

# Catamaran 50' - Obsession



A luxurious, beautifully appointed 50' sailing catamaran with 27' of beam, providing a unique five-star cruise and sail experience.

The interiors and foredeck offer unrivalled comfort and space. The panoramic views provided by the wrap-around windows are simply stunning. The vessel, with its state-of-the-art sound system, is operated by a permanent Master IV skipper and crew, delivering an exceptionally smooth, stylish and stable sailing experience. Obsession is fully air-conditioned and provides a very relaxed venue for corporate events, birthdays and any special celebration.

## Food and Beverage Tariffs

### MENUS

|                           |              |
|---------------------------|--------------|
| BBQ Menu 1                | \$40/ guest  |
| BBQ Menu 2                | \$52/ guest  |
| BBQ Menu 3                | \$64/ guest  |
| Buffet Lunch/Dinner       | \$46/ guest  |
| 3-Course Seated Menu      | \$95/ guest  |
| Canapé Menu               | \$44/ guest  |
| Casual Dining - DIY menus | See brochure |

**Chef charge of \$295 applies**

### BEVERAGE OPTIONS

**BYO** - Obsession is an unlicensed premises

**BYO food and beverages @ \$10/ guest**

## Specifications

|                |                    |           |
|----------------|--------------------|-----------|
| <b>Dining:</b> | Standing Cocktails | 30 guests |
|                | Informal Buffet    | 30 guests |
|                | Formal Dining      | 12 guests |

**Live-aboard:** 8 guests

4 x Double cabins



Air-conditioned



Audio-Visual



Accommodation

## Charter Tariffs

| <u>Mid Season</u><br>April – September | <u>Peak Season</u><br>October – March |
|--|---------------------------------------|
| \$580/ hr                              | \$580/hr                              |
| 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 \$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.

# Catamaran 50' - *Obsession*

## **BBQ BUFFETS**

### **Menu 1 \$40.00 per guest**

Chat potato salad, tomato & shallot vinaigrette  
Mixed leaf salad, balsamic dressing

Gourmet sausages (beef, pork, lamb)  
Vegetarian patties

Sautéed Mediterranean vegetables with salsa verde  
Freshly baked bread rolls  
Seasonal fresh fruit platter  
Selection of condiments

### **Menu 2 \$52.00 per guest**

Vine ripened tomato & Persian feta salad, red wine dressing  
Roasted pumpkin, rocket & basil dressing  
Garden salad, tomato, cucumber & spanish onion, balsamic dressing

Char-grilled scotch fillet  
Peppered salmon fillet  
Marinated chicken thigh fillet

Sautéed Mediterranean vegetables with salsa verde

Freshly baked bread rolls

Seasonal fresh fruit platter

Selection of condiments

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## **Menu 3 @ \$64.00 per guest**

Select 4 from the following salads  
Select 3 from the following mains  
Select 3 from the following desserts

### **Salads**

Mixed leaf with balsamic dressing  
Crisp garden salad, tomato, cucumber, spanish onion with dressing  
Vine ripened tomato & Persian feta salad with red wine vinaigrette  
Traditional Caesar salad  
German potato salad, bacon, shallot with a mustard dressing  
Roasted pumpkin, rocket & basil dressing  
Rocket, pear, pine nut & parmesan  
Greek salad

### **Mains**

Pepper crusted salmon fillet  
Grilled tiger prawns  
Char-grilled scotch fillet  
Lamb Cutlets  
Garlic & herb rubbed chicken breast fillet  
Vegetarian pattie  
Gourmet sausages (Beef, Lamb & rosemary, Italian pork or Chicken)

### **Desserts**

Individual lemon tarts  
Chocolate brownie  
Apple tarte tartin with double cream  
Selection of petit fours  
Seasonal & exotic fruit platter  
Cheese & dried fruit

### **Your selection will be accompanied by the following**

Sautéed Mediterranean vegetables with salsa verde

- Freshly baked bread rolls
- Selection of condiments

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## **Buffet Style LUNCH/DINNER**

