

# MV Magic

## Vessel Hire:

January to 31 <sup>st</sup> October		\$550 per hour	Minimum 3 hour cruise
November to December	Monday / Thursday	\$650 per hour	Minimum 4 hour cruise
November to December	Friday / Saturday / Sunday	\$750 per hour	Minimum 4 hour cruise

Wharf fees: \$50 per wharf

## Menu Options:

Minimum 20 guests	
Cocktail menu	from \$30.00 per person
Buffet menu	from \$45.00 per person

## Beverage options:

Option 1	
Beverage package	3 hour cruise \$38.00 p/p 4 hour cruise \$48.00 p/p

Option 2	
Consumption bar available	
1 bar staff required up to 40 guests	\$220 per bar staff
Over 40 guests 2 staff required	

BYO cruise option – see last pages for full details

## Entertainment option:

DJ \$450.00

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Public holiday Rate Flat 20% surcharge applicable for vessel hire and staff charges

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NYE ticket sales \$650 per adult  
\$550 per child (child up to 18 years)

## Cruising cocktail menus

(standing service up to 100 guests)

### Menu A \$30 per person

Tomato and basil bruschetta (v)  
Mini spring rolls with sweet chilli (v)  
Gourmet Meat and Chicken Pies  
Assorted homemade mini quiche (v)

### Menu B \$40 per person

Tomato and basil bruschetta (v)  
Mini spring rolls with sweet chilli (v)  
Gourmet Beef and Chicken Pies  
Assorted homemade mini quiche (v)  
Miniature meatballs with fresh tomato relish  
Thai Fish Cakes served with Sweet chill

### Menu C \$50 per person

Tomato and basil bruschetta (v)  
Gourmet Meat and Chicken Pies  
Selection of Japanese Sushi Rolls (v)  
Assorted homemade mini quiche (v)  
Beef koftas w cucumber Tatziki  
Zucchini and corn fritters served with crème fraiche (v)  
Mini spring rolls with sweet chilli (v)  
Thai Fish Cakes served with Sweet chill

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## Casual Buffet menus

### NOTE:

**All Buffet menu cruises are arranged as casual seating / no tables all menus can cater for up to 100 guests**

**If Formal seating is required – this option is available for events up to 45 guests**

**Please advise on booking if the Magic needs to be arranged for formal seating setup**

## Menus

### Cruising Cocktail / Mini Buffet \$45 per person

Tomato and basil bruschetta (v)  
Mini spring rolls with sweet chilli (v)  
Gourmet Meat and Chicken Pies  
Assorted homemade mini quiche (v)

### Mini Buffet

Gourmet Smoked Ham with Assorted condiments  
Classic Potato Salad with Bacon, Eggs and Shallots  
Mixed leaf salad with Roasted Capsicums, Tomato and Wholegrain Mustard Dressing  
Selection of fresh Baked breads

**Crystal Buffet \$55.00 per person**

**Canapés**

Mini spring rolls with sweet chilli (v)  
Homemade mini quiches

**Main Buffet**

Roast BBQ Chicken pieces  
Gourmet smoked Ham with Assorted condiments  
Classic Potato Salad with Bacon, Eggs and Shallots  
Pasta Salad with Feta, Tomato, Kalamata Olives  
Traditional Green Tossed Salad, with a Balsamic Vinaigrette  
Selection of fresh Baked breads

**To Finish**

Fresh Seasonal fruit Platters

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**Emerald Buffet \$65.00 per person**

**Canapés**

Selection of Japanese Sushi Rolls (v)  
Thai Fish Cakes  
Mini spring rolls with sweet chilli (v)

**Mains**

Chilled Prawns, Fresh lemon and Mary Rose Mayonnaise  
Half shell New Zealand Mussels  
Gourmet Smoked Ham with Assorted condiments  
Traditional Caesar salad with crispy croutons  
Pasta Salad with Feta, Tomato, Kalamata Olives  
Classic Potato Salad with Bacon, Eggs and Shallots  
Selection of fresh Baked breads

**Desserts**

Fresh Seasonal Fruit Platters

## **Diamond Buffet - \$75.00**

### **Canapés**

Selection of Japanese Sushi Rolls (v)

Thai Fish Cakes

Tomato and basil bruschetta (v)

### **Main Buffet**

Roast BBQ Chicken pieces

Sirloin of Beef Roasted with Garlic and Rosemary

Chilled Prawns, Fresh lemon and Mary Rose Mayonnaise

Half shell New Zealand Mussels served with lemon and coriander

Tasmanian Smoked Salmon slices, Capers, Spanish onion, Preserved Lemon Crème Fraiche

Salad of Baby Leaves with Vine Ripened Tomatoes, Gourmet Olives, Parmesan Reggiano

Classic Potato Salad with Bacon, Eggs and Shallots

Selection of fresh Baked breads

### **Desserts**

Fresh Seasonal Fruit Salad

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## **Christmas Buffet menu \$70 per person**

### **Canapes**

Tomato and basil bruschetta (v)

