

## Karisma



Now here's a vessel that has versatility. It can be an elegant dinner cruise, fun filled cocktail party, or a day out with friends in the Summer. Karisma is unique in appearance and style, with a wide spacious layout providing comfort for any occasion.

### Specifications

- 57 foot Luxury Catamaran
- Accommodates up to 50 passengers
- 2 deck levels
- Full service bar on both decks
- Reverse cycle air conditioning
- 3 cabins
  - Queen room with TV, DVD player
  - 2 x twin single rooms with TV and DVD player
- Overnight stays available for 6 passengers

### Special Features

- Quality sound system
- iPod connection
- Wireless internet (Wifi)
- Large LCD TV in lounge area
- Flat screen TV on top deck
- Heated 6 person spa
- Large BBQ

### Rates

#### **February – October**

AU\$900.00 per hour (minimum 3 hours)

*BYO: AU\$990 per hour (minimum 4 hours)*

#### **November - January**

AU\$1050.00 per hour (minimum 4 hours)

*BYO: AU\$1150 per hour (minimum 4 hours)*

*BYO not available Fridays in December*

**Thursdays - Saturdays in December:** AU\$1100 per hour (min 4 hrs)

**Spa usage:** AU\$250.00

**Second Bar usage** (1 extra bar staff): AU\$250.00

**Wait staff:** AU\$250 per wait staff (4 hours)

1 - 15 passengers: 1 required

16 - 40 passengers: 2 required

41 - 50 passengers: 3 required

**Travelling/Wharf fees:** AU\$30.00 per docking

#### **Beverages**

From AU\$12.50 per person per hour

Beer, wine, sparkling, soft drinks, juice

*Upgrades available*

CBD wharves: King Street Wharf, Casino Wharf

e) [info@sydneyhs.com.au](mailto:info@sydneyhs.com.au)

m) 0449 76 0449  
A.B.N. 34 610 345 821

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## Karisma – Menus

**Menu prepared by professional Chef on board**  
**Chef fee: Mon - Fri \$270.00 Sat \$285.00 Sun \$310.00 (Public holidays POA)**

*Minimum order of 25 guests (unless specified otherwise)*  
**December: Thursday - Saturday is a minimum order of 35 guests**

### Canapé Menu

#### **Silver Package \*Light Option**

\$45.00 per guest (minimum 30 guests)  
7x Gold Range Canapés  
1x Substantial Canapé  
Qty of items based on a 3-4 hour service

#### **Gold Package**

\$56.00 per guest  
2x Diamond Range Canapés  
5x Gold Range Canapés  
1x Slider Canapé  
1x Substantial Canapé  
Qty of items based on a 3-4 hour service

#### **Diamond Package**

\$65.00 per guest  
3x Diamond Range Canapés  
2x Gold Range Canapés  
1x Slider canapé  
1x Substantial Canapés  
1x Sweet Canape  
Tea & coffee station  
Qty of items based on a 3-4 hour service

#### **Platinum Package**

\$75.00 per guest  
3x Platinum Range Canapés  
3x Diamond Range Canapés  
1x slider Canapé  
2x Substantial Canapés  
1x Sweet Canapé  
Tea & Coffee station  
Qty of items based on a 3-4 hour service

#### Additional Canapés

Gold Range - \$5.50  
Diamond Range - \$7.50  
Platinum Range - \$9.00

Dessert Range - \$5.50  
Slider Range - \$9.00  
Substantial Range - \$10.50

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## Karisma - Menu

### Canapé Range

#### Gold Range Cold Canapés

House died tomato, herb pesto and fetta on sourdough (V)  
Roast leek, marjoram, and red onion tart (V)  
Applewood smoked beef rump on crostini w/horseradish and parsley  
Smoked capsicum, olive and marinated fetta tart

#### Gold Range Hot Canapés

##### Handmade pies with potato puree

Wagyu beef mince  
Chicken and leek veloute  
Chilli beef  
Spring lamb  
Spinach and mushroom

##### House made pizza

Margarita with mozzarella and basil pesto  
Pulled pork, bacon, shaved red onion and bbq sauce  
Smoked chorizo, caramelised onion and Persian fetta  
Rocket pesto, grilled eggplant and caramelised onion

Satay chicken skewers w. roasted peanut sauce (GF)  
Pork and sage sausage roll w/ tomato, apple chutney  
Roast purple carrot and marinated fetta arancini w/ chipotle aioli  
Charred onion arancini w/fresh thyme and ranch aioli

