

# MV Magic

## VESSEL HIRE PRICES:

January to 31 <sup>st</sup> October	\$550 per hour Minimum 3-hour cruise
November to December	Monday / Thursday \$650 per hour Minimum 4-hour cruise
November to December	Friday / Saturday / Sunday \$750 per hour Minimum 4-hour cruise

## MENU OPTIONS:

Minimum 25 guests	
Cocktail menu from	\$30.00 per person
Buffet menu from	\$45.00 per person

## BEVERAGE OPTIONS:

**Option 1:** Beverage package from \$42.00 per person / Staff charges included in package price

**Option 2:** Consumption bar available / 1 bar staff required per 35 guests / \$180 per bar staff

**Option 3:** BYO (conditions apply – see BYO details below) / 1 bar staff required per 35 guests / \$180 per bar staff

**Wharf fees:** \$40 per wharf

## ENTERTAINMENT OPTION:

DJ	\$450.00
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Public holiday Rate	Flat 20% surcharge applicable for vessel hire and staff charges
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NYE ticket sales	\$650 per adult \$550 per child (child up to 18 years)

## **CRUISING COCKTAIL MENUS** (standing service up to 100 guests)

### **Menu A \$30 per person**

- Tomato and basil bruschetta (v)
- Mini spring rolls with sweet chilli (v)
- Gourmet Meat and Chicken Pies
- Assorted homemade mini quiche (v)

### **Menu B \$40 per person**

- Tomato and basil bruschetta (v)
- Mini spring rolls with sweet chilli (v)
- Gourmet Beef and Chicken Pies
- Assorted homemade mini quiche (v)
- Miniature meatballs with fresh tomato relish
- Thai Fish Cakes served with Sweet chill

### **Menu C \$50 per person**

- Tomato and basil bruschetta (v)
- Gourmet Meat and Chicken Pies
- Selection of Japanese Sushi Rolls (v)
- Assorted homemade mini quiche (v)
- Beef koftas w cucumber Tatziki

- Zucchini and corn fritters served with crème fraiche (v)
- Mini spring rolls with sweet chilli (v)
- Thai Fish Cakes served with Sweet chill

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### **CASUAL BUFFET MENUS**

**NOTE:** Formal seating available for groups up to 45 guests – (on request). All Buffet menu cruises are arranged as casual seating / no tables for up to 100 guests. Please advise on booking if the Magic needs to be arranged for formal seating setup

## **MENUS**

### **Cruising Cocktail / Mini Buffet \$45 per person**

- Tomato and basil bruschetta (v)
- Mini spring rolls with sweet chilli (v)
- Gourmet Meat and Chicken Pies
- Assorted homemade mini quiche (v)

#### **Mini Buffet**

- Gourmet Smoked Ham with Assorted condiments
- Classic Potato Salad with Bacon, Eggs and Shallots
- Mixed leaf salad with Roasted Capsicums, Tomato and Wholegrain Mustard Dressing
- Selection of fresh Baked breads

### **CRYSTAL BUFFET \$55.00 PER PERSON**

#### **Canapés**

- Mini spring rolls with sweet chilli (v)
- Homemade mini quiches

#### **Main Buffet**

- Roast BBQ Chicken pieces
- Gourmet smoked Ham with Assorted condiments
- Classic Potato Salad with Bacon, Eggs and Shallots
- Pasta Salad with Feta, Tomato, Kalamata Olives
- Traditional Green Tossed Salad, with a Balsamic Vinaigrette
- Selection of fresh Baked breads

#### **To Finish**

Fresh Seasonal fruit Platters

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### **EMERALD BUFFET \$65.00 PER PERSON**

#### **Canapés**

- Selection of Japanese Sushi Rolls (v)
- Thai Fish Cakes
- Mini spring rolls with sweet chilli (v)

## **Mains**

- Chilled Prawns, Fresh lemon and Mary Rose Mayonnaise
- Half shell New Zealand Mussels
- Gourmet Smoked Ham with Assorted condiments
- Traditional Caesar salad with crispy croutons
- Pasta Salad with Feta, Tomato, Kalamata Olives
- Classic Potato Salad with Bacon, Eggs and Shallots
- Selection of fresh Baked breads

## **Desserts**

Fresh Seasonal Fruit Platters

## **DIAMOND BUFFET - \$75.00**

### **Canapés**

- Selection of Japanese Sushi Rolls (v)
- Thai Fish Cakes
- Tomato and basil bruschetta (v)

### **Main Buffet**

- Roast BBQ Chicken pieces
- Sirloin of Beef Roasted with Garlic and Rosemary
- Chilled Prawns, Fresh lemon and Mary Rose Mayonnaise
- Half shell New Zealand Mussels served with lemon and coriander
- Tasmanian Smoked Salmon slices, Capers, Spanish onion, Preserved Lemon Crème Fraiche
- Salad of Baby Leaves with Vine Ripened Tomatoes, Gourmet Olives, Parmesan Reggiano
- Classic Potato Salad with Bacon, Eggs and Shallots
- Selection of fresh Baked breads

