



SYDNEY HARBOUR SPECIALISTS

# Jerry Bailey



Jerry Bailey is always getting updated with refits and modern decor to ensure the best possible value for their guests. A stable design and an alfresco top deck allows comfort for your special cruise.

## Specifications

- 70 foot Catamaran Cruiser
- Accommodates up to 182 passengers  
150 passengers for buffet dining  
80 passengers for seated dining
- 2 deck levels
- Bar on the top deck with lounge area
- Large open outer top deck
- Spacious front deck
- A range of interior decor to suit any type of function.

## Special Features

- TV and video player
- Quality sound system
- 12 disc CD stacker
- Cordless PA system

## Rates

### January, February & October

AU\$625.00 per hour (minimum 4 hours)

### March - September

AU\$550 per hour (minimum 4 hours)

### November - December (lunch cruises)

AU\$650.00 per hour (minimum 4 hours)

### November - December (dinner cruises)

#### Sunday - Thursday

AU\$750.00 per hour (minimum 4 hours)

### Friday & Saturday

Package rate: AU\$10,500 (for up to 80 passengers)

Includes 4 hour cruise Buffet menu, beverage package, wait staff, City wharf fees, DJ, Christmas decorations

**Travelling/wharf fees:** \$75 per docking

### **Wait staff**

Included in food and beverages purchase

### **Beverages**

#### **Diamond Package**

Rate: AU\$11.50 per person per hour

#### **Platinum Package**

Rate: AU\$12.50 per person per hour

City wharves: King Street Wharf, Casino Wharf

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## Jerry Bailey - MENU

### **CLIFTON GARDENS COCKTAIL**

AU\$28.00 per person

#### **ROAMING CANAPÉS**

mini chicken skewers gf  
salt n pepper calamari v  
beef sliders, gruyere & tomato jam  
assorted arancini balls v  
downtown new york mini hot dogs, ketchup relish

#### **Chef's selection of gourmet pies**

Thai chicken  
beef & thyme  
lamb & rosemary

#### **Trio of quiche**

lorraine  
sundried tomato & feta v  
spinach & ricotta v

#### **DESSERT**

chef's selection of assorted cakes



## Jerry Bailey – MENU

November – December (Friday Lunch): Minimum 60 guests

### **P**OINT **P**IPER **C**OCKTAIL

AU\$42.00 per person

#### **Roaming Canapés**

Moroccan scallop pop gf  
Australian king prawns, fingerlime aioli gf  
South Australian bocconcini & prosciutto gf  
malden sea salt & szechuan pepper white bait v  
downtown new york mini hot dog, chilli ketchup relish  
Middle Eastern lamb delights, sour cherry & pomegranate jam gf  
marinated cheese & kalamata olives gf v  
Italian arancini, garlic & lemon mayo v

#### **Substantial Noodle Box**

choice of one  
Indonesian gado gado salad gf v  
vegetable korma, basmati rice gf v  
green chicken curry, jasmine rice & asian salad gf  
Thai beef salad, gow gee chips & nam jim dressing

#### **Dessert**

chef's selection of petit cakes

### **F**RESHWATER **BBQ**

AU\$25.00 per person

#### **BBQ**

Mountain pepper beef skewers gf  
Bush finger lime infused chicken gf

#### **CHEF'S GALLEY**

Bay leaf mushroom ratatouille gf v  
Sunflower seed & fetta rice salad gf v  
Lemon myrtle smashed baked potato gf v  
Rainbow slaw, strawberry gum eucalyptus & honey dressing gf v  
Rocket, pear & parmesan, white balsamic dressing gf v  
Grilled pita bread, cucumber & mint yoghurt v



## Jerry Bailey – MENU

### **RUSHCUTTERS BAY BUFFET**

AU\$38.00 per person

#### **On Arrival**

Heirloom tomato, feta & basil bruschetta v  
South Australian bocconcini & prosciutto gf

#### **From the buffet**

Marinated finger lime bbq chicken gf  
Beechworth honey & whisky glazed ham gf carved at the buffet  
Slow roasted Australian beef, bush pepper & mustard crust gf  
Smashed baked potatoes, lemon myrtle & garlic gf v  
Bay leaf mushroom ratatouille gf v  
Melody of steamed greens  
Rocket, pear & parmesan salad, white balsamic dressing  
Rainbow slaw, strawberry gum eucalyptus & honey dressing  
Crusty sourdough & lurpak butter

