

Seas the Day



Seas the Day boasts a large bow area to take in the sights of Sydney Harbour, with leather couches throughout and polished timber finishes. There is plenty of seating on the rear deck and flybridge and easy access to the water for those wanting to swim.

Specifications

- 60 foot Kingfisher Royal motor yacht
- Up to 30 passengers
- Large Internal cabin
- Easy access to front bow area
- Galley (kitchen)
- 2 Onboard toilets + Showers with hot water

Special Features

- iPod dock with internal and external speakers
- Flat Screen TV
- Onboard gas BBQ
- Two large eskys with ice
- 2 Onboard toilets + Showers with hot water
- Swim ladder
- Onboard safety equipment

Rates

March – October

AU\$700 per hour (minimum 3 hours)

November, January & February

AU\$900 per hour (minimum 3 hours)

December

AU\$900 per hour (minimum 4 hours)

Travelling/Wharf fees: AU\$50.00 per docking

Food & Beverages: Additional

BYO food &/or beverages: Included in Service fee

Wait staff: AU\$250 per wait staff (for 4 hours)

1-10 guest: Included

11-20 guest: requires 1 wait staff

21-30 guest: requires 2 wait staff

Service fee: AU\$250

Includes cutlery, plates, glassware, plates, ice, esky, bottled water, serviettes, inflatable swim toys, garbage disposal

City Wharves: Walsh Bay, King Street Wharf, Casino Wharf, Campbells Cove, Cockle Bay, Convention Jetty

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Seas the Day – Menu

Menu provided by Business Bites

Canapé Menus

Mostly Vegetarian Canapé Menu

AU\$33.00 per person (minimum 10 people)

Polenta onion tart V
Moroccan cocktail pie V
Smoked salmon tartlet
Arancini V GF
Mediterranean filled pumpkin flower V
Thai beef rice paper roll GF

Light Canapé Menu

AU\$33.00 per person (minimum 10 people)

Smoked salmon tartlet
Moroccan cocktail pie V
Cumin spiced lamb kofta GF
Spicy chicken empanada
Prawn rice paper parcels GF
Arancini V GF

Canapé Menu 1

AU\$58.00 per person (minimum 10 people)

Moroccan cocktail pie V
Smoked salmon tartlet
Arancini V GF
Pumpkin goats cheese tartlet V
Sugar cane prawns
Skewered lamb kofta GF
Prawn rice paper parcels GF
Petite chicken & leek pie
Best market oysters GF



Seas the Day – Menu

Canapé Menu 2

AU\$68.00 per person (minimum 10 people)

Moroccan cocktail pie V

Smoked salmon tartlet

Arancini V GF

Satay peanut coconut sambal GF

Suger cane prawns

Assorted Nori

Prawn rice paper parcels GF

Steak green peppercorn pie

Best market oysters GF



Seas the Day – Menu

BBQ Menus

BBQ Menu 1

AU\$45.00 per person (minimum 10 people)

Charcuterie / Antipasto
Classic potato salad
Mediterranean spiced chicken tenderloin
Assorted gourmet pork sausages
Peppered rump steak
Greek salad
Crusty french baguette

BBQ Menu 2

AU\$53.00 per person (minimum 10 people)

Charcuterie / Antipasto
Grilled lamb cutlets
Classic potato salad
Mediterranean spiced chicken tenderloin
Teriyaki salmon fillet
Quinoa salad
Greek salad
Crusty french baguette
Sweet treats platter

BBQ Menu 3

AU\$64.00 per person (minimum 10 people)

Charcuterie / Antipasto
Scotch fillet steak
North African couscous
Cumin spiced lamb kofta GF
Grilled seafood kebabs
Kumera salad
Classic potato salad
Crusty french baguette
Sweet treats platter



Seas the Day – Menu

Buffet Menus

Buffet Menu 1

AU\$42.00 per person (minimum 10 people)

Charcuterie/ Antipasto
Lemon roasted chicken
Quinoa salad
Thai beef salad
Crusty French baguette
Kumera salad

Buffet Menu 2

AU\$51.00 per person (minimum 10 people)

Charcuterie/ Antipasto
Lemon roasted chicken
Smoked salmon
Caramelised onion pumpkin & pepper V
Thai beef salad
Crusty French baguette
Kumera salad
Exotic rice salad



SYDNEY HARBOUR SPECIALISTS

Seas the Day – Menu

Platters Menu

Antipasto/ Charcuterie Platter (price to be confirmed)

Bresaola / Prosciutto / Salami / Eggplant ~ Chickpea ~ Tzatziki Dip / Vege Crudités / Olives / Feta / Bread / Crackers

Seafood Platter \$131

Oysters (12) King Prawns (12) Smoked Salmon (12 Slices) Accompaniments / Baguette

Cheese Platter \$116

Australian & Imported / Cheddar / Wash Rind / Blue / Brie / Crackers / Dried Fruits / Nuts

Fresh Fruit Platter V \$66

Seasonal Best / Sliced / Skin Off

Sweet Treats Platter V \$66

Double Chocolate Brownie Square / GF Passion-fruit Polenta Cake / French Macaroons

Vegetarian Antipasti & Mezze Platter V \$116

Hummus / Baba Ganoush / Grilled Vegetables / Dolmades / Olives / Bocconcini / Pickled Vegetables / Grissini / Lavosh / Turkish

Sushi Platter \$116

Salmon / Tuna / Teriyaki Chicken / California / Tempura Prawn / Tofu / Egg / Cucumber / Avocado

Smoked Salmon \$116

Crusty Baguette / Grilled Lemon / Capers / Pickled Red Onion / Dill / Horseradish Cream

Rice Paper Roll Platter GF \$96

(10 Rolls In Total / Cut In half)

Point Sandwich Platter \$96

(10 sandwiches in total)

Wraps Platter \$59

(12 Pieces In Total)



Seas the Day – Menu

Breakfast/Brunch Menu

AU\$22.00 per person (minimum 10 people)

Fresh fruit skewers V GF

Mini Danish pastries V

Banana bread V

Polenta onion tart V

Savoury muffins

Asian Buffet Menu

AU\$64.00 per person (minimum 15 people)

Satay peanut coconut sambal

Peking duck spring roll

Dumplings

Marinated ocean trout

Tofu & black mushrooms

Drunken chicken breast

Braised king prawns

BBQ pork noodles

Chinese greens

Steamed rice

Fresh fruit platter V

Custard tart