



MV SUPERCAT

Sydney Event Cruises are the proud owners and operators of the MV Supercat. Offering a spacious 24 metre multi-level modern catamaran, your Sydney Event Cruises event is bound to be exhilarating, entertaining and memorable.

- 24 Metre Luxury Boat MV Supercat
- Spacious Outdoor Decks - rear & forward deck
- Large interior lounge spaces
- High glass wrap around windows
- Variety of catering & beverage options available
- Fully integrated sound, audio, visual & lighting equipment.

306

LICENSED

120

SEATED & SERVED

150

BUFFET & SEATED

300

COCKTAIL STYLE

BOAT FEATURES

Air-Conditioned ✓

Wifi ✓

Flat-Screen ✓

Sun-bed ✗

Swim Platform ✗

Water Sports ✗

CHARTER DETAILS

BYO Food: NA

BYO Alcohol: NA

Min Hire Period:
3 Hours

ENTERTAINMENT

Dancefloor

DJ

Entertainers -

Singers, Dancers,
Magicians ETC



MV SUPERCAT OCCASIONS & BIRTHDAY PACKAGE

Minimum Charter Fee \$8000
Min Guests 80 | Max 200 Guests
Extra guest charge \$85

INCLUSIONS

- Sydney Harbour charter on the MV Supercat
- 4 hours of cruising Sydney's world famous Harbour.
- 4 hour beverage package
- Event expertly managed by your own events manager.
- Professional and efficient crew
- Live DJ entertainment
- Includes sound, audio & lighting equipment
- NSW maritime safety regulation compliant
- Government wharf fees
- Pick up & drop off from convenient Sydney harbour wharf
- **Excludes Friday & Saturday (Minimum spend is \$10000)**



MV SUPERCAT OCCASIONS & BIRTHDAY MENU



COLD CANAPES (PLEASE CHOOSE 4)

- Rare roast beef skewers with fresh Thai dressing
- Baby finger assorted sushi
- Crostini with avocado, tomato salsa, Persian feta
- Prawn and pork rice paper rolls
- PEKING duck pancakes, crepes with cucumber, spring onion, shredding carrot and hoisin sauce
- Smoked salmon blinis with cream cheese, dill, capers and lemon

HOT CANAPES (PLEASE CHOOSE 2)

- 3 cheese Arancini with mushroom
- Spicy lamb meatballs
- Stuffed Moroccan pumpkin flower with prawns
- Petite beef burgundy pie
- Panko crumbed prawn
- Mini beef or chicken sliders, aged cheddar, creamy slaw and tomato relish
- salt & pepper calamari

DESSERT (PLEASE CHOOSE 1)

- European Profiteroles - filled with creme patisserie and delicate sweet toppings
- Nutella flourless cake - hazelnut sponge layered with Nutella
- chocolate mousse - and topped with caramel glaze
- New York style baked cheesecake bites
- Bite sized rich dark chocolate mud cake, black forest cake or Nutella flourless cake



MV SUPERCAT OCCASIONS & BIRTHDAY BEVERAGES



CLASSIC PACKAGE

Tatachilla NV Brut
Tatachilla Chardonnay and Sauvignon Blanc
Tatachilla Shiraz Cabernet
James Boags Premium light
Hahn Super Dry
Heineken
James Squire One Fifty Lashes Pale Ale
5 Seeds Apple Cider
Soft Drinks

BASIC SPIRITS

Add 20 pp
House vodka
Gin
Whisky
Bourbon
Rum



MV SUPERCAT BBQ & BEVERAGE PACKAGE

Minimum Charter Fee \$8000
Min 80 guests | Max 200 guests
Extra guest charge \$85

INCLUSIONS

- Sydney Harbour BBQ charter on the MV Supercat.
- 3 hours of cruising Sydney's world famous Harbour.
- Include your choices of BBQ options from our BBQ package.
- Event expertly managed by your own events manager.
- Professional wait staff and crew.
- Live Dj Entertainment.
- Includes use of sound, audio & lighting equipment.
- NSW maritime safety regulation compliant.
- Pick up & drop off from convenient Sydney harbour wharf.
- Government wharf fees.
- **Excludes Friday and Saturday's (Minimum spend \$10500)**



MV SUPERCAT BBQ MENU OPTIONS



CHOOSE 4 OPTIONS

Marinated chicken skewers
Haloumi & roast vegetable skewers
Beef Steaks
Wagyu beef burgers
Gourmet pork sausages & caramelised onions
Fresh atlantic salmon
King prawn skewers