#### **Cheese**

Chef's selection of Australian cheese gf v  
salad of dried fruit, quince paste & crackers

### **ROSE BAY BUFFET**

AU\$48.00 per person

#### **On Arrival**

Balsamic glazed mushroom & fetta bruschetta v  
South Australian bocconcini & prosciutto gf

#### **Buffet**

Whole baked salmon, lemon & dill crème v  
Eye fillet of Australian beef, café de Paris butter gf  
Sundried tomato & fetta chicken supreme, saffron & Cointreau glaze gf  
Kale, apple & Shiitake risotto gf v  
Lyonnais potato gratin gf v  
Melody of steamed greens  
Rainbow slaw, strawberry gum eucalyptus & honey dressing  
Rocket, pear & parmesan, white balsamic dressing  
Crusty sourdough & Lurpak butter

#### **Dessert**

Chef's selection of decadent cakes gf v



## Jerry Bailey – MENU

### DOUBLE BAY FORMAL DINING

AU\$65.00 per person

#### CANAPÉS

Gazpacho, cucumber & pink salt shooter  
Smoked salmon, dill crème & avocado tart

#### ENTRÉE

(choice of two, served alternate)

Kangaroo loin on paperbark, chick pea, fig syrup  
Baked pumpkin, quinoa, semi dried tomato & fetta salad gf v  
Hanging Rock smoked trout, horseradish vinaigrette, watercress & cucumber salad gf v  
Charcuterie board, grilled sourdough, beetroot relish & cornichons gf  
King mushroom, goats cheese & spinach, rocket salad & pomegranate glaze gf v

#### MAINS

(choice of two, served alternate)

Milly Hill lamb loin, sweet potato pie, red currant jus gf  
Aubergine parmigiana, heirloom tomatoes & basil v  
Grass fed beef fillet (M), pontiac mash, café de Paris butter gf  
Roast chicken supreme, ricotta & semi dried tomato, quince glaze gf  
Crispy skin barramundi, green paw paw & coconut salad, nam jim dressing gf v

#### FOR THE TABLE

Melody of steamed greens  
Rocket, pear & parmesan salad  
Smashed baked potatoes, lemon myrtle & garlic  
Warm ciabatta, twice pressed extra virgin olive oil & balsamic

#### DESSERT

(choice of two, served alternate)

Chocolate soufflé, Chantilly cream & strawberries gf available  
Blueberry & ricotta crumble, mint crème anglaise  
Sticky date pudding, butterscotch sauce  
Raspberry & mango cheesecake  
Chef's cheese selection, pear, quince and crackers gf



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## Jerry Bailey – Beverages

### Diamond Beverage Package

AU\$11.50 per person per hour

Pure Blonde  
Tooheys Extra Dry  
Coopers Clear  
Light Beer

Miramar Semillion Sauvignon Blanc 2010 Mudgee NSW  
Vinifera Chardonnay 2012 Mudgee NSW  
Avenue Cab Sauvignon Clare Valley 2007 SA  
Avenue Shiraz McLaren Vale 2008 SA  
Seppelt Sparkling Salinger Select Cuvee  
Juice, Soft Drinks (does not include Red Bull)

### Platinum Beverage Package

AU\$12.50 per person per hour

Pure Blonde  
Tooheys Extra Dry  
Coopers Clear  
Light Beer

Miramar Semillion Sauvignon Blanc 2010 Mudgee NSW  
Vinifera Chardonnay 2012 Mudgee NSW  
Avenue Cab Sauvignon Clare Valley 2007 SA  
Avenue McLaren Vale Shiraz 2008 SA  
Seppelt Sparkling Salinger Select Cuvee  
House spirits, Jim Beam, Bundaberg Rum, Vodka, Scotch, Bacardi, Gin  
Juice, Soft Drinks (does not include Red Bull)

*\*Note: Beverages are subject to change and availability*

### Cash Bar or On Consumption

Wait staff additional at AU\$225.00 per wait staff (4 hours)  
1 required per 50 guests