

Yarranabbe



M.V. Yarranabbe is a luxurious Catamaran with spacious decks and quality interior which suits corporate outings and cocktail parties. The crew is experienced and provides exceptional service.

Specifications

- 60 foot Catamaran
- Accommodates up to 49 passengers
 - Up to 20 passengers for seated dining.
- Cruising speed of 20 knots
- Fully air-conditioned
- 3 deck levels with 2 outside decks
- Cabins
 - 5 double cabins with 2 shared bathrooms
- Available for Liveboard charters

Special Features

- Finished in Kauri Pine and soft leather.
- Quality Stereo with CD player with indoor and outdoor speakers
- DVD player

Rates

January – December

AU\$2600.00 for up to 3 hours

AU\$3200.00 for up to 4 hours

AU\$4800.00 for up to 6 hours

Travelling / Wharf fees: AU\$50.00 per docking

Wait staff: AU\$225 per wait staff (3 hours)

AU\$75 per hour thereafter

Up to 10 guests: 1 wait staff required

11– 25 guests: 2 wait staff required

26 – 49 guests: 3 wait staff required

Beverages

From AU\$20.00 per person per hour

Includes beers, red and white wine, sparkling, soft drinks, juice

Upgrades available

BYO food: \$150 (includes plates, cutlery, fridge use)

BYO beverages: \$300 (includes glassware, ice & drinks tubs)

City wharves: Campbells Cove, King Street Wharf, Casino Wharf

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Yarranabbe - Menu

Catering by Foodz by ML

Cruising Canapés

AU\$60.00 per person (minimum 25 guests) + AU\$350.00 for on-board Chef (4 hours)

Petit Fours included in each menu

Select 10 items

Cold Canapés

Gourmet chicken, celery & lemon mayonnaise sandwich
Ratatouille, marinated feta tartlet
Balsamic fig, blue & prosciutto tartlet
Sashimi tuna, wasabi cream tartlet
Smoked salmon & herbed cream cheese buckwheat blini
Peeled Crystal Bay prawn & lime aioli
Freshly shucked oysters with soy, mirin, pickled ginger & shallot
Peking duck, hoi sin & ginger pancake
Vegetable & sesame rice paper rolls
Thai beef or chicken salad wonton cup

Sliders - Select one

Pesto chicken | Smoked salmon & herbed cream cheese | Pulled Pork with apple slaw | Asian beef w pickled cucumber

Hot Canapés

Porcini, mozzarella arancini with pesto cream
Gourmet beef or lamb pie with red capsicum relish
Petit pastry parcel - select one
Chicken & leek | Lamb & pomegranate
Selection of mini quiches
Gourmet topped pizette
Vegetable samosa with spiced hummus
Pumpkin, almond samosa with mint yoghurt
Spinach & cheese triangle with red capsicum puree
Barramundi batons with herb and caper sauce
Asian snapper cake with spicy plum sauce
Shredded coconut prawn with lime aioli
Chicken Skewer - select one

Moroccan with lemon yoghurt | Thai with satay sauce | Lemon & Oregano with Tzatziki

Mini Wagyu beef cheese burger with relish

Mini beef wellington with Dijon aioli

Vegetarian spring roll with spicy plum sauce



Yarranabbe - Menu

Just Cruisin' Menu

AU\$70.00 per person (minimum 20 guests)
(AU\$60.00 delivery fee on Sundays & public holidays)

Canapés

Vegetable & sesame rice paper rolls with spicy plum sauce
Peeled Crystal Bay prawn & lime aioli

On the grazing table

Salt & pepper crusted yearling eye fillet, sliced leg ham with sides of mustards, relish and béarnaise

Antipasto platter with char grilled vegetables, Italian salami, marinated feta, frittata, hummus, pesto and marinated olives

Farmhouse three-cheese selection, dried & seasonal fruits with crackers

Basket of fresh and toasted breads

Mini chocolate fudge brownie with fresh strawberries



Yarranabbe - Menu

Buffet Menu

AU\$95.00 per person (minimum 12 guests) + AU\$350.00 for on-board Chef (4 hours)

2 canapés, 2 mains, 3 sides & 1 dessert

Includes fresh bread

Canapé Selection

Cold

Smoked salmon & herbed buckwheat blini
Freshly shucked oysters with soy, mirin, pickled ginger & shallot
Peeled crystal bay prawn & lime aioli
Peking duck, hoi sin & ginger pancake

Hot

Petit pastry parcel - Select one
Chicken & leek | Lamb & pomegranate
Porcini, mozzarella arancini with pesto cream
Mini beef wellingtons with Dijon aioli
Fresh barramundi batons with herb and capes sauce

Main Selection

Cold

Oven roasted kumara, tomato, basil frittata with shaved parmesan
Char grilled chicken, mango cheeks, almonds, English spinach with lemon dressing
Oven roasted prosciutto, sage wrapped chicken breast with marsala sauce
Thai beef, greens, cherry tomato & lime dressing
Lamb back strap with mint, feta and heirloom tomato salsa

Hot

Lime and sumac chicken breast, spiced kumara wedges with pomegranate and balsamic dressing
Moroccan spiced chicken or fish, almonds & minted yoghurt
Warm salt & pepper crusted yearling eye fillet with sides of mustard and béarnaise
Fresh baked tart - select one
Asparagus, heirloom tomatoes and basil | Caramelised onion, lemon thyme & goats curd



Yarranabbe – Menu

Sides – Select 3

Oven roasted baby beetroot, goats curd & baby English spinach salad
French bean, snow pea, orange & hazelnut salad
Infinite tomato party salad with mixed herb dressing
Brown rice, quinoa, cucumber, feta and pomegranate
Puy lentil, beetroot, kumara, bacon & goats curd salad
Mediterranean roasted root vegetables with Vincotto dressing
Potato salad w honey mustard and toasted almonds

Mix it up green leafy salad (Select one leaf type, one dressing, three ingredients)

Salads - Select one

Baby English spinach | Rocket | Mixed leaf

Ingredients - Select three

Shaved parmesan | pear | oven roasted tomato | crispy prosciutto | mixed olives | Greek feta | pine nuts | avocado | baby beetroots

Dressing - Select one

Sweet seeded mustard dressing | Vincotto balsamic dressing | sweet soy

Dessert – Select 1

French baked apple flan, double cream with caramel drizzle
Lemon delicious tart with smashed blueberries and cream
Raspberry Pavlova roulade & marinated berry compote
Seasonal fresh fruit platter, passionfruit syrup & double cream
Farmhouse three-cheese selection, dried & seasonal fruits with crackers
Selection of frivolities: Chocolate brownie, white rocky road, pistachio biscotti, macadamia shortbread, strawberries



Yarranabbe – Beverages

Package 1

AU\$20.00 per person per hour

Beer

Pure Blonde

White

Oyster Bay Sav Blanc

Red

Pepper Jack Shiraz

Package 2

AU\$35.00 per person per hour

Beer

Pure Blonde

Byron Bay Brew Premium Lager

White

Oyster Bay Sav Blanc

Oyster Bay Chardonnay

Red

Pepper Jack Shiraz

Yering Station Pinot Noir

Sparkling

Oyster Bay Sparkling Cuvee Brut

Soft Drinks package available at AU\$10 per person per hour

Soft drinks, still and sparkling mineral water

Beverages on consumption available on request.