

62' Cruiser - Bacchus



A charter aboard this 62ft luxury motor cruiser Bacchus is truly an adventure of a lifetime on one of the most magnificent waterways of the world, Sydney Harbour.

Relax while enjoying delicious modern Australian cuisine from one of Sydney's leading catering companies. The experienced and professional staff together with first class food and beverages is matched only by the breathtaking views of stunning Sydney Harbour- one of the most famous in the world.

Specifications

Dining:	Standing Cocktails	40 guests
	Seated Buffet	25 guests
	Formal Dining	14 guests



Air-conditioned



Audio-Visual



Accommodation

Food and Beverage Tariffs

MENUS	Per guest
Buffet Menu 1	\$61
Buffet Menu 2	\$73
Buffet Menu 3	\$90
Formal 3 Course	\$95
Canapé menu 1	\$49
Canapé Menu 2	\$61
BYO	\$10

Beverages

Bar Package A: Australian beer, selected bottled wine and champagne, soft drinks - \$12 per person per hour

Bar Package B: Australian and imported beer, selected bottled wines and champagne, quality spirits and soft drinks - \$15 per person per hour

Consumption bar: pay as you go - plus a waitstaff charge of \$210

BYO bar: @\$10/ guest- plus a waitstaff charge of \$210

Charter Tariffs

Vessel Hire

Nov - Feb \$700 per hr Min 4 hrs

March- Oct \$600 per hr Min 2 hrs

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 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.

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BUFFET MENU 1

Canapé Items

Crostini Topped with Feta, Tomato & Fennel Seed Salsa

Chargrilled Asparagus Wrapped in Prosciutto

Assorted Baby Quiches

Buffet Items

Honey & Clove Glazed Leg Ham, Served Hot and Carve at the Buffet
Mustards & Relishes

Almond Coated Chicken Schnitzels, Béarnaise Sauce (served hot)

Tart of Tasmanian Salmon, Feta, Dill and Olives

Mixed Leaf Salad, French Dressing

Salad Grilled Pancetta, Garlic Croutons, Cos Lettuce, Freshly Shaved Parmesan,
Anchovy Dressing

Mixed Baked Vegetables With Mint & Parsley

A Basket of Breads, Butter

Dessert

Chocolate Fudge Brownie Cake, Whipped Cream

Fresh Fruit Platter

Freshly Plunged Coffee, Teas

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BUFFET MENU 2

Canapé Items

Various Sushi and Sashimi, Soy Sauce

Vegetable or Beef Samosa's, Sweet Chilli Dip

Pumpkin, Lime & Ginger Risotto Balls, Salsa Verde

Buffet Items

Crispy Skin Fillet of Chicken with Pancetta Wrapped Leeks

Fillet of Tasmanian Atlantic Salmon, Wrapped in Puff Pastry and Baked with Avocado
Piece's, Lemon Wedge

Rosemary & Garlic Scented Baby Lamb Cutlets

Broccoli, Mushroom and Tomato Flan

Mixed Mesclun Salad with French Dressing

Salad of Tomato, Cucumber, Feta, Black Olives & Spanish Onion

Chinese Cabbage Salad with Roasted Almonds

Basket of Breads, Butter

Dessert

Puff Pastry Wheels, Served with Mixed Berries and Ice Cream, Topped with Liqueured
Strawberry Coulis

Fresh Fruit Platter

Freshly Plunged Coffee, Teas & Chocolates

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BUFFET MENU 3

Canapé Items

San Choy Bau Served on Chinese Spoons

Smoked Salmon And Dill Blini

Little Lamb Shank, Lentil & Preserved Lemon Pies

King Tiger Prawns with Paw-Paw-Honey Salsa

Buffet Items

Peeled King Prawns, Thai Mayonnaise Dressing

Best Oysters of the Day, Lime & Lemon Wedges

Crumbed Tender Calamari Rings, Tartare Sauce

Chinese Barbecued Duck Salad with Omelette Strips, Braised

Shitake Mushrooms, Mint & Coriander

Rare Eye Fillet of Beef Wrapped in Prosciutto, With Dill Sauce

Salad of Rocket, Pear & Shaved Parmesan, Hazelnut Oil
& Lime Vinaigrette

Salad of Tomato, Bocconcini, Spanish Onion & Basil, French Dressing

Roast Potato, Avocado, Baby Spinach & Walnut Salad,
Seed Mustard Vinaigrette

Basket of Breads, Butter

Dessert

(Please choose dessert or cheese)

