

Iluka



Iluka is a brand new Charter Boat to Sydney. This Integrity luxury cruiser is elegant and practical with a great sense of space throughout. The rear deck is versatile with an adjustable table and couches that convert to lounges. The service is of 5 star standard to make every guest feel special.

Specifications

- 48 foot Cruiser
- Accommodates up to 12 passengers
- Lounge area on rear deck with dining table
- Lounge and dining on inside
- Reverse Cycle air conditioning
- 2 refrigerators
- Cabins
 - Master cabin – Double Bed with ensuite
 - Guest cabin – Bunk bed

Special Features

- Plasma TV in Saloon
- Quality sound system
- iPod connection via Bluetooth
- Small cooktop & microwave oven
- Large esky refrigerator

Rates

April - October

AU\$600.00 per hour (minimum 3 hours)

November - March

AU\$700.00 per hour (minimum 3 hours)

Travelling / Wharf fees: Included for pick-up & drop-off
 AU\$30 per additional wharf docking

Beverages

Gold Package: AU\$20 per person per hour
 Beer, red & white wine, sparkling, soft drinks, juice

Upgrades available

BYO food or beverages: AU\$20.00 per person
 Includes use of facilities, plates, cutlery, glasses, ICE

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



Iluka – Menu

Catering provided by Local Eyes and Boardwalk Catering

BBQ Menu

BBQ 1

Minimum order of \$200
AU\$50 per person

Sausages
Steak
Chicken
Bread
1 salad

BBQ 2

Minimum order of \$300
AU\$75 per person

Steak or Lamb Cutlets
Octopus or Marinated Prawns
Fish
Chicken
Bread
2 salads
Homemade cake
Tea and Coffee (Espresso machine)

Iluka Buffet Menu

\$120 per person (Minimum order of \$400)

Nibbles platter – A selection of cheeses, crackers, dips, olives

Buffet

Prawns served with cocktail sauce
Sydney Rock Oysters
Moreton Bay Bugs
OR Smoked salmon, capers and lemon wedges
Fresh BBQ Fish

Choose one of the following

Lamb Cutlets
Fillet of Beef with Salsa verde
Salad of Chicken, grape, celery, toasted almond with yogurt dressing.

Salad of mixed leaves, Avocado, cherry tomato, cucumber and shallot with balsamic dressing

Salad of Quinoa, rocket, baked sweet potato, capsicum, onion and feta with orange and mustard dressing

Dessert

Homemade lumberjack cake/orange syrup or choc brownies served with yogurt and berries

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Iluka – Menu

The following menu is provided by Boardwalk Catering

Buffet Menu

Buffet 1

\$72.00 per person (*Minimum order of \$500.00*)

Seafood / Salads:

watermelon and fetta salad with torn mint and reduced balsamic (V) (GF)

baby chat potato salad with seeded mustard mayonnaise and spring onions (V) (GF)

garden salad with mesclun, avocado, cherry tomato, corn and marjoram(V) (VGN) (GF)

Mains:

Grilled Tasmanian salmon with pine-nut pesto (S) Portuguese style

Peri Peri chicken thigh with grilled lime and yoghurt dressing

Includes: A selection of bread rolls and butter

Buffet 2

\$95.00 per person (*Minimum order of \$500.00*)

Seafood / Salads:

freshly peeled prawns with lemon wedges (3 prawns per person) (S) (GF)

grilled asparagus with shaved parmesan, baked prosciutto and truffle oil (V) (GF)

vegetarian paella with fresh seasonal vegetables (V) (VGN) (GF)

Mains:

sage marinated chicken thigh on buttered green beans (GF)

seared pasture fed pork fillet on caramelised fennel and grilled apple (GF)

grilled Tasmanian salmon celeriac puree, fetta and dill (S) (GF)

Dessert:

chocolate brownie fingers (V)

Includes: A selection of bread rolls and butter



Iluka – Menu

Buffet 3

\$120.00 per person (*Minimum order of \$500.00*)

Seafood / Salads:

freshly peeled prawns with lemon wedges (3 prawns per person) (S) (GF)

shucked pacific or Sydney rock oysters (market dependant) with assorted dressings and native finger lime (2 oysters per person) (S)

baby chat potato salad with seeded mustard mayonnaise and spring onions (V) (GF)

salad of broccolini and snow peas with orange, chilli and toasted hazel nut dressing (V) (VGN) (GF)

Mains:

Portuguese style Peri Peri chicken thigh with grilled lime and yoghurt dressing

Barbecued South Coast blue eye Trevalla with grape and pine nut salsa(S) (GF)

whole roasted grass fed beef fillet with field mushroom jus (GF)

