



MORPHEUS CRUISES

## MORPHEUS

Featuring three separate entertaining areas, Morpheus' distinct catering and unsurpassed service will ensure a most memorable occasion on the world's most famous harbour.

With personally tailored packages including vessel hire, menus and beverages, flowers and entertainment, and the full support from our experienced wedding coordinator, we will ensure your wedding day is one you will always cherish. Ceremonies are welcome on board.

### Features Include

- On board chef
- 3 separate entertaining areas
- Unique cocktail lounge
- Spacious foredeck with ottomans
- In-house sound system, Bluetooth and connectivity
- Dance area
- Flat screen TV with DVD
- Cordless microphone
- 360° view from both levels

### MORPHEUS CRUISES

02 9719 1800 | 0416 240 909 | fax: 02 9719 1811

[info@morpheuscruises.com.au](mailto:info@morpheuscruises.com.au) | [morpheuscruises.com.au](http://morpheuscruises.com.au)

Jones Bay Wharf, 19-21 Pirrama Road, Pyrmont NSW 2009

PO Box 334, Pyrmont NSW 2009

All pricing is inclusive of GST and current to 30 June 2012

## VESSEL HIRE

January – October	\$650 / hour (min 3 hours)
November – December	\$890 / hour (min 4 hours)
Transfer	\$1,800 (one hour)

## GUEST CAPACITY

Formal (seated in one area)	66
Informal (seated in two areas)	90
Cocktail	98

January – October min guests	20
November – December min guests	Sun – Wed 30 Thu – Sat 50

## MENUS

<b>Buffets</b>	<b>Page 3</b>
Spinnaker Buffet	\$60
Port Jackson Buffet	\$70
Quayside Buffet	\$115

(All buffets include canapés and dessert selection)

<b>Formal Dining</b>	<b>Page 4</b>
Make your choice from the selection	\$90

<b>Cocktail Menu</b>	<b>Page 5</b>
The Chef's Special	\$50

## PACKAGES

<b>Corporate</b>	<b>Page 6</b>
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<b>Wedding</b>	<b>Page 7</b>
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## BEVERAGES

<b>Packages</b>	<b>Page 8</b>
Bar A	\$42
Bar B	\$48
Bar C	\$52

<b>Other Bar Options</b>	<b>Page 8</b>
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Tab on Bar, Consumption or Cash Bar

Staff costs of \$200 per 30 guests apply.

<b>Upgrade Wine Options</b>	<b>Page 8</b>
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Option 1	Add \$10
Option 2	Add \$15
Option 3	Add \$28

## OTHER

<b>Optional Extras &amp; Preferred Suppliers</b>	<b>Page 9</b>
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<b>Payment &amp; Terms</b>	<b>Page 10</b>
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## EXAMPLE PRICING

Example costs for a 50 guest function, during October on a 4 hour cruise with the Spinnaker Buffet menu, Bar A Beverage Package with the Standard wine selection are:

Vessel Hire	\$2,600
Spinnaker Buffet	\$60 per person
Bar A	\$42 per person
Cost per person:	\$154

All menus can be tailored to your specific requirements

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**SPINNAKER** Non Seafood Menu \$60pp

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**Canapés**

Chef's selection of 2 canapés

**Main**

Whole double smoked leg ham, carved from the bone and served with mustard selection  
Beef sirloin served with béarnaise  
Chicken fillet pieces marinated in lemongrass and lime leaves on vermicelli noodles  
Wild mushroom, spinach and lemon risotto  
Salad of mixed leaves with roasted sweet potatoes, semi-sun dried tomatoes, olives & shaved parmesan  
Whole roasted baby new potatoes, tossed with rocket and served with garlic & chive sour cream  
Selection of fresh breads

**To finish**

A selection of individual gourmet desserts with coffee and assorted teas

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**PORT JACKSON** Seafood Menu \$70pp

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**Canapés**

Chef's selection of 3 canapés

**Main**

Platters of king prawns and freshly shucked rock oysters with lemon and seafood sauce  
Whole double smoked leg ham, carved from the bone and served with mustard selection  
Beef sirloin served with béarnaise  
Green lip mussels with angel hair in chef's own tomato and white wine sauce  
Sides of smoked salmon with capers, Spanish onion and lemon dill dressing  
Salad of mixed leaves with roasted sweet potatoes, semi-sun dried tomatoes, olives & shaved parmesan  
Whole roasted baby new potatoes, tossed with rocket and served with garlic & chive sour cream  
Selection of fresh breads

**To finish**

A selection of individual gourmet desserts with coffee and assorted teas  
Platter of mixed cheese, nuts & dried fruit with lavosh

