

Aussie Magic Boat Hire Rates

January – October

\$750 per hour

Minimum 4 hour charter \$3000

Minimum 40 passengers required during this period

November – December

\$850 per hour

Minimum 4 hour charter \$3400

Minimum 70 passengers required during this period

Special Package Available

Christmas Special

October - December

Not valid on Special Event Days

Friday – Saturday

\$145 per person

Minimum 70 passengers required

Sunday – Thursday

\$150 per person

Minimum 40 passengers required

Inclusions

4 hour private charter on Sydney Harbour

4 hour standard beverage package including local beer

Australian white, red and sparkling wine, soft drinks and juices

Canapés and Harbour Buffet

Professional DJ

Surround sound system and microphone

Professional cruise manager to oversee your charter

Gift and name placement if required

White linen cloths, napkins and Christmas theming

Pick up and drop off wharf fees apply

Public holiday surcharges apply



Aussie Magic Canapé Menu

Canapé Menu

\$25 per person

Choice of 7 items

Assorted mini quiches

Indonesian satay skewers with spicy peanut and coconut sauce

Golden crumbed calamari with lemon tartar sauce

Assorted mini pies

Mini beef dim sims with sweet chili sauce

Mini spring rolls with sweet and sour sauce

Garlic prawn twisters with lime and herb aioli

Baked chicken drumettes with honey soy

Spicy beef chipolatas with tomato chutney

Beer battered fish goujons with tartar sauce

Mini beef meatballs accompanied with napoletana sauce

BBQ beef skewers with onion and capsicum tzatziki

Pork wonton with plum chili jam

Spinach and cheese triangle with tomato and basil salsa

Golden fried tempura chicken strips with honey soy mustard

Moroccan lamb skewers with home-style tzatziki sauce

Prawn and pork wontons served with chili plum chutney

Mini bruschetta with basil and oregano on ciabatta bread

Chicken san chow bow

Dessert Buffet

Chocolate ganache cake with Chantilly cream

Seasonal fruit platters

Tea and coffee

Aussie Magic Canapé and Standing Buffet Menu

Canapé and Standing Buffet Menu

\$70 per person

Canapés

Choice of 6 items

Mini angus beef stroganoff pies with duchess potato

Peking duck pancake with shallots and chilli jam

Herb crusted lamb cutlets with tomato and chilli chutney

Mini flans of baby eggplant, caramelised onion and goats cheese

Arancini filled with bocconcini, roast pumpkin and baby spinach (v)

Baked chorizo and grilled haloumi in puffed pastry

Assorted sushi served with pickled ginger, wasabi and soy sauce

Indonesian chicken satay skewers with spicy peanut and coconut sauce

Honey soy baked chicken wings

Mini bruschetta with basil and oregano on ciabatta bread (v)

Garlic prawn twisters with a lemon and herb aioli

Tempura king prawns served with a wasabi mayo



Salt and Szechuan pepper squid served with lime and coriander aioli

Poached Tasmanian salmon and baby spinach quiche topped with mozzarella cheese, sour cream and chives

Buffet Stations

Choice of 2 Buffet Stations

European Influence Station

Choice of 4 items

Rigatoni pasta tossed with roast vegetables in a Pomodoro sauce (v)

Tortellini with pancetta and mushroom in a creamy roast garlic sauce

Mediterranean-style chicken marinated in fresh chilli and lime

Herb encrusted chicken breast fillet, oven roasted and drizzled with honey mustard

Angus beef stroganoff resting on a bed of rice, topped with sour cream and chives

Moroccan lamb kebabs served with fresh homemade tzatziki

Honey glazed baked leg of ham served with assorted mustards and relishes

Potato Au Gratin – layers of potatoes, onion and parmesan cheese (v)

Antipasto platter with cured meats, marinated vegetables and cheeses

Mediterranean roast vegetable couscous salad finished with crumbled goats cheese and caramelised onion (v)

Rocket, pear and parmesan salad with lemon and oregano dressing

Fresh tomato and bocconcini salad with mescaline and homemade pesto (v)

