



SARAH ASHLEY

BRING YOUR EVENTS TO LIFE

MORPHEUS



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

Sarah Ashley 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 or buck's party, you can be sure that our professional service will impress your guests.

Contact us now to arrange a custom quotation or to inspect Morpheus. Inspections can be made on any day, including weekends.

Available features

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

Vessel hire

January to October

- \$650 per hour
- Minimum of 3 hours
- Minimum of 20 guests

November to December

- \$890 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	70 guests
Informal – seated in two areas	94 guests
Cocktail – with seating	98 guests

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	\$2,600
Spinnaker casual dining menu	\$60 per guest
Standard bar beverage package	\$42 per guest
Total	\$154 per guest

Beverage packages

Standard Bar – 4 hour cruise **\$42** per guest

- 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.

Spirits upgrade 1 **add \$6** per guest

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

Spirits upgrade 2 **add \$10** per guest

- | | |
|----------------------|-------------|
| • 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 guest

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 guest

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 guest

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.

Cocktail menu

The Chef's Special

\$50 per guest

- Freshly shucked rock oysters with lemon & lime wedges
- Lamb skewers marinated in rosemary, garlic & lemon
- Mini spring rolls with sweet chili
- Cajun spiced calamari with lime and chili 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

Group 1

\$4 per item, per guest

- Mini spring rolls with sweet chili
- 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

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

Group 2

\$5 per item, per guest

- 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 & lemon
- Mediterranean vegetable tarts with Greek feta
- Cajun spiced calamari with lime and chili 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

\$6 per item, per guest

- 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 & lime wedges
- Tempura Prawns with sweet chili mayonnaise
- Fish and chips served in mini tucker boxes

Casual dining menus

Quayside – premium seafood \$115 per guest

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

All menus can be tailored to your specific requirements.

Port Jackson – seafood \$70 per guest

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

Spinnaker – non-seafood \$60 per guest

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.

Formal dining menu



Entree – one item

\$90 per guest

- 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

Corporate package

Pricing includes

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

Example itinerary

6.15 pm	Your guests gather at designated wharf
6.30 pm	Your guests board and are greeted with welcome drinks and canapés
6.35 pm	We begin cruising Sydney Harbour's main highlights and hidden gems
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	Your guests disembark at designated wharf

Pricing[†]

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

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

Cocktail menu

- 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

To Finish

A selection of individual gourmet desserts with coffee and assorted teas

Casual dining menu

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

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
- Mineral water

[†] Package prices available for cruises in January through October. For prices in November and December please contact us.

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 are non-refundable.

Pricing

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.

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.

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

Aussie Legend 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. Sarah Ashley 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)

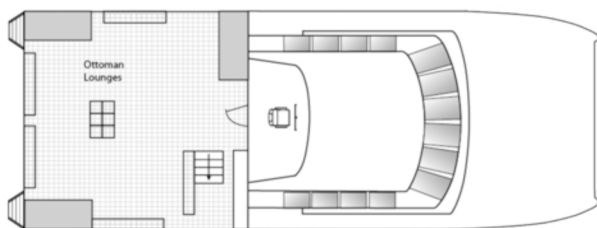
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Date

Table layouts

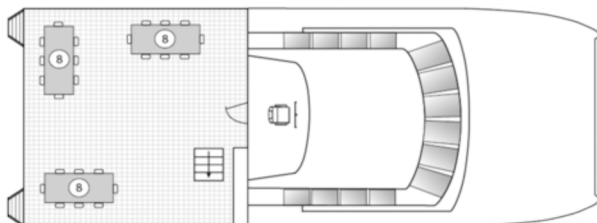
Upper deck



Cocktail



Seated - 24 guests



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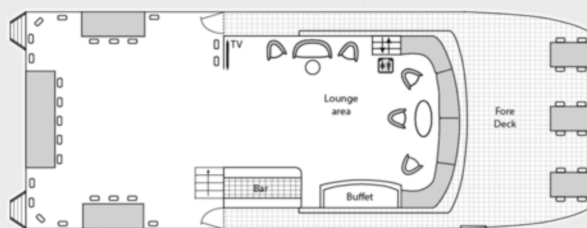
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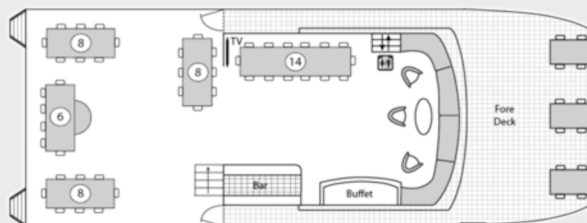
Lower and fore deck



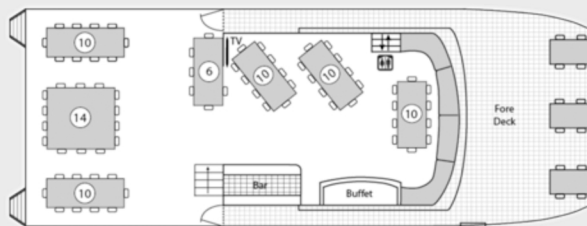
Cocktail



Seated - 44 guests



Seated - 70 guests



Board room