A Selection of Fine Cheeses, Fresh Fruit & Crackers
White Chocolate Raspberry Cheesecake Served With Raspberry Coulis
Freshly Plunged Coffee, Teas & Chocolates

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CANAPE MENU 1

Cold Items

Assorted Vegetarian and Sashimi Filled Sushi Rolls, Soy Sauce

Grilled Brioche With Pate & Caramelised Fig

Smoked Salmon On Sour Dough, Feta, Capers, Red Onions

Char-grilled Asparagus Wrapped in Prosciutto

Peking Duck Crepes

Hot Items

Almond Coated Chicken Schnitzels, Béarnaise Sauce

Pumpkin, Lime and Ginger Risotto Balls, with Salsa Verde

Vegetable Samosas, Coriander and Yoghurt Raita

Little Home Made Meat Pies

Thai Fish Cakes, Sweet Chilli Dip

Chocolates

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CANAPE MENU 2

Cold Items

Peeled King Prawns, Thai Mayonnaise Dip

Freshly Shucked Oysters in a Lime & Ginger Dressing

Crostini Tipped with Persian Feta, Tomato and Fennel Seed Salsa

Peking Duck Crepes

Vietnamese Vegetarian Rice Paper Rolls, Hoi Sin & Sesame Dip

Hot Items

Tandoori Chicken Skewers, Coriander Yoghurt Raita

Chicken San Choi Bau Served on Chinese Spoons

Baby Lamb Cutlets, Tomato & Raisin Relish

Gruyere & Walnut Filo Puffs

Little Lamb Shank, Lentil & Preserved Lemon Pies

Chocolates

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FORMAL DINING

Canapés

Pesto, Feta, Cherry Tomato Mini Puffs

Smoked Salmon On Light Rye

Freshly Shucked Oysters in A Lime & Ginger Dressing

Entrée

Fresh Asparagus With Poached Quail Eggs

Char-Grilled Butterflied Prawns

Main

Crispy Skin Snapper With Warm Balsamic Vegetables

Eye Fillet of Beef Wrapped in Spinach & Prosciutto, Dill Sauce
(served with sautéed duck fat roasted potatoes)

Dessert

Selection of Fine Cheeses, Crackers

White Chocolate Raspberry Cheesecake, Raspberry Coulis

Freshly Plunged Coffee, Teas & Chocolates

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PACKAGE "A" - \$12.00 PP PER HOUR

WINE

06 Swings & Roundabouts Sav Blanc	Margaret River, WA
05 Thorn Clarke Chardonnay	Barossa Valley, SA
06 Sandpiper Shiraz	Barossa Valley, SA
03 Katnock Melot	Coonawarra, SA
04 Rochford Pinot Noir	Yarra Valley, VIC

BEER

Cascade Premium
Cascade Light
James Boags Premium
Crown Lager

SPARKLING

Thorn-Clarke Pinot Chardonnay Barossa Valley, SA

PACKAGE "B" - \$15 PP PER HOUR

WINE

06/07 3 Drops Riesling	Mt Barker, WA
05/06 Isabel Estate Sauvignon Blanc	Marlborough, NZ
05 Moorooduc Devil Bend Chardonnay	Mornington, VIC
07 Rochford Yarra Valley Cabernet Sav	Yarra Valley, VIC
05 Voyager Estate Girt by Sea Cab Merlot	Margaret River, WA
06 Moorooduc Estate Pinot Noir	Mornington Penn, VIC

BEER

James Boags Premium
James Boags Light
Crown Lager
Heineken
Stella Artois

SPARKLING

Katnock Estate Chardonnay Brut Coonawarra, SA

Nb. Soft drinks, still and sparkling water and spirits included. Bar Staff also included in the bar packages.