



SYDNEY HARBOUR SPECIALISTS

Corroboree



After a recent refit, Corroboree boasts a contemporary interior with colours inspired by the Australian Outback. The sizeable top deck is suitable for entertaining larger groups and offers great flexibility for Christmas Party functions.

Specifications

- 110 foot Luxury Motor Yacht
- Accommodates up to 70 passenger
Up to 20 guests for seated dining
- 2 deck levels
- Sunbed/lounge area on front
- Been bags on top deck
- Full service bar on top deck
- Overnight charters available for 12 guests

Special Features

- Large TV's throughout
- Quality sound system
- Kaleidoscope movie system with more than 2,000 movies on file
- High speed Broadband
- Water toys

Rates

- Up to 60 passengers: AU\$2800 per hour (min 4 hours)
- 60 – 80 passengers: AU\$3000 per hour (min 4 hours)
- 80 – 100 passengers: AU\$3200 per hour (min 4 hours)
- 100 – 110 passengers: AU\$3400 per hour (min 4 hours)
- 8 hours: AU\$20,000

Travel/Wharf fees: Included

Wait staff: AU\$300.00 per wait staff (4 hours)
AU\$95.00 per wait staff per hour thereafter
1 required per 10 guests

Beverages

Standard Beverage Package

Beer, red & white wine, sparkling, soft drinks
Rate: AU\$15.00 per person per hour

Premium Beverage Package

Beer, Premium red & white wine, Champagne, soft drinks
Rate: AU\$25.00 per person per hour

City Wharves: Campbells Cove, King Street Wharf, Casino Wharf, Pier 2 Walsh Bay

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Corroboree - Menu

Catering provided by Elite Chefs Sydney
Chef fee included for 4 hours

Canapé Menu

GOLD PACKAGE - \$69 per person

Selection of 3 cold canapés, 2 warm canapés, 1 substantial canapé, 1 dessert canapé

PLATINUM PACKAGE - \$99 per person

Selection of 4 cold canapés, 4 warm canapés, 2 substantial canapés, 1 dessert canapé

COLD CANAPÉS

Freshly shucked Sydney Rock oysters with cucumber apple cider mignonette (gf)

Miniature shortcrust tart with spiced butternut pumpkin hummus crispy onions

Chilled Queensland king prawns with Ponzu mayo dipping sauce (gf)

Jamon Serrano with Bocconcini, dried chilli and fig jam on sourdough crisp

Cured Tasmanian King Salmon with Ruby grapefruit and shaved radish on spoon

Black Angus beef carpaccio with pickled Swiss brown mushrooms and aioli on sour dough crisp

Soy glazed free range chicken with baby greens and lime chilli dressing on Wonton

(All cold canapes can be made GF)

WARM CANAPÉS

Fresh herb and green pea taleggio risotto balls with panko crust (v)

Smoked bacon and provolone potato croquette with sauce Gribiche

Seared Atlantic scallops with blackened corn, chorizo and pangratto (on spoon)

Crispy shredded duck filo cigars with spiced orange glaze

Pan seared yellowfin tuna with goats curd, split green pea and aioli tart (gf)

Wagyu beef mini pie with home-made short crust pastry and spiced tomato sauce



Corroboree - Menu

SUBSTANTIAL

Mini burger with Southern fried chicken and spiced slaw

Pulled Black Angus beef and mushroom slider with house-made barbecue sauce

Chilled QLD Tiger prawn with celery heart, chili, watercress, and citrus mayo mini roll

Crisp Berkshire pork belly with shaved red cabbage and hot sauce mini roll

QLD prawn orecchiette with Tuscan cabbage, chilli and lemon salsa Verde (in box)

Crispy fried Hawkesbury squid with wild rocket and chorizo potato salad (in box)

Slow cooked Riverina lamb shoulder with spiced chickpeas, cherry tomato and tzatziki (in box)

Twice cooked Berkshire pork belly bites with spiced apple chutney, shaved Savoy cabbage, watercress, apple cider dressing (in box) (gf)

