
BOOK NOW FOR 2018

Eclipse Christmas Packages

All Packages Include:

- 4 hour exclusive vessel hire
- 4 hour classic beverage package
(can upgrade to premium for \$12pp)
- Christmas decorations including
Christmas tree, fairy lights,
bon bons on tables, christmas
napkins, tea light candles
- Professional DJ
- 2 x wharf bookings



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Option 1: Canapes

\$145pp (min 60 pax)

- Crispy prawn twists with chilli soy dipping sauce
- Heirloom tomato bruschetta tartlets with balsamic glaze
- Rare roast beef, beetroot relish and horseradish
- Mushroom and mozzarella arancini
- Mediterranean lamb kebabs with tzatziki
- Smoked salmon with dill and crème fraiche crostini



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Option 2: Buffet

\$155pp (min 60 pax)

Canapes:

Crispy prawns twists w/ chilli soy dipping sauce
Mushroom & mozzarella arancini w/ roast tomato
relish

Buffet:

Honey glazed ham with all the accompaniments
Chargrilled lemon pepper chicken
Fresh Australian tiger prawns
Roast chat potatoes with chives
Buttered green beans
Rocket, honey roasted kumera, semi dried
tomatoes and parmesan salad

Dessert:

Grazing platters of fresh seasonal
fruits, assorted cheeses and crackers



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Option 3: Formal Dining

\$195pp (min 40, max 85 pax)

Canapes/Entree:

Includes 2 light canapes + 1 substantial option

Light:

Heirloom tomato bruschetta tartlet w/ caramelised balsamic

Mushroom & mozzarella arancini w/ roasted tomato salsa

Tempura prawn w/ sweet chilli & soy dipping sauce

Peking duck pancake with cucumber and hoisin sauce

Smoked salmon roulade with cream cheese and chive

Mediterranean lamb kebab with tzatziki

Freshly shucked Sydney rock oysters with a
pomegranate vinaigrette

Substantial:

Coconut poached chicken with Asian greens
served in a bamboo boat

Saffron and fennel risotto with crispy
pancetta (can be served vegetarian)

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Option 3: Formal Dining (Cont)

\$195pp (min 40, max 85 pax)

Plated Main Course Choices (select 2, they will be served alternately):

- Crispy Skin Salmon w/ Tiger Prawn, Broccolini & Sauce Vierge
- Beef Fillet (served medium), Asparagus and Kumera with Irish Whiskey and Pepper Cream
- Corn Fed Chicken Breast with Ratatouille of Seasonal Vegetables and Port and Thyme jus
- Roasted Peking Duck Breast with Asian Spice, Toasted Hazelnuts and green bean salad
- Lamb Noisettes rolled in Garlic & Herbs served with Roasted Vegetables & Mint Hollandaise
- Roasted Capsicum and Goats Cheese Tart with Apple Chutney and Balsamic Glaze

Salad and bread served at the tables

Dessert

- Assorted Bambino gelato cones
- Or/
- A selection of petite four desserts served on the buffet after the main meal



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Booking Conditions

Call Kate on 0427284946

Inspections Welcome

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www.sydneycharterboat.com.au

Deposit (non-refundable) \$2,000

Confirmation of numbers
and full payment 14 days prior