## **Desserts**

Fresh Seasonal Fruit Salad

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## **CHRISTMAS BUFFET MENU \$70 PER PERSON**

### **Canapes**

- Tomato and basil bruschetta (v)
- Thai Fish Cakes served with Sweet chill
- Gourmet assorted Pies

### **Buffet**

- Chilled Prawns, Fresh lemon and Mary Rose Mayonnaise
- Gourmet Smoked Ham with Assorted condiments
- Roast BBQ chicken pieces
- Traditional Green Tossed Salad, with a Balsamic Vinaigrette
- Classic Potato Salad with Bacon, Eggs and Shallots

- Selection of fresh Baked breads

## Desserts

- Fresh Seasonal Fruit Platters
- Chef's selection of petit cakes

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## BYO (maximum 60 guests) (minimum 4 hour hire)

**November to December**     \$750 per hour (BYO Option not available Friday - Saturday / Nov - Dec)  
**January to end October**     \$550 per hour

**BYO food**     \$5 per person  
**BYO Drinks**     \$10 per person

**Note:** BYO disposable cutlery / crockery and Ice

**Available on request**     1 bar staff required per 35 guests     \$180 per bar staff

### NOTE:

- # Guests will need to take rubbish off at the conclusion of the cruise
- # BYO Spirits not permitted / BYO Mixed spirit drinks not permitted
- # BYO Catering - No use of galley

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## BEVERAGE OPTIONS

### Beverage packages

**Bronze Package**     \$42.00 per person  
 White Wine     De Bortoli Sacred Hill Chardonnay  
 Red Wine     De Bortoli Sacred Hill Shiraz Cabernet  
 Sparkling Wine     Yellowglen - Yellow  
 Beer     Toohies Dry and Cascade Light  
 Non-Alcoholic     Coca-Cola, soft drinks, fresh juice

**Silver Package**     \$48.00 per person  
 White Wine     Wolf Blass Eaglehawk Sauvignon Blanc  
 Red Wine     Wolf Blass Eaglehawk Cab Sauv  
 Sparkling Wine     Wolf Blass Eaglehawk Cuvee  
 Beer     Corona, Toohies Dry, Cascade Light  
 Non-Alcoholic     Coca-Cola, Soft drinks, fresh juice

### NO SPIRIT PACKAGES

All spirits available via tab or individual purchase

### CONSUMPTION BAR / AVAILABLE ON REQUEST

1 bar staff required per 35 guests     \$180 per bar staff

## PRICE LIST

### Beers

Light Beer     \$6 per bottle  
 Standard Beer     \$7 per bottle

### **White Wine**

Wolf Blass Eaglehawk Sauvignon Blanc \$7 per glass

### **Red Wine**

Wolf Blass Eaglehawk Cabernet Sauvignon \$7 per glass

### **Sparkling Wine**

Wolf Blass Eaglehawk Cuvee \$7 per glass

### **Non-Alcoholic**

Soft drinks & Orange juice \$3 per glass

### **Spirits**

\$10 per glass

Smirnoff Vodka

Bundaberg Rum

Johnnie Walker Red

Jim Beam Bourbon Whiskey

Gordon's Gin

## **NYE cruise /// BOOKED out**

**New Year's Cruise on the Magic will include:** 00 tickets left

Start/End Times:

**Boarding 7:30pm – return 1:30am**

Embarkation and disembarkation

King Street Wharf Jetty 7

### **Package price Includes:**

- 6 hours cruising Sydney Harbour
- Cocktail Menu and Food Stations
- Professional DJ
- Prime Position for both 9pm and 12am Fireworks
- Smart casual dress

### **Canapés**

- Mini spring rolls with sweet and sour sauce (v)
- Garlic prawn twisters with homemade tartare sauce
- Tomato and basil bruschetta (v)
- Assorted homemade quiches
- Thai Fish Cakes
- Gourmet Meat and Chicken Pies
- Japanese Sushi with soy and wasabi
- Beef koftas w cucumber Tatziki raita

### **Standing Buffet**

- Slow roasted Chicken pieces
- Classic Potato Salad with Bacon, Eggs and Shallots
- Traditional Green Tossed Salad, with a Balsamic Vinaigrette
- Tiger Prawns, Fresh lemon and Mary Rose Mayonnaise
- NZ half shell cooked mussels served with citrus ponzu

- Platters of Natural Shucked Oysters served with Soy dressing and Lemon wedges
- Fresh Bread Rolls

### **Dessert**

- Chef's selection of petit cakes
- Choc dip custard eclairs
- Tea and coffee

### **NYE TICKET PRICE**

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|-------|--------------|
| Adult | \$650.00 p/p |
| Child | \$550.00 p/p |