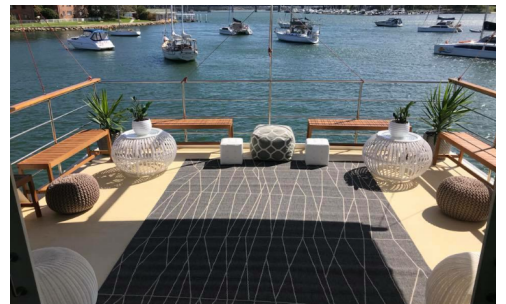


SYDNEY HARBOUR SPECIALISTS

## Commissioner II



Once you step on board Commissioner II, you'll notice it's unlike any other charter boat in Sydney. Beautiful timber interior pays tribute to the story of this classic Motor Yacht, combined with modern furnishings provides a delightful charter experience. Fine details throughout makes this boat a class act.

### Specifications

- 80 foot Motor Yacht
- Accommodates up to 100 passengers
  - Up to 42 for seated dining
- 2 deck levels
- Spacious timber deck area for dining
- Lounge area
- Full service bar
- Spacious accessible front deck

### Special Features

- Retractable 40" LCD screen
- Quality sound system
- DVD player
- iPod connection via Bluetooth
- Cordelss microphone
- Swim ladder and platform

### Rates

#### **March - October**

**Monday – Thursday:** AU\$800 per hour (minimum 3 hours)

**Friday – Sunday:** AU\$900 per hour (minimum 3 hours)

#### **November - February**

**Sunday – Thursday:** AU\$1100 per hour (minimum 3 hours)

**Friday & Saturday:** AU\$1200 per hour (minimum 4 hours)

*2 hour / transfer rates available on request.*

**Wait staff:** AU\$250.00 per wait staff

1 required per 15 passengers

**Travelling / wharf fee:** AU\$50 per docking

Additional for Watsons Bay, Middle Harbour, Olympic Park

### Beverages

From AU\$12.50 per person per hour

Beers, wine, sparkling, soft drinks

*Upgrades available*

City Wharves: King Street Wharf, Casino Wharf, Walsh Bay, Woolloomooloo, Convention Jetty

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## Commissioner II – Menu

*Minimum 30 guests for all menus. Minimum 50 guests for November and December otherwise a Chef charge of \$300 (4 hours) applies.*

*Chef: \$65 per hour after 4 hours*

### **Cruisy Finger Food Menu 1**

\$40 per person - Select 6 options

#### COLD OPTIONS

\* Peking Duck & Hoisin Crepes tied with Chives (DF)

\* Bocconcini & Sundried Tomato Tartlet (VG)

\* Fresh Vietnamese Rice Paper Rolls (EF/DF/) - select one option\*:

- Prawn

- Chicken

- Vegetarian (VG)

\*two options may be selected for over 30 pax

\* Mini Quiche - select one option\*:

- Caramelised Onion & Goats Cheese (VG)

- Smoked Salmon & Leek

- Sundried Tomato & Pesto (VG)

- Lorraine - Cheese, Bacon & Leek (available in GF)

- Pumpkin & Ricotta

\*two options may be selected for over 50 pax

\* Sydney Rock Oysters with a Lime & Ginger Emulsion

\* Ocean King Prawns with Dill & Lime Aioli



## Commissioner II – Menu

### HOT OPTIONS

\* Moroccan Lamb Kofta on Sugarcane Skewers with a Mint Yoghurt (EF/GF)

\* Mini Gourmet Pies - select one option\*:

- Lamb & Rosemary
- Beef Bourguignon
- Creamy Country Vegetable (VG)
- Chicken & Leek
- Butter Chicken
- Barramundi Fish Pie

\*two options may be selected for over 50 pax

\* Ricotta & Spinach OR Gypsy Ham & Ricotta Pastizzi Kisses

\* Arancini Balls - select one\*:

- Truffled Mushroom & Parmesan Arancini Balls (VG/available in GF)
- Salmon, Wasabi Peas & Dill Arancini Balls
- Bolognese, Pea & Parmesan Arancini Balls
- Pumpkin & Ricotta Arancini Balls (VG)

