

Aranui



A beautiful modern Cruiser. Aranui is a Bass Strait 43' , the first of her kind custom built for Sydney private charters. Aranui instills classic sophistication ideal for taking out important clients or the family for a special getaway on Sydney Harbour.

**Specifications**

- **40 foot Bass Strait**
- Accommodates up to 12 passengers
- Dining layout inside
- Skylight hatches
- Large rear deck with dining table optional
- Retractable awning for the rear deck
- 2 cabins
  - Double cabin
  - Quarter cabin (bunk beds)

**Rates**

- 3 hours: AU\$1600
- 4 hours: AU\$1950

Wharf fees: included for pick-up and drop-off  
 Additional: AU\$50 per docking

**Beverages**

BYO welcome at no surcharge

**Special Features**

- Fusion Sound System with Bluetooth
- Outdoor speakers
- Galley with 2 fridges
- Swim platform
- Hot shower on swim platform

BYO food: Welcome at no surcharge

City wharves: King Street Wharf, Casino wharf, Walsh Bay

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## Aranui – Menu

### Box Style

#### **Sailor's box**

AU\$16.00 per person (minimum 10 people)

Baguette with a selection of gourmet fillings | House made muffin | Whole fruit

#### **Explorer lunch**

AU\$27.00 per person (minimum 10 people)

A baguette & a wrap with a selection of fillings | Whole fruit Cheese & lavosh with dried fruit & quince | Chocolate brownie

#### **Mariner's Box**

AU\$27.00 per person (minimum 10 boxes)

Vegetarian frittata | Mini quinoa & falafel salad with green tahini dressing Yoghurt & muesli with fresh berries | Whole fruit

### Platter Style

#### **All Aboard Luncheon**

AU\$33.00 per person (minimum 8 people)

Vegetarian Frittata | Assorted sandwiches & wraps (1.5pp) Cheese platter, lavosh & dried fruit | Fruit platter

#### **Harbour Luncheon**

\$51.00 per person (minimum 8 people)

Vegetarian Frittata | Selection of dips & fresh breads Peeled prawns with wasabi & lime aioli | Cured meats with cornichons Cheese platter with lavosh & dried fruit | Portuguese tarts | Fruit platter

#### **Blue Water Luncheon**

AU\$68 per person (minimum 8 people)

Vegetarian Frittata | Selection of dips & fresh breads Peeled prawns with wasabi & lime aioli | Fresh shucked oysters with mignonette Smoked trout & apple tartlet | Indonesian chicken skewer with peanut dressing | Bread rolls Cheese platter with lavosh & dried fruit | Cupcakes | Fruit platter

#### **Canape Menu**

AU\$42 per person (minimum 10 people )

10 bites per person Prawn cocktail | BBQ pulled pork sliders with tomato relish | Mini tomato & gruyere quiche Smoked trout & apple tartlet | Indonesian chicken skewer with peanut dressing

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### Share platters

#### **Sandwich Platter**

AU\$18 per person (min 8 people)  
A selection of sandwiches and wraps (1.5 per person)

#### **Cheese Platter**

Medium platter - \$83 (10 people)  
Large platter - \$118 (20 people)

A selection of three artisan Cheese with lavosh, quince & dried fruit

#### **Fruit Platter**

Medium platter - \$83 (10 people)  
Large platter - \$118 (20 people)

A selection of sliced seasonal fruits & berries

#### **Dips Platter**

\$71 per person (8 – 10 people)

Trio of Dips with fresh breads

#### **Charcuterie Platter**

\$106 (8 – 10 people)

A selection of cured meats, cornichons & pickles with crusty breads

#### **Roasted Chicken Platter**

\$106 (8 – 10 people)

Three brined, red spiced & roasted chickens served with salsa, chipotle aioli & tortillas

#### **Seafood Platters**

Peeled prawns (3) with wasabi lime aioli - \$120 (10 people)

Fresh Shucked Sydney Rock oysters (3) - \$142 (10 people)

#### **Platter of Sweets**

House made muffins \$54 (10 people)

Chocolate and Nut brownies \$54 (10 people)