



SEAS THE DAY

Seas the Day is a 60ft gorgeous Kingfisher Royal Yacht distinctively designed for luxury charters in Sydney harbour for groups of up to 30 guests.

Seas the Day is equipped with a wide bow area to take in spectacular Sydney harbour views. This grand motor yacht sparkles with a polished timber finish and is fitted with leather lounges throughout the vessel for an extraordinary day out in Sydney harbour.

You will be delighted at how the rear and front decks are conveniently linked through spacious walk around decks presenting more space to ensure guests comfortably move from one part of the yacht to the other. The front deck also features a sun-bathing area for guests to relax and take in the fresh sea air.

Other features to note on Seas the Day would be the abundant seating on the aft deck saloon and fly bridge. The aft deck allows for easy access to the water with a swim ladder for fun swimming parties on the platform. You can set the tone of your party with the boat's iPod dock with internal and external speakers to play music all around the boat.

TAKE A LOOK

Seas the Day also offers a fully equipped galley providing the option to bring your food and drink, or take advantage of its fully stocked, licensed bar. The yacht is mounted with an onboard gas BBQ, all crockery, cutlery, serving and ice are included.



Seas the Day is also appointed with fully airconditioned staterooms, a flat screen TV on the aft deck and saloon, and best of all, a top of the range Fusion sound system.

Boasting a large bow area to take in the sights of Sydney Harbour, leather couches though out the vessel and polished timber finishes, this vessel also features two showers, a swim platform and inflatable water toys.

Experience a relaxing Sydney harbour cruise for your next corporate function, social event, Christmas or New Year's Eve celebration with Seas the Day.



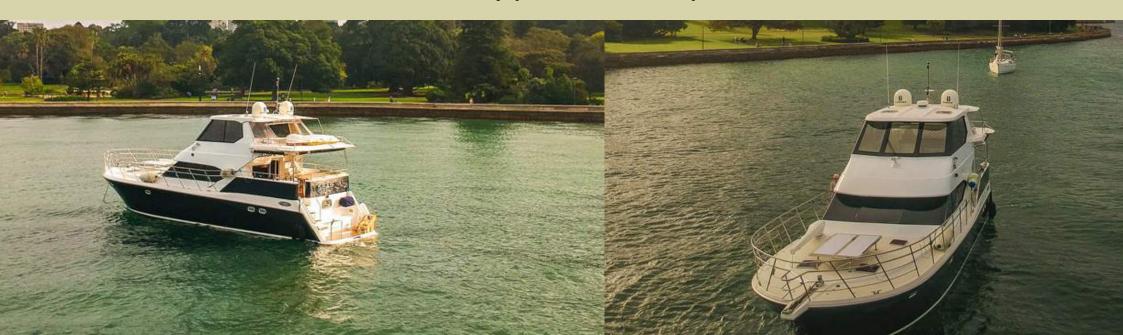






MODERN AND SPACIOUS

Expansive outdoor areas, gathering spaces and water activities are best enjoyed on Seas the Day.





