



SYDNEY HARBOUR SPECIALISTS

## Day By Day



This vessel is unique and stands out from the rest, with its black trim design. Day By Day's signature is the cosy sun bed on the front deck which is one of the largest of any private charter boat in Sydney. Access to the front deck makes this a great choice for casual summer cruising or soaking in the atmosphere for New Year's Eve.

### Specifications

- 47 foot Motor Cruiser
- Accommodates up to 20 passengers
- 2 deck levels
- Very spacious front and rear deck
- Large sun bed lounge on front deck
- Cabin
  - King bed room

### Special Features

- Large flat screen TV
- CD and DVD player
- Quality sound system
- iPod connection
- Barbeque facilities

### Rates

AU\$500.00 per hour (minimum 4 hours)

Traveling & Wharf fees: AU\$30 per docking

### Beverages

AU\$11.00 per person per hour

Includes beer, wine, sparkling, soft drinks

BYO at AU\$100.00

City wharves: Commissioners Steps, King Street Wharf, Walsh Bay, Woolloomooloo

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## Day By Day – Menu

*By Striped Tent Catering*

Minimum order for all menus is AU\$350.00

### Platter Selections

Each platter serves 10 people

#### **Aussie Platter**

AU\$110.00 (1 piece per person)

Handmade pies selection lamb and rosemary, beef and red wine, chicken and mushroom, vegetarian

Handmade sausage rolls w tomato dip

Crumbed spicy chicken tenderloins w mango, chilli dip

Pork & apple sausages w Cajun dip

#### **Best of British**

AU\$200.00 (1 piece per person)

Individual prawn cocktails

Mini pork pies

Scotch egg w tomato, chilli dip

Crispy rolls w beef & mustard béarnaise

Finger sandwiches—chicken & smoked salmon

#### **Captain Cook Cold Seafood Platter**

AU\$280.00

Fresh peeled king prawns

Sydney rock oysters

Blue swimmer crab

Huon smoked salmon

Morton bay bugs

Mango, chilli, dip

#### **American Platter**

AU\$140.00 (1 piece per person)

Delicious mini beef hamburgers with tomato relish and Swiss cheese

Mini hot dogs with sauce or caramelized onion.

Southern style chicken tender strips

#### **Chook & Chips Platter**

AU\$125.00

Honey Satay wings

Sweet soy and chilli drumsticks

Cajun potato wedges



## Day by Day - Menu

### **Italian Platter**

AU\$140.00

Antipasto — A tasty selection Italian cured meats, olives, marinated vegetables & cheeses w wood fired bread.

### **Japanese Platter**

Mixed Sushi 40 pieces - AU\$90.00

Deluxe platter – AU\$145.00

mixed Sushi, yakitori chicken sticks, crispy rolls w smoked salmon, roasted beef w wasabi mayo

### **Additional platter selection**

Cheese platter w dried fruits, crackers & lavosh - AU\$133.00

Fresh fruit w tropical dip - AU\$73.00

Peeled king prawns w mango, chilli, dip - AU\$155.00

Freshly shucked oysters 4 dozen - AU\$133.00

Selection sushi w soy dipping sauce- AU\$90.00

Gourmet sandwiches, rolls, wraps (2pp) - AU\$110.00

### **Mixed canapé**

AU\$135.00 – 4 pieces per person

Smoked salmon blinis, Peking duck pancakes, prawn & mango tarts, asparagus & prosciutto w lime chilli dip, rice paper rolls, pumpkin tart with mascarpone & sweet chilli.

### **Petit Four**

50 pieces - AU\$132.00

Chocolate dipped strawberries, lemon tart, macaroons, mini cupcakes, crème brulee tarts mixed selection

### **Fresh Salad Boxes**

AU\$8.00 each – Minimum of 10

Rocket apple & parmesan – Sweet chilli noodle – Penne chorizo – Pumpkin couscous  
Kipler potato w bacon and shallots- Traditional Greek salad – Asian coleslaw-  
Caesar salad – Tomato avocado and mango – Asparagus w beetroot and Persian fetta.