\*two options may be selected for over 50 pax

\* Malay Coconut Crusted Chicken Skewers with a Tangy Mustard Dipping Sauce

\* Prawn Dumplings with a Soy Ginger Dipping Sauce  
OR Vegetable Dumplings with a Chilli Soy Dipping Sauce

\* Gourmet Sausage Rolls - select one:

- Moroccan Vegetable Sausage Rolls (VG)
- Lamb Harissa Sausage Rolls
- Tuscan Chicken Sausage Rolls

\* Chicken, Jalapeno & Cilantro Empanadas with a Traditional Chimichurri Sauce

**DIETARY: GF: Gluten Free VG: Vegetarian V: Vegan EF: Egg Free DF: Dairy Free**



## Commissioner II – Menu

### **Cruisy Finger Food Menu 2**

\$55 per person – select 9 options

#### COLD OPTIONS

- \* Peking Duck & Hoisin Crepes tied with Chives (DF)
  
- \* Bocconcini & Sundried Tomato Tartlet (VG)
  
- \* Fresh Vietnamese Rice Paper Rolls (EF/DF/) - select one option\*:
  - Prawn
  - Chicken
  - Vegetarian (VG)
- \*two options may be selected for over 30 pax
  
- \* Mini Quiche - select one option\*:
  - Caramelised Onion & Goats Cheese (VG)
  - Smoked Salmon & Leek
  - Sundried Tomato & Pesto (VG)
- Lorraine - Cheese, Bacon & Leek (available in GF)
  - Pumpkin & Ricotta
- \*two options may be selected for over 50 pax
  
- \* Sydney Rock Oysters with a Lime & Ginger Emulsion
  
- \* Ocean King Prawns with Dill & Lime Aioli



SYDNEY HARBOUR SPECIALISTS

## Commissioner II – Menu

### HOT OPTIONS

\* Moroccan Lamb Kofta on Sugarcane Skewers with a Mint Yoghurt (EF/GF)

\* Mini Gourmet Pies - select one option\*:

- Lamb & Rosemary
- Beef Bourguignon
- Creamy Country Vegetable (VG)
- Chicken & Leek
- Butter Chicken
- Barramundi Fish Pie

\*two options may be selected for over 50 pax

\* Ricotta & Spinach OR Gypsy Ham & Ricotta Pastizzi Kisses

\* Arancini Balls - select one option\*:

- Truffled Mushroom & Parmesan Arancini Balls (VG/available in GF)
- Salmon, Wasabi Peas & Dill Arancini Balls
- Bolognese, Pea & Parmesan Arancini Balls
- Pumpkin & Ricotta Arancini Balls (VG)

\*two options may be selected for over 50 pax

\* Malay Coconut Crusted Chicken Skewers with a Tangy Mustard Dipping Sauce

\* Prawn Dumplings with a Soy Ginger Dipping Sauce  
OR Vegetable Dumplings with a Chilli Soy Dipping Sauce

\* Gourmet Sausage Rolls (select one):

- Moroccan Vegetable Sausage Rolls (VG)
- Lamb Harissa Sausage Rolls
- Tuscan Chicken Sausage Rolls

\* Chicken, Jalapeno & Cilantro Empanadas with a Traditional Chimichurri Sauce

\* Seared Tasmanian Scallops with a Brown Butter Sauce, Lemon & Capers

\* Goats Cheese Wonton Tortellini (VG)

\* Crab Wonton with a Sweet & Sour Sauce

\* Lobster Spring Roll with Citrus Chilli Dipping Sauce (EF/DF)

\* Barramundi, Dill, Lemon Butter Spring Roll with a Citrus Nuoc Mam

**DIETRY: GF: Gluten Free VG: Vegetarian V: Vegan EF: Egg Free DF: Dairy Free**



## Commissioner II – Menu

### **Cruisy Finger Food Menu 3**

\$70 per person - Select 10 options + 2 Deluxe Items

#### COLD OPTIONS

- \* Peking Duck & Hoisin Crepes tied with Chives (DF)
  