#### Diamond Range Cold Canapés

Sticky onion and gruyere tart  
5 spice duck rice paper rolls with cucumber, mint and hoisin (GF)  
House cured salmon, dill pancake, lemon caviar and caper cream  
Torched Salmon sashimi, w/ ponzu and wasabi  
Moroccan leek tart W/ smoked eggplant and fig jam  
House dried cherry tomato tartlet with goat's cheese cream, and basil  
Chilled tomato soup with spiced cream and baby herbs  
Seared haloumi with lemon and basil (GF)



## Karisma - Menu

### **Diamond Range Hot Canapés**

Pork belly, cauliflower puree, burnt sage butter (GF)  
Southern fried Popcorn chicken with white pepper aioli  
Roast Pumpkin and fetta tart w saffron emulsion  
Potato and pea pithivier w/ chilli jam  
Sesame crumbed prawns with yuzu mayonnaise

### **Soup – (served with sourdough baton)**

Moroccan spiced sweet potato soup with coconut cream and pepitas(GF)(V)  
Pumpkin, maple, and thyme soup with confit garlic cream (GF)(V)

### **Risotto**

Charred onion, thyme and parmesan risotto (GF)(V)  
Spring pea and pancetta risotto (GF)  
Beetroot and marinated fetta arancini with aioli  
Parmesan and herb arancini w/ napolitana sauce and shaved parmesan  
Charred sirloin with chimichurri and eggplant on sourdough baguette

### **Platinum Cold Range**

Wagyu bresaola crostini with pickled fennel and micro herbs  
Eschallot tarte tatin with Persian fetta and parsley pesto  
Sashimi tuna rice paper roll with wasabi mayonnaise (GF)  
Blue swimmer crab tartlet with salmon roe  
Ash cured salmon with pink pepper cream and finger lime caviar (GF)  
Smoked duck breast with crumbed confit garlic and porcini jus  
Cauliflower pannacotta with parmesan shortbread and gold leaf (V)

### **Platinum Range Hot Canapés**

Lobster tortellini with champagne buerre blanc and lemon caviar  
Lamb wellington with wild mushroom duxelle and lamb jus  
Crumbed oyster with sherry vinegar mayonnaise  
Golden duck broth with mushroom tortellini  
King prawns in katifi pastry with lemon, dill aioli  
Thai snapper fish cakes with nahm jim (GF)  
Braised oxtail soup with sour cream and sourdough (GF)  
Fennel crusted pork fillet with parsnip puree and radicchio (GF)  
Sous vide lamb fillet with celeriac puree and pea foam (GF)



## Karisma - Menu

### **Sweet Canapés**

Mini banoffee tarts  
Salted caramel and dark chocolate tart  
Organic coffee mousse, chocolate gateau and vanilla cream  
Poached peach jelly, strawberry cream and vanilla sponge trifle  
Sticky date pudding, vanilla cream butterscotch sauce  
Strawberry fool with balsamic meringue (GF)  
Rhubarb bakewell tarts  
Lime curd pannacotta, pastry crumb and burnt meringue (GF)  
Coconut risotto with glazed pineapple (GF)  
Baby Lemon meringue pies

### **Substantial Canapé Range**

Salmon croquette w/ autumn salad and a dill, caper aioli  
Braised beef cheek with caramelised carrot, Paris mash and bordelaise sauce (GF)  
Braised lamb, israli cous cous and minted yogurt  
Beef penang curry with kaffir lime and jasmine rice (GF)  
Thai Pumpkin red curry w/coconut rice and crispy shallot (GF)  
Spicy fried rice nazi goreng with shiitake mushrooms and sweet soy (GF)(V)  
Satay Chicken w/ jasmine rice and roast peanut sauce (GF)  
Harissa chicken w/ aromatic rice, dill and lemon yogurt and a cucumber salsa (GF)

### **Hand made pasta**

Papardelle peppernata with olives and baby spinach  
Casserecia with chilli, lemon, confit garlic and wild rocket (V)  
Papardella pasta with slow braised bolognaise and red wine

### **Hand made brioche sliders:**

Wagyu beef with aioli, bbq, red American cheddar, bacon and wild rocket  
Slow braisd char sui pork, red cabbage slaw, coriander siracha aioli  
Panko crusted chicken, avocado, thyme and harissa aioli and iceberg  
Purezza sparkling battered fish with pickled cucumber, iceberg and dill aioli  
Pumpkin, fetta and lentil fritter with tomato kasundi and rocket (V)  
Roasted portobello with roma tomato and thyme mayonnaise (V)  
Wagyu beef, Worcestershire and cracked pepper sausage long milk bun, caramelised onion, herb aioli and tomato chutney