**@ \$46.00 per guest**

Freshly baked breads with butter

### **Antipasto platters**

Roasted & pickled vegetables

Cooked and cured meats or

**Chilled prawn & oyster platter, additional \$8.50 per guest**

### **Salad selection (select 2)**

Fresh garden salad, cherry tomatoes, cucumber & Spanish onion

Wild rocket, pear, pine nut & parmesan

German potato salad, bacon, shallots with seeded mustard dressing

Mediterranean vegetable pasta salad

Hoikken noodle, crisp vegetable with asian dressing

Tabhouli, cracked wheat, tomato, cucumber & parsley

Selection of Australian & imported cheeses

served with Lavosh & dried fruits

Mini sweet tarts

## **Canapé Menu**

**@ \$44.00 per guest**

*Sample menu only, full options available on request.*

### **Cold Canapés**

Prawn cocktail in Filo cases

Mini frittata of roasted pumpkin & Persian feta

Seared tuna topped with a micro panzanella salad or wasabi aioli

Cucumber rounds with peking duck, hoisen & shallots

### **Hot canapés**

Pumpkin & ricotta crespelle, burnt sage butter

Seared Qld deep sea scallops with pea puree & vanilla oil,

Chicken saltimbocca bites, tomato & sage relish

Mini fillet mignon, béarnaise sauce

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## 3- Course Plated Menu

@ \$95/ guest

Sample menu only, full options available on request.

### Entrée

Seared blue fin tuna, micro panzanella salad, red wine vinaigrette

### Main

Seared beef fillet, potato puree & sautéed mushrooms, béarnaise sauce

### To accompany your mains

Dinner rolls

Fresh Garden salad

Sauteed Mediterranean vegetables with salsa verde

### Dessert

Berry panacotta, vanilla ice cream & chocolate sauce

Coffee, selection of tea's & biscotti

## Individual menu selection

### Seasonal fruit platter \$9.50 per guest

with quality seasonal & exotic fruits

### Mezze Platter \$39.00

Select (2) dips, served with char grilled ciabatta, flat breads & crudités:

**Roasted beetroot & feta, Tomato salsa, Black olive tapenade, Hommus, Spiced eggplant, Chili pumpkin, Bean puree**

### Antipasto Platters

#### Vegetarian \$18.50 per guest

Marinated olives, grilled & roasted vegetables, tomato, basil & mozzarella.

#### Curd & cooked meats \$21.50 per guest

Prosciutto, salami, rare roast beef, roasted chicken pieces & honey roast leg ham of the bone.

#### Seafood \$24.00 per guest

**Norwegian smoked salmon, chilled tiger prawns, char-grilled baby octopus, freshly shucked Sydney rock oysters, served with lemon wedges & Obsession's cocktail sauce.**

#### Noodle boxes @ \$26.00 per guest

*Sample menu only, full options available on request. Served in noodle boxes or bowls*

Wild mushroom risotto, scented with truffle oil served with fresh Parmesan

Char-grilled lamb cutlets, mint aioli

Spicy Thai prawn salad, coriander & lime

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## Individual menu selection continued

### **Salads \$9.50 per guest**

Sample menu, full options available on request

- Fresh garden salad, cherry tomatoes, cucumber & Spanish onion
- Wild rocket, pear, pine nut & parmesan
- German potato salad, bacon, shallots with seeded mustard dressing
- Mediterranean vegetable pasta salad
- Hoikken noodle, crisp vegetable with Asian dressing
- Tabhouli, cracked wheat, tomato, cucumber & parsley

### **Cheese platter \$14.00 per guest**

- Australian & imported cheeses served with Lavosh & dried fruit

### **Pastry selection \$11.50 per guest**

- Selection of freshly baked mini croissants, pana chocolate & fruit Danish

### **Muffins @ \$7.50/ guest**

Large café-style muffins, banana, blueberry, apple & cinnamon or savoury

### **Sandwiches @ \$17 per guest**

Served on a selection of freshly baked sliced breads, rolls and wraps

Select 3 from the following, or ask for our full selection

1. Rare roast beef, cheddar, seeded mustard, tomato relish & mixed leaf
2. Smoked salmon, crème cheese & cucumber
3. Italian tuna mayonnaise, sweet corn & capers
4. Honey roast leg ham off the bone, semi dried tomatoes, Swiss cheese & pesto
5. Roast chicken, tomato, rocket, stuffing & mayo
6. Roasted Mediterranean vegetable with tahini & baby spinach leaves