- \* Bocconcini & Sundried Tomato Tartlet (VG)
  
- \* Fresh Vietnamese Rice Paper Rolls (EF/DF/) - select one option\*:
  - Prawn
  - Chicken
  - Vegetarian (VG)
- \*two options may be selected for over 30 pax
  
- \* Mini Quiche - select one option\*:
  - Caramelised Onion & Goats Cheese (VG)
  - Smoked Salmon & Leek
  - Sundried Tomato & Pesto (VG)
- Lorraine - Cheese, Bacon & Leek (available in GF)
  - Pumpkin & Ricotta
- \*two options may be selected for over 50 pax
  
- \* Sydney Rock Oysters with a Lime & Ginger Emulsion
  
- \* Ocean King Prawns with Dill & Lime Aioli



## Commissioner II – Menu

### HOT OPTIONS

\* Moroccan Lamb Kofta on Sugarcane Skewers with a Mint Yoghurt (EF/GF)

\* Mini Gourmet Pies - select one option\*:

- Lamb & Rosemary
- Beef Bourguignon
- Creamy Country Vegetable (VG)
- Chicken & Leek
- Butter Chicken
- Barramundi Fish Pie

\*two options may be selected for over 50 pax

\* Ricotta & Spinach OR Gypsy Ham & Ricotta Pastizzi Kisses

\* Arancini Balls - select one option\*:

- Truffled Mushroom & Parmesan Arancini Balls (VG/available in GF)
- Salmon, Wasabi Peas & Dill Arancini Balls
- Bolognese, Pea & Parmesan Arancini Balls
- Pumpkin & Ricotta Arancini Balls (VG)

\*two options may be selected for over 50 pax

\* Malay Coconut Crusted Chicken Skewers with a Tangy Mustard Dipping Sauce

\* Prawn Dumplings with a Soy Ginger Dipping Sauce  
OR Vegetable Dumplings with a Chilli Soy Dipping Sauce

\* Gourmet Sausage Rolls (select one):

- Moroccan Vegetable Sausage Rolls (VG)
- Lamb Harissa Sausage Rolls
- Tuscan Chicken Sausage Rolls

\* Chicken, Jalapeno & Cilantro Empanadas with a Traditional Chimichurri Sauce

\* Seared Tasmanian Scallops with a Brown Butter Sauce, Lemon & Capers

\* Goats Cheese Wonton Tortellini (VG)

\* Crab Wonton with a Sweet & Sour Sauce

\* Lobster Spring Roll with Citrus Chilli Dipping Sauce (EF/DF)

\* Barramundi, Dill, Lemon Butter Spring Roll with a Citrus Nuoc Mam

**DIETRY: GF: Gluten Free VG: Vegetarian V: Vegan EF: Egg Free DF: Dairy Free**



## Commissioner II – Menu

### **Deluxe Items:**

- \* Trio of Gourmet Savoury Cones  
Persian Feta, Beetroot Relish & Roasted Walnuts (VG)  
Smoked Salmon, Creme Fraiche & Dill  
Truffled Goats Cheese, Pancetta & Cracked Black Pepper
- \* 12 Hour Smoked Pulled Pork on a Bao Bun with Japanese Slaw & Sesame Mayo
  - \* Mini Angus Beef Cheeseburger on a Milk Slider Bun (VG available)
- \* 12 Hour Lamb Shoulder with a Tomato Ragu and Roast Tomato Cous Cous
  - \* **Slow Cooked Beef Sirloin** with American BBQ Sauce on a Creamy Mash
- \* Chicken Burrito with Rice and a Zesty Taco Seasoning, Sour Cream and Cheddar
  - \* Salt and Pepper Prawns with a Lemon Aioli
- \* Glass Noodle with Honey Chicken & Asian Vegetables and a Sweet Lime Coriander Dressing (VG available)
  - \* Singapore Noodles with BBQ Pork or Chicken
  - \* Wild Mushroom Risotto with Fresh Thyme & Sage (VG)
  - \* Fragrant Thai Green Chicken Curry with Basmati Rice