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**QUAYSIDE** Premium Seafood Menu \$115pp

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**Canapés**

Peking duck pancakes with cucumber, shallots and hoisin sauce  
Mediterranean vegetable tarts with Greek feta  
Assorted sushi and sashimi  
Smoked salmon tartlets

**Main**

Platters of king prawns and freshly shucked rock oysters with lemon and seafood sauce  
Lamb racks roasted in maple and rosemary  
630g lobster with tarragon butter and lemon  
Chicken breast fillet with asparagus and seeded mustard cream sauce  
Sides of Tasmanian smoked salmon with capers and dill mayonnaise  
Wild mushroom, spinach and lemon risotto  
Salad of mixed leaves with roasted sweet potatoes, semi-sun dried tomatoes, olives & shaved parmesan  
Whole roasted baby new potatoes, tossed with rocket and served with garlic & chive sour cream  
Selection of fresh breads

**To finish**

A selection of individual gourmet desserts with coffee and assorted teas  
Platter of mixed cheese, nuts & dried fruit with lavosh

# FORMAL DINING

## 3 COURSE MENU

\$90pp

All mains served with a selection of seasonal vegetables and fresh breads

Entrée Please select one item

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- Seafood antipasto plate of king prawns, smoked salmon and pacific oysters
- Thai beef salad with coriander and bean shoots
- Honey peppered prawns with mustard rocket
- Assorted sushi and sashimi
- Antipasto plate of cured meats, sundried tomatoes and mixed olives
- Deconstructed bruschetta with tomato and basil and a balsamic dipping sauce

Mains Please select two items to be served alternately

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- Green lip mussels with angel hair in a fresh tomato, white wine and herb sauce
- Roast beef fillet on potato mash
- Salmon fillets with a lemon and dill dressing served on smashed potatoes
- Marinated spatchcock on vegetable ratatouille
- Herb crusted lamb rack on tomato couscous
- Chicken breast fillet in a seeded mustard cream sauce with hand cut potatoes and asparagus

To finish Served to the buffet

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- A selection of individual gourmet desserts with coffee and assorted teas
- Platter of mixed cheese, nuts & dried fruit with lavosh

# COCKTAIL MENU

We recommend a minimum selection of three items for each hour of cruising

## GROUP 1 Each item priced at \$4 per person

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Mini spring rolls with sweet chilli  
 Steamed prawn and ginger wontons  
 Steamed chicken and lemongrass wontons  
 Mexican Enchilada bites with guacamole sauce  
 Lentil and Vegetable cocktail samosas with mango chutney  
 Roma tomato salsa tart with baby bocconcini  
 Thai style vegetarian curry puffs  
 Thai fish cakes with sweet chilli  
 BBQ spicy beef chipolatas  
 Assorted petite pies  
 Tomato and basil Bruschetta

## GROUP 2 Each item priced at \$5 per person

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Chicken Madras Cocktail Samosas  
 Caramelised onion and parmesan tarts  
 Thai green chicken curry puffs with sweet chutney  
 Mini bacon, spinach and smoked salmon quiches  
 Oven roasted tomato, goats cheese and olive biscuit  
 Tandoori chicken pizzette with cucumber and mint yogurt  
 Mini tart cases with smoked salmon, avocado and crème fraiche  
 Chicken skewers with lemongrass dipping sauce  
 Lamb skewers marinated in rosemary, garlic and lemon  
 Mediterranean vegetable tarts with Greek feta  
 Cajun spiced calamari with lime and chilli aioli  
 Lamb kofta meatballs with yogurt dressing  
 Beef skewers with beetroot dipping sauce  
 Individual Lemon chicken risotto  
 Breaded chicken pieces with Garlic aioli

## GROUP 3 Each item priced at \$6 per person

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Assorted sushi and sashimi  
 BBQ octopus in Asian spices  
 Smoked salmon and avocado pillows with fresh dill  
 Salmon skewers marinated in lemongrass and basil  
 Thai beef salad served with coriander and bean shoots  
 Bamboo skewered prawns with lemongrass and lime leaves  
 Peking wraps with cucumber, shallots and hoisin sauce  
 Seared scallops served in spoon with butter & herb sauce  
 Freshly shucked rock oysters with lemon and lime wedges  
 Tempura Prawns with sweet chilli mayonnaise  
 Fish and chips served in mini tucker boxes

