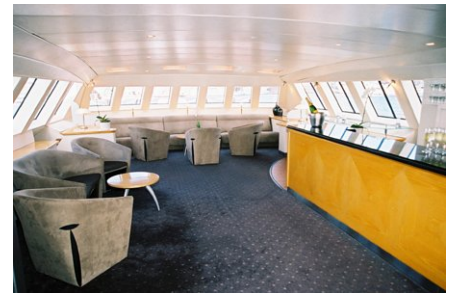


Morpheus



Morpheus is a superb luxury entertainment vessel which offers a cosy yet spacious layout for elegant dinner parties, cocktail cruises and social lunch cruises. The signature large front deck offers excellent standing room and seating to absorb the Sydney Harbour atmosphere.

Specifications

- 66 foot Motor Catamaran
- Accommodates up to 100 passengers
 - Up to 70 passengers for seated dining
 - Up to 94 passengers seated on 2 levels
- Powered by 2 x 67.1kw engines
- Maximum speed 14 knots
- Separate entertaining areas all with 360 degree views
- Two bathrooms
- Large open space with seating on front deck
- Cosy lounge seating inside

Special Features

- Quality sound system
- TV on main deck
- DVD player
- Cordless microphone
- Full service bar area

CBD Wharves: Campbells Cove, King Street Wharf, Casino Wharf, Walsh Bay, Eastern Pontoon

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Rates

January – October

AU\$750.00 per hour (minimum 3 hours)

November – December

AU\$1000.00 per hour (minimum 4 hours)

Travelling/Wharf fees: AU\$30 per docking

Wait staff: Included in food and beverage purchase

Beverages

AU\$11.00 per person per hour

Beer, red and white wine, sparkling, soft drinks, juice

Upgrades available



Morpheus – Menu

Menus prepared by professional on board chef

January – October: minimum 20 guests

November & December

Sunday – Wednesday: minimum 30 guests

Thursday – Saturday: minimum 50 guests

Buffet Menus

Spinnaker Non Seafood Menu

\$65 per person

Canapés

Chef's selection of 2 canapés

Main

Whole double smoked leg ham, carved from the bone and served with mustard selection

Beef sirloin served with béarnaise

Chicken fillet pieces marinated in lemongrass and lime leaves on vermicelli noodles

Wild mushroom, spinach and lemon risotto

Salad of mixed leaves with roasted sweet potato, semi-sun dried tomatoes, olives & shaved parmesan

Whole roasted baby new potatoes, tossed with rocket and served with garlic & chive sour cream

Selection of fresh breads

To finish

A selection of individual gourmet desserts with coffee and assorted teas

Port Jackson Seafood Menu

\$75 per person

Canapés

Chef's selection of 3 canapés

Main

Platters of king prawns and freshly shucked rock oysters with lemon and seafood sauce

Whole double smoked leg ham, carved from the bone and served with mustard selection

Beef sirloin served with béarnaise

Green lip mussels with angel hair in chef's own tomato and white wine sauce

Sides of smoked salmon with capers, Spanish onion and lemon dill dressing

Salad of mixed leaves with roasted sweet potato, semi-sun dried tomatoes, olives & shaved parmesan

Whole roasted baby new potatoes, tossed with rocket and served with garlic & chive sour cream

Selection of fresh breads

To finish

A selection of individual gourmet desserts with coffee and assorted teas

Platter of mixed cheese, nuts & dried fruit with lavosh

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Morpheus - Menu

Quayside Premium Seafood Menu

\$125 per person

Canapés

Mediterranean vegetable tarts with Greek feta

Assorted sushi and sashimi

Smoked salmon tartlets

Main

Platters of king prawns and freshly shucked rock oysters with lemon and seafood sauce

Lamb racks roasted in maple and rosemary

630g lobster with tarragon butter and lemon

Chicken breast fillet with asparagus and seeded mustard cream sauce

Sides of Tasmanian smoked salmon with capers and dill mayonnaise

Wild mushroom, spinach and lemon risotto

Salad of mixed leaves with roasted sweet potato, semi-sun dried tomatoes, olives & shaved parmesan

Whole roasted baby new potatoes, tossed with rocket and served with garlic & chive sour cream

Selection of fresh breads

To finish

A selection of individual gourmet desserts with coffee and assorted teas

Platter of mixed cheese, nuts & dried fruit with lavosh



Morpheus - Menu

3 Course Menu

\$90 per person

Entrée

Please select one item

Seafood antipasto plate of king prawns, smoked salmon and pacific oysters

Thai beef salad with coriander and bean shoots

Honey peppered prawns with mustard rocket

Assorted sushi and sashimi

Antipasto plate of cured meats, sundried tomatoes and mixed olives

Deconstructed bruschetta with tomato and basil and a balsamic dipping sauce

Mains

Please select two items to be served alternately

Green lip mussels with angel hair in a fresh tomato, white wine and herb sauce

Roast beef fillet on potato mash

Salmon fillets with a lemon and dill dressing served on smashed potatoes

Marinated spatchcock on vegetable ratatouille

Herb crusted lamb rack on tomato couscous

Chicken breast fillet in a seeded mustard cream sauce with hand cut potatoes and asparagus