### **Dessert Station**

Additional \$12 per person

Selection of Mini-Sweet Treats & Desserts with Seasonal Fresh Fruit  
*Served with Tea & Coffee Station*

Salted Caramel Profiteroles

Belgian Chocolate Cheesecake

New York Style Baked Cheesecake

Cherry Pies with Fresh Cream

Lemon Meringue Tarts

Creme Cheese Brulee

Caramel Tart with Chocolate and Hazlenuts

Vanilla Custard Tart with Fresh Mango & Cream

*Please note: dessert selections may vary based on availability and guest numbers*





## Commissioner II – Menu

### **Buffet Menu 1**

\$50 per person

#### **On Arrival**

Fresh Vegetarian Vietnamese Rolls  
Bolognese, Pea & Parmesan Arancini Balls  
Ricotta & Spinach Pastizzi Kisses  
(or substitute for any selections from the \$40 *Cruisy Finger Food* menu)

#### **Buffet**

Slow Cooked Beef Sirloin with American BBQ Sauce on a Creamy Mash  
Whole Chargrilled Chicken marinated in Lemon & Garlic  
Double Smoked Ham with Mustard and Condiments

#### **Salads & Sides**

*Select three of the following salads and/or sides*

##### Salads:

Beetroot with Spinach, Feta and Roasted Walnuts  
Butternut Pumpkin, Spinach & Feta with Toasted Pine Nuts  
Heirloom Tomatoes with Fresh Mozzarella & Basil  
Turmeric Couscous with Cauliflower & Cranberry  
Cauliflower, Barbari & Tahini  
Japanese Slaw with Sesame Mayo  
Honey Mustard Baby Tomatoes with Almonds  
Kipfler Potato, Bacon & Shallots  
Black Rice with Corn & Coriander

Or one of the classics:

Waldorf Salad  
Nicoise Salad  
Greek Salad

##### Sides:

Roast Potato with Rosemary & Garlic  
Roasted Butternut Pumpkin  
Roasted Beets & Carrots

*Selection of bread rolls & butter*



## Commissioner II – Menu

### **Buffet Menu 2**

\$70 per person

#### **On Arrival**

Sydney Rock Oysters with a Lime & Ginger Emulsion  
Bocconcini & Sundried Tomato Tartlet with Beetroot Relish  
Malay Coconut Crusted Chicken Skewers with a Tangy Mustard Dipping Sauce  
(or substitute for any selections from the \$55 *Cruisy Finger Food* menu)

#### **Buffet**

12 Hour Slow Roasted Lamb Shoulder with a Tomato Ragu  
Herb Whole Baked Tasmanian Salmon Fillet with Lemon Sour Cream Sauce  
Chargrilled Whole Chicken in Lemon & Garlic  
Double Smoked Ham with Mustard and Condiments

#### **Salads & Sides**

*PLUS select three of the following salads and/or sides*

##### Salads:

Beetroot with Spinach, Feta and Roasted Walnuts  
Butternut Pumpkin, Spinach & Feta with Toasted Pine Nuts  
Heirloom Tomatoes with Fresh Mozzarella & Basil  
Turmeric Couscous with Cauliflower & Cranberry  
Cauliflower, Barbari & Tahini  
Japanese Slaw with Sesame Mayo  
Honey Mustard Baby Tomatoes with Almonds  
Kipfler Potato, Bacon & Shallots  
Black Rice with Corn & Coriander  
Or one of the classics:  
Waldorf Salad / Nicoise Salad / Greek Salad

##### Sides:

Roast Potato with Rosemary & Garlic  
Roasted Butternut Pumpkin  
Roasted Beets & Carrots

PLUS Selection of Bread Rolls & Butter

#### **Selection of Mini-Sweet Treats & Desserts with Seasonal Fresh Fruit**

*Served with Tea & Coffee Station*

Salted Caramel Profiteroles / Belgian Chocolate Cheesecake / New York Style Baked Cheesecake / Mini Eclairs /  
Cherry Pies with Fresh Cream / Mini Custard Tarts / Lemon Meringue Tarts / Chocolate Hazelnut Mousse Bites

