

Jerry Bailey



Jerry Bailey is always great value function vessel for all types of occasions. A stable design and an alfresco top deck allows comfort for your special cruise.

Specifications

- 70 foot Catamaran Cruiser
- Accommodates up to 182 passengers
150 passengers for buffet dining
80 passengers for seated dining
- 2 deck levels
- Bar on the top deck with lounge area
- Large open outer top deck
- Spacious front deck
- A range of interior decor to suit any type of function.

Special Features

- TV and video player
- Quality sound system
- 12 disc CD stacker
- Cordless PA system

Rates

January - October

AU\$650.00 per hour (minimum 4 hours)

November - December

AU\$750.00 per hour (minimum 4 hours)

Travelling/wharf fees: \$75 per docking

Pick up & drop off at Manly wharf at \$375 per docking
Convention wharf: \$90 per docking

Wait staff

Included in food and beverages purchase

Beverages

Diamond Package

Rate: AU\$11.50 per person per hour

Upgrades available

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



Jerry Bailey – MENU

November – December (Friday & Saturday Dinner): Minimum 60 guests

CLIFTON GARDENS COCKTAIL

AU\$28.00 per person

ROAMING CANAPÉS

mini chicken skewers gf
salt n pepper calamari v
beef sliders, gruyere & tomato jam
assorted arancini balls v
downtown new york mini hot dogs, ketchup relish

Chef's selection of gourmet pies

Thai chicken
beef & thyme
lamb & rosemary

Trio of quiche

lorraine
sundried tomato & feta v
spinach & ricotta v

DESSERT

chef's selection of assorted cakes



SYDNEY HARBOUR SPECIALISTS

Jerry Bailey – MENU

POINT PIPER DELUXE CANAPES

AU\$48.00 per person

Roaming Canapés

Moroccan scallop pop gf
Australian king prawns, fingerlime aioli gf
South Australian bocconcini & prosciutto gf
Downtown new york mini hot dog, chilli ketchup relish
Middle Eastern lamb delights, sour cherry & pomegranate jam gf
Marinated cheese & kalamata olives gf v
Italian arancini, garlic & lemon mayo v

Substantial Noodle Box

choice of one
Vegetable korma, basmati rice gf v
Green chicken curry, jasmine rice & asian salad gf
Thai beef salad, gow gee chips & nam jim dressing

Dessert

chef's selection of petit cakes

FRESHWATER BBQ

AU\$30.00 per person

BBQ

Mountain pepper beef skewers gf
Bush finger lime infused chicken gf

CHEF'S GALLEY

Bay leaf mushroom ratatouille gf v
Lemon myrtle smashed baked potato gf v
Vermicelli Asian noodle Salad with Nam jim dressing v
Rainbow slaw, strawberry gum eucalyptus & honey dressing gf v
Rocket, pear & parmesan, balsamic dressing gf v
Fresh Rolls v



SYDNEY HARBOUR SPECIALISTS

Jerry Bailey – MENU

RUSHCUTTERS BAY BUFFET

AU\$40.00 per person
(Maximum seated: 90 passengers)

On Arrival

Heirloom tomato, feta & basil bruschetta v
South Australian bocconcini & prosciutto gf

From the buffet

Marinated finger lime bbq chicken gf
Beechworth honey & whisky glazed ham gf carved at the buffet
Slow roasted Australian beef, bush pepper & mustard crust gf
Smashed baked potatoes, lemon myrtle & garlic gf v
Bay leaf mushroom ratatouille gf v
Melody of steamed greens
Rocket, pear & parmesan salad, white balsamic dressing
Rainbow slaw, strawberry gum eucalyptus & honey dressing
Crusty sourdough & lurpak butter

Cheese

Chef's selection of Australian cheese gf v
salad of dried fruit, quince paste & crackers

ROSE BAY BUFFET

AU\$48.00 per person
(Maximum seated: 90 passengers)

On Arrival

Balsamic glazed mushroom & fetta bruschetta v
South Australian bocconcini & prosciutto gf

Buffet

Whole baked salmon, lemon & dill crème v
Eye fillet of Australian beef, café de Paris butter gf
Sundried tomato & fetta chicken supreme, saffron & Cointreau glaze gf
Kale, apple & Shiitake risotto gf v
Lyonnais potato gratin gf v
Melody of steamed greens
Rainbow slaw, strawberry gum eucalyptus & honey dressing
Rocket, pear & parmesan, white balsamic dressing
Crusty sourdough & Lurpak butter

