



## State of the Art



State of the Art is a stylish, classy and well presented vessel. This luxury boat prides itself in its clean and spacious layout. State of the Art is ideal for casual lunches and corporate outings on Sydney Harbour.

### Specifications

- 65 foot motor launch
- Accommodates up to 35 passengers
  - Up to 20 for seated dining (separate tables)
- Spacious rear deck with lounge seating
- Polished timber floorboards
- Multi-zone air conditioning
- Sun bed on front deck
- 2 bathrooms
- 1 cabin with king bed

### Special Features

- 32 inch flat screen television
- Quality sound system
- Plug-ins for PowerPoint presentation
- On board espresso machine
- WiFi

### Rates

#### March - October

AU\$790 per hour (minimum 3 hours)

#### November - February

AU\$950.00 per hour (minimum 3 hours)

**Wait staff:** AU\$250.00 per wait staff (4 hours)

AU\$60 per hour thereafter

1-10 guests: waitstaff included

11-30 guests: 1 additional waitstaff

31-40 guests: 2 additional waitstaff

**Traveling / Wharf fees:** AU\$50 per docking

### Beverages

From AU\$15.00 per person per hour

Beer, red & white wine, soft drinks, juice

*Upgrades available*

BYO food: AU\$250

BYO beverages: AU\$20 per person

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## State of the Art – Menu

*A minimum spend of \$750 applies to all catered jobs.  
A minimum order of three platters applies. Minimum spend is not required if platters are ordered  
with the canapé or buffet menu.  
Public Holidays will incur a 20% surcharge on all catering.*

### Canapé Menu

(Minimum menu spend required of AU\$750)

#### **CANAPE MENU ONE**

\$50 per person

Dim sim, pork, yuzu

Popcorn tiger prawn, lime aioli, coriander

Mushroom tart, whipped ricotta, micro shiso (VG)

Caprese brochette, bocconcini, cherry tomato, balsamic reduction (VG, GF)

Melted salmon, crispy rye, guacamole, dill (GF Option)

Vegetarian spring rolls, spicy peanut sauce (VG)

Slow cooked beef pie, minty mushy peas (VG Option)

Crispy chicken slider, brioche, cos, blue cheese sauce (GF Option)

Chocolate Mud Squares

#### **CANAPE MENU TWO**

\$70 per person

Yum cha, pork dim sim, prawn wonton, vegetable gyoza (VG)

Duck breast, crostini, sour cherry, micro shiso (GF Option)

Popcorn tiger prawns, lime aioli, coriander

Melted salmon, crispy rye, guacamole, dill (GF Option)

Mini ahi tuna bowls, tuna sashimi, mango, avocado, scallion (GF Option)

Jamon and melon bites, iberico ham, honey melon (GF)

Caprese brochette, bocconcini, cherry tomato, balsamic reduction (VG, GF)

Beef fillet brochette, chili mustard (GF)

Chicken katsu bowl, asian greens, tonkatsu (GF Option)

Raspberry white chocolate brownie

Sticky date pudding, caramel sauce



## State of the Art – Menu

### **OPTIONAL ADD-ONS | Per person**

Pacific rock oysters, mignonette, lemon 2 p/p | \$7.90

King prawns, cocktail sauce, lemon 3 p/p | \$7.90

King prawn salad, mango, cos, avocado, lime chili dressing (GF, DF) | \$9.90

San choy bao, pork, lettuce bed, ginger, peanuts, chili (GF, DF) | \$9.90

Blue eye cod, lemon oregano orecchiette, pecorino, roasted almonds | \$9.90

Grilled chicken pita, cos, cucumber, tomato, tzatziki, mint, feta | \$9.90

Zucchini falafel pita, cos, cucumber, tomato, tzatziki, mint, feta (VG) | \$9.90

Chickpea yellow curry, red peppers, roasted cashews, coconut rice (GF,VG) | \$9.90

Mini red velvet cupcakes | \$5.90

Assorted fruit tarts, stone fruit, raspberry, blueberry, pear | \$5.90



## State of the Art - Menu

### Buffet Menu

(Minimum menu spend required of AU\$750)

#### **BUFFET MENU ONE**

\$45 per person

Classic cheese board, quince, grapes, lavosh (GF)

Grass fed sirloin roast beef, salsa verde (GF)

Free range chicken breast, grilled lime, cilantro (GF)

Blueberry spinach, cranberry, feta, poppyseed ranch dressing (GF, VG)

Mediterranean pearl couscous, baked cherry tomatoes, olives, lemon, feta (VG)

Bowan island artisan sourdough, Ballantyne butter (VG)

#### **BUFFET MENU TWO**

\$65 per person

Cheese & charcuterie, shaved meats, Tasmanian cheese, dried fruit, lavosh (GF)

