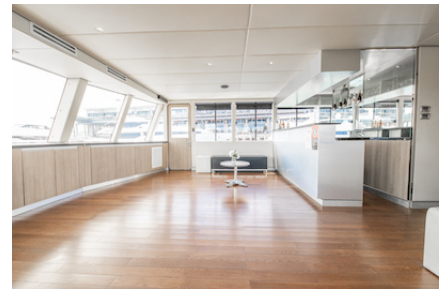


Karisma



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
- Water toys
 - Lily Pad - \$150
 - Floating Dock - \$150
 - Island Raft - \$150
 Aqua Pack for all items: \$350

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)

April – June: Minimum 4 hours on Saturdays

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 travel time (includes North Sydney, Rose Bay, Double Bay, Mosman and any Middle Harbour & Manly)

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

Wait staff: AU\$300 per wait staff (4 hours)

Additional hour: AU\$50 per hour per wait staff

1 – 20 passengers: 1 wait staff required

21 – 50 passengers: 2 wait staff required

51 – 65 passengers: 3 wait staff 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

Chef fee applicable to all menus
Mon - Sat: \$100 per hour / Sundays: \$150 per hour
Mon - Fri: Min 3 hour charge / Sat & Sun: Min 4 hour charge
Min 25 guests for all menus

All Saturdays and Sundays + Thursday – Sunday in December

Minimum spend of AU\$2200 applies + Chef fee

Canapé Menu

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)

2x Diamond Range Canapés
5x Gold Range Canapés
1x Slider Canapé
1x Substantial Canapé

Diamond Package

\$70.00 per guest (minimum 25 guests)

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
Chimmi churri roasted beef, on sourdough baguette with whipped feta cream
Whipped marinated fetta, salsa verde and cherry tomato 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 whipped goats cheese, and basil pesto
Caramelised onion and blue cheese tart with vanilla bean honey

Gold Range Hot Canapés

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

Handmade pies with potato puree and tomato chutney

Wagyu beef mince
Wagyu beef and pepper
Spring lamb
Chicken, thyme and leek
Spinach and mushroom
Morrocan chickpea (vegan)

House made pizza

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

House made Chicken skewers

Malaysian Style Satay chicken skewers (GF)
Mediterranean style with olives, rosemary and parsley (GF)
Sticky korean with caramelised kimchi glaze (GF)
Thai style with lemongrass, ginger and lime leaf (GF)
Indian Style with Tandoori, and minted yogurt (GF)



Karisma - Menu

Diamond Range Cold Canapés

- Pepper-crusted beef with whipped confit garlic cream on a sourdough baguette and salsa verde
- Freshly shucked Sydney rock oysters with gin, cucumber and dill (GF)
- Freshly shucked Sydney rock oysters with mignonette dressing (GF)
- House-cured salmon, dill pancake, lemon caviar and caper cream
- Seared halloumi with salsa verde and baby herbs (GF)
- Cured Salmon with dill, caper cream, sourdough crumb, shaved red onion
- Cooked king prawns with spiced mango and lime salsa (GF)

Hand-made sushi:

- Katsu chicken, avocado and kewpie mayo (GF)
- Teriaki beef, cucumber and pickled ginger (GF)
- Avocado, pickled ginger, kewpie and cucumber (GF)
- Kimchi glazed chicken with, cucumber, black sesame and kewpie (GF)
- Cured salmon, shaved red onion, wasabi kewpie mayo (GF)
- Mediterranean roast vegetable tart with rosemary and whipped goats curd
- Mini prawn cocktail with spiced tomato cream and ice berg lettuce (GF)

Diamond Range Hot Canapés

- Pork belly, cauliflower puree, burnt sage butter (GF)
- Southern fried Popcorn chicken w/ house made ranch aioli (GF)
- Wild mushroom, rosemary and marinated fetta scrolls with tomato chilli jam
- Mediterranean style puff pastry scrolls with herb pesto and olives
- Mini spinach and fetta quiche with whipped fetta and salsa verde
- Braised beef brisket and parmesan arancini with harissa aioli
- Seeded french baguette, sous vide beef rump, horseradish cream and bordelaise sauce

Hand made cocktail Pasties – served with Tomato Chutney

- Cornish Pastie
- Moroccan chickpea (VG)
- Chilli beef
- Wagyu beef and red wine



Karisma - Menu

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 shallot (GF)
Sesame crumbed prawns' w/ yuzu mayonnaise (GF)
King prawn skewers with chilli, garlic, coriander (GF)

Sweet Canapés

Mini banoffee tarts
Apple and cinnamon crumble tarts
Salted caramel and whipped 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 (GF)
Lime curd pannacotta, biscuit crumb and meringue(GF)
Mini lemon meringue pies



Karisma - Menu

Substantial Canapé Range

- Salmon croquettes w/ seasonal salad and a dill, caper aioli
- Lamb tagine, israli cous cous and minted yogurt
- Thai red pumpkin curry with aromatic jasmine rice (GF)
- Beef Penang curry w/ kaffir lime and jasmine rice (GF)
- Authentic Satay Chicken w/ jasmine rice and roast peanut sauce (GF)
- Harissa chicken w/ aromatic rice, dill and lemon yogurt and cucumber salsa (GF)

