

## Iluka



Iluka is a fresh Charter Boat available in Sydney. This Integrity luxury cruiser is elegant and practical with a great sense of space throughout. The rear deck is versatile with an adjustable table and couches that convert to lounges. The service is of 5 star standard to make every guest feel special.

### Specifications

- 48 foot Cruiser
- Accommodates up to 16 passengers
- Lounge area on rear deck with dining table
- Lounge and dining on inside
- Reverse Cycle air-conditioning
- 2 refrigerators
- Cabins
  - Master cabin – Double Bed with ensuite
  - Guest cabin – Bunk bed

### Special Features

- Plasma TV in Saloon
- Quality sound system with Bluetooth connection
- Small cooktop & microwave oven
- Large esky refrigerator
- Swim platform
- Outdoor freshwater shower

### Rates

#### April - September

AU\$650 per hour (minimum 3 hours)

#### October - March

AU\$800 per hour (minimum 4 hours)

2 hours: AU\$1800

**Travelling / Wharf fees:** AU\$50 per docking

**Wait staff:** AU\$300 for 1 wait staff  
Required for 6 or more passengers

#### **Beverages**

From AU\$30 per person per hour  
Beer, red & white wine, sparkling, soft drinks, juice  
*Upgrades available*

**BYO food / beverages:** AU\$30 per person  
Includes use of facilities, plates, cutlery, glasses, ICE

City wharves: Walsh Bay, Woolloomooloo, Campbells Cove, Casino Wharf, Cockle Bay



## Iluka – Menu

*Catering provided by **Local Eyes***

### **CANAPE MENU**

AU\$120 per person (Minimum order of \$720)

*Requires min 5 days pre order time*

Vietnamese Rice Paper Rolls Vegetarian (gf)(v)

Peking Duck Pancakes

Corn Cakes with Smoked Salmon and Avocado Salsa

Thai Prawns with Chilli and Shallot Salt (gf)

Barramundi Spring Rolls with Sweet Chilli

Pumpkin and Brie Arancini with Aoili (v)

Assorted Sushi with Soy and Wasabi (gf)(v)

Oysters with Ginger and Lime Dressing (gf)2pp

Asparagus wrapped in Proscuitto with Blue Cheese(gf)

French Trimmed Lamb Cutlets with Lemon, Oregano and Garlic with Mint Yoghurt (gf)pre cooked

Lemon curd tarts with blueberries

### **BBQ MENU**

For maximum 6 passengers

#### **BBQ MENU #1**

AU\$275 for up to 5 passengers

1 extra person at \$55

Sausages  
Steak  
Bread  
1 salad

#### **BBQ MENU # 2**

AU\$450 for up to 5 passengers

1 extra person at \$90

Steak  
Fish  
Marinated Prawns  
Bread  
2 salads  
Homemade cake  
Tea and Coffee (Espresso machine)



## Iluka – Menu

### **PLATTERS**

Each platter caters for approximately 6-8 pax. Is substantial for 6 pax and enough for 8 pax.

#### **Antipasto and Cheese platter**

\$100 per platter

Marinated and stuffed olives, cured sliced meats including ham, salami, prosciutto, crackers and bread. A selection of Australian and international cheeses, crackers and fruit paste and grapes.

#### **Seafood platter**

\$120 per person. (Minimum 6 pax)

Market fresh seafood. Seafood depends on market produce. Moreton Bay bugs, King prawns, Sydney Rock oysters, baby octopus with various dressings and sauces. Served with fresh bread rolls and butter.

#### **Fruit platter**

\$90.00 per platter Freshly sliced seasonal fruit.

### **BUFFET MENU**

AU\$135 per person (Minimum order of AU\$675)

Nibbles platter – A selection of cheeses, crackers, grapes, prosciutto, dips and olives

#### **Buffet**

Prawns served with cocktail sauce

Sydney Rock Oysters

Moreton Bay Bugs OR Smoked salmon, capers and lemon wedges

Fresh BBQ Fish

Lamb Cutlets OR Fillet of Beef

Salad of mixed leaves, Avocado, in season mango or fig, cucumber and shallot with balsamic dressing

Salad of Tomato and Mozzarella Cheese with a pesto and rocket salad.

#### **Dessert**

Homemade cake or choc brownies served with yogurt and berries



## Iluka – Beverages

### Gold Package

AU\$30.00 per person per hour

#### **Beer**

Corona, Great Northern, Boags

#### **White Wine**

Bertoli Chardonnay  
Oyster Bay Sauv Blanc

#### **Red Wine**

Bertoli Pinot Noir or Shiraz

#### **Sparkling**

Prosecco or Jansz

Soft drinks, juice, water

### Platinum Package

AU\$40.00 per person per hour

#### **Beer**

Boags, Peroni, Asahi, Corona, Great Northern

#### **White Wine**

Tinklers Estate "School Block" Chardonnay  
Tinklers Estate Semillon  
Oyster Bay Sauv Blanc  
Brokenwood "Cricket Pitch" Sauv Blanc Semillon  
Pipers Brook (TAS) Chardonnay

#### **Red Wine**

Ninth Island Pinot Noir  
Pipers Brook Pinot Noir  
Tinklers Estate Shiraz  
Tinklers Estate Merlot  
Pepper Tree Single Vineyard Shiraz

#### **Champagne**

Moet Chandon

or

Piper Heidsieck

Soft drinks, juice, water



## Iluka – Beverages

### On Consumption

By the bottle / glass

Beer - \$10 per bottle

Boags, Corona, Peroni, Asahi

Wine - \$16 per glass

Sparkling wine - \$16 per glass

French Champagne - \$120 per bottle (Moët and Chandon or Piper Heidsieck)

Spirits - \$20 per nip

Soft Drinks / sparkling water - \$3 per glass

Coke, Diet Coke, Sprite

Still & Sparkling Water – Complimentary

*Should these varieties not be available they will be substituted with equivalent option.*