SYDNEY HARBOUR SPECIALISTS

Circa Spirit

Circa Spirit offers great space to compliment any social occasion with 2 deck levels for entertaining. The large lounge area on the main deck also has a covered alfresco area allowing it flexibility in all weather conditions and provides your group with the comfort they deserve.

Specifications

- 76 foot Power Vessel
- Up to 65 passengers
    - Up to 30 passengers for seated dining (separate tables)
- Large lounge area on main deck
- Top deck outdoor area with lounge seating
- Reverse cycle air-conditioning

Special Features

- 40" Flat screen TV on main deck
- HDMI connectivity for laptops
- Quality sound system
- iPod connection via Bluetooth
- Galley with Microwave, fridge

Rates

January – April, September – November

Sunday - Friday: AU$990 per hour (minimum 3 hours)
Saturday: AU$990 per hour (minimum 4 hours)

May – August

Sunday - Friday: AU$790 per hour (minimum 3 hours)
Saturday: AU$790 per hour (minimum 4 hours)

December

Sunday - Friday: AU$1100 per hour (minimum 3 hours)
Saturday: AU$1100 per hour (minimum 4 hours)

Wait staff: AU$300 per wait staff (4 hours)
Additional hours: AU$75 per hour per wait staff
1 wait staff required for every 15 guests

Chef: AU$400 for 4 hours
Additional hours: AU$100 per hour per wait staff

Travelling/Wharf fees: AU$50.00 per docking

BYO / Service fee: AU$15 per person
Includes plates, cutlery, cups, condiments, microwave, fridges, wash up and ice.

BBQ Usage: $300

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SYDNEY HARBOUR SPECIALISTS

Circa Spirit – Menu

Canapé Menus

(GF) Gluten Free| (V) Vegetarian

Light Canape Menu

$32 per person (Minimum 8 person)

Italian Caprese skewer, heirloom tomato, bocconici with EVOO (GF, V)
Spicy lamb meatball with mint yoghourt
Ribbon Sandwich in sliced white and brown Bread with Chicken or Ham
Cheese, Mayonnaise and lettuce
Vegetable spring roll with wasabi mayo (V)
Spinach 8s ricotta triangle with tomato salsa (V)
Mini fruit cup with seasonal melons and berries {V, GF)

Silver Canape Menu

$42 per person (Minimum 8 guests)

Smoked Salmon Tartlet with Cream Cheese and Roe and shallots
Spicy lamb meatball with mint yoghourt (GF)
Ribbon Sandwich in sliced white and brown Bread with Chicken or Ham
Cheese, Mayonnaise and lettuce
Mini BBQ pull pork banh mi with julienne cucumber, carrot and herb
Vegetarian Spring Roll with mushroom and Seasonal vegetables and dipping Sauce (V)
Variety Seasonal Fruits with Watermelon, Rockmelon, Pineapple, Fresh berries (V GF)

Gold Canape Menu

$58 per person (Minimum 8 guests)

Oriental Har Gau with hot soy sauce
Smoked Salmon Tartlet with Cream Cheese and Roe and Shallots
Mini Beef Burger with Brioche Buns and Tomato Cheese, Bbq sauce and Cheese
Mini BBQ pull pork banh mi with julienne cucumber, carrot and herb
Spicy lamb meatball with mint yoghourt
Vegetarian Spring Roll with mushroom and Seasonal vegetables and dipping Sauce {V)
Variety Seasonal Fruits with Watermelon, Rockmelon, Pineapple, Fresh berries (V GF)
Sweets and Dessert (V)

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Circa Spirit – Menu

Platinum Canape Menu
$75 per person (Minimum 8 guests)

Oriental Har Gau with hot soy sauce
Cheese Platter with Brie and Blue Cheese and Crackers
Scallops on Shell with Aioli
Smoked Salmon Tartlet with Cream Cheese and Roe and Shallots
Prawn Cocktail Tartlet with Cream Cheese and Roe and Shallots
Mini Beef Burger with Brioche Buns and Tomato Cheese, Bbq sauce and Cheese
Mini BBQ pull pork banh mi with julienne cucumber, carrot and herb
Spicy lamb meatball with mint yoghourt
Variety Seasonal Fruits with Watermelon, Rockmelon, Pineapple, Fresh berries (V GF)
Variety Dessert (V)

