



Obsession is in a class of its own in the Catamaran style boats. The vessel has a roomy and stable design which makes it easy for passengers to move around. 5 star quality.

Specifications

- 50 foot Luxury Catamaran
- Accommodates up to 30 passengers
- Spacious deck layout
- Outdoor lounge area
- Indoor lounge area for seating up to 15 passengers
- Air-conditioned interior
- Cabins
 - 5 double bed cabins each with their own ensuite

Special Features

- Flat screen TV
- CD and DVD player
- State of the art sound system
- Sun lounges
- Front trampolines for sunbathing
- Barbeque facilities
- 2 fridges and a freezer
- Swim ladder

Rates

AU\$525 per hour (minimum 4 hours)

Saturday (afternoons) in November - March:
 AU\$650.00 per hour (minimum 4 hours)

Travelling / Wharves fees: AU\$50 per docking.
 Additional for Manly: AU\$200 each way

Service fee: AU\$100

Includes, plates, cups, cutlery, eskies, BYO

BYO Food & Beverages: Welcome

City wharves: Campbells Cove, Walsh Bay, King Street Wharf, Casino Wharf



Obsession – Menu

BBQ Menu 1

AU\$38.00 per person (minimum 10 people)
\$50 delivery fee

Beetroot, goats cheese, quinoa and macadamia salad, rocket with herb and basil dressing
Traditional dill and bacon potato salad
Gourmet sausages (beef, pork, lamb)
Vegetarian burgers
Freshly baked bread rolls
Selection of condiments - followed by
Seasonal fresh fruit platter + a selection of macaroons

BBQ Menu 2

AU\$47.00 per person (minimum 10 people)
Chef required at AU\$50.00 per hour. (higher for public holidays)

Canapés

Canapés of vegetarian antipasto tarts with Persian feta and pesto and Spicy Chicken Thai cakes served with namjim sauce

Main

Beetroot, goats cheese, quinoa and macadamia salad, rocket with herb and basil dressing
Vine ripened tomato and persian feta salad, balsamic Glazed with basil
Greek salad (traditional style)
Char-grilled scotch fillet
Peppered salmon fillet
Marinated chicken breast fillet

Freshly baked bread rolls
Selection of condiments

Seasonal fresh fruit platter + a selection of macaroons



Obsession – Menu

BBQ Menu 3

AU\$57.00 per person (minimum 10 people)
Chef required at AU\$50.00 per hour. (higher for public holidays)

Canapés

Canapés of vegetarian antipasto tarts with Persian feta and pesto and Spicy Chicken Thai cakes served with namjim sauce

Mains

Select 3 of the following salads and select 3 of the following mains

Salads

Greek salad (traditional style)

Hokkien Noodle salad with stir fried vegetables, toasted sesame seeds, sticky soy drizzle and peanut crumb

Traditional Caesar salad

Fresh shaved fennel, apple salad with orange thyme dressing.

Beetroot, goats cheese, quinoa and macadamia salad, rocket with herb and basil dressing

Vine ripened tomato and Persian feta salad, balsamic Glazed with basil

Brown rice with Mexican Salsa Salad of avocado, heirloom tomatoes, cucumber, coriander and lime.

Mains

Grilled tiger prawns

Char-grilled Garlic & herb rubbed Steaks

Fajita lime marinated chicken breast fillet

Vegetarian Kale, quinoa burgers

Grilled salmon fillet

Your selection will be accompanied by freshly baked bread roll and a selection of condiments

Dessert Buffet comprising:

Dessert Platter

Fruit Platter

Cheese Platter



Obsession – Menu

Canapés

Minimum 10 people

Silver Canapés

\$47.00 per guest plus \$50 flat fee for delivery

- Smoked salmon blinis
- Vegetarian antipasto tarts with Persian feta and pesto
- Kale, roast pumpkin Frittata topped with hummus and basil
- Sushi platter
- Extravagant Cheese Platter
(Brie, blue cheese, smoked cheddar , prosciutto, salami, dips, olives and figs) with crackers
- Mixed dessert platter to share featuring chocolate treats, vanilla profiteroles topped with nuts, mini cupcakes and cakes
- Seasonal fruit salad cup topped with yoghurt shaved coconut and Pistachio crumb

