



SYDNEY HARBOUR SPECIALISTS

Karisma II

KARISMA II is a new and modern Luxury Catamaran that has the style and offerings of a luxury yacht. Comprising of excellent open space on 2 large deck levels with cosy lounge seating throughout. The smart open layout provides guests with uninterrupted panoramic 360-degree views of Sydney Harbour.



Specifications

- 78 foot Luxury Catamaran
- Accommodates up to 150 passengers
up to 80 passengers for seated dining
- 2 large deck levels
- Full service bar on main deck (2nd bar can be opened for AU\$250)
- Reverse cycle air conditioning
- Dance floor and designated DJ/musician area
- Removable cocktail bar tables
- Built-in overhead heaters (for winter)
- Female bathrooms (3 cubicles) / Male bathrooms (2 cubicles + 1 urinal)

Special Features

- Quality sound system with Bluetooth connectivity
- PA system with microphone and speakers
Advanced LED lighting (adjustable colours and tempo)
- Swim ladder
- Lily Pad - \$150
- Floating Dock - \$150
- Island Raft - \$150

CBD wharves: King Street Wharf, Casino Wharf, Eastern Pontoon

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A.B.N. 34 610 345 821

Rates

JANUARY, FEBRUARY, MARCH

Friday to Saturday

AU\$1450 per hour (minimum 4 hours)

Sunday to Thursday

AU\$1350 per hour (minimum 3 hours)

APRIL, MAY, SEPTEMBER, OCTOBER

Friday to Saturday

AU\$1350 per hour (minimum 4 hours)

Sunday to Thursday

AU\$1250 per hour (minimum 3 hours)

JUNE, JULY, AUGUST

Friday to Saturday (& Vivid dates)

AU\$1100 per hour (minimum 4 hours)

Sunday to Thursday

AU\$1050 per hour (minimum 3 hours)

NOVEMBER

Friday to Saturday (Minimum spend \$15k)

AU\$1400 per hour per hour (minimum 4 hours)

Sunday to Thursday

AU\$1300 per hour (minimum 3 hours)

DECEMBER

Thursday to Saturday (Minimum spend \$17k)

AU\$1500 per hour (minimum 4 hours)

Sunday to Wednesday

AU\$1350 per hour (minimum 4 hours)

Travelling/Wharf fees: AU\$100 per docking

AU\$175 each way: for wharves which require more than 25 mins travel time (includes Kirribilli Wharf, Rose Bay, Double Bay, Mosman and any Middle Harbour & Manly Wharves)

** In addition to the wharf fees to cover additional staff costs and fuel*

Wait staff: Wait staff: AU\$300 per wait staff (4 hours)

AU\$50 per hour per wait staff thereafter

up to 50 guests = 3 x wait staff

51 – 65 guests = 4 x wait staff

66 – 80 guests = 5 x wait staff

81 – 115 guests = 6 x wait staff

115 guests + = 7 x wait staff

Beverages

Package from AU\$13 per person per hour



Karisma II – Menus

Catering provided by Fine Spun Catering

Chef charge applicable of AU\$400 (4 hours). AU\$100 per hour thereafter

Minimum spend of AU\$4000 applies on Saturdays and Sundays
+ Thursday – Sunday in December

Canapé Menu

Silver Package

\$50.00 per guest (minimum 40 guests)

7x Gold Range Canapés

1x Substantial Canapé

Gold Package

\$60.00 per guest (minimum 40 guests)

2x Diamond Range Canapés

5x Gold Range Canapés

1x Slider Canapé

1x Substantial Canapé

Diamond Package

\$70.00 per guest (minimum 40 guests)

3x Diamond Range Canapés

2x Gold Range Canapés

1x Slider canapé

2x Substantial Canapés

Platinum Package

\$85.00 per guest (minimum 40 guests)

3x Platinum Range Canapés

3x Diamond Range Canapés

1x slider Canapé

2x Substantial Canapés

1x Sweet Canapé

Tea & Coffee station (on request)

Additional Canapés

Gold Range - \$6.00

Diamond Range - \$6.50

Platinum Range - \$7.50

Dessert Range - \$6.50

Slider Range - \$7.50

Substantial Range - \$9.00



Karisma II - Menu

Canapé Range

Gold Range Cold Canapés

Smoked capsicum, whipped fetta and olive crumb tart
Confit leek, fresh thyme, and red onion tart with black pepper cream
Applewood smoked beef rump on crostini w/ horseradish and parsley
House dried cherry tomato tartlet with goats cheese cream, and basil

