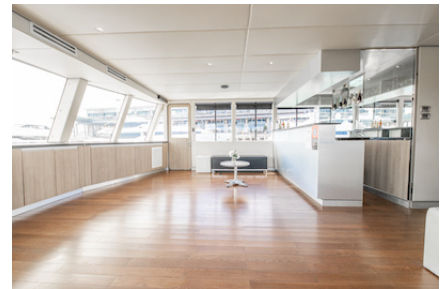


Karisma



Now here's a vessel that has versatility. It can be an elegant dinner cruise, fun filled cocktail party, or a day out with friends in the Summer. Karisma is unique in appearance and style, with a wide spacious layout offering alfresco areas that are covered providing comfort for any date & occasion.

Specifications

- 57 foot Luxury Catamaran
- Accommodates up to 65 passengers
- 2 deck levels
- Full service bar on both decks
- Reverse cycle air conditioning

Special Features

- Large LCD TV on main deck
- Flat screen TV on top deck
- Quality sound system
- iPod connection
- Wireless internet (Wifi)
- Heated 6 person spa (on request)
- Large BBQ

Rates

January – March, September & October

AU\$950 per hour (Monday – Thursday minimum 3 hours)

AU\$950 per hour (Friday – Sunday minimum 4 hours)

April – August

AU\$750 per hour (minimum 3 hours)

November – December

AU\$1120 per hour (minimum 4 hours)

Thursday – Sunday: Minimum 35 guests

Travelling/Wharf fees: AU\$50 per docking

AU\$175 each way: for wharves which require more than 25 mins travel time (includes Kirribilli Wharf, Rose Bay, Double Bay, Mosman and any Middle Harbour & Manly Wharves)

** In addition to the wharf fees to cover additional staff costs and fuel*

Second Bar usage (1 extra bar staff): AU\$250

Wait staff: AU\$250 per wait staff (4 hours)

AU\$62.50 per hour per wait staff thereafter

1 – 20 passengers: 1 wait staff required

21 – 50 passengers: 2 wait staff required

51 – 65 passengers: 3 required

BYO Food: AU\$200; BYO Beverages: AU\$200

Max capacity of BYO charter is 50 guests

BYO not available Thursday - Saturday in December

CBD wharves: King Street Wharf, Casino Wharf

e) info@sydneyhs.com.au

m) 0449 76 0449

w) www.sydneyhs.com.au



Karisma – Menus

Menu prepared by Fine Spun Catering

Canapé Menu

Chef charge applicable to all canapé and Buffet menus – AU\$300 (4 hours)

Additional hours at AU\$75 per hour

All Saturdays and Sundays + Thursday – Sunday in December

Minimum spend of AU\$2200 applies

Silver Package *Light Option

\$50.00 per guest (minimum 35 guests)

7x Gold Range Canapés

1x Substantial Canapé

Gold Package

\$60.00 per guest (minimum 25 guests)

(minimum 35 guests Thursday – Sunday in November & December)

2x Diamond Range Canapés

5x Gold Range Canapés

1x Slider Canapé

1x Substantial Canapé

Diamond Package

\$70.00 per guest (minimum 25 guests)

(minimum 35 guests Thursday – Sunday in November & December)

3x Diamond Range Canapés

2x Gold Range Canapés

1x Slider canapé

2x Substantial Canapés

Platinum Package

\$85.00 per guest (minimum 25 guests)

(minimum 35 guests Thursday – Sunday in November & December)

3x Platinum Range Canapés

3x Diamond Range Canapés

1x slider Canapé

2x Substantial Canapés

1x Sweet Canapé

Tea & Coffee station (on request)

Additional Canapés

Gold Range - \$6.00

Diamond Range - \$6.50

Platinum Range - \$7.50

Dessert Range - \$6.50

Slider Range - \$7.50

Substantial Range - \$9.00



Karisma - Menu

Canapé Range

Gold Range Cold Canapés

Smoked capsicum, whipped fetta and olive crumb tart
Confit leek, fresh thyme, and red onion tart with black pepper cream
Applewood smoked beef rump on crostini w/ horseradish and parsley
House dried cherry tomato tartlet with goats cheese cream, and basil

