

## Cloud 9



### Specifications

- 40 foot Tasman Power Catamaran
- Accommodates up to 35 passengers
- Massive flybridge
- Sumptuous interior with classic timber finishes and soft furnishings
- Forward sundeck
- Large weather protected cockpit
- Two toilets and hot-water showers

### Special Features

- TV and state of the art stereo system throughout
- Lilypad
- Floating toys
- Stand up paddleboard: \$50 each
- Stovetop and oven
- Large fridge, freezers and ice boxes
- BBQ situated on the aft deck

### Rates

#### April – October

AU\$550 per hour (minimum 4 hours)

#### November – March

AU\$600 per hour (minimum 4 hours)

#### **BYO Service fee:** AU\$150

Includes use of crockery, cutlery, cups, utensils, serving equipment and eskies.

Ice is additional at \$8 per bag

#### **Travelling/Wharf fees:** AU\$50.00 per docking

A \$100 surcharge applies to pick-up or drop-off at Manly and Middle Harbour

#### **Food & Beverages:** Additional (menu on request)

BYO welcome and included in service fee

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

e) [info@sydneyhs.com.au](mailto:info@sydneyhs.com.au)

m) 0449 76 0449  
A.B.N. 34 610 345 821

w) [www.sydneyhs.com.au](http://www.sydneyhs.com.au)

Updated 10/08/23



## Cloud 9 - Menu

Minimum order of 10 guests

For orders under 20 guests a AU\$100 delivery fee applies

A surcharge of 25% applies to all public holidays  
except Christmas Day and New Year's Day where custom menus are required.

### BBQ Menu 1

\$45 per person

Traditional Bratwurst sausage (DF, GF)  
La Ionica chicken breast, burnt brown sugar, orange confit & thyme (DF, GF)  
German potato salad, bacon & egg (DF, GF)  
Caprese salad mozzarella, Roma tomatoes, baby basil, olive oil (GF, V)  
Sonoma sourdough breads & Pepe Saya butter

### BBQ Menu 2

\$70 per person

#### Cheese board

Warrnambool Cheddar, Udder Delights brie, Udder Delights Heysen blue, Friuli Venezia, Quince paste, Kakadu  
apple & plum relish, dried apricot, mixed nuts, grapes & lavoche

Huon Valley ocean trout fillets, potato crust (GF)  
Traditional Bratwurst sausage (DF, GF)  
La Ionica chicken breast, burnt brown sugar, orange confit & thyme (DF, GF)  
Smashed potatoes, olive tapenade (GF)  
Butter lettuce, vine cherry tomatoes, avocado & lemon (GF, VG)  
Caprese salad mozzarella, Roma tomatoes, baby basil, olive oil (GF, V)  
Sonoma sourdough breads & Pepe Saya butter  
Chocolate, salted caramel and hazelnut slice (GF)



## Cloud 9 - Menu

### Platters

Platters ordered without other menus require a minimum spend of \$750 and incur a delivery fee of \$150.

Platters are designed for 20 guests

#### CHEESE \$250

Warrnambool Cheddar, Udder Delights brie, Udder Delights Heysen blue, Friuli Venezia, Quince paste, Kakadu apple & plum relish, dried apricot, mixed nuts, grapes & lavoche

#### CHARCUTERIE \$300

Air dried beef, Soppressata, double smoked Bangalow ham, Jamon Serrano, Mortadella, Coppa & chorizo, pickles, bush tomato chutney, Sonoma sourdough breads, Pepe Saya butter

#### ANTIPASTO \$190

Hummus, tzatziki, babaghannoush, falafel, dolmades, chargrilled eggplant, zucchini, semi-dried tomatoes, chilli & rosemary marinated olives, marinated artichokes, marinated feta, fire roast capsicum (V, GF)

#### FRUIT \$140

Seasonal cut fruit

#### SEAFOOD \$270 (small) | \$420 (medium)

Sydney Rock oysters (2|3 dozen), peeled King prawns (20|40 pieces), lemons/limes, cocktail sauce

#### SEAFOOD DELUXE \$440 (small) | \$720 (medium)

Sydney Rock oysters (2|3 dozen), peeled King prawns (20|40 pieces), Salmon sashimi (20|40 pieces), Moreton Bay bugs crème fraiche tarragon mayonnaise (10|20 pieces), lemons/limes, cocktail sauce, mignonette, wasabi

#### GRAZING TABLE \$40 PP

Cheese, charcuterie & antipasto platters

Leek & forest mushroom tartlet, onion jam, smoked truffle aioli (V)

Cured salmon, dill yoghurt, horseradish crème fraiche (GF)

Sonoma sourdough breads, bread sticks & Pepe Saya butter

#### SEAFOOD STATION \$65 PP

Moreton bay bugs, crème fraiche tarragon mayonnaise (GF)

Harvey Bay scallops (GF)

Sashimi: Tasmanian salmon, Yellowfin tuna, king fish (DF, GF)

Mexican style roasted split prawns (DF, GF)

Pacific oysters, finger lime mignonette (DF, GF)

Smoked salmon, avocado cream, pickled onions, finger lime (DF, GF)

Lemons/limes, cocktail cucumbers, Salmon caviar, cocktail sauce

Sonoma sourdough, Pepe Saya butter



## Cloud 9 - Menu

### KIDS MENU

\$32 per child

#### MAIN select 1

Chicken schnitzel, Napolitano sauce & tasty cheese, seasonal vegetables

Spaghetti Bolognese

Baked macaroni & cheese, fresh tomatoes

Chicken, capsicum & cheese quesadilla

Rainbow pizza (Red & yellow tomatoes, mozzarella, pesto, spinach....)

Ham & cheese sliders

#### DESSERT select 1

Banana, hazelnut & Nutella muffin (GF)

Chocolate & raspberry brownie, chocolate sauce

Seasonal fruit cups