SYDNEY HARBOUR SPECIALISTS

Felix

Felix is a stunning 58-foot Salthouse sports cruiser featuring an expansive indoor/outdoor open plan entertainment area that will be sure to provide a leisurely experience for all groups.

Specifications

- **58 foot Salthouse Sports Cruiser**
- Accommodates up to 25 passengers
  - Closed waters guest capacity with a chef: 24
  - Up to 12 passengers for offshore
  - Offshore guest capacity with a chef: 11
- Expansive indoor and outdoor entertainment area with ample seating
- Rear lounge can be converted to daybed on request
- Central galley and bar with two fridges and two freezers
- Electric retractable awning over cockpit
- Fully air conditioning
- Cabins
  - One queen room with ensuite
  - One twin room with bathroom
- Available for overnight charters for 2 guests

Special Features

- Smart TV with access to Kayo, Netflix, Stan and free-to-air TV from indoor and outdoor
- Multi-zoned WIFI and Bluetooth compatible sound system
- Comfortable swim platform with ladder
- Outdoor shower
- Aqua lily pad (On request at no charge)
- Paddle boards (up to 4 boards at $80 each)

Rates

May – September
AU$750.00 per hour (minimum 3 hours)

October – April (excl December)
AU$850.00 per hour (minimum 4 hours)

December
AU$950.00 per hour (minimum 4 hours)

Travelling/Wharf fees: AU$50.00 per docking

Wait staff: AU$300 per wait staff (4 hours)
AU$75 per hour thereafter
0 – 12 guests: 1 wait staff required
13 – 25 guests: 2 wait staff required

Food & Beverages: Additional

BYO Food: No surcharge
BYO Beverages: $20 per person
Includes crockery, cutlery, glassware, utensils, serving equipment
and eskies. Ice not included

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

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Updated 21/9/23

SYDNEY HARBOUR SPECIALISTS

Felix – Menu

Menu is provided by French Fare Catering – A boutique and professional caterer
Where a chef is required on board and minimum numbers are not met, a $400 chefs fee applies for up to 4 hours; $75 per hour thereafter.

Minimum spend of $1,500 applies for canapes, buffet and sit-down menus.
Public holidays: 20% surcharge applies on food, 100% surcharge applies on chef.

CLASSIC BBQ

$50.00 per person
Minimum 20 guests | Chef not required on board
Where minimum numbers cannot be reached, a $175 fee applies

Gourmet beef sausages

Slow cooked lamb shoulder served with tzatziki

Choice of two salads from the below:
Green salad with balsamic dressing
Coleslaw
Pesto pasta salad
Rocket, pear and parmesan salad with balsamic dressing

Bread and butter

Sweets for dessert

BBQ enhancements

Cheese and charcuterie (suitable for 10 people) $190
Add fresh Australian prawns for $12.00 per person
Add fresh Pacific Oysters for $12.00 per person
Add fresh Moreton Bay Bug for $14.00 per person
Add Sashimi platter (suitable for 10 guests approx.) for $180
Add Marinated chicken for $10 per person

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Felix – Menu

CANAPES

Minimum 25 guests
Chef is included where minimum numbers are met for up to 4 hours. Chef is $80 per hour thereafter.
Where minimum numbers are not met: $400 chef charge for 4 hours; $80 per hour thereafter
Minimum spend of $1,500 applies

Option 1: $80 per person
Choose 8 canapes, 1 dessert platter

Option 2: $100 per person
Choose 10 canapes, 1 dessert platter

Option 3: $110 per person
Choose 12 canapes, 1 platter*, 1 dessert platter
**Mixed seafood platter not included*

Add a substantial $11 EACH - Minimum numbers apply → Must select same substantial

COLD

Aburi Tasmanian salmon, cucumber, avocado and mango salsa, coriander, black sesame crisp [GF]

Coffin Bay, Sydney Rock or Tasmanian oysters, caramelised red wine vinegar and eschalot dressing, or with lemon [GF]

Quail egg tart, asparagus, truffle hollandaise, micro herbs [V]

Confit ocean trout, capers, lemon zest, pickled red onion, crisp baguette, caviar

Waldorf blue swimmer crab, green apple, rice crisp [GF]

