



## **Sydney Crystal Boat Hire Rates**

Based on minimum 4 hours - Nov to Dec \$95 per hour

### **Catering Options**

First Mates Buffet \$35 per person

Captain Phillip Buffet \$47 per person

Cruise directors Cocktail \$35 per person

Admirals Cocktail \$42 per person

Captains plated \$47 per person

### **Beverage packages**

Standard Bar \$8.00 p/p p/h

Premium Bar \$15.00 p/p p/h

Deluxe Bar \$18.00 p/p p/h

**Jan to Oct 25 guests minimum**

**Nov to Dec 45 guests minimum**

### **Deposit requirements:**

**\$2000 is required to secure this vessel.**

**Wharf costs \$90**

### **Entertainment options:**

DJ from \$595

Clay Pigeon shoot \$1200

Karaoke \$500

Magician \$1200

## **Sydney Crystal Menu**

### **First Mates Buffet**

#### **Canapés**

Pre-select 2 choices from the following

Spinach & Ricotta filo pastries, Tomato & Goats Cheese Bruschetta

Salt & Pepper Squid with Ailoi, Assorted mini Quiches

Mini Savoury pies with tomato salsa

(Peppered Beef, Chicken & Vegetable, Lamb & Rosemary)

#### **Seafood**

Cooked Prawns served with dipping sauce (4 pieces per person)

Seafood & Vegetarian Sushi served with sweet soya sauce

Poached Salmon with dill & capers

#### **Mains**

Honey Glazed Leg of Champagne Ham served with a selection of mustards & relishes

Roasted Chicken pieces with Rosemary & Garlic



Warm tart of Leek & Kangaroo Island Blue Cheese with Rosella Chutney  
Seasonal roasted vegetables

**Salads**

Chat potato salad with chives and aioli dressing  
Mediterranean Bean Salad  
Mixed green salad with Fetta, Cucumber and Sundried Tomatoes  
Roma tomatoes with olive oil and basil dressing  
Mixed fresh Bread Rolls

**Dessert**

Assorted petit cakes served with berry coulis  
Freshly brewed Tea & Coffee

*Menu may be subject to seasonal variations*

## **Captain Phillip Buffet**

**Canapés**

**Pre select 2 choices from the following**

Spinach & Ricotta filo pastries, Beetroot & Goats cheese tartlets  
Salt & Pepper Squid with Ailoi, Thai beef salad with caramelised onion  
Mini Savoury pies with tomato salsa  
(Peppered Beef, Chicken & Vegetable, Lamb & Rosemary)

**Seafood**

Cooked Prawns with dipping sauce (4 pieces per person)  
Half shell New Zealand Mussels  
Fish fillet served in a Thai green curry sauce  
Seafood & Vegetarian Sushi served with Sweet Soya Sauce

**Mains**

Roasted Chicken Kiev with Chicken jus  
Sliced Roast Sirloin of Beef with sauce Béarnaise  
Honey Glazed Leg of Champagne Ham served with a selection of mustards & relishes  
Warm tart of Leek & Kangaroo Island Blue Cheese with Rosella Chutney  
Stir-fried Vegetarian Hokkien noodles  
Seasonal roasted vegetables

**Salads**

Traditional Caesar salad with crispy croutons  
Mediterranean Bean salad  
Mixed Green salad with Feta, Cucumber, Sundried Tomatoes & Dolmades  
Chat potato salad with chives & aioli dressing  
Mixed fresh bread rolls

**Desserts**

Chef's selection of petit cakes with berry coulis



Fresh Seasonal Fruit Salad  
Freshly brewed Tea & Coffee

*Menu may be subject to seasonal variations*

## **Cruise Director's Cocktail**

**Pre-select 6 items from the following**

### **Canapés served**

Salt & Pepper Squid served with Aioli  
Mini Roasted Vegetable Frittatas  
Spinach & Ricotta filo pastries  
Thai Beef Salad with Caramelised Onion  
Beetroot & Goats Cheese Tartlets  
Mini Savoury Pies served with Tomato Salsa  
(Peppered Beef, Chicken & Vegetable, Lamb & Rosemary)  
Seafood and Vegetarian Sushi served with Sweet Soya Sauce  
Tomato & Goats Cheese Bruschetta  
Vegetable Samosas with Tropical Fruit Chutney  
Salmon Croquettes  
Mini Pizza Bites (meat or vegetarian option)

### **In addition, served on Small Buffet Station**

Honey Glazed Leg of Champagne Ham with Mustards and Relishes  
Mixed Green Salad with Balsamic Vinegar and Olive Oil  
Mixed Fresh Bread Rolls

