



SYDNEY HARBOUR SPECIALISTS

Day By Day



This vessel is unique and stands out from the rest, with its black trim design. Day By Day's signature is the cosy sun bed on the front deck which is one of the largest of any private charter boat in Sydney. Access to the front deck makes this a great choice for casual summer cruising or soaking in the atmosphere for New Year's Eve.

Specifications

- 47 foot Motor Cruiser
- Accommodates up to 20 passengers
- 2 deck levels
- Very spacious front and rear deck
- Large sun bed lounge on front deck
- Cabin
 - King bed room

Special Features

- Large flat screen TV
- CD and DVD player
- Quality sound system
- iPod connection
- Barbeque facilities

Rates

April - October

AU\$500 per hour (minimum 4 hours)

November – March

AU\$550 per hour (minimum 4 hours)

Traveling & Wharf fees: AU\$30 per docking

Beverages

AU\$11.00 per person per hour

Includes beer, wine, sparkling, soft drinks

BYO food: AU\$100

BYO beverages: AU\$100

Includes use of plates, glassware, cutlery, BBQ, oil, utensils

City wharves: Commissioners Steps, King Street Wharf, Walsh Bay, Woolloomooloo

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Day By Day – Menu

By Short Street Kitchen
Minimum order applies of AU\$495

Platter Selections

Each platter serves 10 people

Oysters \$148.50

A mixed selection of the markets best oysters served with traditional condiments (4 doz)

Cold Seafood \$302.50

Freshly shucked Sydney Rock and Pacific oysters, cooked king prawns, Russolini smoked salmon, trout rilletes, handpicked crab salad, served with condiments and dipping sauces

Chilled Seafood Sliders \$165

A mixed selection of 15 sliders including: Crab & Cucumber; Smoked salmon, cream cheese, dill, horseradish; Prawn, Avocado, Iceberg Lettuce.

Japanese \$159.50

A mixed selection of hand rolled sushi, nigiri & sashimi, chicken yakitori skewers, edamame, prawn tempura served with aged soy, wasabi & miso mayonnaise

Gourmet Sandwiches \$121

Selection of seasonally filled finger sandwiches, baguettes and wraps

Antipasto \$148.50

Selection of house made and artisan produced cured meats, marinate vegetables, olives and cheeses served with grissini and freshly baked sourdough

Cheese Board \$148.50

Selection of local and imported cheeses served with homemade lavosh, muscatels, grapes and quince paste

Seasonal Fruit \$82.50

A mixed selection of the best seasonal fruit the market has to offer, served with blueberry, honey & yoghurt dip.

Aussie \$121 (1pc per person)

A selection of mini pies, homemade sausage rolls, lamb skewers, grilled pork and fennel sausages.

Sweet tarts \$145.20

50 assorted pieces including, snickers tart, lemon curd tart, mini raspberry donuts, crème brulee.



Day By Day – Menu

Finger Food Packages

MENU 1

\$38.50 Per Person (Minimum 10 people)

Sandwiches

Selection of gourmet sandwiches and wraps (2pc pp)

Finger Food (1pc PP)

Lamb & Rosemary Pie, artichoke and olive Tomato and caramelized onion tarte tatin (V, VG)

Mushroom, leek & Gruyere quiche (V)

Cheese Platter with lavosh & quince paste Fruit Kebabs (VG)

MENU 2

\$44 Per Person (Minimum 10 people)

Sandwiches

Selection of gourmet sandwiches and wraps (2pc pp)

Finger Food (1pc PP)

Mini Bratwurst sausage roll, fennel seed ketchup

Peking duck pancakes, shallots, cucumber & hoisin

Slow cooked beef and stout pie, house made BBQ sauce

Salad Box (1pc PP)

Thai beef and glass noodle salad (GF)



Day By Day – Menu

Buffet Menus

MENU 1

\$49.50 Per Person (Minimum 10 people)

Selection of Breads

Antipasto Platter

Grilled Salmon, cauliflower, lemon and caper salad

Roasted chicken breast, charred corn, broccolini

Roasted fillet of Beef, horseradish mustard

Tomato & mozzarella salad

Cheese Platter with lavosh & quince paste

Selection of petit fours

MENU 2

\$60.50 Per Person (Minimum 10 people)

Selection of Breads

Freshly Shucked Oysters

Peeled King Prawns w condiments

Antipasto Platter

Grilled Barramundi with roasted fennel and lemon and tomato dressing.

Cobb Salad with bacon, roasted chicken, avocado, ranch dressing.

Roasted fillet of Beef, horseradish mustard

Tomato & mozzarella salad

Cheese Platter with lavosh & quince paste

Selection of petit fours



Day By Day – Menu

Barbecue Finger Food

\$49.50 Per Person (Minimum 10 people)

Selection of breads

Marinated Lamb Skewers with chimichurri sauce
Chermoula Chicken Skewers with lime aioli

Selection of gourmet sausages

Glazed BBQ chicken

Mini Beef Burgers, special sauce, American cheese Haloumi and vegetable kebabs

Cheese Platter with lavosh & quince paste

Selection of Petit Fours