**ALL SELECTED ITEMS WILL BE
ACCOMPANIED BY MINI CORN ON
THE COB**

SALADS (CHOOSE 3 OF THE FOLLOWING SALADS)

Greek

Cos lettuce with tomato, cucumber, feta, Kalamata olives, olive oil and lemon

Traditional Coleslaw

Shredded cabbage with grated carrot, spring onion and lemon mayonnaise

Rocket

Rocket leaves with walnuts, pear, blue cheese and balsamic vinegar

Herbed Potato Salad

Potato, sour cream, salt pepper, mustard and herbs

Pasta salad

Spiral pasta with basil and cashew pesto, SUN DRIED tomatoes and rocket



MV SUPERCAT BBQ BEVERAGES



CLASSIC PACKAGE

Tatachilla NV Brut
Tatachilla Chardonnay and Sauvignon Blanc
Tatachilla Shiraz Cabernet
James Boags Premium light
Hahn Super Dry
Heineken
James Squire One Fifty Lashes Pale Ale
5 Seeds Apple Cider
Soft Drinks

BASIC SPIRITS

Add 20 pp
House vodka
Gin
Whisky
Bourbon
Rum



MV SUPERCAT CANAPÉ & BEVERAGE PACKAGE

Minimum Charter Fee \$8000
Min 80 guests | Max 200 guests
Extra guest charge \$80

INCLUSIONS

- Sydney Harbour Canape charter on the MV Supercat
- 3 hours of cruising Sydney's world famous Harbour.
- Event expertly managed by your own events manager.
- Professional and efficient crew
- Live DJ available
- Use of sound, audio, visual equipment available
- NSW maritime safety regulation compliant
- Government wharf fees.
- Pick up & drop off from convenient Sydney harbour wharf
- **Excludes Friday & Saturday's (Minimum spend \$10000)**



MV SUPERCAT CANAPÉ MENU



COLD CANAPES (PLEASE CHOOSE 4)

- Rare roast beef skewers with fresh Thai dressing
- Baby finger assorted sushi
- Crostini with avocado, tomato salsa, Persian feta
- Prawn and pork rice paper rolls
- PEKING duck pancakes, crepes with cucumber, spring onion, shredding carrot and hoisin sauce
- Smoked salmon blinis with cream cheese, dill, capers and lemon

HOT CANAPES (PLEASE CHOOSE 2)

- 3 cheese Arancini with mushroom
- Spicy lamb meatballs
- Stuffed Moroccan pumpkin flower with prawns
- Petite beef burgundy pie
- Panko crumbed prawn
- Mini beef or chicken sliders, aged cheddar, creamy slaw and tomato relish
- salt & pepper calamari

DESSERT (PLEASE CHOOSE 1)

- European Profiteroles - filled with creme patisserie and delicate sweet toppings
- Nutella flourless cake - hazelnut sponge layered with Nutella
- chocolate mousse - and topped with caramel glaze
- New York style baked cheesecake bites
- Bite sized rich dark chocolate mud cake, black forest cake or Nutella flourless cake



MV SUPERCAT CANAPÉ BEVERAGES



CLASSIC PACKAGE

Tatachilla NV Brut
Tatachilla Chardonnay and Sauvignon Blanc
Tatachilla Shiraz Cabernet
James Boags Premium light
Hahn Super Dry
Heineken
James Squire One Fifty Lashes Pale Ale
5 Seeds Apple Cider
Soft Drinks

BASIC SPIRITS

Add 20 pp
House vodka
Gin
Whisky
Bourbon
Rum



MV SUPERCAT CHRISTMAS PARTY PACKAGE

Minimum Charter Fee \$8800
Min 80 guests | Max 120 guests
Extra guest charge \$90

INCLUSIONS

- 3-Hour Christmas Party private charter on the MV Supercat
- Event expertly managed by your own events manager.
- Restaurant Style high quality table set up, plates, crockery & cutlery
- Professional wait staff & crew
- Live Dj Entertainment.
- Includes use of sound, audio & lighting equipment.
- NSW maritime safety regulation compliant
- Government wharf fees.
- Pick up & drop off from convenient Sydney harbour wharf
- **Excludes Friday & Saturday's (minimum spend is \$12000)**