## Day by Day – Menu

### Gourmet Finger Food, Sandwiches and Wraps

#### **MENU 1**

AU\$40.00 per person - Minimum order for ten people

#### **Gourmet sandwiches & wraps**

Delicious fillings roasted turkey, cranberry, and avocado  
Smoked salmon, cucumber, lettuce  
Chicken w sundried tomato, lemon mayo, cress  
Leg ham, w peach chutney, red pepper, Swiss cheese  
Roasted beef w caramelised onion, rocket, and tomato

#### **Finger food**

Honey, soy and ginger chicken drumsticks  
Delicious Scotch egg w spicy tomato dip  
Yarra Valley goats cheese, tomato, wild rocket tart  
Cheese platter w crackers  
Fresh fruit sticks

#### **MENU 2**

\$45.00 per person – minimum 10 people

#### **Gourmet filled rolls & mini bagels**

Antipasto platter—selection Italian cured meats, cheeses, olives, marinated vegetables  
Asian glazed corn fed chicken breast  
Salad box—Green, Greek or Caesar

Peeled king prawns w mango chilli dip extra AU\$6.00 per person

**Dessert** - Choose between a gourmet cheese & fresh fruit platter or mini dessert variety of macaroons, lemon tartlet and crème brulee



## Day by Day – Menu

### Buffet

Minimum order for 10 people

#### **Menu 1**

AU\$45.00 per person

Char grilled Atlantic salmon  
Roasted corn fed chicken breast w sweet soy, chilli, ginger dressing  
Grain fed beef fillet w mustard béarnaise  
Breads  
Salads—mixed green w caramelised balsamic dressing  
Tomato, avocado, mango w raspberry vinaigrette  
Cheese & fresh fruit platter  
Baby macarons

#### **Menu 2**

AU\$53.00 per person

Peeled king prawns w mango, chilli, dip  
Freshly shucked rock oysters  
Roasted peppered beef fillet w mustard béarnaise  
Caesar chicken salad  
Char grilled ocean trout w lime, coriander dressing  
Salads  
Breads  
Asparagus, cherry tomato, Persian feta  
Garden green  
Cheese & fresh fruit or  
Frangelico crème brulee w berries  
Chocolate or lemon tart



## Day by Day - Menu

### Barbecue

Finger food style - minimum 20 persons includes chef \$50 per person

Moroccan lamb cutlets w minted yoghurt dip  
Chicken sate sticks  
Teriyaki beef kebabs  
Gourmet pork & apple baby sausages  
Lime, chilli, ginger prawns  
Baby hamburgers –w Swiss cheese & tomato relish  
Spicy vegetarian kebabs  
Breads  
Cheese & fresh fruit platters or  
Selection mini desserts  
Chocolate dipped strawberries  
Tartlets—lemon meringue, crème brulee, chocolate  
Macaroons, cupcakes

### Cocktail Cruise

Substantial canapés with chef  
Minimum 20 persons

#### **MENU 1**

\$40.00 per person

#### HOT

Handmade mini sausage rolls w spicy tomato dip  
Handmade baby pies—minted lamb & pea, chicken & mushroom, beef, vegetarian  
Marinated chicken wrapped in wafer thin bacon  
Roasted pumpkin risotto balls w red pepper dip

#### COLD

Tasmanian smoked salmon blinis w mascarpone & dill  
Chicken & pistachio finger sandwiches  
Rice paper vegetarian rolls w soy dipping sauce  
Peking duck pancakes w shallot & hoisin



## Day by Day - Menu

### **MENU 2**

AU\$45.00 per person

#### HOT

Tiny filet mignons w mustard béarnaise  
New York crab cakes w mango chilli dip  
Baby Moroccan spiced lamb & apricot kebabs w minted yoghurt dip  
Haloumi & prosciutto parcels w sweet chilli dip  
Apple glazed chicken sticks

#### COLD

Tiny cones of Huon smoked salmon w mascarpone & dill  
Duck salad w orange & chilli dressing served on spoons  
Peeled king prawns w wasabi, ginger dip  
Tartlets Yarra valley goats cheese, tomato, rocket pesto

#### To finish

Lemon tartlet  
Crème brulee tartlet