Gold Range Hot Canapés

Handmade pies with potato puree and tomato chutney

Wagyu beef mince
Wagyu beef and pepper
Spring lamb
Spinach and mushroom (V)
Shepherds Pie

House made pizza

Margarita with mozzarella and basil pesto (V)
BBQ Pulled pork, bacon, shaved red onion and chipotle aioli
Smoked chorizo, caramelised onion and Persian fetta
Peri Peri chicken with caramelised onion, blistered cherry tomato and spiced aioli
Artichoke, marinated olive, shaved red onion, chilli and fresh parsley

Authentic Satay chicken skewers w/ roasted peanut sauce (GF)

Pork and fennel sausage roll w/ tomato, apple chutney
Caramelised onion, marinated fetta puff pastry scrolls with chimmi churri
Roast purple carrot and marinated fetta arancini w/ chipotle aioli (GF)
Thai fish cakes w/ nahm jim and Asian salad

Diamond Range Cold Canapés

Pepper berry crusted beef with spiced tomato mascarpone on sourdough crouton
5 spice duck rice paper rolls with cucumber, mint and hoisin (GF)
House cured salmon, dill pancake, lemon caviar and caper cream
Seared haloumi with salsa Verde and baby herbs (GF) (VG)
Handmade sushi with pickled ginger, katsu chicken, nam jim (GF)
Mediterranean roast vegetable tart with rosemary and whipped goat's curd (VG)
Mini prawn cocktail with spiced tomato cream and iceberg lettuce (GF)



Karisma II - Menu

Diamond Range Hot Canapés

Pork belly, cauliflower puree, burnt sage butter (GF)
Southern fried Popcorn chicken with white pepper aioli
Roast Pumpkin and fetta tart w saffron emulsion
Wild mushroom, rosemary and marinated fetta scrolls with tomato chilli jam (VG)
Sesame crumbed prawns with yuzu mayonnaise
King prawn skewers with chilli, garlic, coriander and fingerlime aioli
Hand made cocktail Pasties – served with Tomato Chutney
Cornish Pastie
Moroccan chickpea and vegetable (VG)
Chilli beef
Wagyu beef and red wine
Braised beef brisket and parmesan arancini with harissa aioli

Platinum Cold Range

Roast fig and blue cheese tart with vanilla bean honey (seasonal)
Seared sesame crusted tuni with wasabi kewpie (GF)
Freshly shucked Sydney rock oysters with gin, cucumber and dill (GF)
Ash cured salmon w/ pink pepper cream and finger lime caviar (GF)
Wagyu bresaola, pickled purple carrot, whipped horseradish creme fraiche on sourdough
Handmade sushi with wakime, fresh salmon, ponzu sauce

Platinum Range Hot Canapés

Lamb wellington with wild mushroom duxelle and lamb jus
Seared sea scallops, cauliflower puree, bacon crumb (GF)
Hand made wagyu beef and shiraz mini pies with horseradish Paris mash
King prawns in katifi pastry w/ lemon, dill aioli
Sous vide lamb fillet with celeriac puree, spring pea and charred eshallot(GF)



Karisma II - Menu

Sweet Canapés

Mini banoffee tarts
Apple and cinnamon crumble tarts
Salted caramel and dark chocolate tart
Textures of Chocolate – whipped chocolate mousse, chocolate fudge and brownie crumb
Passionfruit cremeaux, vanilla sponge, whipped mascarpone, fresh strawberry
Sticky date pudding, vanilla cream butterscotch sauce
Mango, raspberry, and vanilla bean eton mess
Lime curd pannacotta, pastry crumb and burnt meringue (GF)
Mini Lemon meringue pies

Substantial Canapé Range

Salmon croquette w/ autumn salad and a dill, caper aioli
Lamb tagine, israli cous cous and minted yogurt
Beef Penang curry w/ kaffir lime and jasmine rice (GF)
Spicy fried rice nasi goreng w/ shiitake mushrooms and sweet soy (GF)
Authentic Satay Chicken w/ jasmine rice and roast peanut sauce (GF)
Harissa chicken w/ aromatic rice, dill and lemon yogurt and a cucumber salsa (GF)