Gold Canapés

\$67 per guest plus chef hire @\$50 / hour

- Smoked salmon blinis
- Vegetarian antipasto tarts with Persian feta and pesto
- Spicy Chicken Thai cakes served with namjim sauce
- Sushi platter
- Lamb sliders with slaw and tzatziki
- Fresh Local Rock oysters served with lemon and condiments
- Extravagant Cheese Platter
(Brie, blue cheese, smoked cheddar , prosciutto, salami, dips, olives and figs) with crackers
- Mixed dessert platter to share featuring chocolate treats, vanilla profiteroles topped with nuts, mini cupcakes and cakes
- Seasonal fruit salad cup topped with yoghurt shaved coconut and Pistachio crumb



Obsession – Menu

Platinum Canapés

\$87.00 per guest plus chef hire @\$50 / hour

- Fresh Local Rock oysters served with lemon and condiments
 - Sushi platter
 - Mini meatballs with tomatoes relish
 - Smoked salmon blinis
- Vegetarian antipasto tarts with Persian feta and pesto
 - Spicy Chicken Thai cakes served with namjim sauce
- Bononcini , Cherry Tomato and Basil Skewers with Balsamic Glaze
- Fresh local Cooked Whole Tiger Prawns platters served Lemon And Limes
- Extravagant Cheese Platter(Brie, blue cheese, smoked cheddar , prosciutto, salami, dips, olives and figs) with crackers
- Mixed dessert platter to share featuring chocolate treats, vanilla profiteroles topped with nuts, mini cupcakes and cakes
- Seasonal fruit salad cup topped with yoghurt shaved coconut and Pistachio crumb

Sandwiches/Rolls/Wraps

\$20 per guest (minimum 25 guests)

Served on a selection of freshly baked sliced breads, rolls and wraps
Select 3 from the following

1. Rare roast beef, cheddar, seeded mustard & mixed leaf
2. Smoked salmon, crème cheese & cucumber
3. Italian tuna mayonnaise, radicio & capers
4. Honey roast leg ham off the bone, semi dried tomatoes, Swiss cheese.
5. Peri Peri chicken, slaw & mayo
6. Antipasto veg and hummus with baby spinach leaves(V)



SYDNEY HARBOUR SPECIALISTS

Obsession – Menu

Three Course Seated Lunch/Dinner

\$75 per guest plus onboard chef hire @ \$50 per hour

(10 - 15 guests only)

Sample menu only, full options available on request

Choose one of each of the following)

Entrée

1. Fresh salmon rolled in toasted sesame seeds and drizzled with sweet soy emulsion
2. grilled balsamic glazed plums and Beetroot with baby carrots, crumbled with Persian Feta and pomegranate salad (V)
3. Sticky soy chicken with hokkien noodles and stir fried veg topped with toasted sesame seeds and roast peanuts.

Main

1. Peri Peri Glazed chicken Breast served with Mexican quinoa salsa salad featuring cucumber, heirloom Tomato, capsicum, coriander, lime.
2. Fijita spiced BBQ Lamb Cutlets drizzled with tzatziki dressing served with fresh shaved apple, fennel and orange dressing salad topped with crumbled Persian feta.
3. Grilled Pumpkin, grilled zucchini, grilled haloumi topped with balsamic glaze, zata and hummus.(V)

Dessert

1. Grilled sweet plums served with flourless nutty honey cake and vanilla cream
2. Australian pavlova Topped with fresh seasonal fruits, raspberry coulis and Pistachio crumb
3. Dessert tasting platter to share featuring a selection including Chocolate treats, Vanilla profiteroles, lemon custard tart topped with fresh fruit

Coffee, selection of tea's & biscotti

Deluxe Seafood Platter

Starting price \$60 per person

Our chef can also prepare beautiful, deluxe seafood platters for you, designed around your own specific tastes and requirements. (prawns, oysters, Balmain bugs, smoked salmon)

Please enquire for specific costs.