



SYDNEY HARBOUR SPECIALISTS

Sydney Seabird



Sydney Seabird is one of the newest and impressive boats on Sydney Harbour. This smartly designed catamaran is a very well appointed vessel with luxury furnishings and lounge areas which is synonymous with larger luxury yachts.

Specifications

- 50 foot Luxury Catamaran
- Accommodates up to 40 passengers
- 2 deck levels
- Air-conditioning
- Large front deck with 8 seater lounge
- Upper deck lounge area with bar

Special Features

- Quality sound system inside and out
- TV
- Fully equipped galley
- Ice maker
- Hydraulic swim platform

Rates

March - October

AU\$1200.00 per hour (minimum 3 hours)

November - February

AU\$1500.00 per hour (minimum 4 hours)

Travelling / wharf fees: Included for CBD and main Sydney Harbour

Other destinations may be charged

Wait staff: AU\$260 per wait staff (4 hours)

Additional hours: AU\$60 per hour

1 wait staff required per 20 passengers

Service fee: \$20 per person

Includes glassware, ice, soft drinks, water

Beverages: BYO only

BYO food: AU\$250

City Wharves: King Street Wharf, Casino Wharf, Towns Place, Woolloomooloo

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Updated 20/10/19



Sydney Seabird – Menu

Catering provided by Mrs & George

GRAZING

\$30 per person
(minimum 20 guests)

Whole wheel of Coat River (Tasmania) triple cream brie V GF
Gorgonzola dolce V GF
Vintage cheddar V GF
Figs, grapes & honeycomb V GF
Beetroot & feta hummus V GF &
Smoky eggplant dip & dukkah V GF
House marinated olives V VG GF DF
Sesame falafel V VG GF DF
Prosciutto GF DF, Sopressa Salami GF DF & Mortadella GF DF
House pickled vegetables V VG GF DF
Rosemary focaccia, crudites, crackers & grissini V

ADD SOME EXTRAS

- 2 kg x fresh, market best tiger or king prawns (unpeeled) GF DF
with Bloody Mary dipping sauce - \$ 230
- 2 doz x market best Sydney rock oysters GF DF with lime & ginger - \$ 135
- 24 x chunky finger sandwiches (mix of chicken & tarragon,
smoked salmon & curried egg V) - \$ 125
- 24 x Chicken katsu on white milk rolls with Japanese BBQ sauce - \$ 185
- 24 x Rice paper rolls (mix of prawn, chicken & tofu) with Dipping Sauce - \$155



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CANAPÉS

\$60 per person
(minimum 20 guests)

Goats curd tarts with roasted cherry tomato & balsamic onion V

Smoked trout, dill creme fraiche & cucumber pillow sandwich

Five spice duck pancakes with plum sauce

Prosciutto, gorgonzola & fig jam on a crostini

Tuna sashimi spoon with sesame & wasabi

Rice paper wraps (mix of prawn, chick & tofu) & dipping sauce V V G G F D F

King prawn cocktail with avocado salsa (substantial)

Chicken katsu on white milk roll, Japanese mayo & katsu sauce (substantial)

ADD SOME EXTRAS

Dips, cured meats & pickled veg (20 guests) V G F - \$ 220

Three cheeses with seasonal accompaniments (20 guests) G F - \$ 330

24 x Small chocolate lava cakes with peppermint choc topping - \$125

24 x Mini lemon curd tarts with fresh raspberries - \$125