

Too Up



A modern luxury Catamaran launched in 2015 for charter. This beautiful charter boat offers an intimate cruise experience suited for families and small groups. There is surprisingly plenty of seating for all on board with 2 dining tables. The smart design of this Fountaine Pajot has a clean and uncluttered layout ensuring safe and easy access around the whole vessel. Go for a Sail on Sydney Harbour today!

**Specifications**

- 41 foot Fountaine Pajot Catamaran
- Up to 20 passengers
- Seated dining for 13 passengers on 2 separate tables
- Lounge area in saloon
- 2 bar fridges
- Large trampoline sunbeds on front deck
- 3 cabins
  - 3 Double Cabins
  - 2 bathrooms
- Live aboard charters available for up to 6 guests

**Special Features**

- Flat screen TV in main deck
- Fusion sound system
- DVD player
- iPod connection via Bluetooth
- Outdoor BBQ on rear deck
- Dive platform with warm deck shower

**Rates**

**April – October**

AU\$500.00 per hour (minimum 3 hours)

**November - March**

AU\$700.00 per hour (minimum 3 hours)

**Travelling / wharf fees:** Included for pick-up & drop-off  
Additional wharves: AU\$50 per docking

**Wait staff:** Included

**Beverages**

AU\$15.00 per person per hour

*Beer, red and white wine, sparkling, soft drinks, water*

BYO food: Welcome at no surcharge

BYO beverages: AU\$20.00 per person

*Includes use of glasses, ICE, soft drinks, juice, water, cleaning, removal of empties.*

City Wharves: Walsh Bay, King Street Wharf, Casino Wharf, Campbells Cove

e) [info@sydneyhs.com.au](mailto:info@sydneyhs.com.au)

m) 0449 76 0449  
A.B.N. 34 610 345 821

w) [www.sydneyhs.com.au](http://www.sydneyhs.com.au)



## Lipari - Menu

### Platters

#### **Cheese Platter**

\$20 per person

Selection of Quality Australian soft and hard cheese  
Dips, carrot and cucumber crudités  
Dates and nuts  
GF & non GF crackers

#### **Antipasto Platter**

\$25 per person

Selection of Cured meats  
Olives, nuts and dates  
Quality Australian soft and hard cheeses  
Mozzarella  
GF & non GF crackers, Grissini (GF)

#### **Seasonal Fruit Platter**

\$15 per person

A wide selection of sliced seasonal fruit including melon, strawberry's, pineapple, mango, grapes, berries etc



## Too Up - Menu

### BBQ Menu

#### **'Mates' BBQ**

\$40 per person

A range of delicious dips / lavosh / cornichons  
Selection of gourmet sausages  
Marinated chicken skewers  
Selection of salads

#### **'Aussie' BBQ**

\$60 per person

A range of delicious dips / lavosh / cornichons  
Angus Fillet steak  
Fresh local prawns  
Gourmet sausages  
Selection of salads

#### **Seafood BBQ**

\$60 per person

A range of delicious dips / lavosh / cornichons  
Tasmanian Salmon steaks  
Bbq king prawns

#### **Fresh Seafood Platters**

\$100 per person (minimum order of 6 people)  
\$90 per person additionally for more than 6 people

A selection of Fresh local prawns  
Oysters  
Dressed Crab  
Half lobster  
Smoked salmon, assorted sashimi Moreton Bay bugs (GF) and caviar

#### **Salad selection**

groups of up to 6: select 2 salads  
groups over 6: select 3 salads

Spicy pumpkin and couscous  
Beetroot, goats cheese and walnuts  
Classic Greek salad  
Garden fresh green salad  
Creamy aioli potato salad



## Too Up - Menu

### Canape Menu

Minimum order of 10 guests

#### **Lighthouse Canape selection**

\$30 per person (suitable for 2 hours)

Roasted Kumara Frittata with Parmesan & Pine Nuts (gf/veg)  
Summer Rice Paper Rolls with Green Mango & Mint (gf/veg)  
Little Chicken Sandwiches with Tarragon & Chives  
Tartlets with Goat Curd, Tomato & Basil (veg)  
Prawn Zucchini Skewers with Lemon Salt (gf)

