



Luxury
Sydney Cruises

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AVAILABLE FEATURES

- On board chef
- 3 generous entertaining areas
- Spacious top deck with ottomans and heated spa
- 4 large bedrooms (sleeps 8)
- Sofa lounge available (Sleeps 2)
- 2 bathrooms with showers
- Steps that lower into the water for swimming
- Dance area
- In-house sound system with cordless microphone
- Multiple flat screen TVs with DVD players
- Wireless internet connection
- Built in heated 6 person spa

VESSEL HIRE

> January to October

\$650 per hour

Minimum of 4 hours

> November to December

\$890 per hour

Minimum of 3 hours

> Transfer

\$1800 for one hour (1hr min)

GUEST CAPACITY

48 guests

**All prices subject to change at any time without prior notification.
Conditions apply.



This magnificent boat can be chartered out for your private use so you can enjoy all the benefits of a luxury boat without all the financial expenses of ownership. Sarah Ashley can tailor a package to meet the needs of your event - including vessel hire, menu and beverage selection, flowers, decorations and entertainment.

If you are holding a corporate function, you can be sure that our professional service will impress your guests.

- **CHARTER:** Available with crew for full catered parties/functions of all types for up to 48 guests.
- **BARE BOAT HIRE:** On special request for approved Master/Captain for week or weekend hire up to 8 guests.
- **ACCOMMODATION:** the boat can be secured or moored for parties to a position you request for overnight/ weekend stay the four bedrooms can be configured with queen beds or two singles & a sofa lounge to sleep two)

Contact us now to arrange a custom quotation or to inspect Karisma. Inspections can be made on any day, including weekends.





CANAPE PACKAGES

COLD ITEMS

Vietnamese rice paper rolls with shiitake mushrooms, vermicelli salad and fresh herbs

Peeled prawns w/ fresh lemon and pink salt

Poached chicken spears w/ chervil and mint salsa verde

Spring pancake of pulled pork, lightly pickled cucumber, piri piri aioli

Petit steak sandwich, onion jam, rare roast beef, sliced cherry tomato, rocket

Eggplant involtini

Spring frittata w/ smoked salmon and chervil

Sautéed wild mushroom tartlet

Crostini with brandied watercress and fennel

Zucchini, feta and mint puff

WARM ITEMS

Housemade mini pies:

- slow braised lamb
- fragrant beef w/ cinnamon and dark ale
- Moroccan chicken bisteeya

House made cocktail sausage rolls

Arancini w/ assorted vegetarian fillings

Mini short-crust quiche

Mini beef burger with tomato compote, fresh tomato, cheddar cheese, lettuce, aioli

Mini fish burger with chive and caper tartare

Mini burritos w/ pork, chicken, beef or bean (min 5 of any one type)

4 canapes: \$22 (min 10)

6 canapes: \$34 (min 10)

8 canapes: \$45 (min 10)

ADDITION OF:

Antipasto platter (1/2 serve pp)

add \$6.00 per person

Vegetarian antipasto platter (1/2 serve pp)

add \$6.00 per person



PLATTERS

ANTIPASTO PLATTER

\$11 per person

Arancini, dolmades, marinated vegetables, cold cuts, smoked mozzarella, olives, two dips, sliced baguette

VEGETARIAN ANTIPASTO PLATTER

\$11 per person

Char grilled artichoke, marinated mushrooms, char grilled asparagus, marinated bocconcini, baked ricotta, green beans w/ sliced almonds, grissini and sliced bread

COLD SEAFOOD PLATTER

\$50 per person

Selection of oysters, king prawns, lobster tail, smoked salmon, blue swimmer crab, fish fingers all served with appropriate condiments

MEAT PLATTER

\$16 per person

Shaved rare roast beef w/ horseradish cream, meatballs, sliced poached chicken w/ salsa verde, shredded pork. Served w/ condiments and sliced bread