Gold Range Hot Canapés

Handmade pies with potato puree and tomato chutney

Wagyu beef mince
Wagyu beef and pepper
Spring lamb
Spinach and mushroom (V)
Shepherds Pie

House made pizza

Margarita with mozzarella and basil pesto (V)
BBQ Pulled pork, bacon, shaved red onion and chipotle aioli
Smoked chorizo, caramelised onion and Persian fetta
Peri Peri chicken with caramelised onion, blistered cherry tomato and spiced aioli
Artichoke, marinated olive, shaved red onion, chilli and fresh parsley

Authentic Satay chicken skewers w/ roasted peanut sauce (GF)
Pork and fennel sausage roll w/ tomato, apple chutney
Caramelised onion, marinated fetta puff pastry scrolls with chimmi churri
Roast purple carrot and marinated fetta arancini w/ chipotle aioli (GF)
Thai fish cakes w/ nahm jim and Asian salad

Diamond Range Cold Canapés

Pepper berry crusted beef with spiced tomato mascarpone on sourdough crouton
5 spice duck rice paper rolls with cucumber, mint and hoisin (GF)
House cured salmon, dill pancake, lemon caviar and caper cream
Seared haloumi with salsa Verde and baby herbs (GF) (VG)
Handmade sushi with pickled ginger, katsu chicken, nam jim (GF)
Mediterranean roast vegetable tart with rosemary and whipped goat's curd (VG)
Mini prawn cocktail with spiced tomato cream and iceberg lettuce (GF)



Karisma - Menu

Diamond Range Hot Canapés

Pork belly, cauliflower puree, burnt sage butter (GF)
Southern fried Popcorn chicken with white pepper aioli
Roast Pumpkin and fetta tart w saffron emulsion
Wild mushroom, rosemary and marinated fetta scrolls with tomato chilli jam (VG)
Sesame crumbed prawns with yuzu mayonnaise
King prawn skewers with chilli, garlic, coriander and fingerlime aioli
Hand made cocktail Pasties – served with Tomato Chutney
Cornish Pastie
Moroccan chickpea and vegetable (VG)
Chilli beef
Wagyu beef and red wine
Braised beef brisket and parmesan arancini with harissa aioli

Platinum Cold Range

Roast fig and blue cheese tart with vanilla bean honey (seasonal)
Seared sesame crusted tuni with wasabi kewpie (GF)
Freshly shucked Sydney rock oysters with gin, cucumber and dill (GF)
Ash cured salmon w/ pink pepper cream and finger lime caviar (GF)
Wagyu bresaola, pickled purple carrot, whipped horseradish creme fraiche on sourdough
Handmade sushi with wakime, fresh salmon, ponzu sauce

Platinum Range Hot Canapés

Lamb wellington with wild mushroom duxelle and lamb jus
Seared sea scallops, cauliflower puree, bacon crumb (GF)
Hand made wagyu beef and shiraz mini pies with horseradish Paris mash
King prawns in katifi pastry w/ lemon, dill aioli
Sous vide lamb fillet with celeriac puree, spring pea and charred eshallot(GF)

Sweet Canapés

Mini banoffee tarts
Apple and cinnamon crumble tarts
Salted caramel and dark chocolate tart
Textures of Chocolate – whipped chocolate mousse, chocolate fudge and brownie crumb
Passionfruit cremeaux, vanilla sponge, whipped mascarpone, fresh strawberry
Sticky date pudding, vanilla cream butterscotch sauce
Mango, raspberry, and vanilla bean eton mess
Lime curd pannacotta, pastry crumb and burnt meringue (GF)
Mini Lemon meringue pies



Karisma - Menu

Substantial Canapé Range

Salmon croquette w/ autumn salad and a dill, caper aioli
Lamb tagine, Israeli cous cous and minted yogurt
Beef Penang curry w/ kaffir lime and jasmine rice (GF)
Spicy fried rice nasi goreng w/ shiitake mushrooms and sweet soy (GF)
Authentic Satay Chicken w/ jasmine rice and roast peanut sauce (GF)
Harissa chicken w/ aromatic rice, dill and lemon yogurt and a cucumber salsa (GF)

Hand made pasta

Fusilli pasta with wild mushroom, fresh thyme and crispy bacon
Papardelle pasta with slow braised bolognese and red wine