MV SUPERCAT CHRISTMAS MENU



STARTERS

A selection of dip platters with crusty bread, olive oil and balsamic vinegar

MAINS (CHOOSE TWO OF THE FOLLOWING MAINS)

Rare roast beef – Prime rare roasted beef served with mustards

Salmon tarator – Lebanese style Atlantic salmon fillets served with tahini sumac yogurt, and garnished with walnut, chilli, coriander and mint

Loin of pork – Rolled pork oven roasted, stuffed with seasonal ingredients

Boneless leg of lamb – Studded with rosemary and garlic served with lemon and tzatziki sauce

Free range chicken – Chicken pieces marinated in lemon, thyme and oregano

SIDES (CHOOSE THREE OF THE FOLLOWING SIDES)

Salads – Traditional Greek /or Traditional coleslaw /or Rocket with walnut and pear

Vegetables – Crispy roasted potatoes /or Steamed greens with garlic /or Roasted baby carrots with sesame seeds and honey

Pasta – Bow tie pasta with basil and cashew pesto /or Spiral pasta with bacon, peas, olives, chilli and parsley

DESSERT

Selection of mini cakes including dark chocolate mud, black forest with cherry cream and flourless Nutella cake

Tea and Coffee



MV SUPERCAT CHRISTMAS BEVERAGES



CLASSIC PACKAGE

Tatachilla NV Brut
Tatachilla Chardonnay and Sauvignon Blanc
Tatachilla Shiraz Cabernet
James Boags Premium light
Hahn Super Dry
Heineken
James Squire One Fifty Lashes Pale Ale
5 Seeds Apple Cider
Soft Drinks

BASIC SPIRITS

Add 20 pp
House vodka
Gin
Whisky
Bourbon
Rum



MV SUPERCAT VIVID PACKAGE

Minimum Charter Fee \$9000
Min 80 guests | Max 200 guests
Extra guest charge \$80

INCLUSIONS

- 3-Hour Vivid private charter on the MV Supercat
- Event expertly managed by your own events manager.
- Professional and efficient crew
- Live Dj Entertainment.
- Includes use of sound, audio & lighting equipment.
- NSW maritime safety regulation complaint
- Government wharf fees.
- Pick up & drop off from convenient Sydney harbour wharf
- **Excludes Friday and Saturday's (Minimum \$12500)**



MV SUPERCAT VIVID MENU



COLD CANAPES (PLEASE CHOOSE 4)

- Rare roast beef skewers with fresh Thai dressing
- Baby finger assorted sushi
- Crostini with avocado, tomato salsa, Persian feta
- Prawn and pork rice paper rolls
- PEKING duck pancakes, crepes with cucumber, spring onion, shredding carrot and hoisin sauce
- Smoked salmon blinis with cream cheese, dill, capers and lemon

HOT CANAPES (PLEASE CHOOSE 2)

- 3 cheese Arancini with mushroom
- Spicy lamb meatballs
- Stuffed Moroccan pumpkin flower with prawns
- Petite beef burgundy pie
- Panko crumbed prawn
- Mini beef or chicken sliders, aged cheddar, creamy slaw and tomato relish
- salt & pepper calamari

DESSERT (PLEASE CHOOSE 1)

- European Profiteroles - filled with creme patisserie and delicate sweet toppings
- Nutella flourless cake - hazelnut sponge layered with Nutella
- chocolate mousse - and topped with caramel glaze
- New York style baked cheesecake bites
- Bite sized rich dark chocolate mud cake, black forest cake or Nutella flourless cake



MV SUPERCAT VIVID BEVERAGES



CLASSIC PACKAGE

Tatachilla NV Brut
Tatachilla Chardonnay and Sauvignon Blanc
Tatachilla Shiraz Cabernet
James Boags Premium light
Hahn Super Dry
Heineken
James Squire One Fifty Lashes Pale Ale
5 Seeds Apple Cider
Soft Drinks

BASIC SPIRITS

Add 20 pp
House vodka
Gin
Whisky
Bourbon
Rum



MV SUPERCAT WEDDING PACKAGE

Minimum Charter Fee \$12500
Min 100 guests | Max 120 guests
Extra guest charge \$110