Asian Influence Station

Choice of 4 items

Asian prawn crackers

Assorted sushi served with pickled ginger, wasabi and soy sauce

Stir fry king prawns in chilli and lime served with coconut rice

Thai red chicken Curry with baby bok choy and bean sprouts served with rice

Steamed barramundi with coriander, lemongrass, lime and chilli on banana leaf

Peppered fillet steak in an oyster sauce

Chinese BBQ pork with combination stir-fried vegetables and rice noodles

Malaysian style lamb curry

Combination fried rice

Asian vegetables with pineapple salad served with homemade satay sauce

Crispy noodle salad drizzled with honey, ginger and soy dressing

Vermicelli noodle salad with fresh chilli, lemongrass and ginger sambal

Thai beef salad tossed with baby corn, cucumber, carrot, vermicelli noodles and greens

Seafood Station

Choice of 4 items

Peeled king prawns accompanied with a tangy cocktail sauce

Mix of Sydney rock and pacific oysters served natural, kilpatrick and bloody mary shooters

Beer battered fish and chips with a lemon tartare sauce

Salt and Szechuan pepper squid accompanied by a lime and coriander aioli

Marinated chilli, lime and coriander prawn skewers

Duo of tempura king prawns and breaded prawn cutlets served with a wasabi mayo

Grilled scallop in the half shell with a ginger, lime, coriander and lemongrass dressing

Smoked salmon platters drizzled with extra virgin olive oil and baby capers

Steamed barramundi marinated with aromatic chilli and lime served on banana leaves

Triage of salmon – whole baked salmon, smoked salmon and salmon caviar served with caper berries

Dessert

All items are included

Individual chocolate ganache tarts
Chocolate dipped strawberries
Mini gelato cones
Fresh seasonal fruit platters
Freshly brewed tea and coffee

Aussie Magic Harbour Buffet Menu

Harbour Buffet Menu

\$62 per person

Canapés

A selection of canapés served on arrival

Seated Buffet

Roast Chicken with lemon, garlic and oregano

Fresh pasta with pancetta and mushrooms tossed in a white wine, roast garlic and olive oil sauce

Fresh pasta tossed with baby eggplant, zucchini, capsicum and mushrooms in a fresh tomato, olive oil dressing

Potato Au Gratin – layers of potatoes, onion and parmesan cheese

Steamed New Zealand ½ shelf mussels cooked with garlic, white Wine, chilli, basil and tomato sauce

Platters of fresh tiger prawns accompanied with seafood aioli

Calamari infused with garlic, served with chilli aioli

Traditional Greek Salad – salad consisting of iceberg lettuce, Spanish onions, Kalamata olives, tomatoes, cucumbers and feta cheese with a sprinkle of oregano

Roquette, pear and parmesan salad with lemon and oregano dressing

Mediterranean roast vegetables and couscous salad with crispy prosciutto and crumbled goats cheese

Crisp, freshly baked dinner rolls

Dessert Buffet

Homemade sticky date pudding, served with butter scotch sauce and Chantilly cream

Chocolate ganache cake with Chantilly cream, served with in season fresh fruits

Served with tea and coffee

Additional Menu Items

Additional \$4.50 per person

Sydney Rock and Pacific oysters

Honey glazed baked leg of ham

Rare roast beef

Antipasto Platters

Additional \$6 per person

Whole baked salmon

Smoked salmon platters with lemon, onion and capers

Antipasto Grazing Station

\$50 per station

Cold meats

Grilled chorizo

Prosciutto



Pancetta

Salami

Honey baked leg of ham served with grilled pineapple

Vegetarian mixed platter

Seafood Buffet

\$50 per station

3-4 items of each per person

Fresh king prawns

Fresh Sydney Rock oysters

Balmain bugs

Aussie Magic School Social Menu

Sunday – Thursday

\$45 per person

Minimum 80 passengers

Friday

\$55 per person

Minimum 80 passengers

Saturday

Price on Application

Minimum 80 passengers

School Social pricing not valid for November and December

Please note: we require parent or teacher supervisors on all underage socials. For Aussie Magic, we require a minimum of 2 supervisors along with their name and contact number to call and verify they are over 25 years of age and related to guests on board.

Includes the following:

4 hours cruise in sheltered waters of Sydney Harbour past all major attractions

Menu choices include a buffet, canapés or pizzas – your choice!