All mains served with a selection of seasonal vegetables and fresh breads

To finish

Served to the buffet

A selection of individual gourmet desserts with coffee and assorted teas

Platter of mixed cheese, nuts & dried fruit with lavosh



Morpheus - Menu

Cocktail Menu

Choose at least 3 items per hour

Group 1

\$4 per item per person

Mini spring rolls with sweet chilli
Steamed prawn and ginger wontons
Steamed chicken and lemongrass wontons
Lentil and Vegetable cocktail samosas with mango chutney
Roma tomato salsa tart with baby bocconcini
Thai style vegetarian curry puffs
Thai fish cakes with sweet chilli
BBQ spicy beef chipolatas
Assorted petite pies
Tomato and basil Bruschetta

Group 2

\$5 per item per person

Caramelised onion and parmesan tarts
Thai green chicken curry puffs with sweet chutney
Mini bacon, spinach and smoked salmon quiches
Tandoori chicken pizzette with cucumber and mint yogurt
Mini tart cases with smoked salmon, avocado and crème fraiche
Chicken skewers with lemongrass dipping sauce
Lamb skewers marinated in rosemary, garlic and lemon
Mediterranean vegetable tarts with Greek feta
Cajun spiced calamari with lime and chilli aioli
Lamb kofta meatballs with yogurt dressing
Beef skewers with beetroot dipping sauce
Individual Lemon chicken risotto
Breaded chicken pieces with Garlic aioli
Mexican enchilada bites with guacamole sauce

Group 3

\$6 per item per person

Assorted sushi and sashimi
BBQ octopus in Asian spices
Smoked salmon and avocado pillows with fresh dill
Salmon skewers marinated in lemongrass and basil
Thai beef salad served with coriander and bean shoots
Bamboo skewered prawns with lemongrass and lime leaves
Peking wraps with cucumber, shallots and hoisin sauce
Seared scallops served in spoon with butter & herb sauce
Freshly shucked rock oysters with lemon and lime wedges
Tempura Prawns with sweet chilli mayonnaise
Fish and chips served in mini tucker boxes



Morpheus - Menu

Chef's Special Cocktail Menu

\$50 per person

Freshly shucked rock oysters with lemon & lime wedges

Lamb skewers marinated in rosemary, garlic & lemon

Mini spring rolls with sweet chili

Cajun spiced calamari with lime and chili aioli

Tandoori chicken pizzette with cucumber and mint yogurt

Assorted sushi and sashimi

Mini bacon, spinach and smoked salmon quiches

Breaded chicken pieces with garlic aioli

Lentil and vegetable cocktail samosas with mango chutney

Steamed chicken and lemongrass wontons



Morpheus – Beverages

Standard Package

\$11 per person per hour

McWilliam's Select Series Semillon Sauvignon Blanc

McWilliam's Select Series Cabernet Merlot

McWilliam's Select Series Brut Reserve,

Heineken, Becks, Cascade Premium Light

Soft Drinks, Orange Juice, and Mineral Water.

PREMIUM Wine Upgrade 1

Add \$10 per person (4 hours)

Choose one selection from each wine category below.

WHITE

Evans & Tate 'The Go-Between' Sauvignon Blanc

Evans & Tate 'The Go-Between' Chardonnay

RED

Evans & Tate 'The Go-Between' Shiraz

Evans & Tate Breathing Space Cabernet Sauvignon

SPARKLING

McWilliam's Selection Series Brut Reserve

DELUXE Wine Upgrade 2

Add \$15 per person (4 hours)

Choose one selection from each wine category below.

WHITE

McWilliam's High Altitude Sauvignon Blanc

Under & Over Pinot Gris

Mount Pleasant Singing in the Rain Chardonnay

RED

Chant du Midi Rosé

McWilliam's Appellation Pinot Noir

Under & Over Shiraz

SPARKLING

Henkell Trocken Dry Sec

Chant du Midi Blanc de Blancs Brut

Serafini & Vidotto Bollicine di Prosecco DOC



Morpheus – Beverages

Spirit Upgrade

Spirits: Add \$8 per person

Scotch
Bourbon
Rum
Gin
Vodka

Spirits + liqueurs: Add \$12 per person

Spirits above plus

Kahlua
Tia Maria
Baileys

Tab on Bar

Set a specific amount for the bar

Staff costs: \$200 (4 hours)

1 wait staff required per 20 guests

Consumption Bar

Drinks served are totalled and paid for at the closing of the bar.

Staff costs: \$200 (4 hours)

1 wait staff required per 20 guests

Credit card details must be supplied before bar service commences.

Cash Bar

Guests purchase their own drinks at the bar

Staff costs: \$200 (4 hours)

1 wait staff required per 20 guests