Grilled eggplant slice, zucchini, haloumi, semi-dried tomato, verde sauce [V] [GF]

Brandy duck mousse, truffle jelly, toasted brioche

Grilled herb polenta, miso eggplant, shitake mushroom, fresh herbs [V] [GF]

Melon, mozzerella, serrano ham, port-glazed skewers [GF]

Teriyaki chicken salad, fresh herbs, wonton

Persian feta mousse tart, grilled pears, pistachios, chives [GF]

Queensland prawns, avocado mousse, crisp lettuce, caviar [GF]

SYDNEY HARBOUR SPECIALISTS

Felix – Menu

HOT

Miso pumpkin and shitake mushroom wonton, sweet and sour dipping sauce [V]

Scallop and roasted cauliflour fritters, truffle dipping sauce [GF]

Slow cooked pulled beef toastie, cheddar cheese, smokey BBQ sauce

Mini cheeseburgers, aioli and crisp lettuce, on brioche

Locally caught prawns, sesame tempura, chili garlic sauce

Mini Yorkshire pudding, rare roast beef, bearnaise sauce

Goat cheese and caramelized fennel tart, hazelnut dust [V] [GF]

Pan fried Angus beef skewers, shiraz jus [GF]

Seared scallops, tarragon mousse, green risotto galette, caviar [GF]

Grilled chicken skewers, macadamia, spring onions, tarragon sauce [GF]

Chive polenta cake, ratatouille, persian feta, crisp basil [V] [GF]

SUBSTANTIAL

Grilled Huon salmon, potato puree, steamed greens, lemon sauce, salmon pearls, fresh herbs [GF]

Seared Angus beef fillet, garlic mash, seasonal greens, shiraz jus [GF]

Slow cooked Berkshire pork belly, garlic potato mash, steamed bok choy, plur sauce, crackling [GF]

Lemon and coriander confit chicken, pearl cous cous, grilled zucchini, chive gar sauce [GF]

Battered fish, chips, lemon and tartare sauce

Stuffed confit truss tomatoes, rice, pumpkin seeds, basil [V]

Eggplant, miso ,edamame beans, shitake mushrooms, jasmine rice, crisp eschalots [V]

DESSERT

Mixed French sweet platter including French berry tarts, profiteroles, nougat, and chocolate mousse

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Felix – Menu

PLATTERS

Minimum order of $650 where only platters are ordered | $80 delivery fee applies
Chef not required on board
Each platter is suitable for 10 people unless stated otherwise

All platters served with baguettes & butter

Mixed seafood platter
Mixed seafood platter including prawns, smoked salmon, oysters, grilled octopus, lobster tails, scallops, brandy cocktail sauce

FOR TWO	$355
FOR FOUR	$662
FOR SIX	$870

QLD Tiger prawns, harissa aioli: $240

Selection of Oysters natural, lemon or red wine eschalot dressing: $240

Smoked Salmon, capers red onion, cracked pepper: $240

Charcuterie platter, homemade terrines & pate, condiments: $230

Grilled lamb cutlet platter, fresh herbs, lemon zest, garlic and tzatziki dressing $230

Sticky chicken drumettes, coriander, chili, sesame, lime, ginger: $230

Grilled Mediterranean vegetable platter, olives, stuffed peppers, dips: $190

Cheese platter with French & Tasmanian cheese: $190

Fresh vegetable and assorted dip platter $190

Assorted baguettes/sourdough sandwiches with mixed fillings $230

Morning tea including French pastries, muffins and fruit $200

Seasonal fruit platter: $160

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SYDNEY HARBOUR SPECIALISTS

Felix – Menu

BUFFETs

Minimum 15 guest

Chef is included where minimum numbers are met for up to 4 hours. Chef is $80 per hour thereafter.
Where minimum numbers are not met: $400 chef charge for 4 hours; $80 per hour thereafter
Minimum spend of $1,500 applies

Silver Buffet

$110 per person

Canapes on arrival

QLD prawns, avocado mousse, crisp lettuce, caviar [GF]
Persian feta mousse tart, grilled pears, pistachios, chives [GF] [V]

Salads

Baby spinach, roast pumpkin, feta, tomato, green beans, kalamata olives, raspberry dressing [GF]
Pearl cous cous, rocket, lemon zest, pomegranate, pumpkin seeds, edamame, eschalot and apple cider vinegar dressing [V]