### **Dessert Buffet**

Assorted chef's selection of petit cakes with berry coulis  
Tea & Coffee

*Menu may be subject to seasonal variations*

## **Admiral's Cocktail**

**Pre-select 8 items from the following**

### **Canapés served**

Smoked Salmon roulade, crème fraiche on crostini  
Seafood & Vegetarian Sushi with Sweet Soya Sauce  
Salt & Pepper Squid served with Aioli  
Thai Beef Salad with Caramelised Onion served on a Chinese spoon  
Beetroot & Goats Cheese Tartlets  
Assorted Mini Quiches  
Peking style Duck Pancake, served with Hoi Sin sauce  
Mini Savoury Pies served with Tomato Salsa  
(Peppered Beef, Chicken & Vegetable, Lamb & Rosemary)  
Vietnamese vegetarian rice paper rolls with sweet Thai dipping sauce  
Mini Roasted Vegetable Frittatas  
Spinach & Ricotta filo pastries  
Mediterranean Beef skewers with spicy BBQ sauce



Antipasto Cherry Tomato & Mushroom roasted skewer  
Crab Meat & Cheese Pinwheel

**In addition, served on Small Buffet Station**

Roast Sirloin of Yearling Beef with seeded mustard  
BBQ Prawns Gremolata  
Mixed Green Salad with Balsamic Vinegar and Olive Oil  
Mixed fresh Bread Rolls

**Dessert Buffet**

Desserts of Italian cannoli, sweet fruit and custard tartlets, white and dark chocolate profiteroles  
Tea & Coffee

*Menu may be subject to seasonal variations*

## **CAPTAIN'S PLATED DINNER MENU**

**Canapés**

**Pre select 2 choices from the following**

Spinach & Ricotta filo pastries, Tomato & Goats Cheese Bruschetta  
Salt & Pepper Squid with Aioli, Assorted mini Quiches  
Mini Savoury pies with tomato salsa  
(Peppered Beef, Chicken & Vegetable, Lamb & Rosemary)

**Pre- select 1 Entrée, 2 Mains & 1 Dessert from below**

**Entrée**

**(one choice served to all guests)**

Smoked ocean trout, fennel with black caviar and dill aioli  
Australian Tiger prawns with tropical salsa  
Spinach and Ricotta tondi, Napolitano salsa with grana padano  
Mediterranean antipasto of Jamón ibérico, heirloom tomatoes, virgin olive oil char grilled vegetables  
Frittata of eggplant, pumpkin and capsicum (vegetarian)

**Main Course**

**(two choices served alternatively)**

Grilled Atlantic salmon, gremolata crust with hollandaise and oven roasted seasonal vegetables  
Beef tenderloin fillet, sautéed peas and pancetta, caramelized onion, rich veal jus with desire potatoes  
Organic chicken breast with champagne mushroom jus, roast sweet potato and baby beans  
Slow braised lamb shank in red wine and vegetable ragout, served with silky mash  
Vegetarian gratin infused tomato and pesto sauce

**Dessert**

**(one choice served to all guests)**

Orange and chocolate flourless cake with butterscotch sauce  
Sydney berry crush of blueberries, meringue mascarpone and fresh cream with zesty lemon  
Velvety vanilla and chocolate mousse with light caramel syrup



Slow baked raspberry and apple crumble with cream  
White and dark layered chocolate tower  
Freshly brewed Tea & Coffee

## Bar Packages

### Standard Bar Package

Toohey's New  
Hahn Premium Light  
Tyrrell's Premier Dry White – Chardonnay Semillon (NSW)  
Tyrrell's Premier Dry Red – Shiraz Cabernet Malbec (NSW)  
Tyrrell's Non Vintage Brut Sparkling Wine (NSW)  
Soft Drinks & Fruit Juices

### Premium Beverage Package

Toohey's New  
Toohey's Extra Dry  
Hahn Premium Light  
Two Thumbs Sauvignon Blanc (VIC)  
Beelgara Winemakers Cabernet Sauvignon (Clare Valley, SA)  
Yellowglen Vintage Pinot Noir Chardonnay (VIC)  
Soft Drinks & Fruit Juices

### Deluxe Bar Package

Toohey's New  
Hahn Premium  
Hahn Premium Light  
Yellowglen Vintage Pinot Noir Chardonnay (VIC)  
Soft Drinks & Fruit Juices

### Plus your choice of one white and one red wine

#### White

Beelgara Wine makers selection Pinot Grigio (SA)  
Lost Block Sauvignon Blanc (Hunter Valley, NSW)  
Tyrrell's Moon Mountain Chardonnay (Hunter Valley, NSW)

#### Red

Rufus Stone Heathcote Shiraz (Heathcote, VIC)  
Mawson's Cabernet Sauvignon (Coonawarra, SA)  
Ninth Island Pinot Noir (TAS)

**In addition - Premium Beers or Spirits can be added to a beverage package.**

#### Cost:

One premium beer \$4.00 per person per hour  
House Spirits \$8.00 per person per hour



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**Premium Beers Optional**

Add one choice to any of the above packages

Tooheys Extra Dry, Hahn Premium, James Boags,  
XXXX Summer Bright Larger (Low Carb), Becks or Heineken.

**Standard Spirits Optional**

Add Spirits to any of the above packages

A range of - Bourbon, Scotch, Vodka, Gin, Bundaberg Rum and Brandy