

Tasman 40' - New Horizon



This luxury cruising catamaran offers the ultimate 5 star luxury cruising ideal for VIP corporate events, off-site senior management meetings and special occasions.

On-board enjoy the beautifully appointed spacious living and entertaining areas, catering for up to 25 guests, galley and bar and state of the art entertainment system. Other features of this magnificent vessel include observation/fly bridge with outdoor dining.

Specifications

Dining:	Standing Cocktails	25 guests
	Seated Buffet	10 guests
	Formal Dining	6 guests

Live-aboard: 2 guests

1 x Double Master suite

Food and Beverage Tariffs

MENUS (plus chef/ waitstaff charge) \$250/ \$175

Balmain Buffet	\$39/ guest
Cabarita Buffet	\$49/ guest
Potts Point Buffet	\$65/ guest
Mosman Buffet	\$75/ guest
Atlantic Networking	\$39/ guest
Mediterranean Networking	\$49/ guest
Tasman Networking	\$65/ guest
Pacific Networking	\$75/ guest

Beverages Packages

Sailors Choice	\$39/ guest
Captains Choice	\$49/ guest
Admirals Choice	\$72/ guest



Charter Tariffs

Vessel Hire Jan - December

4 hr Charter	\$2,200
3 hr Charter	\$1,885
2 hr Charter	\$1,650
1 hr Charter	\$1,400

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 \$60 wharf fee will apply to some public wharves

Deposit: A deposit of \$1,000 is required to secure your booking. Payable by EFT, Cheque or Credit Card (fees apply).

Vessel attire: Flat, soft soled non marking shoes are a requirement on-board.

Tasman 40' - *New Horizon*

Balmain Buffet

On-boarding

Chef's selection of 2 canapés

From the buffet

Smoked leg ham with orange and mustard glaze carved at the buffet served with pickles and mustard

Or

Roast beef with horseradish cream

Smoked chicken fillet with baby spinach and lemon aioli

Seasonal Vegetable Frittata

Warm Potato salad with herbed crème fraiche

Mixed leaf salad with balsamic dressing

Vine ripened tomato salad with mozzarella and fresh basil

Bakers basket

To Finish

Selection of desserts with King Island Cream

Fresh seasonal fruits

Staff charges apply to all menus

Chef charge—\$250

1 waitstaff (per every 15 guests) - \$175/ staff

Tasman 40' - *New Horizon*

Cabarita Buffet

On-boarding

Chef's selection of 2 canapés

From the buffet

Smoked leg ham with orange and mustard glaze carved at the buffet served with pickles and mustard

Fresh king prawns served whole with herb aioli

Roast beef with horseradish cream

Seasonal Vegetable Frittata

Warm Potato salad with herbed crème fraiche

Mixed leaf salad with balsamic dressing

Vine ripened tomato salad with mozzarella, and fresh basil

To Finish

Selection of desserts with king island cream

Australian Cheeses with lavoche

Fresh seasonal fruits

Staff charges apply to all menus

Chef charge—\$250

1 waitstaff (per every 15 guests) - \$175/ staff

Tasman 40' - *New Horizon*

Potts Point Buffet

On-boarding

Chef's selection of 3 canapés

From the buffet

Smoked leg ham with orange and mustard glaze carved at the buffet served with pickles and mustard