Mains

Grilled chicken breast, lemon, garlic, tarragon, yogurt sauce [GF]
Seared Barramundi fillet, soy lime and sesame [gf]

Dessert

Almond and pear tart, elderflower glaze, Chantilly cream

Gold Buffet

$140 per person

Canapes on arrival

Brandy duck mousse, truffle jelly, toasted brioche
Confit ocean trout, capers, lemon zest, pickled red onion, crisp baguette and caviar
Grilled eggplant slice, zucchini, haloumi, semi dried tomato, verde sauce [V] [GF]

Salads

Roasted chat potatoes, garlic, thyme, rocket, chive dressing [GF] [V]
Green leaf medley salad, tomatoes, feta, cucumber, green beans, olives, balsamic cream dressing [GF] [V]

Meat

Chateau brilliant, angus beef fillet, shiraz jus [GF]
Side of Huon salmon, verde sauce, lemon zest, caper berries, grilled asparagus [GF]
Grilled tarragon chicken, yogurt and chive sauce [GF]

Dessert

Mixed French dessert platter including profiteroles, berry tarts, meringues, nougat, lemon slice (gf options)

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SYDNEY HARBOUR SPECIALISTS

Felix – Menu

Platinum Buffet
$152 per person

Canapes on arrival
Seared scallops, tarragon mousse, green risotto galette, caviar [GF]
Quail egg tart, asparagus, truffle hollandaise, micro herbs [v]
Miso pumpkin and shitake mushroom wonton, sweet and sour dipping sauce [V]

Salads
Green bean salad, smoked almonds, eschalot and cherry vinegar dressing [GF] [V]
Baby rocket, garlic croutons, saute lardons, eschalot and garlic dressing [GF]
Warm roast potatoes, lemon zest, capers, dill, virgin olive oil, lemon juice [GF]

Meat
Locally caught prawns, pernod, chili, coriander, lemon and chive aioli sauce [GF]
Seared beef fillet, bearnaise sauce [GF]
Snapper fillet, ginger, chili, lime, leaves, soy and sesame sauce [GF]

Dessert
Peach Melba, meringue, chocolate sauce, candied pistachio, chantilly cream [GF]
Petit fours to conclude

Diamond Buffet
$170 per person

Canapés on arrival
QLD prawns, avocado mousse, crisp lettuce, caviar [GF]
Quail egg tart, asparagus, truffle hollandaise, micro herbs [V]
Brandy duck mousse, truffle jelly, toasted brioche
Seared scallops, tarragon mousse, green risotto galette, caviar [GF]

Salads
Fresh burrata, basil, ox heart tomatoes, red onion, baby rocket, olive oil [GF] [V]
Nicoise salad, green beans, cherry tomatoes, olives, boiled eggs, garlic croutons, corn, eschalot dressing [GF] [V]
Roasted Kipfler potatoes, thyme, garlic, salt [GF] [V]

Meat
Gravlax-style ocean trout, lemon and chive sauce [GF]
Smoked BBQ pork filet, sage and apple sauce [GF]
Seared Angus beef tenderloins, cafe de paris, shiraz jus [GF]
Organic chicken supreme, tarragon, chive yogurt sauce [GF]

Dessert
Brandy profiteroles, salted caramel, meringues, chocolate mousse
Petit fours to conclude

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Felix – Menu

FORMAL SIT DOWN

Minimum 6 guests
A $400 chef charge applies for 4 hours; $80 per hour thereafter
The vessel can comfortably seat up to 12 guests across two tables
Minimum spend of $1,500 applies

3 COURSE	**$150 PER PERSON**
ALTERNATE DROP	**$10 PER PERSON, PER MEAL**

CANAPES ON ARRIVAL
Select two canapes from the canape menu above, to be served on arrival.

