

Eclipse



A function vessel that is so adaptable with large indoor area for seated dining as well as outdoor lounge bar atmosphere. Olympic Storm provides excellent space with separate sections allowing guests different areas to explore and socialise, similar to a large luxury yacht feel. The interior invokes a European style with classy lounge areas for a casual yet stylish cruise on Sydney Harbour.

Specifications

- 90 foot Luxury Catamaran
- Accommodates up to 240 passenger
Up to 120 guests for buffet dining
Up to 90 guests for formal dining
- 2 deck levels
- Formal dining room on main deck
- Elevated platform on main deck
- Large open front deck with seating
- Large elevated rear deck with stylish lounges
- Full serviced bar area
- 2nd bar on top level

Special Features

- Flat screen TV
- Quality sound system
- Air conditioning
- Dance floor

Rates

January - October

AU\$795.00 per hour (minimum 3 hours)

November and December

AU\$995.00 per hour (minimum 4 hours)

Friday & Saturday: AU\$1100 per hour (minimum 4 hours)

Travel/Wharf fees: AU\$100.00 per docking

Wait staff: Included in Food & Beverage packages with minimum numbers.

Beverages

From AU\$11.00 per person per hour

Beer, red and white wine, sparkling, soft drinks, juice

Upgrades available

BYO Food

1st January – 30th Sept Only: \$795 per hour + \$10pp

No use of kitchen, cutlery, crockery



SYDNEY HARBOUR SPECIALISTS

Eclipse – Menu

Classic Canapé Menu

\$36 per person

Choose any 5 of the following items (2 per serve)

Meat

Honey soy chicken tenderloin kebab

Fragrant Mediterranean lamb kebab with minted tzatziki

Tandoori chicken with green chilli & lime yogurt (gf)

Ripped Serrano ham, parsnip cream & red onion jam on sourdough

Seafood

Pork and prawn dim sum with sesame soy dipping sauce

Crispy prawn twists with fresh chilli and soy

Mixed sushi and nigiri with wasabi and soy

Vegetarian

Caramelised onion and gooey brie tartlet

Zucchini flower with tomato relish

Sweet potato & zucchini fritter with a tahini sour cream

Mushroom and mozzarella arancini with and herb dipping sauce

Chargrilled capsicum and goats cheese tartlet

Dessert Canapés

Fresh fruit and custard tartlets and lemon meringue tartlets

Additional Extra Item Included in Package (NEW INCLUSION)

Beef slider with brioche bun, tasty cheese, iceberg lettuce, tomato relish and pickle



Eclipse – Menu

Premium Canapé Menu

\$49 per person

Choose any 6 of the following items (2 per serve)

Hot Meat

Slow cooked lamb shoulder, crushed minted peas served in a crisp miniature Yorkshire pudding
Chargrilled chicken breast with sweetcorn salsa
BBQ duck and Spanish onion marmalade tartlets

Cold Meat

Rare roast beef served with balsamic beetroot relish & horseradish cream
Tandoori chicken with green chilli & lime yogurt served in a betel leaf (gf)
Classic Peking duck pancake, hoisin sauce, cucumber & spring onion

Hot Seafood

Pan fried scallops on wasabi pea puree with crispy pancetta
Crispy tempura tiger prawn with chilli and soy dipping sauce
BBQ swordfish brochette with pineapple and preserved lemon dressing (gf)

Cold Seafood

Beetroot cured salmon with horseradish creme fraiche on chive crostini
Mixed sushi and nigari with wasabi and soy
Freshly shucked rock oysters served on rock salt with pomegranate vinaigrette (gf)

Hot Vegetarian

Sweet potato and manchego cheese empanada
Moroccan spiced cauliflower salad with quinoa & honey yogurt
Mixed mushroom ragu topped with sourdough & herb crumb

Cold Vegetarian

Chilled watermelon with haloumi and balsamic reduction (gf)
Roasted beetroot, Persian feta and orange tartlet
Buffalo mozzarella, heirloom tomato and baby basil (gf)



Eclipse – Menu

Additional Options

Additional \$6 per person per item

Substantial canapés

Soft shell tacos (served in bamboo boats)

Smokey pulled pork, mixed cabbage slaw

Shredded beef reuben, sauerkraut, melted gruyere, cornichons

Falafel with fresh hummus, mint & coriander (v)

Chipotle chicken, sweet corn & coriander salsa

Garlic king prawns, salsa rojo & shaved fennel

Sliders

Prime beef slider with aged cheddar cheese, mustard & iceberg

Pulled pork, salsa fresca, green tabasco, coriander salad

Spiced lamb fillet, tomato & eggplant kasoundi, minted yoghurt

Char grilled haloumi, onion marmalade, spiced tomato & jalapeno salsa



Eclipse – Menu

Deluxe Additional Options

\$8 per person per item

Hot Options

Saffron & fennel risotto, crispy pancetta, lemon & celery cress (gf)

