

## Aussie Magic



Aussie Magic offers a comfortable interior space with versatility, while also offering a spacious outdoor entertaining front deck to soak in the Sydney Harbour atmosphere.

### **Specifications**

- 85 foot Catamaran
- Accommodates up to 150 passengers
  - Up to 80 for seated dining
- Large open front deck with seating
- Dance area
- Licensed bar

### **Special Features**

- State of the art sound system
- Plasma TV
- Retractable sun roof
- BBQ on board
- PA system
- Cordless microphone

### **Rates**

#### **April – September**

AU\$975 per hour (minimum 4 hours)

#### **October - March**

AU\$1100 per hour (minimum 4 hours)

**Wait staff:** Included in food and beverage purchase

**Wharf fees:** AU\$75 per docking

#### **Beverages**

From: AU\$44.00 per person (4 hours)

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

*Upgrades available*

City Wharves: King Street Wharf, Casino wharf



## Aussie Magic - Menu

All menus are prepared by a professional Chef.

Minimum spend required for charters in November & December

Sunday – Thursday: Minimum AU\$7,000

Friday – Saturday (lunch): Minimum AU\$9,500

Friday – Saturday (dinner): Minimum AU\$10,000

### Canapé Selection Menu

AU\$45.00 per person

#### **Choice of 7 items**

Assorted mini quiches

Assorted mini pies

Indonesian satay skewers with spicy peanut and coconut sauce (GF if no sauce) Golden crumbed

calamari with lemon tartare sauce

Roast Vegetable Tarts (VG, V)

Mini beef dim sims with sweet chili sauce

Mini spring rolls with sweet and sour sauce

Garlic prawn twisters with lime and herb aioli

Baked chicken drumettes with honey soy (GF if no sauce)

Spicy beef chipolatas with tomato chutney

Beer battered fish goujons with tartar sauce

Mini beef meatballs accompanied with Napolitana sauce

Pork wontons with plum chili jam

Spinach and cheese triangles with tomato and basil salsa (V)

Golden fried tempura chicken strips with honey soy mustard

Moroccan lamb skewers with home-style tzatziki sauce (GF)

Mini bruschetta with basil and oregano on ciabatta bread (VG)

Chicken San choy bow (GF if no sauce)

\*Pulled BBQ Brisket Slider with Coleslaw and Smoked Hickory Sauce | +\$7.00pp \*Chefs Selection of

house desserts and seasonal fresh fruit platters | +\$5.00pp



## Aussie Magic - Menu

### OPERA BUFFET MENU

\$65 per person

#### **Starters**

Chefs special Antipasto platter of cured meats to include salami and prosciutto, kalamata olives, marinated

artichokes, grilled zucchini, marinated capsicum and feta cheese garnished in an oregano olive oil

\*(GF) (V) (VF) option available upon request\*

#### **Warm Buffet**

Succulent oven baked chicken marinated with cajun and lemon juice, served with a parsley garnish (GF)

Fresh pasta tossed with baby eggplants, zucchinis, capsicum and mushrooms in a fresh tomato reduction (V)

Honey baked leg of ham garnished with pineapple slices, served with dijon & wholegrain mustard (GF)

Creamy au Gratin Potatoes (V)

#### **Seafood**

Platters of fresh Tiger prawns accompanied with seafood aioli (GF)

#### **Salads**

Brown & Wild Rice salad with pumpkin, baby spinach, sumac roasted cauliflower, goats' cheese and labneh dressing (GF, V)

Fusilli pasta salad tossed in freshly made basil pesto with semi dried tomato and roasted pine nuts (V)

Rocket, Pear and Parmesan salad with heirloom tomatoes dressed in a balsamic reduction (V)

Deconstructed Caesar Salad (V, VG)

Crisp, freshly baked dinner rolls

#### **To Finish**

Chef's selection of house desserts made fresh on board daily

Seasonal fresh fruit platters

Tea, herbal teas and coffee



## Aussie Magic - Menu

### SYDNEY HARBOUR BUFFET MENU

\$80 per person

#### **Starters**

Chefs special Antipasto platter of cured meats to include salami and prosciutto, kalamata olives, marinated artichokes, grilled zucchini, marinated capsicum and feta cheese garnished in an oregano olive oil

\*(GF) (V) (VF) option available upon request\*

#### **Warm Buffet**

Succulent oven baked chicken marinated with cajun and lemon juice, served with a parsley garnish (GF)

Fresh pasta tossed with baby eggplants, zucchinis, capsicum and mushrooms in a fresh tomato reduction (V)

Honey baked leg of ham garnished with pineapple slices, served with dijon & wholegrain mustard (GF)

Pulled Beef Brisket with smoked hickory barbecue glaze

Creamy au Gratin Potatoes (V)

#### **Seafood**

Triage of salmon includes a whole baked salmon, smoked salmon and salmon caviar topped with a cream cheese mousse, garnished with caperberries (GF)

Steamed New Zealand ½ shell mussels served with a tomato ceviche (GF)

Platters of fresh Tiger prawns accompanied with seafood aioli (GF)

Salt & pepper calamari served with a chef's special aioli

#### **Salads**

Brown & Wild Rice salad with pumpkin, baby spinach, sumac roasted cauliflower, goats' cheese and labneh dressing (GF, V)

Fusilli pasta salad tossed in freshly made basil pesto with semi dried tomato and roasted pine nuts (V)

Rocket, Pear and Parmesan salad with heirloom tomatoes dressed in a balsamic reduction (V)

Deconstructed Caesar Salad (V, VG)

Crisp, freshly baked dinner rolls

#### **To Finish**

Chef's selection of house desserts made fresh on board daily

Seasonal fresh fruit platters

Tea, herbal teas and coffee



## Aussie Magic – Beverages

### Soft Drinks Package

\$5 per person per hour

Pepsi, Pepsi Max, Lemonade, Orange Juice, Soda Water & Tonic Water

### Beer, Wine & Sparkling Package

\$11 per person per hour

#### White Wine

Blue Sand Chardonnay

Molly's Cradle Sauvignon Blanc

#### Red Wine

Blue Sand Shiraz

Drovers Lane Cab Sav

Blue Sand Merlot

#### Sparkling

Forty-Four Brut Cuvee

Molly's Cradle Sparkling

#### Beers

Asahi

Corona

Cascade Premium Light

### House Spirits Package

\$13.50 per person per hour

Package Plus

Vodka 0, Bundaberg Rum, Montego Rum, PR Whiskey, Old Lions London Dry Gin, Cougar Bourbon

### Top Shelf Spirits Package

\$16 per person per hour

Package Plus

Vodka 0, Montego Rum, Old Lions London Dry Gin, Midori, Bacardi, Malibu, Johnny Walker Red Label, Johnny Walker Black Label, Chivas Regal