## THE CHEF'S SPECIAL \$50pp

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Freshly shucked rock oysters with lemon and lime wedges  
 Lamb skewers marinated in rosemary, garlic and lemon  
 Mini spring rolls with sweet chilli  
 Cajun spiced calamari with lime and chilli aioli  
 Tandoori chicken pizzette with cucumber and mint yogurt  
 Assorted sushi and sashimi  
 Mexican Enchilada bites with guacamole sauce  
 Breaded chicken pieces with Garlic aioli  
 Lentil and Vegetable cocktail samosas with mango chutney  
 Steamed chicken and lemongrass wontons

Package prices available Jan-Oct, Nov-Dec POA

## COCKTAIL

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Lamb skewers marinated in rosemary, garlic and lemon  
 Mini spring rolls with sweet chilli  
 Cajun spiced calamari with lime and chilli aioli  
 Tandoori chicken pizzette with cucumber and mint yogurt  
 Assorted sushi and sashimi  
 Mexican Enchilada bites with guacamole sauce  
 Breaded chicken pieces with Garlic aioli  
 Lentil and Vegetable cocktail samosas with mango chutney  
 Steamed chicken and lemongrass wontons

### *To finish*

A selection of gourmet desserts with coffee & assorted teas

### *From the Bar*

McWilliam's Semillon Sauvignon Blanc, McWilliam's Cabernet Merlot, McWilliam's Brut Reserve, Crown Lager, Pure Blonde, Cascade Premium Light, Soft Drinks, Orange Juice, and Mineral Water.

## BUFFET

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### *Canapés*

Chef's selection of 2 canapés

### *Main*

Whole double smoked leg ham, carved from the bone and served with mustard selection  
 Beef strirloin served with béarnaise  
 Chicken fillet pieces marinated in lemongrass and lime leaves on vermicelli noodles  
 Wild mushroom, spinach and lemon risotto  
 Salad of mixed leaves with roasted sweet potato, semi-sun dried tomatoes, olives & shaved parmesan  
 Whole roasted baby new potatoes, tossed with rocket and served with garlic & chive sour cream  
 Selection of fresh breads

### *To finish*

A selection of gourmet desserts with coffee & assorted teas

### *From the Bar*

McWilliam's Semillon Sauvignon Blanc, McWilliam's Cabernet Merlot, McWilliam's Brut Reserve, Crown Lager, Pure Blonde, Cascade Premium Light, Soft Drinks, Orange Juice, and Mineral Water.

## PRICING INCLUDES

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- 4 hours cruising on Sydney Harbour
- Menu selection – cocktail or buffet
- 4 hour beverage package
- Professional DJ or use of projector screen and plasma
- 4 floral arrangements or balloon decorations
- Great opportunities to display your company logo
- Candles on tables
- Function Host to oversee the needs of you and your guests

### Price per person

30 guests	\$ 190
40 guests	\$ 166
50 guests	\$ 151
60 guests	\$ 141
70 guests	\$ 134
80 guests	\$ 129
90 guests	\$ 125
95 guests	\$ 123

## YOUR SAMPLE ITINERARY

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6.15 pm	Guests gather at designated wharf
6.30 pm	Guests board Morpheus and are greeted with welcome drinks and canapés Morpheus begins cruising main highlights of Sydney Harbour
7.30 pm	Anchored with views of Sydney Harbour Function Host invites guests to dine
8.30 pm	Any speeches or entertainment Dessert served with tea and coffee
10.30 pm	Guests disembark at designated wharf

Our corporate package offers a saving of up to \$1,300

Package prices available Jan-Oct, Nov-Dec POA

## COCKTAIL

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- Lamb skewers marinated in rosemary, garlic and lemon
- Mini spring rolls with sweet chilli
- Cajun spiced calamari with lime and chilli aioli
- Tandoori chicken pizzette with cucumber and mint yogurt
- Assorted sushi and sashimi
- Mexican Enchilada bites with guacamole sauce
- Breaded chicken pieces with Garlic aioli
- Lentil and Vegetable cocktail samosas with mango chutney
- Steamed chicken and lemongrass wontons

### *To finish*

Your Wedding Cake served with coffee & assorted teas

### *From the Bar*

McWilliam's Semillon Sauvignon Blanc, McWilliam's Cabernet Merlot, McWilliam's Brut Reserve, Crown Lager, Pure Blonde, Cascade Premium Light, Soft Drinks, Orange Juice, and Mineral Water.