Thai Fish Cakes served with Sweet chill

Gourmet assorted Pies

### **Buffet**

Chilled Prawns, Fresh lemon and Mary Rose Mayonnaise

Gourmet Smoked Ham with Assorted condiments

Roast BBQ chicken pieces

Traditional Green Tossed Salad, with a Balsamic Vinaigrette

Classic Potato Salad with Bacon, Eggs and Shallots

Selection of fresh Baked breads

### **Desserts**

Fresh Seasonal Fruit Platters

Chef's selection of petit cakes

# Option 3

## BYO cruise option

(maximum 45 guests)  
(not available for 18<sup>th</sup> through to 24<sup>th</sup> B'days, bucks or hens' cruises)  
(BYO Option not available Friday - Saturday / Nov - Dec)  
(No BBQ facility available on board)

### Package price

|                                     |        |
|-------------------------------------|--------|
| November to December                | \$3000 |
| January to 31 <sup>st</sup> October | \$2300 |

### Includes

- 3 hour vessel hire
- Wharf fees
- Staff fees
- BYO food surcharge
- BYO drinks Surcharge

Note: Client to BYO disposable cutlery / crockery and Ice

### NOTE:

- # Guests will need to take rubbish off at the conclusion of the cruise
- # beverages to be arranged as one delivery prior to the event , individual BYO strictly not permitted)
- # BYO Spirits not permitted / BYO Mixed spirit drinks not permitted
- # BYO Catering - sufficient food is required
- # Catering – recommend easy serviceable foods eg, pre platter foods
- # up to 2 large eskys available (3 bags of ice per esky recommended)

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# BEVERAGE Options

## Beverage packages

|                |                                      |
|----------------|--------------------------------------|
| White Wine     | Wolf Blass Eaglehawk Sauvignon Blanc |
| Red Wine       | Wolf Blass Eaglehawk Cab Sauv        |
| Sparkling Wine | Wolf Blass Eaglehawk Cuvee           |
| Beer           | Corona, Toohies Dry, Cascade Light   |
| Non Alcoholic  | Coca-Cola, Soft drinks, fresh juice  |

## No spirit packages

All spirits available via tab or individual purchase

## Consumption Bar

### Price list

#### Beers

|               |                |
|---------------|----------------|
| Light Beer    | \$6 per bottle |
| Standard Beer | \$7 per bottle |

#### White Wine

|                                      |               |
|--------------------------------------|---------------|
| Wolf Blass Eaglehawk Sauvignon Blanc | \$7 per glass |
|--------------------------------------|---------------|

#### Red Wine

|                                         |               |
|-----------------------------------------|---------------|
| Wolf Blass Eaglehawk Cabernet Sauvignon | \$7 per glass |
|-----------------------------------------|---------------|

#### Sparkling Wine

|                            |               |
|----------------------------|---------------|
| Wolf Blass Eaglehawk Cuvee | \$7 per glass |
|----------------------------|---------------|

#### Non Alcoholic

|                            |               |
|----------------------------|---------------|
| Soft drinks & Orange juice | \$3 per glass |
|----------------------------|---------------|

#### Spirits

|                          |                |
|--------------------------|----------------|
| Smirnoff Vodka           | \$10 per glass |
| Bundaberg Rum            |                |
| Johnnie Walker Red       |                |
| Jim Beam Bourbon Whiskey |                |
| Gordon's Gin             |                |

## NYE cruise

**New Years Cruise on the Magic will include:** 60 tickets left

|                                |                                 |                 |
|--------------------------------|---------------------------------|-----------------|
| Start/End Times:               | Boarding 7:30pm – return 1:30am | TO BE CONFIRMED |
| Embarkation and disembarkation | King Street Wharf Jetty 7       | TO BE CONFIRMED |

Package price Includes:

- 6 hours cruising Sydney Harbour
- Cocktail Menu and Food Stations
- Professional DJ
- Prime Position for both 9pm and 12am Fireworks
- Smart casual dress

Canapés

- Mini spring rolls with sweet and sour sauce (v)
- Garlic prawn twisters with homemade tartare sauce
- Tomato and basil bruschetta (v)
- Assorted homemade quiches
- Thai Fish Cakes
- Gourmet Meat and Chicken Pies
- Japanese Sushi with soy and wasabi
- Beef koftas w cucumber Tatziki raita

Standing Buffet

- Slow roasted Chicken pieces
- Classic Potato Salad with Bacon, Eggs and Shallots
- Traditional Green Tossed Salad, with a Balsamic Vinaigrette
- Tiger Prawns, Fresh lemon and Mary Rose Mayonnaise
- NZ half shell cooked mussels served with citrus ponzu
- Platters of Natural Shucked Oysters served with Soy dressing and Lemon wedges
- Fresh Bread Rolls

Dessert

- Chef's selection of petit cakes
- Choc dip custard eclairs
- Tea and coffee

NYE TICKET PRICE

|       |              |
|-------|--------------|
| Adult | \$650.00 p/p |
| Child | \$550.00 p/p |