CHICKEN SCHNITZEL PLATTER

\$9.50 per person

Herb and parmesan chicken schnitzel w/ lemon wedges and paprika aioli

ASSORTED SUSHI PLATTER

\$8 per person

ASSORTED BREADS AND WRAPS

\$14 per person

Assorted artisan breads and wraps with traditional and gourmet fillings

CHEF'S SELECTION OF CHEESES

\$14 per person

Chef's selection of three cheeses, grissini, crackers, olives, plum paste

SEASONAL AND EXOTIC FRUIT PLATTER

\$11 per person

CUPCAKES AND TARTS PLATTER

\$12 per person

Platter of red velvet cupcakes and custard and nutmeg tarts (2 pp)



COLD BUFFET (10-20 GUESTS)

TWO MAINS / TWO SALADS	\$80 per person
TWO MAINS / THREE SALADS	\$95 per person
THREE MAINS / THREE SALADS	\$110 per person

MAINS

Pork, pistachio and pancetta terrine with sour cherry chutney

Whole side of hot smoked trout with watercress and baby radish salad

Coconut poached chicken on green, white and purple asparagus, baby coriander

Thick sliced rare sirloin with horseradish cream, roasted truss tomatoes

Lemon and herb lamb kebabs with yoghurt and mint sauce

Zucchini and goat's cheese tart

SALAD

Pea, mint and feta salad

Waldorf salad

Potato and green bean salad with roast garlic and french mustard dressing

Italian crouton, cucumber, fresh herb and roma tomato

Grilled vegetables, basil vinaigrette, fresh mozzarella

Spiced lentil salad, frisse, tahini yoghurt, housemade flatbread

Pear and pomegranate salad on bitter leaf with marinated goat's cheese

BREAD

Whole damper pull-apart

**All prices include GST.*



BEVERAGE PACKAGES

STANDARD BAR

\$16 per hour / per guest

James Boag Pure Blonde

Hahn Premium Light

Red Wine

White Wine

Soft Drink

STANDARD BAR UPGRADE

\$22 per hour / per guest

James Boag Pure Blonde

Hahn Premium Light

Bourbon

Vodka

Gin

Red Wine

White Wine

Champagne

Soft drink

PREMIUM BAR

\$30 per hour / per guest

Heineken

Corona

Becks

Bourbon

Vodka

Gin

White & Dark Rums

Whisky

Red Wine

White Wine

Champagne

Soft drink

PAY AS YOU GO

Instead of a set package, you may wish to pay for drinks as you go. You can optionally pre-pay for a bar tab, or if you supply payment details beforehand we can simply tally up the total for payment at the closing of the bar. Alternatively your guests can purchase their own drinks with cash or credit card. Pay as you go options incur a staff cost of \$200 for each 30 guests for 4 hours of service.

PAYMENT & TERMS

Deposit

To confirm your booking we require a deposit of 10% or \$600, whichever is greater. Until your deposit is paid we cannot guarantee availability on your chosen date. If adult entertainment is booked this will also incur a extra deposit fee. This rate will be advised on booking.

Cancellations

Deposits are non-refundable.

Pricing

All prices exclude GST & booking fees of 15%. A tax invoice will be issued on total charter cost, once all details are confirmed.

Wharf fees

Wharf fees may apply to certain wharves; if so, these fees are passed on to you in your final invoice.

Payment Balance

You must pay the full balance of your booking at least 10 days prior to your function.

Extra Time

If you choose to extend your cruise time on the day prior, this will be charged in hour increments. Any extension is also dependant on vessel and wharf availability.

Damage

The hirer is at all times responsible for the conduct of on board guests, any damage to the vessel or its contents will be at the hirer's expense.

Pickup Points

We will pick up you and your guests from most public wharves in the Sydney area, subject to availability.

Responsible Service of Alcohol

We advocate and adhere to the policies set out by the Liquor Licensing Board with particular regard to the refusal of service of alcohol to both intoxicated persons and guests under the age of 18.

Safety

All passengers must obey any safety directions given by the captain or crew. Common safety practices must be observed.

Swimming

Swimming off the vessel is at a guests own risk. Any guest who jumps or swims off the vessel is responsible for their own safety. Sarah Ashley cannot be held responsible for these actions.

I, the hirer, have read and accepted the above terms and conditions:

.....
Hirer's name (please print)

.....
Signed (hirer)

.....
Date



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