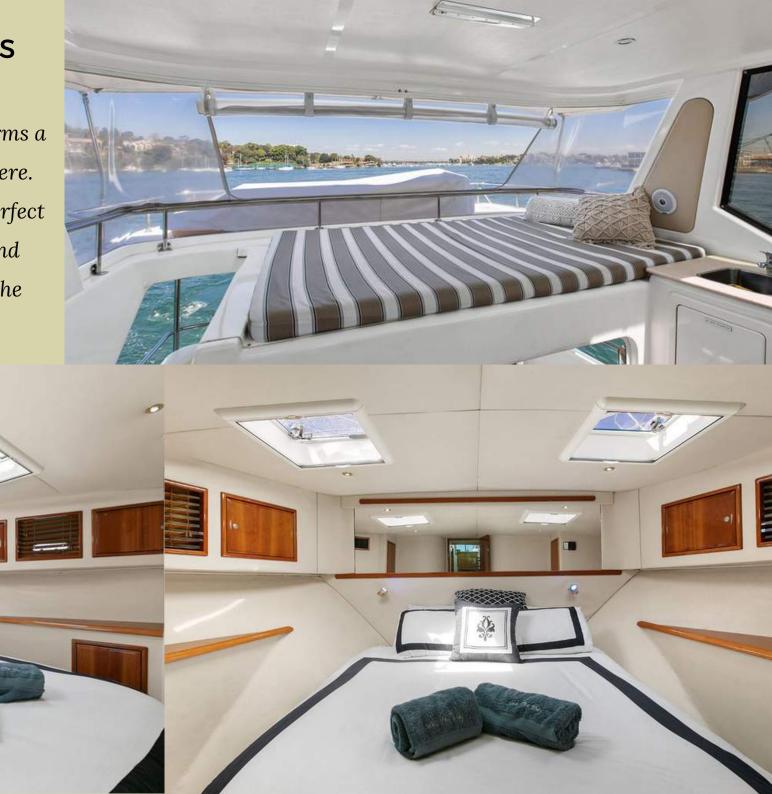
MEET AND MINGLE

For corporate events, meetings or glitzy parties, make your event distinct with Seas the Day's world class amenities.



OVERNIGHT BLISS

Seas the Day's spacious nature forms a comfortable yet intimate atmosphere.
Cruising on Seas the Day is the perfect way to lose yourself with family and friends for the afternoon or even the week. Sleeps 2 guests.



CHARTER RATES

November to April \$900 per hour

May to October \$700 per hour

Staff Fees:

1-10 guests requires 0 Wait staff 11-20 guests requires 1 Wait staff 21-30 guests requires 2 Wait staff

Note: \$250 per wait staff for a minimum 4-hour period.

Thereafter – \$50/hour per staff member

BYO Charters

Amenities Charge - \$250 per charter Fridge storage permitted No BYO permitted on Saturdays in December

BYO Amenities charge includes inflatable swim toys, eski, ice ,cutlery, plates, boat safe glasses, bottled water, serving platters and garbage disposal

Wharf Fees:\$50 per stop

Chef Fee -\$300 per 4 hour charter

Flat soft sole shoes preferred. Strictly no stiletto heels

Public holiday surcharges apply.





SPECIFICATIONS

Model: Kingfisher Royal Yacht

Length: 60ft

Overall Cruise Speed: 12 Knots

CAPACITY & LAYOUT:

Day Maximum Passengers: 30

Cabins: 1

Bathrooms: 2

Other Features:

Galley (kitchen)

2 Onboard toilets + Showers with hot water iPod dock with internal and external speakers

Flat Screen TV

Onboard gas BBQ

Two large eskys with ice

2 Onboard toilets + Showers with hot water

Swim ladder

Onboard safety equipment

Inflatable water toys

One paddle board

Blow up Pontoon Hire \$50

Canapé Menus

Mostly Vegetarian Canapé Menu AU\$33.00 per person (minimum 10 people)

Polenta onion tart V
Moroccan cocktail pie V
Smoked salmon tartlet
Arancini V GF
Mediterranean filled pumpkin flower V
Thai beef rice paper roll GF

Light Canapé Menu AU\$33.00 per person (minimum 10 people)

Smoked salmon tartlet
Moroccan cocktail pie V
Cumin spiced lamb kofta GF
Spicy chicken empanada
Prawn rice paper parcels GF
Arancini V GF

Canapé Menu 1 AU\$58.00 per person (minimum 10 people)

Moroccan cocktail pie V
Smoked salmon tartlet
Arancini V GF
Pumpkin goats cheese tartlet V
Suger cane prawns
Skewered lamb kofta GF
Prawn rice paper parcels GF
Petite chicken & leek pie
Best market oysters GF

Canapé Menu 2 AU\$68.00 per person (minimum 10 people)

Moroccan cocktail pie V
Smoked salmon tartlet
Arancini V GF
Satay peanut coconut sambal GF
Suger cane prawns
Assorted Nori
Prawn rice paper parcels GF
Steak green peppercorn pie
Best market oysters GF



BBQ Menus

BBQ Menu 1

AU\$45.00 per person (minimum 10 people)

Charcuterie / Antipasto

Classic potato salad

Mediterranean spiced chicken tenderloin

Assorted gourmet pork sausages

Peppered rump steak

Greek salad

Crusty french baguette

BBQ Menu 2

AU\$53.00 per person (minimum 10 people)