Hand made brioche sliders:

Cheeseburgers with American mustard aioli, housemade pickle and fried onion
BBQ pulled pork with chipotle slaw
Wagyu beef burger, café de Paris aioli, wild rocket, cheddar
Panko crusted chicken, avocado, thyme, and harissa aioli and iceberg
Purcell sparkling battered fish w/ pickled cucumber, iceberg, and dill aioli
Chickpea and white bean fritter with wild rocket, spiced chutney, aioli
Mini steak sandwich with pepperonata, cheddar, aioli, caramelised onion

Salads, served in a noodle box:

Roast pumpkin, watercress, alfalfa and goats cheese (GF)
Poached chicken, quinoa, cucumber and rocket (GF)
Thai beef rump, rice noodles and lime with crispy onions (GF)



Karisma - Menu

Buffet Menu

Chef charge applicable to all canape and Buffet menus – AU\$300 (4 hours)

Additional hours at AU\$75 per hour

All Saturdays and Sundays + Thursday – Sunday in December

Minimum spend of AU\$2200 applies

Gold Buffet Menu package

\$65 Per guest (minimum 25 guests)

(minimum 35 guests Thursday – Sunday in November & December)

Cold grazing board served on arrival

rustic sourdough, premium cured cold meats,

cheeses, assorted dips, olives, roasted capsicums and assorted crackers

2xMain dishes selected from our buffet menu

2xSalads

Freshly baked sourdough

Tea and coffee station and petite fours

Diamond Buffet Menu package

\$78 Per guest (minimum 25 guests)

(minimum 35 guests Thursday – Sunday in November & December)

Cold grazing board served on arrival

rustic sourdough, premium cured cold meats,

cheeses, assorted dips, olives, roasted capsicums and assorted crackers

3xMain dishes selected from our buffet menu

2xSalads/Sides

Freshly baked sourdough

1x Dessert Canapés

Platinum Buffet Menu package

\$100 Per guest (minimum 25 guests)

(minimum 35 guests Thursday – Sunday in November & December)

Premium Cold grazing board served on arrival

rustic sourdough, premium cured cold meats,

cheeses, assorted dips, olives, roasted capsicums and assorted crackers

1x Seasonal fresh fruit platter

3x Main dishes from Diamond range

2x Salads/Sides

Freshly baked sourdough

2x Chef selection Dessert Canapés



Karisma - Menu

Buffet Main Items

Lamb kofta with charred pita bread, fresh onion, parsley and sumac salad with confit garlic hummus

Pumpkin, thyme and ricotta cannelloni w/ napolitana sauce and shaved parmesan

Charred beef rump, south American chimmi churri, roasted carrots

Salmon with crispy skin, bok choy and oyster sauce (GF)

Sous vide beef 2 ways w/ potato puree and red wine jus (GF)

Native pepper- berry beef rump skewers, w roasted onions, horseradish cream (GF)

Salmon croquettes w/ seasonal salad and dill, caper emulsion

Braised chicken with olives, pancetta, and basil served with charred parmesan polenta

Harissa roasted chicken thigh, aromatic rice, lemon yogurt, dill salsa (GF)

Panko and oregano crumbed eggplant, napolitana sauce, fresh basil, and fresh mozzarella

Sous vide chicken breast with crispy skin, rosemary sourdough crumb, puree potato, jus

Slow Braised beef brisket croquettes w/ smoked cauliflower puree, roast onion jus

Charred salmon, crispy skin, creamed leek, and salsa verde (GF)

Whole char-grilled Barramundi with Vietnamese noodle salad (GF))

Salads/Sides

Rocket, grilled pear, crispy bacon, fetta and walnut (GF)

Cumin roasted sweet potato, baby spinach, fried chickpeas, chimmi churri (GF)

Roasted Pumpkin, watercress, sprouts and marinated fetta cheese and mixed seeds

Pearl cous cous salad with Moroccan roasted vegetable, baby spinach and tahini dressing

Fusilli pasta with chilli, confit garlic, lemon and parsley

Roasted chat potato salad w/ crispy bacon, shallots and aioli (GF)

Gluten Free = (GF)

Vegetarian = (V)



Karisma - Menu

In-House BBQ Menus

All In-House BBQ Menus are self-serve at the buffet and are suitable for groups of 10 to 65 guests wanting something simple for lunch or dinner without the requirement of an on-board chef.