Desserts:

assorted bite size macaroons (V)

milk chocolate tart with crème Chantilly (V)

Includes: A selection of bread rolls and butter



SYDNEY HARBOUR SPECIALISTS

Iluka – Menu

Platter menu

*Allow one platter for every 10 – 12 guests
Minimum order of \$500.00 is required*

Cheese Platter

\$160.00 per platter

A selection of Australian cheeses, crackers, fruit paste and fresh fruit

Dips Platter

\$100.00 per platter

A selection of dips served with crudités and crisp breads

Antipasto Platter

\$125.00 per platter

Marinated olives, grilled seasonal vegetables, grilled Turkish bread

Sandwich Platter

\$150.00 per platter

Assorted sandwich fillings on wholegrain, white bread and wraps

**Gluten free sandwich platter available on request*

Seafood Platter (GF)

\$450.00 per platter

Market fresh seafood – seafood is market dependent: Balmain Bugs, King prawns, scallops, Sydney Rock Oysters, Baby octopus & Lobster Tail with various dressings and sauces

Charcuterie Platter

\$160.00 per platter

Cured sliced meats including ham, salamis, jamon iberico, olives & grilled Turkish bread

Pastries Platter (GF available)

\$125.00 per platter

Freshly baked assorted Danish pastries, croissants and scrolls

**Gluten free pastries platter available on request*

Fruit Platter (GF)

\$140.00 per platter

Freshly sliced seasonal fruit

Quiche platter

\$140.00 per platter

A selection of freshly baked quiches including vegetable, ham and cheese, roast mushroom and spinach & fetta



Iluka – Menu

Drop-off Menu

Minimum order of \$500.00 is required

Menu 1

\$60.00 per person

double smoked ham, cheese and Italian parsley mini quiche
caramelised onion and goats cheese tartlet (V)
peking duck pancakes with sliced cucumber and spring onion
poached chicken and walnut finger sandwich
freshly shucked Coffin Bay oysters, finger lime vinaigrette (GF)
chicken and chorizo cocktail pie

Substantial:

marinated king prawns with tomato, avocado, chervil and red onion salsa (GF)

Menu 2

\$75.00 per person

Hand-made sushi with soy and wasabi (S) (GF no soy)
roast mushroom quiche with rosemary salt (V)
caramelised onion and goats cheese tartlet (V)
poached chicken and walnut finger sandwich
Moroccan style lamb skewers with minted yoghurt (GF)
pulled pork sliders with apple chutney
Peking duck pancakes with sliced cucumber and spring onion

Substantial:

Thai beef salad with glass noodles and coriander (GF)
Assorted bite sized macaroons



Iluka – Menu

Menu 3

\$90.00 per person

spinach and goats cheese quiche (V)

caramelised pear with lemon ricotta on buttered crouton (V)

peeled king prawn with chilli and coriander dressing (S)

freshly shucked Coffin Bay oysters, finger lime vinaigrette (GF)

spring lamb pies with tomato chutney

creamed leek, spanner crab and chive tartlet (S)

satay marinated chicken skewers (GF)

seared kangaroo fillet on beetroot relish with lemon myrtle crème fraiche (GF)

Substantial

Thai green chicken curry with jasmine rice and coriander

assorted mini chocolate dipped gelato cones (V)

pineapple, rockmelon and strawberry brochettes (GF) (V) (VGN)



Iluka – Beverages

Gold Package

AU\$20.00 per person per hour

Beer

Pure Blond
Carlton Dry

White Wine

De Bortoli Villages Sauv Blanc
Yarra Valley Chardonnay

Red Wine

De Bortoli Hunter Valley Merlot
Sacred Hill Shiraz
Windy Peak Pinot Noir

Sparkling Wine

De Bortoli Rococco
De Bortoli King Valley Prosecco

Platinum Package

AU\$30.00 per person per hour

Beer

Boags
Peroni
James Squires 150 Lashes
Corona

White Wine

Tinklers Estate "School Block" Chardonnay
Tinklers Estate Semillon
Oyster Bay Sauv Blanc
Brokenwood "Cricket Pitch" Sauv Blanc Semillon

Red Wine

Ninth Island Pinot Noir
Tinklers Estate "U and I" Shiraz
Tinklers Estate Merlot
Pepper Tree Single Vineyard Shiraz

Champagne

Moet Chandon
or
Piper Heidsieck

Packages include soft drinks, juice, water

On Consumption

By the bottle / glass

Beer - \$8 per bottle

Wine - \$8 per glass

Sparkling wine - \$8 per glass

French Champagne - \$120 per bottle (Moet and Chandon or Piper Heidsieck)

Soft Drinks - \$3 per glass

Water - \$3 per bottle