

Seas the Day



Seas the Day boasts a large bow area to take in the sights of Sydney Harbour, with leather couches throughout and polished timber finishes. There is plenty of seating on the rear deck and flybridge and easy access to the water for those wanting to swim.

Specifications

- 60 foot Kingfisher Royal motor yacht
- Up to 30 passengers
- Large Internal cabin
- Easy access to front bow area
- Galley (kitchen)
- 2 Onboard toilets + Showers with hot water

Special Features

- iPod dock with internal and external speakers
- Flat Screen TV
- Onboard gas BBQ
- Two large eskys with ice
- 2 Onboard toilets + Showers with hot water
- Swim ladder
- Onboard safety equipment

Rates

April – October

AU\$750 per hour (minimum 3 hours)

November – March (excl Dec)

AU\$900 per hour (minimum 3 hours)

December

AU\$950 per hour (minimum 4 hours)

Travelling/Wharf fees: AU\$50.00 per docking

Food & Beverages: Additional

BYO food &/or beverages: Included in Service fee

Wait staff: AU\$250 per wait staff (for 4 hours)

1-10 guest: Included

11-20 guest: requires 1 wait staff

21-30 guest: requires 2 wait staff

Service fee: AU\$300

Includes cutlery, plates, glassware, plates, ice, esky, bottled water, serviettes, inflatable swim toys, garbage disposal

City Wharves: Walsh Bay, King Street Wharf, Casino Wharf, Campbells Cove, Cockle Bay, Convention Jetty

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Seas the Day - Menu

Gourmet Pizzas

All varieties from Crust Pizza delivered to the boat (V, VG, GF options also available) | \$28 each

BBQ Packages

BBQ 1 | \$30 pp

Sausages, onions, green salad, bread rolls and condiments.

BBQ 2 | \$40pp

Potato crisps, BBQ chicken pieces, beef & chicken sausages, potato salad, pasta salad, green salad and bread rolls.

BBQ 3 | \$65 pp

Charcuterie platter, lamb chops, beef & chicken sausages, potato salad, pasta salad, green salad and bread rolls.

BBQ 4 | \$75pp

Charcuterie platter, lamb chops, salmon fillets, beef & chicken sausages, potato salad, pasta salad, green salad and bread rolls, assorted desserts.

Buffet

Cheese platter, platter of fresh prawns, leg of ham (sliced and served chilled), creamy potato salad, green salad, bread rolls, plus desserts | \$45pp

Platters (serves 10-15 ppl)

Antipasto platter (V) \$150

Charcuterie platter \$150

Assortment of dips with vegetable sticks and crackers (V) \$120

Cheese platter with fruit and crackers (V) \$150

Prawn platter \$200

Prawn and oyster platter with lemon wedges and cocktail sauce \$200

Sushi platter with vegetarian options, soy sauce, ginger and wasabi \$150

Seasonal fruit platter \$150

Assorted sandwiches \$120