## BUFFET

---

### *Canapés*

Chef's selection of 2 canapés

### *Main*

- Whole double smoked leg ham, carved from the bone and served with mustard selection
- Beef sirloin served with béarnaise
- Chicken fillet pieces marinated in lemongrass and lime leaves on vermicelli noodles
- Wild mushroom, spinach and lemon risotto
- Salad of mixed leaves with roasted sweet potato, semi-sun dried tomatoes, olives & shaved parmesan
- Whole roasted baby new potatoes, tossed with rocket and served with garlic & chive sour cream
- Selection of fresh breads

### *To finish*

Your Wedding Cake served with coffee & assorted teas

### *From the Bar*

McWilliam's Semillon Sauvignon Blanc, McWilliam's Cabernet Merlot, McWilliam's Brut Reserve, Crown Lager, Pure Blonde, Cascade Premium Light, Soft Drinks, Orange Juice, and Mineral Water.

## PRICING INCLUDES

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- 4 hours cruising on Sydney Harbour
- Menu selection – cocktail or buffet
- 4 hour beverage package
- Professional Wedding DJ
- 4 floral arrangements
- White ribbon on vessel
- Candles on tables
- Function Host to oversee the needs of you and your guests

### Price per person

30 guests	\$ 190
40 guests	\$ 166
50 guests	\$ 151
60 guests	\$ 141
70 guests	\$ 134
80 guests	\$ 129
90 guests	\$ 125
95 guests	\$ 123

## YOUR SAMPLE ITINERARY

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- |          |   |
|----------|---|
| 6.15 pm  | Guests gather at designated wharf                                     |
| 6.30 pm  | Guests board Morpheus and are greeted with welcome drinks and canapés |
|          | Morpheus begins cruising main highlights of Sydney Harbour            |
| 7.30 pm  | Anchored with views of Sydney Harbour                                 |
|          | Function Host invites guests to dine                                  |
| 8.30 pm  | Champagne served to guests for toasts                                 |
|          | Speeches begin  |
| 8.50 pm  | Formal cutting of the Wedding Cake followed by Bridal Dance           |
|          | Dancing begins  |
| 9.15 pm  | Wedding Cake served with tea and coffee                               |
| 10.25 pm | Bride and Groom begin farewells and throw bouquet and garter          |
| 10.30 pm | Guests disembark at designated wharf                                  |

~ Ceremonies are welcomed on board ~  
We recommend an additional hour

Our wedding package offers a saving of up to \$1,300

# BEVERAGES

## BEVERAGE PACKAGES

(Pricing is per person and is based on a four hour cruise)

### **Bar A** **\$42**

Standard wine selection of McWilliam's Select Series Semillon Sauvignon Blanc, McWilliam's Select Series Cabernet Merlot, McWilliam's Select Series Brut Reserve, Crown Lager, Pure Blonde, Cascade Premium Light, Soft Drinks, Orange Juice, and Mineral Water.

### **Bar B** **\$48**

Includes Bar A plus spirits  
Scotch, Bourbon, Rums, Gin and Vodka

### **Bar C** **\$52**

Includes Bar B plus liqueurs  
Kahlua, Tia Maria, Baileys, Midori

## OTHER BEVERAGE OPTIONS

### **Beverages by Tab**

A specific amount is credited to the bar, when this limit is reached an additional credit is required. (Staff costs of \$200 per 30 guests apply).

### **Beverages by Consumption**

Drinks served are totalled and paid for at the closing of the bar. (Staff costs of \$200 per 30 guests apply). Credit card details (Visa, MasterCard, American Express) must be supplied before bar service commences.

### **Cash Bar**

Guests purchase drinks individually. (Staff costs of \$200 per 30 guests apply).

## WINE UPGRADE SELECTIONS

(The price of an upgraded wine selection is on a per person basis and is added to your choice of Bar Package. From each selection choose; one white, one red and one sparkling white)

### **Option 1** **add \$10**

White	Evans & Tate Gnangara Unwooded Chardonnay Evans & Tate Gnangara Sauvignon Blanc
Red	Evans & Tate Gnangara Cabernet Sauvignon Evans & Tate Gnangara Shiraz
Sparkling	Barwang Café Series Pinot Chardonnay Brut Complimentary Port

### **Option 2** **add \$15**

White	Catching Thieves Chardonnay Catching Thieves Semillon Sauvignon Blanc
Red	Catching Thieves Cabernet Merlot
Sparkling	Catching Thieves Sparkling Sauvignon Blanc Henkell Trocken NV
	Complimentary Port

### **Option 3** **add \$28**

White	Mt Pleasant Elizabeth Semillon Brands Laira Chardonnay Evans & Tate Margaret River Sauvignon Blanc
Red	Mt Pleasant Phillip Shiraz Brands Laira Cabernet Merlot Evans & Tate Margaret River Shiraz
Sparkling	Evans & Tate Zamphire NV Complimentary Port & Dessert Wine

(Most wines and beers can be arranged upon request)

# OPTIONAL EXTRAS & PREFERRED SUPPLIERS

Morpheus Cruises offers a variety of services to make your event a truly memorable one. How about decorating the vessel to your theme? Or choosing from the great range of entertainment options? Let our friendly staff tailor your event to your wishes.