### **Salads, served in a noodle box:**

Roast pumpkin, watercress, alfalfa and goats cheese (GF)  
Poached chicken, quinoa, cucumber and rocket (GF)  
Thai beef rump, rice noodles and lime with crispy onions(GF)  
Hot smoked salmon, soba noodles, spinach and sesame  
Baby cos, parmesan, crispy pancetta, anchovy emulsion and organic soft egg (GF)



## Karisma - Menu

### Buffet Menu

#### **Gold Buffet Menu package**

\$60 Per guest

2x Canapé Chefs selection

2x Buffet items

2x Salads/sides

Freshly baked sourdough

Chef's selection dessert

Tea & coffee station

#### **Diamond Buffet Menu package**

\$72 Per guest

2x Canapé Chefs selection

3x Buffet items

2x Salads/Sides

1x Cheese range

Freshly baked sourdough

1x Market Fresh Chefs selection Dessert

Tea and coffee station with petit fours

#### **Platinum Buffet Menu package**

\$95 Per guest

3x Chefs selection Canapé

3x Buffet items

2x Salads/Sides

1x Cheese Platter

1x Seasonal fresh fruit platter

Freshly baked sourdough

2x Market Fresh Chef's Selection Desserts

Tea and coffee station with petit fours



## Karisma - Menu

### Buffet Menu

Charred Beef kebabs w/ salsa verde, charred carrot puree (GF)  
Grilled Lamb kofta w/ coriander yoghurt, cucumber salsa (GF)  
Pumpkin, thyme and ricotta cannelloni w/ napolitana sauce and shaved parmesan  
Salmon with crispy skin, bok choy and oyster sauce (GF)  
Sous vide beef 2 ways w/ potato puree and red wine jus (GF)  
Salmon croquette w/ autumn salad and dill, caper emulsion  
Zucchini and chickpea fritter w/ eggplant yogurt relish and wild rocket  
Pork loin, radicchio, burnt orange and roasted fennel (GF)  
Harissa roasted chicken thigh, aromatic rice, lemon yogurt, dill salsa (GF)  
Herb crumbed eggplant, napolitana sauce, baby basil and fresh mozzarella  
Sous vide lamb rump w/ cauliflower puree, roasted onions, jus (GF)  
Sous vide chicken breast with thyme crumb, puree potato, jus  
Free range chicken breast stuffed with sage and bocconcini (GF)  
Chargrilled beef sirloin with chimichurri and eggplant (GF)  
Beef brisket croquette w/ smoked cauliflower puree, roast onion jus  
Market fresh white fish with Japanese noodles, ponzu sauce  
Whole Grilled king prawns w/ Asian salad (GF) (available on Diamond and Platinum only)

### **Salads/Sides-**

Roast heirloom carrots, shaved fennel and baby rocket with sherry dressing (GF)(V)  
Rocket, grilled pear, crispy bacon, fetta and walnut (GF)  
Pumpkin, watercress, alfalfa and marinated goats cheese (GF)(V)  
Casareccia pasta with chilli, lemon and parsley (V)  
Spicy vegetable vermicelli with Asian herbs (GF)  
Shaved zucchini, mint and pea with sherry vinegar (GF)(V)  
Chat potato salad with crispy bacon, shallots and aioli (GF)  
Baby green beans with herb infused butter (GF)(V)  
Quinoa with cucumber, tomato, herbs and lemon (GF)(V)  
Roasted potatoes with butter and rosemary salt (GF)(V)

Gluten Free = (GF)

Vegetarian = (V)

Attracts extra charge of \$8.50pp = \*\*\*\*

### **EXTRAS**

*Desserts can be added for \$9 per guest*

*Dessert Canapes can be added for \$5.50 per guest*

*Platters can be added to any package (see platters menu)*

*Extra Canapes can be added, starting at \$5.50 per person*



## Karisma - Menu

### BBQ Menus

#### **Silver Package**

\$40.00 per guest (minimum 30 guests)

A selection of local cheeses, fruit, dips and bread

2x Choices of Silver menu range

2x Salads from Silver salad range

Freshly baked bread rolls and condiments

#### **Gold Package**

\$50.00 per guest

A selection of cheeses, olives, fruit, nuts and bread

2 x Silver menu range

1x Main dishes from the Gold range

1 x Salad range

1 x Salad plus range

Freshly baked bread rolls and condiments

Tea & coffee station with petit fours

#### **Diamond Package**

\$57.00 per guest

A selection of cheeses, olives, fruit, nuts and bread

2 x items from our Silver range

2x Main dishes from the Gold range

2x Salads plus range

Freshly baked bread rolls and condiments

Tea & coffee station with petit fours

#### **Seafood BBQ package**

\$67 Per guest

A selection of cheeses, olives, fruit, nuts and bread

1 x item from our Silver range

1 x main dish from our Gold range

2x Seafood items from our BBQ seafood range

2x Salads plus range

Freshly baked bread rolls and condiments

Market Fresh Chef's Selection Dessert

Tea & coffee station with petit fours





## Karisma - Menu

### **Silver Range Menu**

Loaded hotdogs- (1 per guests)