***December – available Sun to Wed only**

*Produce delivery surcharge of \$100 applicable to groups with under 30 guests

*Disposable biodegradable plates and cutlery provided

*Please note, for In-House BBQ Menus, no dietary requirements are catered for. These are a set menu. Those with dietary requirements/allergies may BYO their own food

*Additional platters can be added on by application only. Alternatively, BYO platters are accepted free of charge

Simple BBQ Package

\$28.00 per guest (no chef fee)

Beef sausages

Seasonal garden salad

Potato salad

Fresh bread rolls

Assorted condiments

Charcoal Chicken BBQ

\$35 per person

Piri Piri marinated OR regular charcoal chicken pieces

Choice of 2 salads

Fresh sourdough bread

Assorted condiments

Salads (select 2):

Seasonal garden salad with French dressing

Aioli chat potato salad (contains almonds)

Pasta salad

Greek Salad



Karisma - Menu

Premium BBQ Menus

Chef charge applicable to all canape and Buffet menus – AU\$300 (4 hours)

Additional hours at AU\$75 per hour

All Saturdays and Sundays + Thursday – Sunday in December

Minimum spend of AU\$2200 applies

*Self-serve at the buffet and cooked by our on-board chef

*Includes all porcelain plates and stainless steel cutlery

*All dietary requirements are able to be catered for with prior notice

Diamond Package

\$62.00 per guest (minimum 25 guests)

(minimum 35 guests Thursday – Sunday in November & December)

A selection of cheeses, olives, fruit, nuts and bread

1 x items from our Silver range

2x Main dishes from the Gold range

2x Salads plus range

Freshly baked bread rolls and condiments

Tea & coffee station (on request)

Seafood BBQ package

\$75 Per guest (minimum 25 guests)

(minimum 35 guests Thursday – Sunday in November & December)

A selection of cheeses, olives, fruit, nuts and bread

1 x item from our Silver range

or

1 x main dish from our Gold range

2x Seafood items from our BBQ seafood range

2x Salads plus range

Freshly baked bread rolls and condiments

Market Fresh Chef's Selection Dessert

Tea & coffee station with petit fours



Karisma - Menu

Silver Range Menu

Loaded hotdogs- (1 per guests)

Worcestershire and cracked pepper sausages, chilli jam, crispy onions on brioche roll

Wagyu beef sausages, caramelised onion, cheddar, mustard aioli on brioche roll

Rustic Italian sausages, red cabbage slaw on brioche roll

Smokey, Pere Pere chicken fillet w. Mexican salsa

Lamb kofta with charred pita bread, corn salsa, chipotle yogurt (1 per guest)

Charred beef burger, brioche bun, cheddar, tomato, caramelised onion (1 per guest)

Cheeseburgers with American mustard aioli, fried onions and housemade pickle (1 per guest)

Gold Range Menu

Charred beef rump, salsa verde, carrot puree

Smokey beef and bacon burger w/ cheddar, café de paris aioli on milk bun (1 per guest)

Native pepperberry beef rump skewers, w roasted onions, horseradish cream

Lamb souvlaki skewers, cucumber and dill salsa, lemon yogurt and pita bread (1 per guest)

Charred chicken thigh, lemon, confit garlic, parsley and chickpea salad

Harissa chargrilled baby eggplants with roasted onion, cucumber salsa and tahini dressing (GF)

Seafood Range Menu

Whole king prawns, charred with Asian salad

Charred salmon, green beans, smoked lemon butter

Char grilled Market fresh white fish with lemon,

Thai fish cakes, with chilli jam and Asian slaw

Balmain bugs with lemon dressing **** extra charge of \$8.50 per person

Silver Salads Range

Garden salad with French dressing

Wild rocket salad with shaved parmesan, pear and balsamic

Potato salad with crispy bacon and green shallot

Salads Plus Range

Rocket, grilled pear, crispy bacon, fetta and walnut

Cumin roasted sweet potato, baby spinach, fried chickpeas, chimmi churri

Roasted Pumpkin, watercress, sprouts and marinated fetta cheese and mixed seeds

Pearl cous cous salad with Moroccan roasted vegetable, baby spinach and tahini dressing

Seasonal garden salad with French dressing

Roasted aioli and herb chat potato salad with crispy pancetta



Karisma - Menu

Additional Platters

All of our platter are designed to be added to any of our BBQ, Buffet or Canape Menu.

