

Magic



After 10 years cruising the Melbourne waterways, Magic has returned to Sydney to impress clients with her fresh approach to Sydney Harbour entertaining. Magic boasts a large open planned dining room, as well as a sheltered sky deck, perfect for any occasion.

Specifications

- 66 foot Catamaran
- Accommodates up to 120 passengers
- Large main deck. Tables and chairs or left open for a great dance area.
- Wrap lounge seating on main deck
- Alfresco top deck

Special Features

- Quality sound system
- Full service bar area

Rates

February – October

AU\$2000 (3 hours)

AU\$2400 (4 hours)

November – January

AU\$2900 (3 hours)

AU\$3500 (4 hours)

Wait staff: AU\$275 per wait staff (4 hours)

Required for bar service

Travelling/Wharf fees: AU\$50 per docking

Beverages

From AU\$15.50 per person per hour

Beer, red and white wine, sparkling, soft drinks, juice

Upgrades available

BYO cruises upon request

City Wharves: King Street Wharf, Casino Wharf

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Magic – Menu

Canapé Menu

(Minimum 20 guests)

\$45 per person: Selection of 4 canapés (2 hot & 2 cold)

\$55 per person: Selection of 6 canapés (3 hot & 3 cold)

\$65 per person: Selection of 8 canapés (4 hot & 4 cold)

Cold Canapés

- 1. Mini bruschetta-** garlic oil rubbed croutons topped with freshly sliced tomato, Spanish onion and hand picked basil leaves topped with a balsamic glaze. *(cold)(veg)*
- 2. Smoked salmon blinis-** fresh Tassie smoked salmon served on a dill infused blini and topped with preserved lemon creme fraiche *(cold)*
- 3. Prawn cocktail-** Fresh prawns served on a bed of shredded lettuce topped with a Mary Rose mayo *(cold)*
- 4. Assorted sushi-** hand rolled assorted sushi and nori rolls including vegetarian options served with wasabi and soy sauce *(cold)(veg)(gf)*
- 5. Falafel Kebab-** Homemade falafel topped with a pitted black olive and a cherry tomato *(cold)(veg)(gf)*
- 6. Zucchini corn fritters-** Homemade crispy zucchini corn fritters served with creme fraiche *(cold)(veg)(gf)*

Hot Canapés

- 1. Gourmet party pies-** selection of beef burgundy, and chicken and leek pies *(hot)*
- 2. Homemade Mini Quiche-** homemade mini quiche with roast pumpkin and feta topped with fresh dill *(hot)(veg)*
- 3. Vegetarian spring rolls-** oven baked Vegetarian spring rolls served with sweet chilli sauce *(hot)(veg)*
- 4. Meatballs-** Homemade traditional meatballs served with fresh garden tomato relish *(hot)(gf)*
- 5. Spicy Thai fish cakes-** delicate fish minced with red curry paste, fish sauce, fresh scallions and served with a sweet chili sauce
- 6. Beef Koftas -** fresh mince beef seasoned with fresh herbs, onion and garlic and served with traditional Tzatziki *(hot)(gf)*
- 7. Potato wedges-** seasoned potato wedges served with sour cream and sweet chilli *(veg)(gf)*



Magic – Menu

Buffet Menus

(Minimum 20 guests)

Cruising canapé / Mini Buffet menu

\$50 per person

Canapés

Gourmet party pies- selection of beef burgundy, and chicken and leek pies (hot)
Vegetarian spring rolls- oven baked Vegetarian spring rolls served with sweet chilli sauce (hot)(veg)

Mini Buffet

Oven roasted Chicken breast- BBQ marinated chicken breast served warm

Italian pasta salad- penne pasta with fresh Spanish onion, ripe cherry tomatoes, pitted black Kalamata olives and mozzarella mixed in a Italian herbed dressing

Classic Potato salad- Classic sour cream and shallot potato salad topped with crispy streaky bacon bits

Fresh Garden salad- Mixed leaf greens tossed in a French dressing with red capsicum, shredded carrot, Spanish onion and tomato

Selection of bakery rolls served with individual butter portions

Crystal buffet menu

\$62 per person

Canapés

Gourmet party pies- selection of beef burgundy, and chicken and leek pies (hot)
Vegetarian spring rolls- oven baked Vegetarian spring rolls served with sweet chilli sauce (hot)(veg)

