

70' Catamaran - Jerry Bailey



This 70ft motor cruiser offers excellent 360 degree viewing from inside and out. Her open and airy interior, coupled with her abundant outdoor entertaining areas, make her the perfect venue for corporate entertaining, conferences and seminars, birthday celebrations and weddings.

Specifications

Dining:	Standing Cocktails	180 guests
	Seated Buffet	100 guests
	Formal Dining	80 guests

Food and Beverage Tariffs

MENUS	Per guest
Balmain Canapés 1	\$36
Balmain Canapés 2	\$42
Balmain Moving Buffet	\$42
Seafood buffet	\$85
3 -course seated	POA

Beverages

Bar A: Full bar service of quality bottled house wines, beer, champagne, soft drinks available at \$9 per person per hour, minimum 4 hours

Bar B: Full bar service of quality bottled wines, spirits, beer, champagne, & soft drinks available at \$11 per person per hour,

Consumption bar: pay as you go - plus waitstaff charges

Charter Tariffs

Vessel Hire	4 hrs min
May- August	\$500/hr
Jan-April & Sept-Oct	\$600/hr
November/ December	\$600-1100/ hr

Holidays: A surcharge of 15% will apply to public holidays. Special harbour events dates such as New Years Eve, Australia Day, Boxing Day are priced on application.

Wharf fees: A \$50 wharf fee will apply to some public wharves

Deposit: A deposit of \$2,000 is required to secure your booking. Payable by EFT, Cheque or Credit Card (fees apply).

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Balmain Cruising Cocktail Menu 1

\$36 pp

Canapés

Selection of Australian mini pies – beef and chicken

Variety of home made cocktail quiches

Vietnamese vegetable spring rolls in thin rice paper with sweet chilli dip

Thai fish cakes with a sweet chilli dipping sauce

Crumbed Calamari with a tartare and herb dipping sauce

Dim Sims with a soy dipping sauce

Optional Extra– Freshly Shucked Hawkesbury Oysters @ \$7.00pp

From the BBQ

Delicate veal chipolata sausages with tomato chutney

Thai chicken sates with peanut coconut dip

Garlic prawns

Dessert

Optional \$6 pp extra

Selection of quality Cakes

Quality Australian cheeses and seasonal fruit platters

Freshly percolated coffee, variety of teas

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Balmain Cruising Canapé Menu 2

\$42 pp

Canapés

- Selection of Australian mini pies – beef and chicken
- Variety of home made cocktail quiches
- Vietnamese vegetable spring rolls in thin rice paper with sweet chilli dip
- Thai fish cakes with a sweet chilli dipping sauce
- Crumbed Calamari with a tartare and herb dipping sauce
- Dim Sims with a soy dipping sauce
- Smoked Leg Ham on Fresh Cocktail Bread Rolls
- Rare Roast Beef and English Spinach on Fresh Cocktail Bread Rolls

Optional Extra– Freshly Shucked Hawkesbury Oysters @ \$7.00pp

From the BBQ

- Delicate veal chipolata sausages with tomato chutney
- Sates of baby octopus and calamari – marinated in lime, ginger and coconut
- Thai chicken sates with peanut coconut dip
- Garlic prawns

Dessert

Optional \$6 pp extra

- Selection of quality Cakes
- Quality Australian cheeses and seasonal fruit platters
- Freshly percolated coffee, variety of teas

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Balmain Moving Buffet

\$42 pp

Selection of Australian mini pies – Beef and chicken
Variety of home made cocktail quiches
Mini Spring Rolls with sweet chilli dipping sauce
Thai fish cakes
Dim Sims with Chefs Soy dipping sauce
Crumbed Calamari with Tartare and Herb Dipping Sauce

Optional Extra– Freshly Shucked Hawkesbury Oysters @ \$7.00pp

BBQ Items

Delicate veal chipolata sausages with tomato chutney
Sates of baby octopus and calamari marinated in lime ginger and coconut
Thai chicken sates with peanut coconut dip

Optional Extra- Garlic Prawns \$7.00 per person

Buffet Items

Choose from
Oven baked minted leg of lamb with tabouli salad
OR
Succulent honey glazed leg of ham served with a selection of mustards

Choose any 2 fresh salads from our quality selection

Selection of bread rolls and butter
Freshly percolated coffee, variety of teas

Optional Extra - Platter of fresh prawns @ \$9.00 per person

Dessert

Optional \$6 pp extra

Selection of Quality cakes
Quality Australian cheeses with fresh fruit platter

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Seafood Buffet

\$85 pp

Smoked Salmon Crustinis with Cream Chesse, Dill and Capers
Variety of home made cocktail quiches

From the BBQ

Garlic Prawns
Thai Chicken sates with peanut coconut dip

From the Buffet

Baked Salmon Fillets with Hollandaise Sauce
Platters of Medium Sized Fresh Prawns
Freshly Shucked Hawkesbury Oysters on a bed of rock salt with lemon wedges
Oven baked minted leg of lamb
Succulent honey glazed leg of ham with selection of mustards
Greek, Caesar, Garden and Potato Salads

Selection of bread rolls and butter

Freshly percolated coffee, variety of teas

Dessert

Selection of Quality Cakes