



MORPHEUS CRUISES

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

Morpheus Cruises can tailor packages to meet the needs of your event – including vessel hire, menu and beverage selection, flowers, decorations and entertainment.

If you are holding a corporate function, you can be sure that our professional service will impress your guests.

If you are getting married, the support of our experienced wedding coordinator will ensure your wedding day is one you will always cherish. Ceremonies are welcome on board.

Available features

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

Vessel hire

January to October

- \$750 per hour
- Minimum of 3 hours
- Minimum of 20 guests

November to December

- \$1,000 per hour
- Minimum of 4 hours
- Minimum of 30 guests, Sunday to Wednesday
- Minimum of 50 guests, Thursday to Saturday

Transfer

- \$1,800 for one hour

Guest capacity

Formal – seated in one area	66 people
Informal – seated in two areas	90 people
Cocktail	98 people

Example pricing

Example costs for a 50 guest function during October on a 4 hour cruise with the Spinnaker casual dining menu and standard bar beverage package:

Vessel hire	\$3,000
Spinnaker casual dining menu	\$65 per person
Standard bar beverage package	\$44 per person
Wharf bookings.....	\$32/use = \$64
Total.....	\$170 per person



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Casual dining menus

Quayside – premium seafood

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

\$115 per person

All menus can be tailored to your specific requirements.

Port Jackson – seafood

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

\$75 per person

Spinnaker – non-seafood

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

\$65 per person



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Formal dining menu



Entree – one item

- 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 coffee and assorted teas

Mains – two items, served alternately

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

- 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

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

\$90 per person

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Cocktail menu

The Chef's Special

- Freshly shucked rock oysters with lemon and lime wedges
- Lamb skewers marinated in rosemary, garlic & 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

\$50 per person

Group 1

- 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

\$4 per item, per person

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



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Group 2

- 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 & 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

\$5 per item, per person

Group 3

- 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

\$6 per item, per person

Beverage packages

Standard Bar – 4 hour cruise

- 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
- Mineral water

Add extras from the following bar upgrades to offer more variety for your guests. If you have specific requests we will do our best to meet your requirements.

\$44 per person

Spirits upgrade 1 add \$8 per person

- | | |
|----------------------|---------|
| • Scotch and bourbon | • Gin |
| • Rums | • Vodka |

Spirits upgrade 2 add \$12 per person

- | | |
|----------------------|-------------|
| • Scotch and bourbon | • Kahlua |
| • Rums | • Tia Maria |
| • Gin | • Baileys |
| • Vodka | • Midori |

Pay as you go

Instead of a set package, you may wish to pay for drinks as you go. You can optionally pre-pay for a bar tab, or if you supply payment details beforehand we can simply tally up the total for payment at the closing of the bar.

Alternatively your guests can purchase their own drinks with cash or credit card.

Pay as you go options incur a staff cost of \$200 for each 30 guests for 4 hours of service.

Wine upgrade 1 add \$10 per person

Includes one selection from each wine category below.

White

- Evans & Tate Gngara Unwooded Chardonnay
- Evans & Tate Gngara Sauvignon Blanc

Red

- Evans & Tate Gngara Cabernet Sauvignon
- Evans & Tate Gngara Shiraz

Sparkling

- Barwang Café Series Pinot Chardonnay Brut

Also includes complimentary port.

Wine upgrade 2 add \$15 per person

Includes one selection from each wine category below.

White

- Catching Thieves Chardonnay
- Catching Thieves Semillon Sauvignon Blanc

Red

- Catching Thieves Cabernet Merlot

Sparkling

- Catching Thieves Sparkling Sauvignon Blanc
- Henkell Trocken NV

Also includes complimentary port.

Wine upgrade 3 add \$28 per person

Includes one selection from each wine category below.

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

Also includes complimentary port and desert wine.

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Optional extras

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.

We 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.

For the extras we don't provide, we have built a list of reliable and professional suppliers below.

Preferred suppliers

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

Cakes

- Celebration Cakes
 - 02 9558 6036
 - <http://www.celebrationcakes.com.au>

Photography

- Eliza Scott Photography
 - 0438 220 630
 - <http://www.elizascottphotography.com>

Basic extras

Candles	\$10 each
Floral arrangements (standard)	\$70 each
Fairy lights	\$95
DJ for function (4 hours)	\$500
Chair covers and sash	\$8.50 each
Red carpet	\$100
Balloon decorations	to order

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 to order

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

Dancers to order

Hotbeat Productions presents *Ritmo Latino*, specialising in producing professional corporate Brazilian latin entertainment.