Buffet

Cold meats platter- assorted quality deli meats. Smoked champagne ham, Mild Hungarian salami, roasted turkey breast, chicken breast

Oven roasted Chicken breast- BBQ marinated chicken breast served warm

Italian pasta salad- penne pasta with fresh Spanish onion, ripe cherry tomatoes, pitted black Kalamata olives and mozzarella mixed in a Italian herbed dressing

Classic Potato salad- Classic sour cream and shallot potato salad topped with crispy streaky bacon bits

Fresh Garden salad- Mixed leaf greens tossed in a French dressing with red capsicum, shredded carrot, Spanish onion and tomato

Selection of bakery rolls served with individual butter portions



Magic – Menu

Emerald Buffet

\$72 per person

Canapés

Spicy Thai fish cakes- delicate fish minced with red curry paste, fish sauce, fresh scallions and served with a sweet chili sauce

Assorted sushi- hand rolled assorted sushi and nori rolls including vegetarian options served with wasabi and soy sauce

Buffet

Whole Tiger Prawns- Catch of the day - Fresh whole Tiger prawns served with freshly cut lemons

Half Shell NZ mussels- NZ half shell mussels served warm in a lemon grass and coconut curry topped with coriander

Cold meats platter- assorted quality deli meats. Smoked champagne ham, Mild Hungarian salami, roasted turkey breast, chicken breast

Italian pasta salad- penne pasta with fresh Spanish onion, ripe cherry tomatoes, pitted black Kalamata olives and mozzarella mixed in a Italian herbed dressing

Classic Potato salad- Classic sour cream and shallots potato salad topped with crispy streaky bacon bits

Fresh Garden salad- Mixed leaf greens tossed in a French dressing with red capsicum, shredded carrot, Spanish onion and tomato

Selection of bakery rolls served with individual butter portions



Magic – Menu

Diamond Buffet

\$95 per person

Canapés (Select 3 canapés 1 hot & 2 cold)

Buffet Includes

Oven roasted Chicken breast- BBQ marinated chicken breast served warm

Roast Sirloin- Oven roasted Sirloin encrusted with Garlic and Rosemary cooked medium rare

Half Shell NZ mussels- NZ half shell mussels served warm in a lemon grass and coconut curry topped with coriander

Tasmanian Smoked salmon- Tassie smoked salmon slices served with thinly sliced Spanish onions and capers and a preserved lemon crème fraiche

Whole Tiger Prawns- Catch of the day - Fresh whole Tiger prawns served with freshly cut lemons

Classic Potato salad- Classic sour cream and shallots potato salad topped with crispy streaky bacon bits

Fresh Garden salad- Mixed leaf greens tossed in a French dressing with red capsicum, shredded carrot, Spanish onion and tomato

Selection of artisan bakery rolls served with individual butter portions

Desserts

Cookies and Cream Cheesecake- Individual Oreo cheese cake rounds. Assorted Vanilla & chocolate



Magic - BEVERAGES

Package

AU\$15.50 per person per hour

White Wine: Wolf Blass Eaglehawk Sauvignon Blanc

Red Wine: Wolf Blass Eaglehawk Cab Sauv

Sparkling Wine: Wolf Blass Eaglehawk Cuvee

Beer: Carlton Dry (Bottle), Great Northern Super crisp (cans) , Cascade Light

Soft drinks: Coca-cola, soft drinks, juice, water

Spirits are available via a tab or individual purchase

On consumption / Cash bar / Bar Tab

Beers \$10 per bottle

Carlton Dry

Great Northern Super crisp

Cascade Light

White Wine \$9 per glass

Wolf Blass Eaglehawk Sauvignon Blanc

Red Wine \$9 per glass

Wolf Blass Eaglehawk Cabernet Sauvignon

Sparkling Wine \$9 per glass

Wolf Blass Eaglehawk Cuvee

Spirits \$14 per glass

Bundaberg Rum

Jack Daniels

Johnnie Walker Red

Jim Beam Bourbon Whiskey

Vodka

Gordon's Gin

Canadian Club

Non Alcoholic \$4 per glass

Soft drinks & Orange juice