Unlimited drinks package including soft drinks and juices

Professional DJ, mirror ball and LED light show

Licensed security for the duration of the event

Professional wait staff and cruise director

2x complimentary tickets for the organiser

Please select one menu

Buffet Menu

Grilled Chicken breast with honey mustard sauce

Penne pasta tossed in fresh tomato, garlic and basil

Linguine with porcini and mixed mushroom sauce with a touch of fresh cream,

Parsley and Parmesan

Au-gratin (baked thin slices of potato with onion, garlic and cheese)

Baby spinach with roasted pumpkin, semi-dried tomatoes and fire-roasted capsicum

Mixed Garden salad - Salad of mixed greens with cherry tomatoes, cucumber,



Spanish onion, olives and herbed vinaigrette

Crisp, freshly baked dinner rolls

Dessert Buffet

Fresh seasonal fruit platters

Canapé Menu

Assorted mini pies

Cocktail Spring Rolls with sweet and sour sauce

Homemade beef meatballs served with a napolitana dipping sauce

Spinach and cheese triangles

Tempura chicken strips served with a honey and mustard sauce

Pizza Menu

Pizzas including meat and vegetarian

Aussie Magic Food Station Menu

Antipasto Grazing Station

\$50 per person

Cold Meats

Grilled chorizo

Prosciutto

Pancetta

Salami

Honey baked leg of ham served with grilled pineapple

Vegetarian Mixed Platter

Bocconcini

Feta

Zucchini served with tomato concasse

Pumpkin served on a bed of baby spinach and drizzled with AI Pesto

Baked eggplant served with crumbled goats cheese

Marinated artichokes

Pan-fried mushrooms marinated with balsamic and olive oil

Dolmades - Rice and fresh herbs wrapped in vine leaves

Sundried tomatoes

Mixed olives

Assorted breads

Assorted cheese platter

Aussie Magic Beverage Packages

Standard Beverage Package

\$35 per person for a 4 hour charter

Additional \$15 per person each hour afterwards

Sparkling

Yellow Tail Bubbles

White Wine

Molly May Sauvignon Blanc 2015

Molly May Chardonnay

Red Wine

Molly May Cabernet Merlot 2013

Yellow Tail Shiraz

Beers

Hahn Light

Carlsberg

Becks

Peroni

Soft Drinks

Coca Cola

Coca Cola Zero

Sprite

Lift

Soda Water

Orange Juice

Non-Alcoholic Beverage Package

\$15 per person for a 4 hour charter

Additional \$10 per person each hour afterwards

Soft Drinks

Coca Cola

Coca Cola Zero

Sprite

Lift

Soda Water

Orange Juice

Upgrade to Beverage Package

Additional \$25 per person

Sparkling

Chandon NV Brut OR Piper Heidsieck Brut NV

White Wine

Shaw & Smith Adelaide Hills Sauvignon Blanc OR Cape Mentelle Sauvignon Blanc Semillon

Red Wine

Penfolds Bin 28 Kalimna Shiraz OR Paringa Peninsula Pinot Noir

Upgrade to House Spirits

Additional \$15 per person

Additional \$20 per person each hour afterwards

Upgrade to Top Shelf Spirits

Additional \$25 per person

Additional \$20 per person each hour afterwards

Upgrade with Corona

Additional \$8 per person

Upgrade with Ciders

Additional \$12 per person

Upgrade with Moet

Additional \$35 per person

Upgrade with Veuve Cliquot

Additional \$45 per person

Upgrade with Dom Perignon

Additional \$85 per person

Aussie Magic Beverages on Consumption, Bar Tab or Cash Bar

Wait Staff Included

Beverage List

Beverages and beverage pricing subject to change without notice

Corona \$10

House Cider (on request) \$10

House Beer \$8 - \$9

House Wine \$9 per glass, \$55 per bottle

Oyster Bay Wine \$12 per glass, \$75 per bottle

Chandon (on request) \$110 per bottle

Veuve (on request) \$180 per bottle

House Vodka and Red Bull \$18

Water \$5

House Spirits (Vodka, Rum, Bourbon, Gin, Scotch) \$10

Baileys, Kahlua, Midori (on request) \$10

Top Shelf Spirits (Johnny Walker Black, Chivas, Jack Daniels, Belvedere Vodka) \$12 - \$15

Top Shelf Spirits \$180 - \$240 per bottle

Soft Drinks \$4 per glass