***Please note: dessert selections may vary based on availability and guest numbers***

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SYDNEY HARBOUR SPECIALISTS

## Commissioner II – Menu

### **Buffet Menu 3**

\$85 per person

#### **On Arrival**

Moroccan Lamb Kofta on Sugarcane Skewers with a Minted Yoghurt  
Seared Tasmanian Scallops with a Brown Butter Sauce, Lemon & Capers  
Goats Cheese Wonton Tortellini  
Truffled Mushroom & Parmesan with a Truffle Aioli  
(or substitute for any selections from the \$55 *Cruisy Finger Food* menu)

#### **Buffet**

12 Hour Slow Roasted Lamb Shoulder w Tomato Ragù  
Herb Whole Baked Tasmanian Salmon Fillet w Lemon Sour Cream Sauce  
Chargrilled Whole Chicken in Lemon & Garlic  
Double Smoked Ham with Mustard and Condiments  
Freshly Shucked Oysters with Lemon  
Peeled Ocean King Prawns

#### **Salads & Sides**

*PLUS select three of the following salads and/or sides*

##### Salads:

Beetroot with Spinach, Feta and Roasted Walnuts  
Butternut Pumpkin, Spinach & Feta with Toasted Pine Nuts  
Heirloom Tomatoes with Fresh Mozzarella & Basil  
Turmeric Couscous with Cauliflower & Cranberry  
Cauliflower, Barbari & Tahini  
Japanese Slaw with Sesame Mayo  
Honey Mustard Baby Tomatoes with Almonds  
Kipfler Potato, Bacon & Shallots  
Black Rice with Corn & Coriander  
Or one of the classics:  
Waldorf Salad / Nicoise Salad / Greek Salad

##### Sides:

Roast Potato with Rosemary & Garlic  
Roasted Butternut Pumpkin  
Roasted Beets & Carrots

PLUS Selection of Bread Rolls & Butter

#### **Selection of Mini-Sweet Treats & Desserts with Seasonal Fresh Fruit *Served with Tea & Coffee Station***

Lemon Meringue Tarts / Creme Cheese Brulee / Vanilla & Fresh Mango Tart / Caramel Tarts with Chocolate & Hazlenut /  
Salted Caramel Profiteroles / New York Style Baked Cheesecake / Cherry Pies with Fresh Cream / Mini Custard Tarts

***Please note: dessert selections may vary based on availability and guest numbers***

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## Commissioner II – Menu

### BBQ Menu

\$40 per person

Whole Chargrilled Chicken marinated in Lemon & Garlic  
BBQ Eye Fillet Steaks  
Gourmet Sausages

### **Salads & Sides**

*PLUS select four of the following salads and/or sides*

#### **Salads:**

Beetroot with Spinach, Feta and Roasted Walnuts  
Butternut Pumpkin, Spinach & Feta with Toasted Pine Nuts  
Heirloom Tomatoes with Fresh Mozzarella & Basil  
Turmeric Couscous with Cauliflower & Cranberry  
Cauliflower, Barbari & Tahini  
Japanese Slaw with Sesame Mayo  
Honey Mustard Baby Tomatoes with Almonds  
Kipfler Potato, Bacon & Shallots  
Black Rice with Corn & Coriander  
Or one of the classics:  
Waldorf Salad  
Nicoise Salad  
Greek Salad

#### **Sides:**

Roast Potato with Rosemary & Garlic  
Roasted Butternut Pumpkin  
Roasted Beets & Carrots

PLUS Selection of Bread Rolls & Butter

### Dessert Station

Additional \$12 per person

Selection of Mini-Sweet Treats & Desserts with Seasonal Fresh Fruit  
*Served with Tea & Coffee Station*

Salted Caramel Profiteroles / Belgian Chocolate Cheesecake/ New York Style Baked Cheesecake /  
Cherry Pies with Fresh Cream / Lemon Meringue Tarts / Crème Cheese Brûlée / Caramel Tart with Chocolate and  
Hazlenuts / Vanilla Custard Tart with Fresh Mango & Cream