Hand made pasta

Fusilli pasta with wild mushroom, fresh thyme and crispy bacon
Papardelle pasta with slow braised bolognaise and red wine

Hand made brioche sliders:

Cheeseburgers with American mustard aioli, housemade pickle and fried onion
BBQ pulled pork with chipotle slaw
Wagyu beef burger, café de Paris aioli, wild roquette, cheddar
Panko crusted chicken, avocado, thyme, and harissa aioli and iceberg
Purezza sparkling battered fish w/ pickled cucumber, iceberg, and dill aioli
Chickpea and white bean fritter with wild roquette, spiced chutney, aioli
Mini steak sandwich with pepperonata, cheddar, aioli, caramelised onion

Salads, served in a noodle box:

Roast pumpkin, watercress, alfalfa and goats cheese (GF)
Poached chicken, quinoa, cucumber and rocket (GF)
Thai beef rump, rice noodles and lime with crispy onions(GF)



Karisma II - Menu

Mini Buffet Add-On

- *A standing buffet that can be added onto any **canape** menu
- *All hot mains are served in chafing dishes
- *Self-serve at the buffet with eco-friendly handheld bowls and sporks

Mini Buffet Package 1

\$22 per guest
2x Hot Buffet mains
A selection of 2 Salads
served with freshly baked bread rolls, butter, and condiments

Mini Buffet Package 2

\$32 per guest
3x Hot Buffet mains
A selection of 2 Salads
served with freshly baked bread rolls, butter, and condiments

Mains

Pumpkin, thyme and ricotta cannelloni w/ napolitana sauce and shaved parmesan
Authentic satay chicken with sweet soy and coriander served with jasmine rice
Thai red pumpkin curry with lime leaves and jasmine rice (GF)
Crispy bacon, mushroom, confit garlic and thyme pasta with fusilli and fresh parmesan
Preserved lemon and chicken tagine with apricots, coriander and tahini yoghurt
Braised chicken with olives, pancetta, and basil served with charred parmesan polenta
Chickpea tagine with confit garlic and lemon yogurt
Lemon, fresh garlic, italian parsley, chilli and olive oil, cassarecce pasta served with shaved parmesan
Harissa roasted chicken thigh, aromatic rice, lemon yogurt, dill salsa (GF)
Panko and oregano crumbed eggplant, napolitana sauce, fresh basil and fresh mozzarella
Braised chicken thigh with leek, mushroom and semi dried tomato served with puree potato
Sous vide chicken breast with crispy skin, rosemary sourdough crumb, puree potato, jus (Can be made GF)
Thai green chicken curry with Thai basil, capsicum and jasmine rice (GF)

Salads / Sides

Rocket, grilled pear, crispy bacon, fetta and walnut (GF)
Cumin roasted sweet potato, baby spinach, fried chickpeas, chimmi churri (GF)
Shaved pear, mixed lettuce, shaved parmesan, honey balsamic dressing (GF)
Roasted Pumpkin, watercress, sprouts and marinated fetta cheese and mixed seeds (GF)
Pearl cous cous salad with Moroccan roasted vegetable, baby spinach and tahini dressing
Fresh garden salad with shaved radish, cucumber, cherry tomato and fresh dressing (GF)
Roasted chat potato salad w/ crispy bacon, shallots and aioli (GF)



Karisma II - Menu

Casual Buffet Menus

Chef charge applicable of AU\$400 (4 hours). AU\$100 per hour thereafter

Minimum spend of AU\$4000 applies on Saturdays and Sundays
+ Thursday – Sunday in December

Maximum 70 guests

Cold Grazing Board can be replaced by 2 Gold Canapes if preferred.

Gold Buffet Menu

\$65 per guest (minimum 40 guests)

Cold grazing board – served on arrival- rustic sourdough, premium cured cold meats, cheeses, assorted dips, olives, roasted capsicums and assorted crackers
2x Main dishes selected from our buffet menu
2x Salads
Freshly baked sourdough

Diamond Buffet Menu

\$78 per guest (minimum 40 guests)

Cold grazing board – served on arrival - rustic sourdough, premium cured cold meats, cheeses, assorted dips, olives, roasted capsicums and assorted crackers
3x Main dishes selected from our buffet menu
2x Salads/Sides
Freshly baked sourdough
1x Dessert Canapé
Coffee & Assorted Teas

Platinum Buffet Menu

\$100 per guest (minimum 40 guests)