Seafood platters - MARKET PRICE (POA)

Freshly cooked large king prawns with lime mayonnaise
Freshly shucked oysters with lemon wedges
Freshly shucked oysters with gin, cucumber and dill
Freshly Shucked oysters with lemon
House beetroot cured ocean trout with horseradish cream
House cured salmon with dill and caper cream

Seafood Platter- MARKET PRICE (POA)

Freshly caught from the east coast of Australia – Crystal bay prawns, Sydney rock oysters, house cured salmon, blue swimmer crab all served with fresh lemon and handmade condiments

Antipasto platter - \$170.00 per platter (serves 10 - 15 guests)

Cured and smoked cold meats, chargrilled vegetables, olives,
housemade dips with sourdough and grissini

Sweet Pastries Platter - \$90.00 per platter

Mix of 15 pieces
A selection of freshly baked mini sweet pastries

Petit Four Sweets Platter - \$140.00 per platter

Mix of 30 pieces
Selection of housemade friands, caramel slice, mini tarts, brownie and
banana bread

Dip Platter - \$90.00 (serves 10 - 15 guests)

A selection of 3 housemade dips with sourdough, flatbread
and grissini
Roast beetroot hummus/Caramelised onion and
thyme/Avocado and fetta cream/Roasted eggplant/Confit
garlic hummus/Charred capsicum/Market fresh

Cheese platter - \$110.00 per platter (serves 10 - 15 guests)

Selection of Australian cheeses, dried fruits, fresh grapes with crackers

Fruit platters

Seasonal Fruit Platter - \$135.00 (serves 10 - 15 guests)

Selection of seasonal fresh fruit

Tropical Fruit Platter - \$155.00 per platter (serves 10 - 15 guests)

A selection of seasonal tropical fruits



Karisma - Menu

Mini Buffet Menu

- *A standing buffet that can be **added** onto any canape menu
- *All hot mains are served in chafing dishes
- *Self-serve at the buffet with eco-friendly handheld bowls and sporks
- * Minimum guests apply according to Canape menu

Mini Buffet Package 1 - AU\$22 per guest

2x Hot Buffet mains
A selection of 2 Salads
served with freshly baked bread rolls, butter, and condiments

Mini Buffet Package 2 - AU\$32 per guest

3x Hot Buffet mains
A selection of 2 Salads
served with freshly baked bread rolls, butter, and condiments

Mains-

Pumpkin, thyme and ricotta cannelloni w/ napolitana sauce and shaved parmesan
Authentic satay chicken with sweet soy and coriander served with jasmine rice
Thai red pumpkin curry with lime leaves and jasmine rice (GF)
Crispy bacon, mushroom, confit garlic and thyme pasta with fusilli and fresh parmesan
Preserved lemon and chicken tagine with apricots, coriander and tahini yoghurt
Braised chicken with olives, pancetta, and basil served with charred parmesan polenta
Chickpea tagine with confit garlic and lemon yogurt
Lemon, fresh garlic, italian parsley, chilli and olive oil, cassarecce pasta served with shaved parmesan
Harissa roasted chicken thigh, aromatic rice, lemon yogurt, dill salsa (GF)
Panko and oregano crumbed eggplant, napolitana sauce, fresh basil and fresh mozzarella
Braised chicken thigh with leek, mushroom and semi dried tomato served with puree potato
Sous vide chicken breast with crispy skin, rosemary sourdough crumb, puree potato, jus (Can be made GF)
Thai green chicken curry with Thai basil, capsicum and jasmine rice (GF)

Salads/Sides-

Rocket, grilled pear, crispy bacon, fetta and walnut (GF)
Cumin roasted sweet potato, baby spinach, fried chickpeas, chimmi churri (GF)
Shaved pear, mixed lettuce, shaved parmesan, honey balsamic dressing (GF)
Roasted Pumpkin, watercress, sprouts and marinated fetta cheese and mixed seeds (GF)
Pearl cous cous salad with Moroccan roasted vegetable, baby spinach and tahini dressing
Fresh garden salad with shaved radish, cucumber, cherry tomato and fresh dressing (GF)
Roasted chat potato salad w/ crispy bacon, shallots and aioli (GF)