Dessert

Chef's selection of decadent cakes gf v

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Jerry Bailey – MENU

BALMAIN CRUISING COCKTAIL & BUFFET

AU\$48 per person

(The list below is all one menu - Food is served from the moment your guests board, for the duration of the cruise)

Upon arrival

Chicken satays with peanut coconut dip (gf)
Assorted sushi with wasabi & soy sauce (v)(gf)
Assorted mini gourmet pies
Salt and pepper Calamari with garlic aioli

On the BBQ

Delicate veal chipolata sausages with tomato chutney (gf)
Mini Beef Sliders with Bush tomato relish

From the buffet table

Double smoked leg ham carved onboard (gf) with selection of mustards

Mesculin salad with roasted sweet potato, semi dried tomatoes, olives and shaved parmesan (v)

Selection of bread rolls and butter

Dessert

Selection of quality Cakes
Australian cheese platter with lavish crackers (gf)

gf – gluten free

v – vegetarian, may contain seafood

menu items may be subject to change

please advise your cruise event specialist of any special dietary requirements



Jerry Bailey – MENU

DOUBLE BAY FORMAL DINING

AU\$70.00 per person
(Maximum seated: 70 passengers)

CANAPÉS

Balsamic glazed mushroom & fetta bruschetta v
Smoked salmon, dill crème & avocado tart

ENTRÉE

(choice of two, served alternate)
Kangaroo loin on paperbark, chick pea, fig syrup
Baked pumpkin, quinoa, semi dried tomato & fetta salad gf v
Hanging Rock smoked trout, horseradish vinaigrette, watercress & cucumber salad gf v
King mushroom, goats cheese & spinach, rocket salad & pomegranate glaze gf v

MAINS

(choice of two, served alternate)
Aubergine parmigiana, heirloom tomatoes & basil v
Grass fed beef fillet (M), pontiac mash, café de Paris butter gf
Roast chicken supreme, ricotta & semi dried tomato, quince glaze gf
Crispy skin barramundi, green paw paw & coconut salad, nam jim dressing gf v

FOR THE TABLE

Crusty Sourdough Dinner rolls

DESSERT

(choice of two, served alternate)
Chocolate soufflé, Chantilly cream & strawberries gf
Passionfruit and White Chocolate Dome
Sticky date pudding, butterscotch sauce

Menu Additionals

minimum 10 people

Cheese platter: AU\$10 per person

Prawns: AU\$8 per person

Oysters: AU\$8 per person



Jerry Bailey – Beverages

Diamond Beverage Package

AU\$11.50 per person per hour

Pure Blonde
Furphys Refreshing Ale
Light Beer

St Augustus Pinot Grigio 2018, SA
Two Truths Sauvignon Blanc 2018, SA
Two Truths Cabernet Sauvignon 2017, SA
Two Truth Shiraz 2017, SA
Saint- Louis Brut 2018, France
Two Truths Rosé, 2019, SA

Juice, Soft Drinks

Platinum Beverage Package

AU\$14.00 per person per hour

Pure Blonde
Furphys Refreshing Ale
Light Beer

St Augustus Pinot Grigio 2018, SA
Two Truths Sauvignon Blanc 2018, SA
Two Truths Cabernet Sauvignon 2017, SA
Manyara Sauvignon Blanc 2016, SA
Two Truth Shiraz 2017, SA
Uppercut Shiraz, 2017 Barossa Valley
Saint- Louis Brut 2018, France
Aurelia Chardonnay Pinot Noir 2018, WA
Two Truths Rosé, 2019, SA

House spirits, Jim Beam, Bundaberg Rum, Vodka, Scotch, Bacardi, Gin

Juice, Soft Drinks



Jerry Bailey – Beverages

Corporate Beverage Package

AU\$16.50 per person per hour

Corona
Pure Blonde
Furphys Refreshing Ale
Sydney Lager
Kosciusko Pale Ale
Cascade Premium Light

St Augustus Pinot Grigio 2018, SA
Two Truths Sauvignon Blanc 2018, SA
Two Truths Cabernet Sauvignon 2017, SA
Manyara Sauvignon Blanc 2016, SA
Two Truth Shiraz 2017, SA
Uppercut Shiraz, 2017 Barossa Valley
Saint- Louis Brut 2018, France
Aurelia Chardonnay Pinot Noir 2018, WA
Two Truths Rosé, 2019, SA

House spirits, Jim Beam, Bundaberg Rum, Vodka, Scotch, Bacardi, Gin

Juice, Soft Drinks

**Note: Beverages are subject to change and availability*

Children's soft Drinks package

\$14 per child (4 hours)

Cash Bar or On Consumption

Wait staff additional at AU\$250.00 per wait staff (4 hours)
1 required per 50 guests