Cold grazing board – served on arrival – rustic sourdough, premium cured cold meats, cheeses, assorted dips, olives, roasted capsicums and assorted crackers
1x Seasonal fresh fruit platter
3x Main dishes from our buffet menu
2x Salads/Sides
Freshly baked sourdough
2x Chef selection Dessert Canapés
Coffee & Assorted Teas

Additional Canapés

Gold Range - \$6.00
Diamond Range - \$6.50
Platinum Range - \$7.50

Dessert Range - \$6.50
Slider Range - \$7.50
Substantial Range - \$9.00

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Updated 2/7/23



Karisma II - Menu

BUFFET ITEMS

Lamb kofta with charred pita bread, fresh onion, parsley and sumac salad with confit garlic hummus
Pumpkin, thyme and ricotta cannelloni w/ napolitana sauce and shaved parmesan
Charred beef rump, south American chimmi churri, roasted carrots
Whole char grilled Barramundi with Vietnamese noodle salad (GF)
Salmon with crispy skin, bok choy and oyster sauce (GF)
Sous vide beef 2 ways w/ potato puree and red wine jus (GF)
Pepper crusted beef rump skewers, w roasted onions, horseradish cream (GF)
Salmon croquettes w/ seasonal salad and dill, caper emulsion
Braised chicken with olives, pancetta, and basil served with charred parmesan polenta
Harissa roasted chicken thigh, aromatic rice, lemon yogurt, dill salsa (GF)
Panko and oregano crumbed eggplant, napolitana sauce, fresh basil and fresh mozzarella
Sous vide chicken breast with crispy skin, rosemary sourdough crumb, puree potato, jus
Slow Braised beef brisket croquettes w/ smoked cauliflower puree, roast onion jus
Charred salmon, crispy skin, creamed leek and salsa verde (GF)

SALADS/SIDES

Rocket, grilled pear, crispy bacon, fetta and walnut (GF)
Cumin roasted sweet potato, baby spinach, fried chickpeas, chimmi churri (GF)
Roasted Pumpkin, watercress, sprouts and marinated fetta cheese and mixed seeds
Pearl cous cous salad with Moroccan roasted vegetable, baby spinach and tahini dressing
Fusilli pasta with chilli, confit garlic, lemon and parsley
Roasted chat potato salad w/ crispy bacon, shallots and aioli (GF)

DESSERT CANAPES

Mini banoffee tarts
Apple and cinnamon crumble tarts
Salted caramel and dark chocolate tart
Textures of Chocolate – whipped chocolate mousse, chocolate fudge and brownie crumb
Passionfruit cremeaux, vanilla sponge, whipped mascarpone, fresh strawberry
Sticky date pudding, vanilla cream butterscotch sauce
Mango, raspberry, and vanilla bean eton mess
Lime curd pannacotta, biscuit crumb and meringue (GF)
Mini lemon meringue pies



Karisma II - Menu

Additional Platters

All of our platter are designed to be added to any Buffet or Canape Menu.

Seafood platters - MARKET PRICE (POA)

Freshly cooked large king prawns with lime mayonnaise

Freshly shucked oysters with lemon wedges

Freshly shucked oysters with gin, cucumber and dill

Freshly Shucked oysters with lemon

House beetroot cured ocean trout with horseradish cream

House cured salmon with dill and caper cream

Seafood Platter- MARKET PRICE (POA)

Freshly caught from the east coast of Australia – Crystal bay prawns, Sydney rock oysters, house cured salmon, blue swimmer crab all served with fresh lemon and handmade condiments

Antipasto platter - \$170.00 per platter (serves 10 - 15 guests)

Cured and smoked cold meats, chargrilled vegetables, olives,
housemade dips with sourdough and grissini

Sweet Pastries Platter - \$90.00 per platter

Mix of 15 pieces

A selection of freshly baked mini sweet pastries

Petit Four Sweets Platter - \$140.00 per platter

Mix of 30 pieces

Selection of housemade friands, caramel slice, mini tarts, brownie and
banana bread

Dip Platter - \$90.00 (serves 10 - 15 guests)

A selection of 3 housemade dips with sourdough, flatbread
and grissini

Roast beetroot hummus/Caramelised onion and
thyme/Avocado and fetta cream/Roasted eggplant/Confit
garlic hummus/Charred capsicum/Market fresh

Cheese platter - \$110.00 per platter (serves 10 - 15 guests)