Karisma - Beverages

Non-Alcoholic Beverage Package \$6 per person per hour (+ cost of bar staff)
Juices, soft drinks, sparkling & still water, tea and coffee

Gold Beverage Package \$13 per person per hour

YVES Premium Cuvee NV, Yarra Valley VIC
Quilty And Gransden Sauvignon Blanc, Orange NSW
Ara Single Estate Pinot Gris, Marlborough NZ
Marquis de Pennautier Rose, France
Wildflower Shiraz, WA

Pure Blonde, Hahn Super Dry, Carlton Draught, Somersby Cider, Cascade Premium Light

Juices, soft drinks, sparkling & still water

Beer Upgrade additional \$12 per person per hour

Stone and Wood Pacific Ale
Balter XPA Extra Pale Ale (cans)

Lavish Upgrade additional \$22 per person per hour

Aperol Spritz
Cote des Roses Rose (France)
Mumm Cordon Rouge Brut (France)
+ beer upgrade as above

Basic Spirit Upgrade additional \$5 per person per hour

Absolut Vodka
Tanqueray Gin
Jack Daniels
Jim Beam
Bundaberg Rum

Premium Spirit Upgrade additional \$8 per person per hour

Belvedere/Grey Goose Vodka
Hendricks Gin
Johnnie Walker Black Label
Canadian Club
Wild Turkey
Bacardi Superior



Karisma - Beverages

Champagne Upgrade by bottle (6 bottles minimum pre-purchase)

Mumm Cordon Rouge Brut	\$140 per bottle
Veuve Cliquot	\$160 per bottle
Bollinger	\$180 per bottle

Transfers

Gold Beverage Packages are available for 1 & 2 hour transfers
Alternatively, consumption bars can be organised for transfers with a minimum spend (POA – dependant on date) plus bar staff charges.

Gold Beverage Package

1 hour = \$25 pp

2 hours = \$35 pp



Karisma - Beverages

On Consumption Bar

Preference of beverages required.

Minimum spend is applicable and advised on request.

	<u>Glass</u>	<u>Bottle</u>
<u>HOUSE SPIRITS</u>		
Skyy Vodka		\$10.00
Tanqueray Gin		\$10.00
Bundaberg Rum		\$10.00
Jack Daniels		\$10.00
Jim Beam		\$10.00
Double shot		\$18.00
<u>PREMIUM SPIRITS</u>		
Grey Goose/Belvedere		\$14.00
Hendricks Gin		\$14.00
Bacardi Superior		\$14.00
Canadian Club		\$14.00
Wild Turkey		\$14.00
Johnnie Walker Black		\$14.00
Double shot		\$22.00
<u>SPARKLING</u>		
YVES Premium Cuvee NV, Yarra Valley VIC	\$10	\$50.00
<u>CHAMPAGNE (on request)</u>		
Mumm Cordon Rouge Brut		\$140.00
Veuve Cliquot		\$160.00
Bollinger		\$180.00
<u>WHITE WINE</u>		
Quilty And Gransden Sauvignon Blanc, Orange NSW	\$10.00	\$50.00
Ara Single Estate Pinot Gris, Marlborough NZ	\$10.00	\$50.00
<u>RED WINE</u>		
LMarquis de Pennautier Rose, France	\$10.00	\$50.00
Wildflower Shiraz, WA	\$10.00	\$50.00



Karisma - Beverages

BEER/CIDER

Cascade Premium Light	\$8.00
Pure Blonde	\$10.00
Hahn Super Dry	\$10.00
Carlton Draught	\$10.00
Somersby Cider	\$10.00
Stone and Wood	\$12.00
Balter XPA	\$12.00

SPECIAL

Aperol Spritz	\$15.00
Premixed bottles	\$10.00

LIGHTS

Soft Drink	\$3.00
Sparkling Water	\$3.00
Juice	\$3.00
Tea/Coffee	\$3.00