ENTREE
Ocean trout Florentine with puff pastry, lemon chive sauce

Sauté locally caught prawns, chives, coriander, chili [GF]

Smoked duck breast, candied hazelnuts, pomegranate, confit plum sauce [GF]

Seared quail breast, fresh thyme, eschalots, figs, candied pistachios [GF]

Huon salmon gravalax, lemon, chive blinis, crème fresh, caviar

Ox heart tomato, fresh burrata, caper berries, balsamic cream, crisp basil [GF] [V]

MAIN
Beef filet en croute (mushrooms, spinach pastry)

Seared spring lamb backstrap, pine nuts, thyme, merlot jus [GF]

Twice cooked Berkshire pork belly, apple sauce, crackling, Port jus [GF]

Flathead filet, spring onions, macadamia, lemon sauce [GF]

SIDES **Choose Two**

Roasted chat potatoes, garlic, thyme, [GF] [V]

Potato gratin Dauphinois [GF] [V]

Steamed seasonal vegetables, virgin olive oil, salt [V]

Sautéed in duck fat kipfler potatoes, garlic, thyme, rosemary

Zucchini gratin, fresh herbs, lemon zest [V]

DESSERT
Opera chocolate cake, hazelnuts, meringues, coffee glaze

Chocolate fondant tart, berries, chantilly cream

Grand Marnier profiteroles, chocolate sauce, caramel crisp

Peach Melba, meringue, raspberry, chocolate sauce, Chantilly cream (GF)

Raspberry Millefeuille, berry sauce, pistachio croquant

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Felix – Menu

Sydney Harbour Picnic

$560 for up to 5 people
$75 per person thereafter
Add oyster or prawn platter for $240

Choose one entree

CURED SALMON & ROE Lemon fennel salad served with white pepper sour cream and dill

CHICKEN BALLOTINES Rocket salad with lemon dressing, pear, charred red pepper and button mushrooms

Choose one main

ROASTED LAMB With provencal ratatouille and thyme tomatoes

SLOWLY ROASTED BEEF Roasted chat potatoes with rosemary and kale

Choose one dessert

VANILLA BISCUIT Citrus marmalade and condiment

ALMOND CAKE Coconut and chocolate coating

Includes 2 salads

PAPRIKA COUSCOUS SALAD Lettuce and herbs salad with lemon, red capsicum and toasted sesame

CAULIFLOWER AND LEEK SALAD Iceberg salad dressed with mustard dressing, parmesan and toasted sunflower

Includes

SNACK - ROSEMARY FOCACCIA French radishes basket with black sesame dressing. Black olive tapenade with capers

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SYDNEY HARBOUR SPECIALISTS

Felix – Beverages

Packages

Soft Drinks Package
$6.25 per person per hour
Includes unlimited soft drinks and orange juice

Sparkling Package
$15.00 per person per hour

Add Spirits: Additional $5 per person per hour
Add champagne & spirits: Additional $15 per person per hour

Premium Champagne Package
$30.00 per person per hour
Includes Veuve Clicquot*, spirits, all wines and other beverages*

BY CONSUMPTION
Pay only for the beverages you drink. Drinks will be tallied and charged to a credit card at the end of the charter. Prices are as per the drinks list.

SYDNEY HARBOUR SPECIALISTS

Felix – Beverages

CHAMPAGNE AND SPARKLING WINE

Veuve Clicquot France	140

SPARKLING WINE

NV Chandon Brut Australia	70
Palloncino Prosecco, Murray Darling, NSW	60

WHITE WINE

Lost Buoy Sauvignon Blanc 2018 Adelaide Hills, SA	60
Bervini Pinot Grigio Veneto Italy	70
From Sunday Rose Orange, NSW	65
Landsowne Wines Super Happy Chardonnay Adelaide Hills, SA	75

RED WINE

Kennedy Shiraz Hunter Valley, NSW	75
Disco Valante Pinot Noir Adelaide Hills, SA	70

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Felix – Beverages

SPIRITS

Aperol Spritz	18
Absolute Vodka (30ml)	15
Tanqueray Gin	15
Johnny Walker Black Label Scotch	15
Jim Beam Bourbon	15
Jose Cuervo Tequila	15

*No shots allowed, prices include a mixer

*Special request spirits available with notice and POA

BEER

Corona	10
Peroni	10
150 Lashes Pale Ale	10
Monteith's Apple Cider	12

NON-ALCOHOLIC

Sparkling Water 1L	9
Still Water 600mL	4
Soft drinks (Coke, Diet Coke, Lemonade, Fanta, Ginger Beer)	4
Orange Juice	4
Nespresso Coffee	4
Twinings Tea	4

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