

65' Catamaran - Morpheus



Cruise with elegance and style on board this luxuriously appointed 65ft catamaran.

Featuring an elegant lounge bar, spacious foredeck and two all weather dining areas Morpheus is the ideal venue for Christmas parties, corporate events, team-building activities, weddings and social functions.

On-board enjoy distinct catering, unsurpassed service and the stunning ever-changing backdrop of Sydney harbour - ensuring a memorable five star cruise experience.

Specifications

Dining:	Standing Cocktails	100 guests
	Seated Buffet	80 guests
	Formal Dining	60 guests



Air-conditioned



Audio-Visual

Food and Beverage Tariffs

MENUS

Spinnaker Buffet	\$60 per person
Port Jackson Buffet	\$70 per person
Quayside Buffet	\$90 per person
Cocktail Menu	From \$48 per person
Formal 3 - Course	\$90 per person

BEVERAGES

4 hours (min)

Bar Package A	\$42 per person
Bar Package B	\$48 per person
Bar Package C	\$52 per person

Consumption/ Cash bar
Waitstaff charge of \$220
for every 25 guests.

Charter Tariffs

<u>Mid Season</u> Jan – October	<u>Peak Season</u> November – December
\$650/ hr	\$890hr
Minimum 4 hrs hire	Minimum 4 hrs hire

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 \$3,500 is required to secure your booking. Payable by EFT, Cheque or Credit Card (fees apply).

Vessel attire: Flat, shoes are recommended on-board.

65' Catamaran - *Morpheus*

Spinnaker Buffet

\$60/ guest

Canapés

Chef's selection of 2 canapés

Main

Whole double smoked leg ham, carved from the bone and served with mustard selection

Beef striploin served with béarnaise

Chicken fillet pieces marinated in lemongrass and lime leaves on vermicelli noodles

Wild mushroom, spinach and lemon risotto

Salad of mixed leaves with roasted sweet potato, semi-sun dried tomatoes, olives & shaved parmesan

Whole roasted baby new potatoes, tossed with rocket and served with garlic & chive sour cream

Selection of fresh breads

To finish

A selection of individual gourmet desserts with coffee and assorted teas

Port Jackson Buffet

\$70/ guest

Canapés

Chef's selection of 3 canapés

Main

Platters of king prawns and freshly shucked rock oysters with lemon and seafood sauce

Whole double smoked leg ham, carved from the bone and served with mustard selection

Beef striploin served with béarnaise

Green lip mussels with angel hair in chef's own tomato and white wine sauce

Sides of smoked salmon with capers, Spanish onion and lemon dill dressing

Salad of mixed leaves with roasted sweet potato, semi-sun dried tomatoes, olives & shaved parmesan

Whole roasted baby new potatoes, tossed with rocket and served with garlic & chive sour cream

Selection of fresh breads

To finish

A selection of individual gourmet desserts with coffee and assorted teas

Platter of mixed cheese, nuts & dried fruit with lavosh

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Quayside Buffet

\$90/ guest

Canapés

Peking duck pancakes with cucumber, shallots and hoisin sauce

Mediterranean vegetable tarts with Greek feta

Assorted sushi and sashimi

Smoked salmon tartlets

Main

Platters of king prawns and freshly shucked rock oysters with lemon and seafood sauce

Lamb racks roasted in maple and rosemary

630g lobster with tarragon butter and lemon

Chicken breast fillet with asparagus and seeded mustard cream sauce

Sides of Tasmanian smoked salmon with capers and dill mayonnaise

Wild mushroom, spinach and lemon risotto

Salad of mixed leaves with roasted sweet potato, semi-sun dried tomatoes, olives & shaved parmesan

Whole roasted baby new potatoes, tossed with rocket and served with garlic & chive sour cream

Selection of fresh breads

To finish

A selection of individual gourmet desserts with coffee and assorted teas

Platter of mixed cheese, nuts & dried fruit with lavosh

All buffet menus can be tailored to your specific requirements

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Cocktail Menu

From \$48/ guest

(minimum 3 items per hour recommended)

Group 1—\$4 per person per item

Mini spring rolls with sweet chilli
Steamed prawn and ginger wontons
Steamed chicken and lemongrass wontons
Mexican Enchilada bites with guacamole sauce
Lentil and Vegetable cocktail samosas with mango chutney
Roma tomato salsa tart with baby bocconcini
Thai style vegetarian curry puffs
Thai fish cakes with sweet chilli
BBQ spicy beef chipolatas
Assorted petite pies
Tomato and basil Bruschetta
Individual crudités served in shot glasses

Group 2—\$5 per person per item

Chicken Madras Cocktail Samosas
Caramelised onion and parmesan tarts
Thai green chicken curry puffs with sweet chutney
Mini bacon, spinach and smoked salmon quiches
Oven roasted tomato, goats cheese and olive biscuit
Tandoori chicken pizzette with cucumber and mint yogurt
Mini tart cases with smoked salmon, avocado and crème fraiche
Chicken skewers with lemongrass dipping sauce
Lamb skewers marinated in rosemary, garlic and lemon
Mediterranean vegetable tarts with Greek feta
Cajun spiced calamari with lime and chilli aioli
Lamb kofta meatballs with yogurt dressing
Beef skewers with beetroot dipping sauce
Individual Lemon chicken risotto

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Cocktail Menu continued..