INCLUSIONS

- 4-hour elegant wedding cruise on the MV Supercat
- Event expertly managed by your own events manager.
- Menu tasting for 5 guests once deposit is paid
- Full formal dining table set up
- 4-hour classic beverage package
- Professional and efficient crew
- White chair covers and preferred sash
- Placement of bonbonniere and place cards
- Professional Wedding DJ
- Includes use of sound, audio & lighting equipment.
- Personalised menu at your table
- NSW maritime safety regulation complaint
- Government wharf fees.
- Pick up & drop off from convenient Sydney harbour wharf
- Exclude friday & Saturday (minimum spend \$14500)



MV SUPERCAT WEDDING MENU



STARTERS

A selection of dip platters with crusty bread, olive oil and balsamic vinegar

MAINS (CHOOSE TWO OF THE FOLLOWING MAINS)

Rare roast beef – Prime rare roasted beef served with mustards

Salmon tarator – Lebanese style Atlantic salmon fillets served with tahini sumac yogurt, and garnished with walnut, chilli, coriander and mint

Loin of pork – Rolled pork oven roasted, stuffed with seasonal ingredients

Boneless leg of lamb – Studded with rosemary and garlic served with lemon and tzatziki sauce

Free range chicken – Chicken pieces marinated in lemon, thyme and oregano

SIDES (CHOOSE THREE OF THE FOLLOWING SIDES)

Salads – Traditional Greek /or Traditional coleslaw /or Rocket with walnut and pear

Vegetables – Crispy roasted potatoes /or Steamed greens with garlic /or Roasted baby carrots with sesame seeds and honey

Pasta – Bow tie pasta with basil and cashew pesto /or Spiral pasta with bacon, peas, olives, chilli and parsley

DESSERT

Selection of mini cakes including dark chocolate mud, black forest with cherry cream and flourless Nutella cake

Tea and Coffee



MV SUPERCAT WEDDING BEVERAGES



CLASSIC PACKAGE

Tatachilla NV Brut
Tatachilla Chardonnay and Sauvignon Blanc
Tatachilla Shiraz Cabernet
James Boags Premium light
Hahn Super Dry
Heineken
James Squire One Fifty Lashes Pale Ale
5 Seeds Apple Cider
Soft Drinks

BASIC SPIRITS

Add 20 pp
House vodka
Gin
Whisky
Bourbon
Rum



MV SUPERCAT 3 COURSE MENU & BEVERAGE PACKAGE

Minimum Charter Fee \$11000
Min 80 guests | Max 120 guests
Extra guest charge \$100

INCLUSIONS

- Sydney Harbour charter on the MV Supercat
- 3 hours of cruising Sydney's world famous Harbour.
- Elegant 3 course meal seated menu
- Live Dj Entertainment.
- Includes use of sound, audio & lighting equipment.
- Restaurant style high-quality table set up. crockery & cutlery
- NSW maritime safety regulation compliant
- Government wharf fees.
- Event expertly managed by your own events manager.



MV SUPERCAT 3 COURSE MENU



STARTERS

A selection of dip platters with crusty bread, olive oil and balsamic vinegar

MAINS (CHOOSE TWO OF THE FOLLOWING MAINS)

Rare roast beef – Prime rare roasted beef served with mustards

Salmon tarator – Lebanese style Atlantic salmon fillets served with tahini sumac yogurt, and garnished with walnut, chilli, coriander and mint

Loin of pork – Rolled pork oven roasted, stuffed with seasonal ingredients

Boneless leg of lamb – Studded with rosemary and garlic served with lemon and tzatziki sauce

Free range chicken – Chicken pieces marinated in lemon, thyme and oregano

SIDES (CHOOSE THREE OF THE FOLLOWING SIDES)

Salads – Traditional Greek /or Traditional coleslaw /or Rocket with walnut and pear

Vegetables – Crispy roasted potatoes /or Steamed greens with garlic /or Roasted baby carrots with sesame seeds and honey

Pasta – Bow tie pasta with basil and cashew pesto /or Spiral pasta with bacon, peas, olives, chilli and parsley

DESSERT

Selection of mini cakes including dark chocolate mud, black forest with cherry cream and flourless Nutella cake

Tea and Coffee



MV SUPERCAT 3 COURSE BEVERAGES



CLASSIC PACKAGE

Tatachilla NV Brut
Tatachilla Chardonnay and Sauvignon Blanc
Tatachilla Shiraz Cabernet
James Boags Premium light
Hahn Super Dry
Heineken
James Squire One Fifty Lashes Pale Ale
5 Seeds Apple Cider
Soft Drinks

BASIC SPIRITS

Add 20 pp
House vodka
Gin
Whisky
Bourbon
Rum