Worcestershire and cracked pepper sausages, chilli jam, crispy onions on brioche roll

Wagyu beef sausages, caramelised onion, cheddar, mustard aioli on brioche roll

Rustic Italian sausages, red cabbage slaw on brioche roll

Smokey, Pere Pere chicken fillet w. Mexican salsa

Lamb kofta with charred pita bread, corn salsa, chipotle yogurt (1 per guest)

Charred beef burger, brioche bun, cheddar, tomato, caramelised onion (1 per guest)

### **Gold Range Menu**

Charred beef rump, salsa verde, carrot puree

Smokey beef and bacon burger w/ cheddar, café de paris aioli on milk bun (1 per guest)

Beef rump skewers, w/ chimmi churri and herb salad

Lamb souvlaki skewers, cucumber and dill salsa, lemon yogurt and pita bread (1 per guest)

Charred chicken thigh, lemon, confit garlic, parsley and chickpea salad

### **Seafood Range Menu**

Whole king prawns, charred with Asian salad

Charred salmon, green beans, smoked lemon butter

Char grilled Market fresh white fish with lemon,

Thai fish cakes, with chilli jam and Asian slaw

Scampi with herb butter \*\*\*\* extra charge of \$8.50 per person

Balmain bugs with lemon dressing \*\*\*\* extra charge of \$8.50 per person

### **Silver Salads Range**

Garden salad with French dressing

Wild rocket salad with shaved parmesan, pear and balsamic

Potato salad with green shallot

Pasta salad with tomato and parsley and lemon

Moroccan cous cous salad

### **Salads Plus Range**

Roast heirloom carrot and shaved fennel salad with baby rocket and sherry dressing

Rocket, grilled pear, crispy bacon, fetta and walnut

Pumpkin, watercress, sprouts and marinated fetta cheese

Orrechiette pasta salad with lemon, thyme and mushrooms

Seasonal garden salad with French dressing

Roasted aioli and herb chat potato salad with crispy pancetta



SYDNEY HARBOUR SPECIALISTS

## Karisma - Menu

### Platters

*Can be added to your chosen menus*

Seafood platter: \$23 per guest

\*Choose 1 of the following:

Freshly cooked large king prawns with lime mayonnaise

Freshly shucked oysters with lemon wedges

Freshly shucked oysters with gin, cucumber and dill

House beetroot cured ocean trout with horseradish cream

Hot smoked ocean trout with herb aioli

Smoked salmon with Lemon cream

Seared Tuna with baby capers and salsa verde: **Additional \$3 per guest**

Seafood Platters: \$80.00 per guest

Freshly caught from the east coast of Australia – Crystal bay prawns, Sydney rock oysters, herb poached salmon, house cured ocean trout, crab all served with fresh lemon and handmade condiments

Antipasto platter: \$16 per guest

Assorted house char grilled and roasted vegetables, assorted sourdough breads, Italian cured meat and gorgonzola cheese

Dip platter: \$10 per guest

Garlic toasted Turkish bread with assorted dip flavours

(Smokey eggplant / spinach, garlic and cheese / Rocket and cashew pesto / beetroot/ avocado and tomato / spicy roasted capsicum or market fresh)

Cheese platter

Gold range: \$10.00 per guest (Local cheeses)

Diamond range: \$16.00 per guest (Best of Australian cheeses)

Platinum range: \$22.00 per guest (Best of Australian and international cheeses)

\* All cheese is served with grapes, quince paste assorted sourdough and crackers

Fruit platter

Gold - Seasonal fresh fruit with assorted summer fruits: \$9.00 per guest

Diamond – Tropical style fruit platter with summer berries \$15.00 per guest



## Karisma - Beverages

Non-Alcoholic Beverage Package      \$6 per person per hour (+ cost of bar staff)

Juices, soft drinks, sparkling & still water, tea and coffee

Silver Beverage Package                      \$12.50 per person per hour

Barnsworth Blanc de Blanc Brut (South Australia)

Parnasse Sauvignon Blanc (France)

Mandoleto Pinot Grigio (Italy)

Hogs Head Shiraz (South Australia)