Group 3—\$6 per person per item

Assorted sushi and sashimi
BBQ octopus in Asian spices
Smoked salmon and avocado pillows with fresh dill
Salmon skewers marinated in lemongrass and basil
Thai beef salad served with coriander and bean shoots
Bamboo skewered prawns with lemongrass and lime leaves
Peking wraps with cucumber, shallots and hoisin sauce
Seared scallops served in spoon with butter & herb sauce
Freshly shucked rock oysters with lemon and lime wedges
Tempura Prawns with sweet chilli mayonnaise
Bloody Mary oyster shooters
Fish and chips served in mini tucker boxes

From the Buffet

Each Item \$7 per person

Platter of mixed cheese, nuts & dried fruit with lavosh
Brandy-marinated Strawberries and champagne shots
Selection of individual gourmet desserts

Each Item \$10 per person

Char grilled beef fillet with béarnaise sauce served with
Salad of baby spinach with roasted pumpkin, feta cheese and pine nuts and freshly
baked breads

Salmon fillets with tomato and caper sauce served with
Salad of baby spinach with roasted pumpkin, feta cheese and pine nuts and freshly
baked breads

Whole honey glazed leg ham carved off the bone and served with European mustards,
green salad and freshly baked breads

Tea & coffee - \$3 per person

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Formal Dining

3 Course Menu

\$90pp

All mains served with a selection of seasonal vegetables and fresh breads

Entrée

Please select one item

Seafood antipasto plate of king prawns, smoked salmon and pacific oysters

Thai beef salad with coriander and bean shoots

Honey peppered prawns with mustard rocket

Assorted sushi and sashimi

Antipasto plate of cured meats, sundried tomatoes and mixed olives

Deconstructed bruschetta with tomato and basil and a balsamic dipping sauce

Mains

Please select two items to be served alternately

Green lip mussels with angel hair in a fresh tomato, white wine and herb sauce

Roast beef fillet on potato mash

Salmon fillets with a lemon and dill dressing served on smashed potatoes

Marinated spatchcock on vegetable ratatouille

Herb crusted lamb rack on tomato couscous

Chicken breast fillet in a seeded mustard cream sauce with hand cut potatoes and asparagus

To finish

Served to the buffet

A selection of individual gourmet desserts with coffee and assorted teas

Platter of mixed cheese, nuts & dried fruit with lavosh

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Beverage Packages

(Pricing is per person and is based on a four hour cruise)

Bar A—\$42

Standard wine selection of McWilliam's Select Series Semillon Sauvignon Blanc, McWilliam's Select Series Cabernet Merlot, McWilliam's Select Series Brut Reserve, Crown lager, Pure Blonde, Cascade Premium Light, Soft Drinks, Orange Juice, and Mineral Water.

Bar B—\$48

Includes Bar A plus spirits: Scotch, Bourbon, Rum, Gin and Vodka

Bar C—\$52

Includes Bar A and Bar B plus ports and liqueurs: Kahlua, Tia Maria, Baileys, Midori and top shelf spirits

Wine Upgrade Selections

Wine Upgrade option 1 @ \$10/ guest

White Evans & Tate Gnangara Unwooded Chardonnay
 Evans & Tate Gnangara Sauvignon Blanc
Red Evans & Tate Gnangara Cabernet Sauvignon
 Evans & Tate Gnangara Shiraz
Sparkling Barwang Café Series Pinot Chardonnay Brut

Wine Upgrade option 2 @ \$15/ guest

White Catching Thieves Chardonnay
 Catching Thieves Semillon Sauvignon Blanc
Red Catching Thieves Cabernet Merlot
Sparkling Henkell Trocken NV

Wine Upgrade option 3 @ \$28/ guest

White Mt Pleasant Elizabeth Semillon
 Brands Laira Chardonnay
 Evans & Tate Margaret River Sauvignon Blanc
Red Mt Pleasant Phillip Shiraz
 Brands Laira Cabernet Merlot
 Evans & Tate Margaret River Shiraz
Sparkling Evans & Tate Zamphire NV

Other Bar Options

Staff costs of \$220 per 25 guests apply for these options

Consumption bar : drinks are totalled and paid for at the closing of the bar

Dry Till: A specific amount is credited to the bar, when the limit is reach an additional credit is required or a cash bar commences

Cash Bar: you pay as you go.