

Eclipse



Eclipse is so adaptable with large indoor area for seated dining as well as outdoor lounge bar atmosphere. Eclipse 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 180 passenger
Up to 180 guests for buffet dining
Up to 100 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\$1150 per hour (minimum 3 hours)

November & December

AU\$1300 per hour (minimum 4 hours)

Travel/Wharf fees: AU\$100.00 per docking

Manly/Homebush time and distance surcharge, additional \$300 each way
Rose Bay time and distance surcharge, additional \$150 each way

Wait staff: Included in Food & Beverage packages for up to 80 passengers.

Over 80 passengers: 1 wait staff required per 20 guests:
AU\$275 per wait staff (4 hours)

Beverages

From AU\$14.00 per person per hour

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

Upgrades available

BYO on request

BYO DJ / Band / Entertainment: AU\$150 for bump-in 1 hour earlier

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



Eclipse – Menu

Min food spend: \$2,500, anything less incurs a chef charge of AU\$400 (4 hours)

Canapé Menu

Minimum spend \$44 per person

\$7 per item per person (2 per serve)

Meat

- Honey soy chicken tenderloin kebab with black sesame seed
- Lamb kofta with hummus and pomegranate
- Tandoori chicken with green chilli & lime yogurt (gf)
- Chargrill meatballs with smoky glaze
- Ripped Serrano ham, parsnip cream & red onion jam on sourdough

Seafood

- Prawn and chive gyoza
- Mixed sushi and nigiri with wasabi and soy
- Crispy prawn twists from fresh chilli and soy

Vegetarian

- Caramelised onion and gooey brie tartlet
- Zucchini flower with tomato relish
- Tomato, fetta and basil Bruschetta
- Roast pumpkin, goats curd and Spanish onion tartlet
- 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
- Hot Churros with chocolate dipping sauce



Eclipse - Menu

\$9 per item per person (2 per serve)

Meat

Hot

Slow cooked lamb shoulder, crushed minted peas, served in a crisp miniature Yorkshire pudding

Fragrant Mediterranean lamb backstrap kebab with minted tzatziki

Beef Wellington with roast tomato relish

BBQ duck & spanish onion marmalade tartlets

Cold

Rare roast beef served with balsamic beetroot relish & horseradish cream

Tandoori & natural yoghurt chicken on potato rosti topped with caramelised onion

Classic Peking duck pancake, hoisin sauce, cucumber & spring onion

Seafood

Hot

Pan fried scallops on wasabi pea puree with crispy pancetta

Crispy tempura tiger prawn with chilli & soy dipping sauce

Flame grilled teriyaki salmon brochette with mango and coriander dressing (gf)

Cold

Salmon gravlax, avocado tomato, lime salsa tartlet

Pancake rolled with crabmeat, shredded surimi, cream cheese & shallots

Freshly shucked rock oysters served on rock salt with pomegranate vinaigrette (gf)



Eclipse – Menu

Vegetarian

Hot

Sweet potato and manchego cheese empanada

Mixed mushroom ragu topped with sourdough & herb crumb

Pan fried goat cheese and roast pear on toasted sourdough

Pakora of Cauliflower, eggplant, zucchini, fresh spinach and onion, deep-fried until golden

Cold

Chilled watermelon with haloumi & balsamic reduction (gf)

Roasted beetroot, Persian feta & orange tartlet

Moroccan spiced cauliflower salad with quinoa & honey yogurt

Vietnamese rice paper rolls with fresh chilli and soy (gf)

Dessert Canapés

Gelatissimo Bambino Cones

Dessert Pops – Chocolate, Cranberry Crunch or Passionfruit, Coconut and White Chocolate

Chocolate Éclair filled with Chantilly Cream



Eclipse - Menu

Substantial \$8 per item per person (1 per serve)

Banh Mi - Vietnamese French Baguette

Smokey pulled pork, Asian slaw

Shredded beef, 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 on freshly baked brioche rolls

Prime beef slider with aged cheddar cheese, tomato relish and pickle

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

Deluxe Substantial \$10 per item per person (1 per serve)

Hot

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

Southern Indian style vegetable curry with basmati rice (v)

Classic beer battered flathead fillets with chips and tartare

Chu Chee Curry – red curry with kaffir lime and coconut cream (prawn or chicken)

Cold

Thai salad - rice noodles, coriander, mint, Asian greens, zesty lime dressing, fried shallots (beef or chicken)

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

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

Ocean trout with Israeli couscous, pickled cucumbers & pomegranate dressing

BBQ duck salad, lemongrass and ginger dressing (gf)



Eclipse - Menu

Optional Extras

Grazing Supper Station \$14 per person

Choice of meat:

Glazed honey mustard baked leg ham

Or/

Chicken Buffalo wings with Sriracha

Served with pickles and mustards

Creamy potato salad with soft boiled egg and baby capers

Mixed salad with caramelised balsamic dressing

Fresh baked rolls

Charcuterie Boards \$14 per person

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

Fresh Fruit Platters \$8 per person

A delicious selection of fresh, seasonal fruits

Cheese Boards \$12 per person

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

Combination of all these \$24 per person



Eclipse - Menu

Classic Buffet Menu

\$56 per person

Canapés on Arrival

Heirloom tomato and bocconcini tartlet (v)

Crispy prawn twist with fresh chilli and soy

Buffet

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

Corn fed chicken breast, creamy lemon and chive sauce (gf)

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)