Spinach and ricotta agnolotti, pinenuts, beurre noisette (v)

Char grilled chorizo w roasted apples & cider sauce (gf)

Crisp skin pork belly w sweet roasted pears & tamarind dressing (gf)

Cold Options

Wagyu beef bresaola, buffalo mozzarella, rocket & parmesan salad (gf)

King prawns, lemoncello dressing, orange & fennel salad (gf)

Roasted asparagus, quinoa, grilled haloumi, preserved lemon & mint (v,gf)

Confit ocean trout w pickled cucumbers & wasabi dressing (gf)

San danielle prosciutto, globe artichokes, wood fired peppers & soft goats cheese (gf)

BBQ duck salad, beetroot chard, pomegranate & cinnamon dressing (gf)

Deluxe Dessert Canapé Options

Eton mess with vanilla bean cream, strawberry salsa

Chocolate Three Ways - A chocolate tart shell filled with chocolate custard with bitter chocolate mousse and a truffle shell.

Pannacotta Passionfruit - A silken, smooth interpretation of the Italian classic, delicately flavoured with exotic passionfruit

Ham Supper Station

\$12 per person

Glazed honey mustard baked leg ham served with pickles and mustards

Creamy potato salad with soft boiled egg and baby capers

Mixed salad with caramelised balsamic dressing. Fresh baked rolls



Eclipse – Menu

Charcuterie Boats

\$12 per person

A selection of cured meats, olives, pickled vegetables, pate and fresh crusty baguette

Fresh Fruit Platters

\$6 per person

A delicious selection of fresh seasonal fruits

Cheese Boards

\$10 per person

Tarago River Gippsland brie, Dynasty blue and Maffra cheddar with Maggie Beer fig paste, flat bread, lavosh, fresh and dried fruits



Eclipse – Menu

Classic Buffet Menu

\$49 per person

Canapés on Arrival

Caramelised onion and gooey brie tartlet (v)

Crispy prawn twister with sesame soy dipping sauce

Buffet

Mustard and pepper glazed beef sirloin, merlot and eschalot jus (gf)

Corn fed chicken breast, sweet corn, basil and wood fired peppers (gf)

Accompaniments

Roasted chat potatoes with sea salt, rosemary and extra virgin olive oil (v, df, gf)

Steamed baby beans with lemon, chilli and garlic (gf)

Rocket, pear and parmesan salad, white balsamic vinaigrette (v, gf)

Baby spinach, feta, semi dried tomato, pine nuts and citrus dressing (v, gf)

Dessert

Crispy churros with chocolate dipping sauce and fresh strawberries



SYDNEY HARBOUR SPECIALISTS

Eclipse – Menu

Premium Buffet Menu

\$69 per person

Canapés on Arrival

Mixed sushi and nigiri with wasabi and soy

Buffalo mozzarella, heirloom tomato & baby basil (gf)

Rare roast beef served with balsamic beetroot relish & horseradish cream

Buffet

Lamb noisette, minted yoghurt (gf)

Corn fed chicken breast, sweet corn, basil & wood fired peppers (gf)

Crisp-skin Cone Bay barramundi fillets, fresh chilli, lime and coriander (gf)

Queensland tiger prawns with aioli and lemons

Accompaniments

Roasted chat potatoes, sea salt, rosemary & garlic & extra virgin olive oil (v, gf, df)

Steamed baby beans w lemon, chilli & garlic (gf)

Rocket, pear & parmesan salad, white balsamic vinaigrette (v, gf)

Baby spinach, fetta, semi dried tomato, pinenuts, citrus dressing (v, gf)

Glass noodle salad, carrot, coriander, mint, sesame, lime & chilli dressing (v, df, gf)

Dessert Canapés

Mixed fruit and custard tartlets, lemon meringue tartlets

Optional Upgrade \$6pp

Smoked salmon with dill and baby capers

Sydney rock oysters



SYDNEY HARBOUR SPECIALISTS

Eclipse – Menu

Christmas Party Special

Based on November and December dates

Packages include

4 hour charter

Beverage package (upgrade available)

Christmas decorations including Christmas tree, fairy lights, bon bons on tables

Christmas napkins, tea light candles

Juke Box

2 x wharf bookings

Option 1- Canapés

\$145 per person (Monday – Thursday)

\$152 per person (Friday & Saturday)
(min 60 pax)

