

Calypso



The Calypso is a very comfortable and convenient vessel especially for families and social groups. The hosts are extremely accommodating and offer ultimate service, also providing insightful information on Sydney.

**Specifications**

- 52 foot Motor Cruiser
- Accommodates up to 38 passengers (standing)
- Modern luxurious saloon with full bar
- Spacious fly bridge
- Cabins
  - Two Staterooms – With 2 twin beds and en-suite.
- Available for overnight stays for 4 guests

**Special Features**

- 26 inch LCD screen
- Bose surround sound system
- Computer, with internet and Skype facilities.
- Swimming platform with hot/cold shower.
- Sea kayaks on board

**Rates**

**February - October**

AU\$600.00 per hour (minimum 3 hours)

**November – January**

AU\$600.00 per hour (minimum 4 hours)

**Wharf / travelling fees:** \$30 per docking

**Beverages**

AU\$17.00 per person per hour

Includes beer, wine, sparkling, soft drinks, tea and coffee

*Upgrades available*

BYO food/beverages: \$15 per person

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



SYDNEY HARBOUR SPECIALISTS

## Calypso – Menu

Minimum Spend on all menus is AUD\$420.00

### 3 Course BBQ Meal

#### **Entree**

Prawns served with herb mayonnaise  
Fresh bread & butter

#### **Main Course**

##### **Cooked on the barbecue, shared platters of**

Grilled salmon with drizzle of olive oil & lemon  
Marinated Grass fed rump steak  
Mixed green salad with cherry tomatoes and balsamic dressing  
Creamy German potato salad

#### **Dessert**

Selection of cheeses with crackers, grapes and strawberries \$67.00 per person

For private charter bookings only this menu can be upgraded to include a seafood platter (includes; ocean king prawns, freshly shucked oysters, smoked salmon, blue swimmer crab with lemons & sauces). Each platter serves 2 persons and is priced at \$75.00 per person. Minimum order \$150.00.

### Canapé Menus

#### **Option 1**

AUD\$35.00 per person

Assorted Mini Quiche  
Assorted Gourmet Wraps  
Raspberry Friandes and Chocolate Caramel Slice  
Seasonal Fruit & Cheese Platter

Additional cost of 1 catering staff at AUD\$57.00 per hour, minimum 4 hours

#### **Option 2**

AUD\$40.00 per person

Assorted Sushi  
Vegetarian Rice Paper Rolls served with Vietnamese Dipping Sauce  
Thai Chicken Salad served in Noodle Box  
Peking Duck Pancake  
Mango Citrus Tart  
Seasonal Fruit & Cheese Platter

Additional cost of 1 catering staff at AUD\$57.00 per hour, minimum 4 hours

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## Calypso – Menu

### **Option 3**

AUD\$65.00 per person

Assorted Sushi served with soy  
Peking Duck Pancake  
Rice Paper Rolls with Vietnamese Dipping Sauce (cut in half)  
Roasted Cherry Tomato, Feta, Pesto Tartlets  
Thai Prawns with Chilli and Shallot Salt  
Organic Chicken & Veal Chipolata Sausages served with Tomato Sauce  
Chicken and Chive Wontons served on Spoons  
Lamb Cutlets with Yoghurt & Tahini Dressing

Includes 1 catering staff for 4 hours

For groups 20+ pax, 1 extra catering staff required at AUD\$57.00 per hour, minimum 4 hours

### **Option 4**

AUD\$71.00 per person

Seared Teriyaki Tuna with Wasabi Mayo  
Assorted Sushi served with soy  
Rice Paper Rolls with Vietnamese Dipping Sauce (cut in half)  
Mini Beef & Béarnaise Sauce Rolls  
Roasted Cherry Tomato, Feta, Pesto Tartlets  
Peking Duck Pancakes  
Thai Prawns with Chilli and Shallot Salt  
Organic Chicken & Veal Chipolata Sausages served with Tomato Sauce  
Chicken & Chive Wontons on Ceramic Spoons  
Lemon Curd Tarts with Blueberries

Includes 1 catering staff for 4 hours

For groups 20+ pax, 1 extra catering staff required at AUD\$57.00 per hour, minimum 4 hours



## Calypso – Menu

### Buffet Menus

#### **Buffet 1**

AUD\$63.00 per person

Hummos Dip with Olives & Pita Bites Poached Chicken with Basil, proscuitto, sun-dried tomatoes and pinenuts. Sticky Roasted Salmon with Coriander and Mint Baby Spinach & Rocket Salad with Roasted Beetroot, Fetta & Roasted Pumpkin with honey vinaigrette Rosemary Roasted Potatoes  
Bread Rolls

Chocolate Mud Cake served with Cream and Strawberries

Includes 1 catering staff for 4 hours

For groups 20+ pax, 1 extra catering staff required at AUD\$57.00 per hour, minimum 4 hours

#### **Buffet 2**

AUD\$78.50 per person

Roasted Cherry Tomato, Feta, Pesto Tartlets Antipasto Platter served with Turkish Bread Lamb fillets marinated in olives, sun-dried tomato, capers and oregano dressing Scotch fillet served with a béarnaise sauce Rosemary Roasted Potatoes Baby Spinach, Rocket, Asparagus & Roasted Roma Tomatoes with Basil Dressing  
Bread Rolls

Orange & Almond Cake served with Cream and Strawberries

Includes 1 catering staff minimum for 4 hours

For groups 20+ pax, 1 extra catering staff required at AUD\$57.00 per hour, minimum 4 hours

#### **Seafood Platter**

AUD\$50.00 per person (min 12 pax)

Seasonal Seafood Platters – served with seafood sauces and lemons.

Additional cost of 1 catering staff at AUD\$57.00 per hour, minimum 4 hours

For groups 20+ pax, 1 extra catering staff required at AUD\$57.00 per hour, minimum 4 hours



## Calypso – Beverages

### **Bar 1**

AUD\$17.00 per person per hour

Standard Beers

Standard Australian White and Red Wine

Standard Australian Sparkling Wine

Fruit Juice, Soft Drink. Mineral Water, Spring Water Tea & Coffee

### **Bar 2**

AUD\$21.00 per person per hour

Premium Beers

Premium Australian White and Red Wine

Premium Australian Sparkling Wine

Fruit Juice, Soft Drink. Mineral Water, Spring Water Tea & Coffee

### **Bar 3**

AUD\$24.00 per person per hour

Premium Beers Premium Australian White and Red Wine

Premium Australian Sparkling Wine

Premium Spirits

Fruit Juice, Soft Drink. Mineral Water, Spring Water Tea & Coffee

### **BYO**

AUD\$15.00 per person