Roasted fillet of beef
with horseradish cream

Skewers of swordfish marinated in lemon, olive oil fresh oregano & garlic

Fresh king prawns served whole with herb aioli

Sydney rock oysters with fresh lime & lemon wedges

Seasonal Vegetable Frittata

Mixed leaf salad with balsamic dressing

Vine ripened tomato salad with mozzarella, and fresh basil

To Finish

Selection of desserts with king island cream

Australian Cheeses with lavoche

Fresh seasonal fruits

Staff charges apply to all menus

Chef charge—\$250

1 waitstaff (per every 15 guests) - \$175/ staff

Tasman 40' - *New Horizon*

Mosman Buffet

On-boarding

Chef's selection of 4 canapés

From the buffet

Poached Tasmanian ocean trout with
aniseed myrtle dressing

Roasted fillet of beef
with horseradish cream

Skewers of swordfish marinated in lemon, olive oil fresh oregano & garlic

Fresh king prawns served whole with herb aioli

Sydney rock oysters with fresh lime & lemon wedges

Smoked chicken fillet with baby spinach
and lemon aioli

Seasonal Vegetable Frittata

Mixed leaf salad with balsamic dressing

Vine ripened tomato salad with mozzarella, and
fresh basil

To Finish

Selection of desserts with king island cream

Australian Cheeses with lavoche

Fresh seasonal fruits

Staff charges apply to all menus

Chef charge—\$250

1 waitstaff (per every 15 guests) - \$175/ staff

Tasman 40' - *New Horizon*

Atlantic Networking

Finger food

Cocktail Bagels with smoked salmon, cream cheese and dill

Chicken satay sugarcane sticks

Japanese sushi & nori rolls with
soy dipping sauce

Assorted mini gourmet pies
- Vegetable
- Lamb & Rosemary

Chinese chilli meatballs

From the grazing table

Glazed leg ham served with mustard and pickles

Assorted fine Australian cheeses, cherry tomatoes, fresh fruits and lavoche

Bakers basket

To Finish

Selection of Desserts

Tea and Coffee

Staff charges apply to all menus

Chef charge—\$250

1 waitstaff (per every 15 guests) - \$175/ staff

Tasman 40' - *New Horizon*

Mediterranean Networking

Finger food

Cocktail Bagels with smoked salmon & cream cheese

Fresh medium king prawns with
herb aioli

Sydney rock oysters with fresh lemon wedges

Chicken satay sugarcane sticks

Chinese chilli meatballs

Assorted mini gourmet pies
- Vegetable
- Lamb & Rosemary

Japanese sushi & nori rolls with
soy dipping sauce

From the grazing table

Glazed leg ham served with mustard and pickles

Assorted fine Australian cheeses, cherry tomatoes, fresh fruits and lavoche

Bakers basket

To Finish

Selection of desserts

Tea & Coffee

Staff charges apply to all menus

Chef charge—\$250

1 waitstaff (per every 15 guests) - \$175/ staff

Tasman 40' - *New Horizon*

Tasman Networking

Finger food

Seafood & kaffirlime sugar cane skewer

BBQ Duck & Cucumber Pancakes
with hoisin

Sydney rock oysters with fresh lemon and lime wedges

Fresh peeled king prawns with herb aioli

Japanese sushi & nori rolls with
soy dipping sauce

Chinese chilli meatballs

Spinach and ricotta puffs

From the grazing table

Glazed leg ham served with mustard and pickles

Mezze platter of dips, crudités, cured meat, pate,
& marinated vegetables

Bakers basket

To Finish

Selection of desserts

Fine Australian cheeses, fresh fruits and Lavoche

Tea and Coffee

Staff charges apply to all menus

Chef charge—\$250

1 waitstaff (per every 15 guests) - \$175/ staff

Tasman 40' - *New Horizon*

Pacific Networking

Finger food

Seafood & kaffirlime sugar cane skewer

BBQ Duck & Cucumber Pancakes
with hoisin

Sydney rock oysters with fresh lemon and lime wedges

Fresh peeled king prawns with herb aioli

Japanese sushi & nori rolls with
soy dipping sauce

Chinese chilli meatballs

Spinach and ricotta puffs

From the buffet

Tasmanian smoked salmon
with onion, capers, crème fraiche & dill

Rare roast beef with horseradish cream
and mustard

Mezze platter of dips, crudités, cured meats, pate, & marinated vegetables

Bakers basket

To Finish

Selection of desserts

Fine Australian Cheeses, fresh fruits with lavoche

Tea and Coffee

Staff charges apply to all menus

Chef charge—\$250

1 waitstaff (per every 15 guests) - \$175/ staff

Tasman 40' - *New Horizon*

Sailor's Choice

@ \$39/ guest

Sparkling Wine

Sepelt Great Western Imperial

White Wine

Your choice of either:

Cookoothama Chardonnay

Cookoothama Semillon Chardonnay

Kingston Estate Chardonnay

Wolf Blass Chardonnay

Wolf Blass Semillon Sauvignon Blanc

Kingston Estate Semillon Sauvignon

Blanc, Wolf Blass Riesling

Peter Lehman Riesling

Peter Lehman Semillon Chardonnay

Wolf Blass Unwooded Chardonnay

Red Wine

Your choice of either:

Wolf Blass S.A. Cabernet Merlot

Kingston Estate Cabernet Merlot

Cookoothama Cabernet Merlot

Houghton Cabernet Shiraz Merlot

Sir James Cabernet Shiraz Merlot

Kingston Estate Cabernet Sauvignon,

Cookoothama Shiraz

Kingston Estate Shiraz

Full Strength Beer

Crown Lager

Low Alcohol Beer

Hahn Premium Light

Orange Juice

Spring Water

Or you may choose your beverages on consumption per glass

Sparkling Wine \$4.00

White Wine \$6.00

Red Wine \$6.00

Crown Lager \$6.00

Hahn Premium Light \$3.00

Orange Juice \$2.50

Spring Water \$3.00

Tasman 40' - *New Horizon*

Captain's Choice

@ \$49/ guest

Sparkling Wine

Orlando Jacobs Creek

White Wine

Your choice of either:

Peter Lehman Chardonnay

Pepper Tree Chardonnay

Unwooded, Wolf Blass E/V Chardonnay

Pepper Tree Semillon Sauvignon Blanc

Kingston Estate Reserve Riesling

Wolf Blass Gold Label Riesling

Red Wine

Your choice of either:

Pepper Tree Shiraz

Peter Lehman Shiraz

Peter Lehman Cabernet Sauvignon

Wolf Blass Yellow Label Cabernet Sauvignon

Russett Ridge Cabernet Shiraz Merlot

Pencil Pine Shiraz Cabernet Merlot

Pepper Tree Cabernet Merlot

Full Strength Beer

Crown Lager

Low Alcohol Beer

Cascade Premium Light

Orange Juice

Spring Water

Or you may choose your beverages on consumption per glass

Sparkling Wine \$7.00

White Wine \$8.50

Red Wine \$10.00

Crown Lager \$6.00

Hahn Premium Light \$3.00

Orange Juice \$2.50

Spring Water \$3.00

Tasman 40' - *New Horizon*

Admirals Choice

@ \$72/ guest

Sparkling Wine

Chandon Vintage Brut

White Wine

Your choice of either:

Cold Stream Hills Var Chardonnay

Pepper Tree Chardonnay,

Cold Stream Hills Sauvignon Blanc,

Peter Lehman Reserve Riesling

Peter Lehman Blue Eden Riesling

Red Wine

Your choice of either:

Cold Stream Hills Pinot Noir

Wolf Blass Brown Label Shiraz

Wolf Blass Grey Label Cabernet Sauvignon

Church Rd Cabernet Sauvignon Merlot

Cold Stream Hills Cabernet Merlot

Cold Stream Hills Merlot.

Full Strength Beer

Kronenbourg

Low Alcohol Beer

Coopers Light

Orange Juice

Spring Water

Or you may choose your beverages on consumption per glass

Sparkling Wine \$16.50

White Wine \$10.50

Red Wine \$13.50

Crown Lager \$7.00

Hahn Premium Light \$3.00

Orange Juice \$2.50

Spring Water \$3.00