Hand made pasta

- Fusilli pasta with wild mushroom, fresh thyme and crispy bacon
- Casserecia pasta with slow braised bolognese and red wine
- Casserecia pasta with spicy napolitana sauce, olives, pesto, fresh parmesan sourdough crumb
- Fusilli pasta with 3 cheese sauce, Italian parsley, sourdough crumb

Hand made brioche sliders

- Cheeseburgers with American mustard aioli, ketchup housemade pickle
- BBQ pulled pork with chipotle slaw
- Maple bacon, cheeseburgers with wagyu beef, aioli and caramelised onion
- Wagyu beef burger, café de Paris aioli, mesculin, cheddar
- Panko-crusted chicken, avocado, thyme and harissa aioli and iceberg
- Purezza sparkling battered fish w/ pickled cucumber, iceberg and dill aioli
- Chickpea and white bean fritter with wild roquette, spiced chutney, aioli
- Mini steak roll with pepperonata, cheddar, aioli, caramelised onion
- Mini steak roll with aioli, south american chimmi churri, tomato

Salads, served in a noodle box

- Roast pumpkin, watercress, alfalfa and goats cheese (GF)
- Poached chicken, quinoa, cucumber and rocket (GF)
- Thai beef salad with nam jim, fresh mint and crispy onions
- Chicken Caesar salad with maple bacon, shaved parmesan



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)

Cold grazing board served on arrival
rustic sourdough, premium cured cold meats,
cheeses, assorted dips, olives, roasted capsicums and assorted crackers

2 x Main dishes selected from our buffet menu

2 x Salads

Freshly baked sourdough

Coffee and assorted teas (served on request)

Diamond Buffet Menu package

\$78 Per guest (minimum 25 guests)

Cold grazing board – served on arrival
rustic sourdough, premium cured cold meats,
cheeses, assorted dips, olives, roasted capsicums and assorted crackers

3 x Main dishes selected from our buffet menu

2xSalads/Sides

Freshly baked sourdough

1x Dessert Canapés

Coffee and assorted teas (served on request)

Platinum Buffet Menu package

\$100 Per guest (minimum 25 guests)

Premium Cold grazing board served on arrival
rustic sourdough, premium cured cold meats,
cheeses, assorted dips, olives, roasted capsicums and assorted crackers

1 x Seasonal fresh fruit platter

3 x Main dishes from Diamond range

2x Salads/Sides

Freshly baked sourdough

2 x Chef selection Dessert Canapés

Coffee and assorted teas (served on request)



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
Whole char grilled Barramundi with Vietnamese noodle salad (GF)
Salmon with crispy skin, bok choy and oyster sauce (GF)
Sous vide beef 2 ways w/ potato puree and red wine jus (GF)
Pepper crusted 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)

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)

Dessert Canapes

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, biscuit crumb and meringue (GF)
Mini lemon meringue pies



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 - \$155.00 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

Juices, soft drinks, sparkling & still water, tea and coffee

Gold Beverage Package \$15 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
Heineken 0%

Juices, soft drinks, sparkling & still water

Beer Upgrade additional \$8 per person per hour

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

Lavish Upgrade additional \$25 per person per hour

Mumm Cordon Rouge Brut (France)
Aperol Spritz
Cote des Roses Rose (France)
Stone and Wood Pacific Ale
Balter XPA Extra Pale Ale (cans)

Basic Spirit Upgrade additional \$7 per person per hour

Absolut Vodka
Tanqueray Gin
Jack Daniels
Jim Beam
Bundaberg Rum
Johnnie Walker Red



Karisma – Beverages

Premium Spirit Upgrade additional \$10 per person per hour

Belvedere/Grey Goose Vodka

Hendricks Gin

Johnnie Walker Black Label

Canadian Club

Wild Turkey

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



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>		
Absolute Vodka		\$12.00
Tanqueray Gin		\$12.00
Bundaberg Rum		\$12.00
Jack Daniels		\$12.00
Jim Beam		\$12.00
Johnnie Walker Red		\$12.00
Double shot		\$20.00
<u>PREMIUM SPIRITS</u>		
Grey Goose/Belvedere Vodka		\$16.00
Hendricks Gin		\$16.00
Bacardi Superior		\$16.00
Canadian Club		\$16.00
Wild Turkey		\$16.00
Johnnie Walker Black		\$16.00
Double shot		\$24.00
<u>SPARKLING</u>		
YVES Premium Cuvee NV, Yarra Valley VIC	\$12	\$58.00
<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	\$12.00	\$58.00
Ara Single Estate Pinot Gris, Marlborough NZ	\$12.00	\$58.00
<u>RED WINE</u>		
Marquis de Pennautier Rose, France	\$12.00	\$58.00
Wildflower Shiraz, WA	\$12.00	\$58.00



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	\$4.00
Sparkling Water	\$4.00
Juice	\$4.00
Tea/Coffee	\$4.00