Canapés

Crispy prawn twists with chilli soy dipping sauce

Heirloom tomato bruschetta tartlets with balsamic glaze

Rare roast beef, beetroot relish and horseradish

Mushroom and mozzarella arancini

Mediterranean lamb kebabs with tzatziki

Smoked salmon with dill and crème fraiche crostini

Zucchini flowers with roast tomato relish

Option 2 – Canapés and Buffet

\$155 per person (Monday – Thursday)

\$162 per person (Friday & Saturday)
(min 60 pax)

Canapés

Crispy prawns twists with chilli soy dipping sauce

Mushroom and mozzarella arancini with roast tomato relish

Buffet

Honey glazed ham with all the accompaniments

Chargrilled lemon pepper chicken

Fresh Australian tiger prawns

Roast chat potatoes with chives

Buttered green beans

Rocket, pear and parmesan salad

Dessert: Grazing platters of fresh seasonal fruits, assorted cheeses and crackers



Eclipse – Menu

Option 3 – Canapés and Plated Main Course

\$195 per person (Monday – Thursday)

\$202 per person (Friday & Saturday)

(min 40 pax – max 85 pax)

Canapés/Entree

Choose 2 light canapés + 1 substantial option

Light

Tempura prawn with sweet chilli and soy dipping sauce

Peking duck pancake with cucumber and hoisin sauce

Mushroom and mozzarella arancini with roasted tomato salsa

Heirloom tomato bruschetta tartlet with caramelised balsamic

Smoked salmon roulade with cream cheese and chive

Mediterranean lamb kebab with tzatziki

Freshly shucked Sydney rock oysters with a pomegranate vinaigrette

Substantial

Coconut poached chicken with Asian greens served in a bamboo boat (can be served with tofu for vegetarian)

Prawn, avocado and mango salad

Plated Main Course (Choose 2, they will be served alternately)

Beef Fillet (served medium), Asparagus and Kumera with Irish Whiskey and Pepper Cream

Roast Cone Bay Barramundi with Chilli, Coriander and Lime

Free range Chicken Breast with Corn, Broccolini and Lemon Sauce

Roasted Peking Duck Breast with Asian Spice, Toasted Hazelnuts and green bean salad

Lamb Noisettes rolled in Garlic and Herbs served with Roasted Vegetables and Mint Hollandaise

Roasted Capsicum and Goats Cheese Tart with Apple Chutney and Balsamic Glaze

Salad and bread served at the tables

Dessert

Fresh fruit and custard tartlets, lemon meringue tartlets

Bambino gelato cones: After Dinner Mint, Salted Caramel, Apple Crumble, Bacio, Choc-Dipped Strawberry, Espresso



Eclipse – Beverages

Classic Package

\$11 per person per hour

White Wine

De Bortoli Lorimer Semillion Sauvignon Blanc
Chardonnay

Red Wine

Deen Vat 8 Shiraz
Cabernet Sauvignon

Sparkling Wine

Lorimer Chardonnay Pinot Noir

Beer (all bottled)

Tooheys Extra Dry
XXXX Gold
Cascade Premium Light

Non-Alcoholic (all bottled)

Coca-Cola
Diet Coke
Solo
Lemonade
Orange Juice
Sparkling Mineral Water
Ginger Ale

Optional Beer Upgrade at \$1.50 per person per hour

Optional Standard Spirit Upgrade at \$5 per person per hour



Eclipse – Beverages

5 Star Premium Package

\$15 per person per hour

White Wine

Yarra Valley Villages Chardonnay
La Boheme Pinot Gris

Red Wine

Yarra Valley Villages Pinot Noir
Villages Heathcote Shiraz

Sparkling Wine

Rococo Blanc de Blancs

Beer (all bottled)

Peroni
Birra Moretti
Corona
Boags Light

Non-Alcoholic (all bottled)

Coca-Cola
Diet Coke
Solo
Lemonade
Orange Juice
Sparkling Mineral Water
Ginger Ale

Optional Standard Spirit Upgrade at \$5 per person per hour



Eclipse – Beverages

7 Star Premium Package

\$22 per person per hour

White Wine

Tulloch Julia Semillon
Tulloch EM Limited Release Chardonnay

Red Wine

Lusatia Park Pinot Noir
Tulloch Limited Release 88 Cab Sauv

Sparkling Wine

Este Vintage 2008 Chardonnay Pinot Noir

Beer (all bottled)

Peroni
Birra Moretti
Corona
Boags Light

Non-Alcoholic (all bottled)

Coca-Cola
Diet Coke
Solo
Lemonade
Orange Juice
Sparkling Mineral Water
Ginger Ale

Optional Standard Spirit Upgrade at \$5 per person per hour