*Please note: dessert selections may vary based on availability and guest numbers.*



## Commissioner II – Menu

### Grazing Table

\$30 per person

Imported & Local Cheeses / Crackers / Sliced French Baguette / Grissini /  
Grilled Roasted Capsicum / Baby Stuffed Pimentos / Grilled Eggplant / Kalamata Olives / Marinated Green Olives /  
Trio of Dips / Vegetable Crudite

Add Charcuterie for \$15 per person

Add Prawns, Oysters & Smoked Salmon for \$35 per person

Add Sushi for \$15 per person

Add Dessert with Tea & Coffee for \$12 per person



## Commissioner II – Menu

### Platters

(Minimum 10 guests)

#### **Cheese Platter - \$20 per person**

Imported & Local Cheeses including Aged Cheddar / Wash Rind / Blue / Brie / Goats  
Assorted Crackers such as Grissini / Oat / Water / Nut Biscotti / Dried Fruits / Nuts

#### **Vegetarian Antipasto - \$15 per person**

Grilled Roasted Capsicum / Baby Stuffed Pimentos / Eggplant / Olives / Artichoke / Zucchini /  
Grilled Bread / Tapenade / Pesto

#### **Charcuterie - \$20 per person**

Bresaola / Prosciutto / Sopressa Salami / Chorizo / Cornichons / Olives / Bacon Jam /  
Pickled Vegetables / Crusty Bread

#### **Selection of Housemade Dips - \$12 per person**

-Trio of Dips / Crackers / Grissini / Vegetable Crudite

#### **Prawn Platter - \$32 per person**

Seasonally Available Cooked Prawns / Peeled to the Tail / House Seafood Sauce

#### **Oysters - \$30 per person**

Seasonally Available Premium Oysters / Lemon / Lime Wedges / Ginger Emulsion Dressing

#### **Salmon Platter - \$16 per person**

Hickory Smoked Salmon / Creme Fraiche / Crusty Baguette / Caper Berries /  
Cornichons / Red Onion

#### **Fruit Platter - \$150 per platter or \$15 per person**

Seasonally Available Fruits / Berries

#### **Selection of Mini-Sweet Treats & Desserts with Seasonal Fresh Fruit \$12 per person**

*Served with Tea & Coffee Station*

Salted Caramel Profiteroles  
Belgian Chocolate Cheesecake  
New York Style Baked Cheesecake  
Cherry Pies with Fresh Cream  
Lemon Meringue Tarts  
Creme Cheese Brulee  
Caramel Tart with Chocolate and Hazlenuts  
Vanilla Custard Tart with Fresh Mango & Cream

***Please note: dessert selections may vary based on availability and guest numbers***



SYDNEY HARBOUR SPECIALISTS

## Commissioner II – Beverages

### **Standard Package**

\$12.50 per person per hour

Peroni  
Tooheys Extra Dry  
Hahn Light

**Little Pebble Sauvignon Blanc** Marlborough, NZ  
**The Bard Chardonnay** Coonawarra, SA  
**The Anchorage Cabernet Merlot** South Australia  
**Tempus Two Blanc de Blanc** South Eastern Australia

### **Premium Package**

\$16 per person per hour

Peroni  
Tooheys Extra Dry  
Corona  
Hahn Light  
Somersby Apple Cider

**Mondiale Sauvignon Blanc** Marlborough, NZ  
**The Bard Chardonnay** Coonawarra, SA  
**Pinot Grigio Veneto** Veneto & Puglia, Italy  
**Estandon Rosé** Cotes De Provence, France  
**Mondiale Shiraz** McLaren Vale, AU  
**The Bard Cabernet Sauvignon** Coonawarra, SA  
**Charles Pelletier Blanc de Blanc** Burgundy, France

*Packages include soft drinks, juice water*

*Please note: selections are subject to availability. Alternative quality beers, wines & spirits will be served if selection unavailable.*