Selection of Australian cheeses, dried fruits, fresh grapes with crackers

Fruit platters

Seasonal Fruit Platter - \$135.00 (serves 10 - 15 guests)

Selection of seasonal fresh fruit

Tropical Fruit Platter - \$155.00 per platter (serves 10 - 15 guests)

A selection of seasonal tropical fruits



Karisma II - Beverages

Non-Alcoholic Beverage Package \$6 per person per hour (+ cost of bar staff)

Juices, soft drinks, sparkling & still water, tea and coffee

Gold Beverage Package \$13 per person per hour

YVES Premium Cuvee NV, Yarra Valley VIC

Quilty And Gransden Sauvignon Blanc, Orange NSW

Ara Single Estate Pinot Gris, Marlborough NZ

Marquis de Pennautier Rose, France

Wildflower Shiraz, WA

Pure Blonde, Hahn Super Dry, Carlton Draught, Somersby Cider, Cascade Premium Light

Juices, soft drinks, sparkling & still water

Beer Upgrade additional \$12 per person per hour

Stone and Wood Pacific Ale

Balter XPA Extra Pale Ale (cans)

Lavish Upgrade additional \$22 per person per hour

Aperol Spritz

Cote des Roses Rose (France)

Mumm Cordon Rouge Brut (France)

+ beer upgrade as above

Basic Spirit Upgrade additional \$5 per person per hour

Absolut Vodka

Tanqueray Gin

Jack Daniels

Jim Beam

Bundaberg Rum

Premium Spirit Upgrade additional \$8 per person per hour

Belvedere/Grey Goose Vodka

Hendricks Gin

Johnnie Walker Black Label

Canadian Club

Wild Turkey

Bacardi Superior

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Karisma - Beverages

Champagne Upgrade by bottle (6 bottles minimum pre-purchase)

Mumm Cordon Rouge Brut	\$110 per bottle
Veuve Cliquot	\$130 per bottle
Bollinger	\$150 per bottle

Transfers

Silver and Gold Beverage Packages are available for 1 & 2 hour transfers
Alternatively, consumption bars can be organised for transfers with a minimum spend (POA –
dependant on date) plus bar staff charges.

Gold Beverage Package

1 hour = \$25 pp

2 hours = \$35 pp



Karisma - Beverages

On Consumption Bar

Preference of beverages required.
Minimum spend is applicable and advised on request.

Additional wait staff is required

1 – 20 guests: \$250 for 1 staff

21 – 50 guests: \$500 for 2 staff

50 – 65 guests: \$750 for 3 staff

	<u>Glass</u>	<u>Bottle</u>
<u>HOUSE SPIRITS</u>		
Skyy Vodka		\$10.00
Tanqueray Gin		\$10.00
Bundaberg Rum		\$10.00
Jack Daniels		\$10.00
Jim Beam		\$10.00
Double shot		\$18.00
<u>PREMIUM SPIRITS</u>		
Grey Goose/Belvedere		\$14.00
Hendricks Gin		\$14.00
Bacardi Superior		\$14.00
Canadian Club		\$14.00
Wild Turkey		\$14.00
Johnnie Walker Black		\$14.00
Double shot		\$22.00
<u>SPARKLING</u>		
YVES Premium Cuvee NV, Yarra Valley VIC	\$8	\$45.00
<u>CHAMPAGNE (on request)</u>		
Mumm Cordon Rouge Brut		\$110.00
Veuve Cliquot		\$130.00
Bollinger		\$150.00
<u>WHITE WINE</u>		
Quilty And Gransden Sauvignon Blanc, Orange NSW	\$8.00	\$40.00
Ara Single Estate Pinot Gris, Marlborough NZ	\$8.00	\$40.00
<u>RED WINE</u>		
LMarquis de Pennautier Rose, France	\$9.00	\$45.00
Wildflower Shiraz, WA	\$8.00	\$40.00



Karisma - Beverages

BEER/CIDER

Cascade Premium Light	\$8.00
Pure Blonde	\$8.00
Hahn Super Dry	\$8.00
Carlton Draught	\$8.00
Somersby Cider	\$8.00
Stone and Wood	\$10.00
Balter XPA	\$10.00

SPECIAL

Aperol Spritz	\$12.00
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LIGHTS

Soft Drink	\$3.00
Sparkling Water	\$3.00
Juice	\$3.00
Tea/Coffee	\$3.00