#### **Porthole canape selection**

\$40 per person (suitable for 3 hours)

Crostini with Duck Confit & Cornichons  
Little Chicken Sandwiches with Tarragon and Chives  
Prawn Tartlet with Broadbean Mash, Lemon & Baby Herbs  
Bocconcini, Cherry Tomato and Basil Skewers (gf/veg)  
Rare Roast Beef Brioche with Horseradish Cream & Cress  
-hots-  
Asparagus, Pancetta and Haloumi Bundles with Sumac (gf)  
Arancini with Pumpkin, Sage and Mozzarella (veg)

#### **Anchor canape selection**

\$55 per person (suitable for 4 hours)

Cured Ocean Trout on Potato Roesti with Saffron Aioli (gf)  
Juicy Peach Wedges ribboned with Prosciutto & Blue Cheese (gf)  
Little Chicken Sandwiches with Tarragon & Chives  
Tartlets with Carrot Creme, Marinated Feta & Pomegranate Pearls (veg)  
Peking Duck Crepe with Hoisin and Cucumber  
Roasted Turkey, Cranberry and Brie Brioche  
-hots-  
Syrian Spiced Lamb Kofta with Tahini  
Beef & Guinness Pies with Tomato Relish  
Grilled King Prawn in Pernod & Garlic Butter (gf)



## Too Up - Beverages

### **Package**

AU\$15.00 per person per hour

### **Sparkling Wine**

Taltarni T Series Brut

### **White Wine**

Choose 3 white wines from the list

Petaluma Chardonnay

Robert Oatley Signature Chardonnay

Brokenwood Cricket Pitch Sem Sav Blanc

Oyster Bay Sauvignon Blanc

### **Red Wine**

Choose 3 red wines from the list

Ninth Island Pinot Noir

Annies Lane Shiraz

Knappstein Cabernet Sauvignon

Wirra Wirra Mrs Wigley Rosé

### **Beer**

Corona Extra

Heineken Lager

Ashai Super Dry

Sample Brewery

### **Soft Drinks**

Coke

Sprite

Bundaberg Ginger Beer

Kirks Lemon

San Pellegrino Sparking Mineral Water

*\* Wines are subject to availability and may change*

BYO available at \$20 per person.

Includes use of glasses, esky, fridge, ice, soft drinks, juice, still / sparkling water



## Too Up - Beverages

### Beverages on Consumption

WHITE		SPARKLING	
Petaluma white label Chardonnay	35	Taltarni Series Brut Sparkling Wine	30
Robert Oatley Signature Chardonnay	40	Moët & Chandon Brut Impérial	90
Brokenwood Cricket Pitch Sem Sav Blanc	40	Mumm Brut NV Champagne	75
Petaluma white label Sauvignon Blanc	35	Piper-Heidsieck Brut Champagne	70
Distant South Pino Grigio	35	Veuve Clicquot Yellow Label Brut	90
		Charles Heidsieck Brut	120
RED		BEER	
Ninth Island Pinot Noir	35	Ashai Super Dry	9
Punt Road Pinot Noir	35	Corona Extra	9
Yering Station Yarra Pinot Noir	45	Heineken Lager	9
Annies Lane Shiraz	30	Peroni Nastro Azzurro	9
Robert Oatley Signature Shiraz	40	Orchard Thieves Crisp Apple Cider	5
Katnook Estate Cabernet Sauvignon	50	Pure Blonde Organic Cider	6
Knapstein Cabernet Sauvignon	35		
Parker Terra Rossa Cabernet Sauvignon	45		
St Hugo Cabernet Sauvignon	55		
Winns Black Label Cabernet Sauvignon	40		
Tempus Two Cabernet Merlot	30		
Robert Mondavi Merlot	30		
Wirra Wirra Mrs Wigley Rosé	35		
		SOFT DRINKS	
		Coke	4
		Sprite	4
		Bundaberg Ginger Beer	4
		Kirks Lemon	4
		San Pellegrino Sparking Mineral Water	4

*All wines as subject to availability and may change*