Vegetarian Canape Menu
$38 per person (Minimum 8 guests)

Marinated Olives Tartlet with Cream Cheese and Shallots
Stir Fried Egg Vegetable Noodle Box with Carrot Cabbage and Chives (V)
Ribbon Sandwich in sliced white and brown Bread with Salad or Roasted Vege
Cheese, Mayonnaise and lettuce
Vegetarian Spring Roll with mushroom and Seasonal vegetables and dipping Sauce {V)
Variety Seasonal Fruits with Watermelon, Rockmelon, Pineapple, Fresh berries (V GF)

Gluten Free Canape Menu
$45 per person (Minimum 8 guests)

Fresh Shucked Oysters and Lemon Wedges (GF)
Smoked Salmon with Cream Cheese and Roe and Shallots
Vegetarian Vietnamese Roll with mushroom and Seasonal vegetables and dipping Sauce {V GF)
Variety Seasonal Fruits with Watermelon, Rockmelon, Pineapple, Fresh berries (V GF)
French style Creme Brulee with Vanilla Bean and Caramel top

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SYDNEY HARBOUR SPECIALISTS

Circa Spirit – Menu

Buffet Menus

Silver Buffet Menu
$48 per person (Minimum 10 guests)
Antipasto Platters
Mini BBQ pull pork banh mi with julienne cucumber, carrot and herb
Herb Roasted whole Chicken with Jus
Field Mushroom and Green Peas Risotto cooked with cream and Parmesan Cheese
Fresh Garden Salad with Carrots, Tomato and Cucumber with Mesclun and Lemon Mustard Dressing
Variety Seasonal Fruits (V)

Gold Buffet Menu
$58 per person (Minimum 10 guests)

Antipasto Platters
Mini BBQ pull pork banh mi with julienne cucumber, carrot and herb
Pork Loin Roast with Crackling and Apple Gravy
Cumin Spiced Lamb Roast with Rice Sauce and Mint Flavoured Rub
Field Mushroom and Green Peas Risotto cooked with cream and Parmesan Cheese
Fresh Garden Salad with Carrots, Tomato and Cucumber with Mesclun and Lemon Mustard Dressing
Variety Seasonal Fruits (V)

Platinum Buffet Menu
$68 per person (Minimum 10 guests)

Salmon Sashimi and Scallops with Lemon Wedges, Wasabi Mayonnaise
Antipasto Platters
Mini BBQ pull pork banh mi with julienne cucumber, carrot and herb
Herb Roasted whole Chicken with Jus
or
Pork Loin Roast with Crackling and Apple Gravy
Cumin Spiced Lamb Roast with Rice Sauce and Mint Flavoured Rub
Field Mushroom and Green Peas Risotto cooked with cream and Parmesan Cheese
Fresh Garden Salad with Carrots, Tomato and Cucumber with Mesclun and Lemon Mustard Dressing
Variety Seasonal Fruits (V)

SYDNEY HARBOUR SPECIALISTS

Circa Spirit – Menu

BBQ Menus

Light BBQ Menu

$28 per person (Minimum 10 guests)

Breads, Rolls, Bread Stick and Crackers, Vegetable Batons, Hummus Dip and Taramasalata Dip
BBQ Grilled Australian Beef and Honey Flavored Pork Sausages
Chicken thigh Satay Skewers Marinated with a Peanut Sauce and Mild Spices
Fresh Garden Salad with Carrots, Tomato and Cucumber with Mesclun and Lemon Mustard Dressing
Variety Seasonal Fruits (V)

Gold BBQ Menu

$48 per person (Minimum 10 guests)