Pure Blonde, Hahn Super Dry, Carlton Draught, Cascade Premium Light

Juices, soft drinks, sparkling & still water

Gold Beverage Package                      \$15 per person per hour

Mascareneri Prosecco (Italy)

Hootenanny Marlborough Sauvignon Blanc (NZ)

La Vendetta Pinot Grigio (Italy)

Bertaine Et Rose (France)

Primrose Path Shiraz (McLaren Vale SA)

California Dreaming Pinot Noir (Hunter Valley NSW)

Corona, Somersby Cider, Pure Blonde, Hahn Super Dry, Carlton Draught, Cascade Premium Light

Juices, soft drinks, sparkling & still water

Diamond Beverage Package                      \$27.50 per person per hour (min 30 guests)

Aperol Spritz (cocktail)

Mumm Cordon Rouge Brut (France)

Hootenanny Marlborough Sauvignon Blanc (NZ)

La Vendetta Pinot Grigio (Italy)

Bertaine Et Rose (France)

Primrose Path Shiraz (McLaren Vale SA)

California Dreaming Pinot Noir (Hunter Valley NSW)

Choice of any 5 beers/ciders including beer upgrade items

Juices, soft drinks, sparkling & still water



## Karisma - Beverages

Beer Upgrade additional \$5 per person per hour to Silver or Gold Package

Choice of 2 standards + 2 of the below:

*James Squire 150 Lashes*

*Coopers Pale Ale*

*Fat Yak Original*

*James Boag's Premium*

Basic Spirit Upgrade additional \$6 per person per hour

Absolut Vodka

Tanqueray Gin

Jack Daniels

Jim Beam

Bundaberg Rum

Premium Spirit Upgrade additional \$8 per person per hour

Belvedere/Grey Goose Vodka

Hendricks Gin

Johnnie Walker Black Label

Canadian Club

Wild Turkey

Bacardi Superior

Champagne Upgrade by bottle (6 bottles minimum pre-purchase)

Mumm Cordon Rouge Brut \$100 per bottle

Veuve Cliquot \$120 per bottle

Bollinger \$150 per bottle



## Karisma - Beverages

### On Consumption Bar

Preference of beverages required.

Minimum spend is applicable.

	<u>Glass</u>	<u>Bottle</u>
<b><u>HOUSE SPIRITS</u></b>		
Absolute	\$8.00	
Tanqueray Gin	\$8.00	
Bundaberg Rum	\$8.00	
Jack Daniels	\$8.00	
Jim Beam	\$8.00	
<b><u>PREMIUM SPIRITS</u></b>		
Grey Goose/Belvedere	\$12.00	
Hendricks Gin	\$12.00	
Bacardi Superior	\$12.00	
Canadian Club	\$12.00	
Wild Turkey	\$12.00	
Johnnie Walker Black	\$12.00	
<b><u>SPARKLING</u></b>		
Barnsworth Blanc de Blanc Brut (SA)	\$9.00	\$40.00
Mascareri Prosecco (Italy)		\$40.00
<b><u>CHAMPAGNE (on request)</u></b>		
Mumm Cordon Rouge Brut		\$100.00
Veuve Cliquot		\$120.00
Bollinger		\$150.00
<b><u>WHITE WINE</u></b>		
Parnasse Sauvignon Blanc (France)	\$9.00	\$40.00
Mandoleto Pinot Grigio (Italy)	\$9.00	\$40.00
Hootenanny Marlborough Sauvignon Blanc (NZ)		\$50.00
La Vendetta Pinot Grigio (Italy)		\$50.00
<b><u>RED WINE</u></b>		
Hogs Head Shiraz (South Australia)	\$9.00	\$50.00
Bertaine Et Rose (France)	\$9.00	\$50.00
California Dreaming Pinot Noir (Hunter Valley)		\$55.00



SYDNEY HARBOUR SPECIALISTS

## Karisma - Beverages

	<u>Glass</u>	<u>Bottle</u>
<b><u>BEER/CIDER</u></b>		
Cascade Premium Light		\$8.00
Pure Blonde		\$8.00
Hahn Super Dry		\$8.00
Carlton Draught		\$8.00
Corona		\$10.00
Somersby Cider		\$10.00
James Boag's Premium		\$10.00
James Squire 150 Lashes		\$10.00
Fat Yak Original		\$10.00
Coopers Pale Ale		\$10.00
<b><u>SPECIAL (on request)</u></b>		
Aperol Spritz		\$15.00
<b><u>LIGHTS</u></b>		
Soft Drink		\$3.00
Sparkling Water		\$3.00
Juice		\$3.00
Tea/Coffee		\$3.00