Magician 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, large plasma screen, two 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.



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Payment and terms

Deposit

To confirm your booking on Morpheus we require a deposit of \$2,000. Until your deposit is paid we cannot guarantee availability on your chosen date.

Cancellations

Deposits may be returned, less a 10% administration fee, if we are able to secure another booking for that date and time.

Pricing

All pricing is inclusive of GST and will remain current to 30 June 2017. A tax invoice will be issued on total charter cost once all details are confirmed.

Wharf fees

Wharf fees may apply at certain wharves, these fees are passed on to you in your final invoice.

Payment balance

You must pay the full balance of your booking at least 10 days prior to your function.

Payment Options

Direct deposit

Sefam Pty. Ltd.

BSB: 302-100

Account number: 056 9359

Bank cheque

Made payable to *Sefam Pty. Ltd.*

Credit card

Visa, MasterCard and American Express are accepted. We do not charge extra for this service.

Extra time

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.

Damage

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.

Pickup points

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.

Responsible service of alcohol

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.

Safety

All passengers must obey any safety directions given by the captain or crew. Common safety practices must be observed.

Swimming

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



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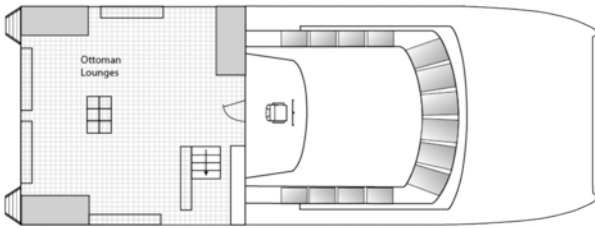
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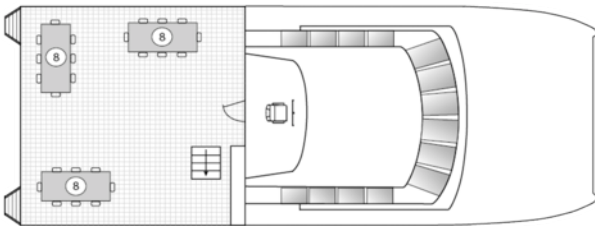
Table layouts

Upper deck

Cocktail

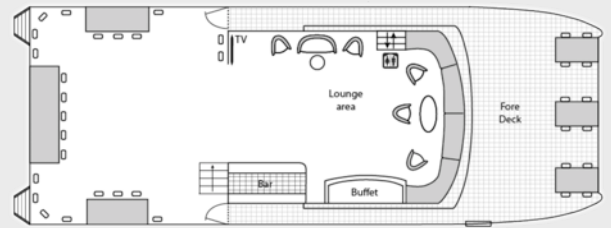


Seated - 24 guests

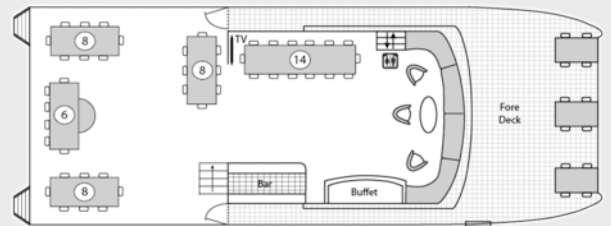


Lower and fore deck

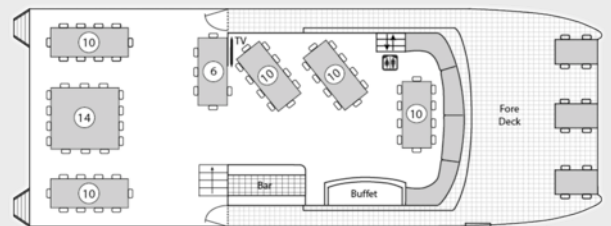
Cocktail



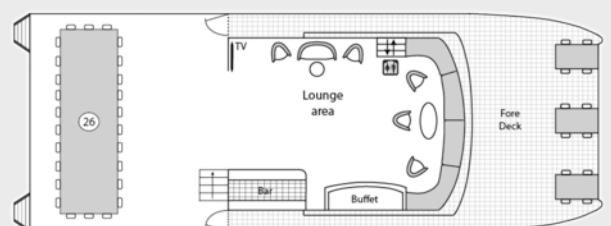
Seated - 44 guests



Seated - 70 guests



Board room



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