Antipasto Platters
Mini BBQ pull pork banh mi with julienne cucumber, carrot and herb
BBQ Grilled Australian Beef and Honey Flavored Pork Sausages
Chicken thigh Satay Skewers Marinated with a Peanut Sauce and Mild Spices
Thai Beef Skewers with Lemongrass and Garlic influence, Green Chilli and Basil
Fresh Garden Salad with Carrots, Tomato and Cucumber with Mesclun and Lemon Mustard Dressing
Variety Seasonal Fruits (V)

Platinum BBQ Menu

$68 per person (Minimum 10 guests)

Salmon Sashimi and Scallops with Lemon Wedges, Wasabi Mayonnaise
Antipasto Platters
Mini BBQ pull pork banh mi with julienne cucumber, carrot and herb
BBQ Grilled Australian Beef and Honey Flavored Pork Sausages
Grilled Vanamei Prawns with Garlic Butter and Shallots
Fresh Salmon Fillet with Grilled Lemon (GF)
Chicken thigh Satay Skewers Marinated with a Peanut Sauce and Mild Spices
Fresh Garden Salad with Carrots, Tomato and Cucumber with Mesclun and Lemon Mustard Dressing
Variety Seasonal Fruits (V)

SYDNEY HARBOUR SPECIALISTS

Circa Spirit – Menu

Platter Menus

Silver Platter Menu
$120 per platter

Cheese Platter
Fruit Platter
Variety Sweet and Dessert Platter
Ribbon Sandwich Platter
Assorted Sushi Platter
Vegetarian Antipasto and Dipping Platter (V)

Gold Seafood Platter Menu
$350 per platter

Scallop on shell 10pcs
Prawn Cocktail 2Kg
Sydney Oysters 24pcs
Salmon Sashimi
Mixed Seafood
Balmain Bugs Halves 10pcs

Platinum Seafood Platter Menu
$500 per platter

Scallop on shell 10pcs
Prawn Cocktail 2Kg
Sydney Oysters 24pcs
Salmon Sashimi
Mixed Seafood
Balmain Bugs Halves 10pcs
Whole Grilled Scampi 10pcs

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SYDNEY HARBOUR SPECIALISTS

Circa Spirit – Menu

Ocean Deluxe

Surf and Turf
$180 per person

Scallop on shell
Salmon Sashimi
Sydney Oysters
Whole Grilled Scampi
Stir Fried Abalone on shell
Hollandaise Sauce on Lobster ½ shell
Grilled Cumin Spiced Lamb Cutlet
Crusty Bread Rolls and Fresh Garden Salad
Fresh Seasonal Fruits
Desserts Variety

Christmas Special
$150 per person

Scallop on shell
Sydney Oysters
Whole Grilled Scampi
Garlic Buttered Grilled Vanamei Prawns
Pistachio Stuffed Turkey Breast
Pineapple Spiced Leg Ham
Crusty Bread Rolls and Fresh Garden Salad
Fresh Seasonal Fruits
Christmas Pudding with Amaretto Anglaise Sauce

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SYDNEY HARBOUR SPECIALISTS

Circa Spirit – Beverages

Gold Beverage Package

$15 per person per hour

Sparkling

Cool Woods Brut NV South Australia, Australia

Rose

La La Land Pinot Noir Rosé 2017 Victoria, Australia

White

Republic of Wine Sauvignon Blanc 2019 South Australia, Australia

Red

Republic of Wine Shiraz 2017 South Australia, Australia

Beer

Corona Extra
Mexico
Becks
Germany

Water - Still and sparkling water
Soft Drinks - Coke, Coke Zero, Fanta, Sprite
Juice

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Circa Spirit – Beverages

Platinum Beverage Package

$25 per person per hour

Prosecco

Bianca Vigna NV Brut DOC Veneto, Italy

Rose

Rêverie 2018 PAYS d'Oc, France

White

First Creek 'Regions' Chardonnay 2017 Hunter Valley, Australia

Red

Credaro 'Kinship' Shiraz 2017 Margaret River, Australia

Beer

Corona Extra
Mexico
4 Pines Pale Ale
Sydney, Australia

Water - Still and sparkling water
Soft Drinks - Coke, Coke Zero, Fanta, Sprite
Juice

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