DESSERT CANAPÉS

Passionfruit curd fresh strawberry tart

Salt caramel chocolate crumble tart

Valrhona Dark chocolate mousse candy peanuts shortbread crumble in a glass

Vanilla cheesecake berry jelly coconut crumble (in glass)

Pepe Saya buttermilk panacotta coffee bean crumble (in spoon)

Gorgonzola fresh walnuts shaped apple tart



SYDNEY HARBOUR SPECIALISTS

Corroboree - Menu

Buffet Menu

GOLD BUFFET PACKAGE - \$95 per person

2 x canapés on arrival, 2 platters, 1 dessert platter

PLATINUM BUFFET PACKAGE - \$115 per person

3 x canapés on arrival, 4 platters, 2 dessert platters

Cold Platters

Pepper-seared Black Angus carpaccio with celeriac remoulade, fresh watercress and lemon (gf)

House-smoked Petuna ocean trout with pickled red onion, capers and horseradish cream fraiche (gf)

Shaved Jamon Serrano layered with fresh peach or melon slices (seasonal), wild rocket, aged balsamic and cold-pressed organic olive oil dressing (gf)

Heirloom tomato medley with torn buffalo mozzarella, hand-made basil pesto (gf)

Poached Yamba prawns, chilled and served with shaved fennel, watercress and ruby grapefruit salad

Warm Platters

Whole poached Tasmanian salmon with grilled leeks, crisp fried caper and lemon cream fraiche (gf)

8 hour slow-cooked S.A lamb shoulder with pomegranate molasses, kale and warm Israeli couscous

Roasted (med-rare) pepper-crust Black Angus sirloin with local mushrooms and chimichurri (gf)

Free-range de-boned chicken roasted with butternut pumpkin, Persian fetta and Harissa (gf)

Crispy-skinned W.A Cone Bay barramundi with cherry tomatoes, olives, shaved zucchini and basil (gf)

Dessert Platters

Valrhona Dark chocolate pave candy peanuts shortbread crumble vanilla ice cream

Strawberry cheesecake coconut crumble strawberry ice cream

Handmade Pavlova nests mango passionfruit curd Raspberry sorbet (gf)

Local and Imported cheese served with spiced apple chutney, marinated figs and flatbread

Platters include

Green micro salad with shaved radish, red onion and cold-pressed dressing

Fresh baked bread rolls and Pepe Saya butter

Steamed baby potatoes with parsley butter and lemon

ADD-ONS

Maple and mustard Glazed Ham – served on the bone for carving - \$15 per person

Seafood Extravaganza Buffet – selection of cold and hot local seafood – Market Price



Corroboree - Beverages

Beverages

Gold Beverage Package

\$15 per person per hour

Sparkling wine

T'Gallant Pinot Noir Chardonnay,
Mornington Peninsula, Vic

Rosé

Sir Paz Estate Rosé "Cherry Tree" 2016, Yarra
Valley, Vic

White Wine

Sir Paz Estate Sauvignon Blanc 2015, Yarra
valley, Vic

Red Wine

Sir Paz Estate Shiraz 2013, Yarra Valley, Vic

Beer

Corona (Mexico)
Peroni (Italy)
James Boags Light (Australia)

Water

Capi still and sparkling water

Soft Drinks

Coke, Coke Zero, Solo, Sprite

Platinum Beverage Package

\$25 per person per hour

Champagne

Piper-Heidsiek Brut NV

Rosé

Sir Paz Estate "Cherry Tree" 2016, Yarra
Valley, Vic

White Wine

Sir Paz Estate Sauvignon Blanc 2015, Yarra
valley, Vic
Sir Paz Estate Chardonnay "Bee Hive" 2012,
Yarra valley, Vic

Red Wine

Sir Paz Estate Shiraz 2013, Yarra Valley, Vic

Beer

Corona (Mexico), Peroni (Italy)
James Boags Light (Australia)

Water

Capi still and sparkling water

Soft Drinks

Coke, Coke Zero, Solo, Sprite

Beverages and vintage are subject to change

Please note the owner requests no red wine to be consumed inside the boat.