Dessert

Crispy churros with chocolate dipping sauce and fresh strawberries

Optional Upgrade \$10 per person

Smoked salmon with dill and baby capers

Sydney Rock oysters



Eclipse - Menu

Premium Buffet Menu

\$75 per person

Canapés on Arrival

Mixed sushi and nigiri with wasabi and soy

Zucchini flower with tomato relish

Rare roast beef served with balsamic beetroot relish & horseradish cream

Buffet

Lamb noisette, minted yoghurt (gf)

Corn fed chicken breast, creamy lemon and chive sauce (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)

Fresh baked Laurent patisserie mini baguettes

Dessert Canapés

Mixed fruit and custard tartlets, lemon meringue tartlets

Optional Upgrade \$10 per person

Smoked salmon with dill and baby capers

Sydney Rock oysters



SYDNEY HARBOUR SPECIALISTS

Eclipse - Menu

Formal Menu

\$94 per person

Choice of 3 Canapes to start

Grilled Rare yellow fin tuna, shaved fennel, orange, aioli (gf)

Poached dice chicken mixed with mayonnaise & egg on potato rosti topped with dill

Baked forest mushroom tartlet with truffle oil (v)

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

Choice of two main courses (served alternately):

Wild mushroom ravioli with braised pearl onions, mozzarella & cold pressed olive oil

Petaluma ocean trout fillet with crispy skin, pancetta, king Edward mushrooms & butter poached broccolini and baby carrots (GF)

Pink Lady snapper fillet line caught lightly pan seared with fennel, parsnip chips, pickled beetroot & soft herbs (GF)

Amelia Park free range lamb rack slow roasted with potato fondant, madeira reduction, light jus & butter poached beans

Oakleigh Ranch eye fillet with twice cooked potato gratin, madeira jus, maple mustard & confit duck fat eschallot (GF, DF)

Served with a mixed salad on each table and fresh baked Laurent patisserie mini baguettes

Dessert

Option 1: Gelatissimo bambino cones – assorted flavours After Dinner Mint, Salted Caramel, Apple Crumble, Bacio, Choc-Dipped Strawberry, Espresso (these look fabulous being served on dry ice)

Option 2: Fruit tarts – sweet tart shell is lined with chocolate then filled with patisserie cream before being topped with a selection of exotic fruits

Cheese and fruit platters



Eclipse – Beverages

Classic Package

\$14 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

Rose

Rose (King Valley, VIC)

Beer (all bottled)

Great Northern
VB
Furphy
XXXX Gold
Cascade Premium Light

Non-Alcoholic (all bottled)

Coca-Cola, Coke Zero, Solo, lemonade, orange juice, sparkling mineral water, dry ginger ale, tonic water (all bottled), tea and coffee

Optional Beer Upgrade at \$2 per person per hour

Optional Standard Spirit Upgrade at \$6 per person per hour

Bourbon: Jim Beam
Rum: Bundaberg
Rum: Captain Morgan Spiced
Gin: Gordons
Vodka: Smirnoff
Scotch: Red Label



Eclipse – Beverages

5 Star Premium Package

\$17 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

La Boheme Cuvee Blanc

Rose

La Boheme Act Two Dry Rose

Beer (all bottled)

Peroni
Birra Moretti
Corona
Sommersby Apple Cider
Boags Light
Great Northern
VB
Furphy
XXXX Gold
Cascade Premium Light

Non-Alcoholic (all bottled)

Coca-Cola, Coke Zero, Solo, lemonade, orange juice, sparkling mineral water, dry ginger ale, tonic water (all bottled), tea and coffee

Optional Standard Spirit Upgrade at \$6 per person per hour

Bourbon: Jim Beam
Rum: Bundaberg
Rum: Captain Morgan Spiced
Gin: Gordons
Vodka: Smirnoff
Scotch: Red Label



Eclipse – Beverages

7 Star Premium Package

\$24 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)

Stone & Wood
Peroni
Birra Moretti
Corona
Sommersby Cider
Boags Light
Great Northern
VB
Furphy
XXXX Gold
Cascade Premium Light

Non-Alcoholic (all bottled)

Coca-Cola, Coke Zero, Solo, lemonade, orange juice, sparkling mineral water, dry ginger ale, tonic water (all bottled), tea and coffee

Optional Standard Spirit Upgrade at \$6 per person per hour

Bourbon: Jim Beam
Rum: Bundaberg
Rum: Captain Morgan Spiced
Gin: Gordons
Vodka: Smirnoff
Scotch: Red Label



Eclipse – Beverages

Optional Spirit Top Shelf at \$12 per person per hour

Hendricks Gin
Belvedere Vodka
Woodford Reserve Bourbon
Johnny Walker Black Label
Jack Daniels
Canadian Club
Southern Comfort
Captain Morgan Spiced Rum
Bundaberg Rum, Tequila

Non-Alcoholic Beverage Package

\$5 per person per hour

Coca-Cola, Coke Zero, Solo, lemonade, orange juice, sparkling mineral water, dry ginger ale, tonic water (all bottled), tea and coffee

On Consumption

On request. Bar staff charges apply.

BYO Food on Request

Sunday - Thursday. Applicable Hourly Rate + \$20pp (excluding public holidays and special events).
All additional staff are at \$275 each dependant on guest numbers. 1 crew per 20 guests

PLEASE NOTE: No use of kitchen facilities without our chef. Chef charge \$350 for 4 hour charter

BYO Drink on Request

BYO Drink Rate Available on Request Sun-Thurs. Applicable Hourly Rate plus \$20pp BYO charge (excluding public holidays and special events). Pre-loading and stacking fridges fee applies, minimum \$150 for up to 100 passengers, over 100 is a fee of \$220.
Included in rate is Captain, deckhand, cruise director and one floor staff, all additional staff are at \$275 each dependant on guest numbers. 1 crew per 20 guests