Charcuterie / Antipasto

Grilled lamb cutlets

Classic potato salad

Mediterranean spiced chicken tenderloin

Teriyaki salmon fillet

Quinoa salad

Greek salad

Crusty french baguette

Sweet treats platter

BBQ Menu 3 AU\$64.00 per person (minimum 10 people)

Charcuterie / Antipasto
Scotch fillet steak
North African couscous
Cumin spiced lamb kofta GF
Grilled seafood kebabs
Kumera salad
Classic potato salad
Crusty french baguette
Sweet treats platter





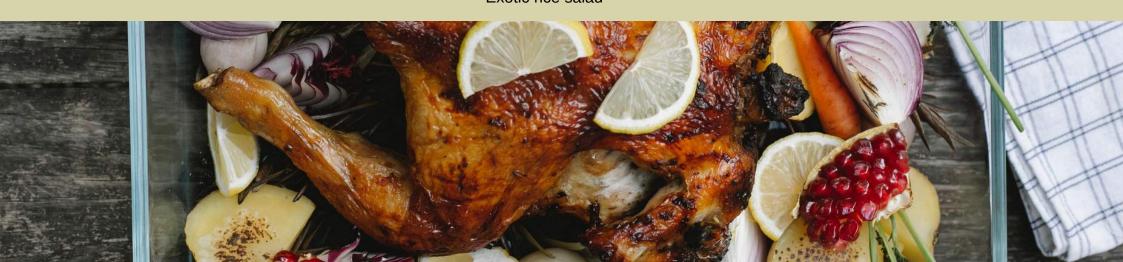
Buffet Menus

Buffet Menu 1 AU\$42.00 per person (minimum 10 people)

Charcuterie/ Antipasto
Lemon roasted chicken
Quinoa salad
Thai beef salad
Crusty French baguette
Kumera salad

Buffet Menu 2 AU\$51.00 per person (minimum 10 people)

Charcuterie/ Antipasto
Lemon roasted chicken
Smoked salmon
Caramelised onion pumpkin & pepper V
Thai beef salad
Crusty French baguette
Kumera salad
Exotic rice salad



Platters Menu

Antipasto/ Charcuterie Platter (price to be confirmed)

Bresaola / Prosciutto / Salami / Eggplant ~ Chickpea ~ Tzatziki Dip / Vege Crudités / Olives / Feta / Bread / Crackers

Seafood Platter \$131

Oysters (12) King Prawns (12) Smoked Salmon (12 Slices)
Accompaniments / Baguette

Cheese Platter \$116

Australian & Imported / Cheddar / Wash Rind / Blue / Brie / Crackers / Dried Fruits / Nuts

Fresh Fruit Platter V \$66

Seasonal Best / Sliced / Skin Off

Sweet Treats Platter V \$66

Double Chocolate Brownie Square / GF Passion-fruit Polenta Cake / French Macaroons

Vegetarian Antipasti & Mezze Platter V \$116

Hummus / Baba Ganoush / Grilled Vegetables / Dolmades /
Olives / Bocconcini / Pickled Vegetables
/ Grissini / Layosh / Turkish

Sushi Platter \$116

Salmon / Tuna / Teriyaki Chicken / California / Tempura Prawn / Tofu / Egg / Cucumber / Avocado

Smoked Salmon \$116

Crusty Baguette / Grilled Lemon / Capers / Pickled Red Onion / Dill / Horseradish Cream

Rice Paper Roll Platter GF \$96

(10 Rolls In Total / Cut In half)

Point Sandwich Platter \$96

(10 sandwiches in total)

Wraps Platter \$59

(12 Pieces In Total)





Breakfast/Brunch Menu AU\$22.00 per person (minimum 10 people)

Fresh fruit skewers V GF
Mini Danish pastries V
Banana bread V
Polenta onion tart V
Savoury muffins

Asian Buffet Menu AU\$64.00 per person (minimum 15 people)

Satay peanut coconut sambal
Peking duck spring roll
Dumplings
Marinated ocean trout
Tofu & black mushrooms
Drunken chicken breast
Braised king prawns
BBQ pork noodles
Chinese greens
Steamed rice
Fresh fruit platter V
Custard tart