Baked Tasmanian salmon, lemon garlic butter (GF)

Grass fed beef sirloin, salsa verde (GF)

Kipfler potatoes, butter roasted in thyme (VG, GF)

Mediterranean pearl couscous, baked cherry tomatoes, olives, lemon, feta (VG)

Shaved peaches, rocket, goats' cheese (VG, GF)

Bowan island artisan sourdough, Ballantyne butter (VG)

Raspberry white chocolate brownie



## State of the Art - Menu

### **OPTIONAL ADD-ONS | P/P**

Pacific rock oysters, mignonette, lemon 2 p/p | \$7.90

King prawns, cocktail sauce, lemon 3 p/p | \$7.90

Chargrilled asparagus and broccolini, garlic butter, roasted almonds | \$4.90

Sweet potato fries, rosemary | \$4.90

Whole dukkha cauliflower, miso tahini, yoghurt | \$4.90

Slow cooked lamb shoulder, yoghurt, pomegranate | \$9.90

Blue eye cod, lemon olive oil, capers | \$9.90

Pork loin roast, braised apple, onion, thyme | \$9.90

Mini red velvet cupcakes | \$5.90

Assorted fruit tarts, stone fruit, raspberry, blueberry, pear | \$5.90



## State of the Art - Menu

### Platter Menu

Minimum of three platters required  
No minimum if ordered in conjunction with buffet or canape menu

All platters serve up to 10 passengers unless stated otherwise and are accompanied by bread and butter

Charcuterie selection, olives, sundried tomatoes | \$135

Gourmet cheeses, dried apricots, grapes, lavosh | \$135

Antipasto, cured meats, cheeses, tomatoes, olives | \$135

Assorted cut vegetables, dips, fruit, lavosh | \$135

French pastries, mini cakes, fruit | \$135

Seasonal fruit platter | \$115

King prawns, cocktail aioli, lemon | \$160

Freshly shucked Sydney rock oysters, citrus, house made mignonette | \$160

Atlantic salmon, yellowfin tuna, Hiromasa kingfish sashimi, seaweed, pickled ginger, wasabi | \$240

Sashimi, peeled prawns, marinated oysters, ponzu & salmon caviar, flying fish roe, marinated

seaweed, Japanese tobiko, citrus, seafood sauce | \$305

Australian lobster, freshly caught tiger prawns, Moreton bugs, SA blue swimmer crabs, Sydney rock oysters, fresh lemons, seafood sauce | \$380

#### Seafood Platter for 2

SA blue swimmer crabs, tiger prawns, Tasmanian smoked salmon, Sydney rock oysters for two |  
\$125



## State of the Art – Beverages

### **LATITUDE PACKAGE**

\$15 per person per hour

Chandon NV

Scarborough Yellow Label Chardonnay  
Babich Family Estates Organic Sauvignon Blanc  
Miraval Côtes de Provence Rosé  
Yering Station Little Yering Pinot Noir

Peroni  
Corona

Soft Drink/Juices  
Water Still/ Sparkling 750ml

### **LONGITUDE PACKAGE**

\$25 per person per hour

Veuve Cliquot Brut NV

Petaluma Chardonnay  
Marri Wood Park Sauvignon Blanc Semillon  
Miraval Côtes de Provence Rosé  
Penfolds Max's Shiraz

Peroni  
Corona  
Monteith's Crushed Apple Cider

Soft Drink/Juices  
Water Still/ Sparkling 750ml

### **SPIRITS**

Add spirits for an extra \$10 per person per hour

Grey Goose / Hendrick's Gin / Chivas Regal / Sailor Jerry Rum / Makers Mark



## State of the Art – Beverages

### **On Consumption**

On request. Tallied and charged to a credit card at the end of charter.

#### **Champagne**

Veuve Cliquot Brut NV | \$120

Chandon NV | \$50

Vintage champagnes on request | \$350

#### **Wines**

Scarborough Yellow Label Chardonnay | \$50

Babich Family Estates Organic Sauvignon Blanc | \$50 Petaluma Chardonnay | \$65

Marri Wood Park Sauvignon Blanc Semillon | \$60 Miraval Côtes de Provence Rosé | \$55

Yering Station Little Yering Pinot Noir | \$50 Penfolds Max's Shiraz | \$65

#### **Beer & Cider**

Peroni | \$8

Corona | \$8

Monteith's Crushed Apple Cider | \$8

#### **Spirits**

Grey Goose / Hendrick's Gin / Chivas Regal / Sailor Jerry Rum / Makers Mark | \$10 per nip

#### **Non - Alcoholic**

Soft Drink/Juice | \$5

Water Still/ Sparkling 750ml | \$7





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