Canapé Selection A: \$9.00 per item per person

Chef's Selection of Mini Flans

A selection of Rice Paper Rolls with Sesame Dipping Sauce

Mini Bruschetta with Basil and Oregano on Ciabatta Bread

Petite Southern Highlands Beef Burger with Gruyere and Tomato Chutney

Roast Pumpkin and Baby Spinach, Parmesan and Parsley Arancini

Mini Angus Beef Stroganoff Pies with Duchess Potato

Chilli Fish Cake with crisp Lettuce and Lime Mayo

Chicken San Chow Bow

Indonesian Chicken Satay Skewers with Spicy Peanut and Coconut Sauce

Canapé Selection B: \$12.00 per item per person

Tiger Prawns with Herb and Lemon Aioli

Peking Duck Pancake with Shallots and Chilli Jam

Rock Oysters with Champagne Vinaigrette and Pearls of the Sea

Prawn Cocktail with Marie Rose Sauce

Smoked Salmon Terrine on toasted Ciabatta

Prawn and Chorizo Skewers

Petite Wagyu Fillet Steak Sandwiches filled with Roquette, Brie Cheese and Caramelized Onion

Scallops seared with Ginger & Soy Dressing

Rosemary and Red Wine seared Lamb Cutlets with Mint and Yoghurt

NOODLE BOX selection: \$18.00 per item per person

Thai Red Curry Chicken, Baby Bok Choy and Bean Sprouts with Jasmine Rice

Spinach and Ricotta Ravioli with Baby Eggplant and Olives tossed in Napolitana Sauce

Poached Ocean Trout with a Nicoise Salad in a Lettuce Leaf Cup

Hokkien Noodles with BBQ Pork



SYDNEY HARBOUR SPECIALISTS

Aquabay - Menu

Platter Options

Minimum 3 choices

CHEFS HOUSE MADE DIP SELECTION \$15.00 PER PERSON

Selection of house made dips, variety of flat breads and sticks and seasonal vegetables.

ANTIPASTO PLATTER \$20.00 PER PERSON

Selection of cold cured meats, marinated vegetables and a selection of lightly marinated olives served with crisp bread and lavosh.

SEAFOOD COLD PLATTER \$85.00 PER PERSON

Selection of seafood fresh from the Sydney Fish Markets, including king prawns, Sydney Rock oysters, smoked salmon, Barramundi, scallops, bug tails, blue swimmer crab dressed with parsley, lemon and garlic butter and served with toasted sourdough, seafood and tartare sauces
(seafood selection may change dependent on season).

OYSTER BAR \$25 PER PERSON

A selection of freshly shucked Sydney Rock and Pacific Oysters served with a selection of condiments, lemon, Asian shallot vinaigrette or spiced tomato and caper salsa.
(6 oysters per person)

OCEAN KING PRAWNS \$25.00 PER PERSON

King prawns served with fresh lemon and aioli with condiments.
(4 King Prawns per person)

SELECTION OF FINE AUSTRALIAN CHEESES AND SEASONAL FRUITS \$20.00 PER PERSON

Served with dried fruit, deli style crackers and walnut bread.

DESSERT TASTING PLATE \$18.00 PER PERSON

Selection of:

Chocolate Mouse Cup with Chantilly cream.

Vanilla bean cream Broulee

Tiramisu

Sticky Date Pudding

Petite cake



Aquabay - Menu

Buffet Menus

A Chef fee for all Buffet menus at AU\$340 (4 hours)
AU\$85 per hour thereafter

BUFFET MENU NO.1 - \$100 PER PERSON

A selection of Boutique Rolls with Butter Portions

Roast Pumpkin, Bocconcini and Baby Spinach Arrancini

Herb and Pepper and Lemon Encrusted Salmon Fillet Le Chef Tartare Sauce

Chardonnay and Thyme Poached Chicken Breast with Risoni, Oven Roasted Tomato
and Baby Spinach

Fresh Pasta with Roasted Capsicum, Mushrooms and Semi-dried Tomatoes tossed in a light Tomato
Pesto Dressing

Kajun Rump surrounded with our Home-style Tzatziki Sauce

Tiger Prawn Platter with Herb and Lemon Aioli

Wild Rocket and Parmesan with Rock Salt and Black pepper

Dill, Red onion and Caper Berry Potato Salad

Fresh Seasonal Fruit Platter

Chefs selection of House Desserts



Aquabay - Menu

BUFFET MENU 2 - \$125 PER PERSON

A Chef fee for all Buffet menus at AU\$340 (4 hours)
AU\$85 per hour thereafter

A selection of Boutique Rolls with Butter Portions

Roast Pumpkin, Bocconcini and Baby Spinach Arrancini

Chargrilled Beef Fillet and Field Mushrooms served with a Green
Peppercorn Jus

Chardonnay and Thyme Poached Chicken

Roasted Herb and Garlic Chat Potatoes

Sydney Rock Oysters with Champagne and Vinaigrette and Pearls of the Sea (2 per person)

Caprese Salad of Tomato, Bocconcini and Fresh Basil

Wild Rocket and Parmesan with Rock Salt and Black Pepper

A selection of fine Australian Cheese's served with Dried Fruit and Deli Style Crackers

Fresh Seasonal Fruit Platter

Chefs selection of House Desserts



Aquabay - Menu

BUFFET MENU 3 - \$145 PER PERSON

A Chef fee for all Buffet menus at AU\$340 (4 hours)
AU\$85 per hour thereafter

A selection of Boutique Rolls with Butter Portions

Roast Pumpkin, Bocconcini and Baby Spinach Arrancini

Chardonnay and Thyme Chicken

Rib Eye Fillet with Stuffed Field Mushrooms and Red Wine Jus with Roasted Chat Potato

Whole Baked Tasmanian Salmon topped with Baby Spinach, Dill and Capers

Mussels with Garlic and Chilli Butter

Balmain Bugs Grilled with Garlic Lemon Butter

Sydney Rock Oysters with Champagne and Vinaigrette and Pearls of the Sea. (3 per person)

Tiger Prawn Platter with Herb and Lemon Aioli

Dill, Red Onion and Caper Berry Potato Salad

Caprese Salad of Tomato, Bocconcini and Fresh Basil

Assorted Australian Cheese board with Lavosh and Dried Fruits

Fresh Seasonal Fruit Platter

Chef's Selection of House Desserts



Aquabay – Beverages

BEVERAGE PACKAGE

\$18.00 per person per hour

Sparkling: Chandon champagne

White wine: Oyster Bay Sav Blanc and chardonnay

Red wine: Oyster Bay Shiraz

Beers: Corona Leger, New Yorker Premium Lager

Soft drinks: Coca Cola, Coca Cola zero, Sprite, Lift, Soda Water, Orange juice

Package with top shelf spirits

\$25.00 per person per hour