## OPTIONAL EXTRAS

Candles	\$10 each
Floral Arrangements (standard)	\$70 each
Fairy Lights	\$95
DJ for function (4 hours)	\$400
Chair covers and sash	\$8.50 each
Red Carpet	\$100
Balloon decorations	POA

## ENTERTAINMENT

Morpheus Cruises can arrange various forms of entertainment, from a DJ to a 3 piece jazz band, magicians, clowns and comedians. Morpheus has an excellent sound system for speeches and presentations with a large selection of background music.

## ON BOARD ACTIVITIES

### Laser Clay Pigeon Shooting from \$1,100

Dynamic, real-time entertainment that's both interactive and team building! Players fire authentic 12 gauge shotguns, converted to harmless infrared beams. Up to five players can shoot at the same time. It is safe, fun and interactive.

### Bands POA

Abstract Entertainment can provide the best in entertainment for any function from a wedding to a business event.

### Dancers POA

Hotbeat Productions presents Ritmo Latino, specialising in producing professional corporate Brazilian Latin entertainment

### Magician & Illusionist from \$500 per hour

Adam Dean typifies the new generation of magicians. The spellbinding blend of magic, illusion and comedy has seen Adam Dean show-cased with many of Australia's professional magicians and comedians. Adam Dean's versatility guarantees a personalised, tailored show which will exceed your audience's expectations.

### Karaoke \$300 for 4 hours

Huge songbook for the guests  
Large plasma screen, 2 cordless microphones, effect lighting and smoke machine

### Casino Games from \$850 for 4 hours

Highest quality blackjack and roulette tables just like the casino with casino-trained croupiers to run the game

## PREFERRED SUPPLIERS

Morpheus Cruises works with exceptional partners. We would like to recommend the following suppliers:

### **Cakes**

Celebration Cakes (02) 9558 6036  
[www.celebrationcakes.com.au](http://www.celebrationcakes.com.au)

### **Celebrant**

Wendy Bull (02) 9884 7835  
[www.wendybull.com.au](http://www.wendybull.com.au)

### **Flowers**

FlowerLover 1300 513 176  
[www.flowerlover.com.au](http://www.flowerlover.com.au)

### **Photography**

Eliza Scott Photography 0438 220 630  
[www.elizascottphotography.com](http://www.elizascottphotography.com)

# PAYMENT & TERMS

<b>Deposit</b>	\$2,000	<b>Extra Time</b>	If you choose to extend your cruise time on the day (or prior), this will be charged in half hour increments. Any extension is also dependent on vessel and wharf availability.
<b>Cancellations</b>	Deposits may be returned, (less a 10% administration fee) if we are able to secure another booking for that date and time.	<b>Damage</b>	The hirer is at all times responsible for the conduct of on board guests, any damage to the vessel or its contents will be at the hirer's expense.
<b>Pricing</b>	All pricing is inclusive of GST and will remain current to 30 June 2012. A tax invoice will be issued on total charter cost once all details are confirmed.	<b>Pickup Points</b>	Morpheus will pick up you and your guests from any of the main public wharves in the Sydney area. Some harbour wharves incur fees for pickup and drop off and these will be at the hirer's cost.
<b>Wharf Fees</b>	Wharf fees may apply at certain wharves	<b>Responsible Service of Alcohol</b>	We advocate and adhere to the policies set out by the Liquor Licensing Board with particular regard to the refusal of service of alcohol to both intoxicated persons and guests under the age of 18.
<b>Payment Balance</b>	10 days prior to your function	<b>Safety</b>	All passengers must obey any safety directions given by the captain or crew. Common safety practices must be observed.
<b>Payment Options</b>	<p><i>Direct Deposit</i> Sefam Pty Limited BSB: 302-100 Account number: 056 9359</p> <p><i>Bank Cheque</i> Made payable to Sefam Pty Limited</p> <p><i>Credit Card</i> Visa, MasterCard and American Express are accepted. We do not charge extra for this service</p>	<b>Swimming</b>	Swimming off the vessel is discouraged. Any guest who jumps or swims off the vessel is responsible for their own safety. Morpheus Cruises cannot be held responsible for these actions.

I the hirer have read and accepted the above terms and conditions:

.....  
Hirer's name (please print)

.....  
Signed (Hirer)

.....  
Date

# TABLE LAYOUTS

