



Quantum

120-foot superyacht

45

Passengers

\$3000

Minimum Hourly Rate

Sydney

Location

This 120-foot superyacht boasts stunning entertainment decks, formal dining areas, boardroom facilities and opulent overnight accommodation.

The main saloon provides a spacious formal lounge and dining room. A second alfresco dining area is also available on the aft deck for dining under the stars. This area also features a lounge area, bar, flat screen TV and a hydraulic lowering swimming platform from which guests can paddle and soak up the sunshine.

Further entertaining areas and breathtaking views can be found on the front deck and fly bridge that offer large lounge areas and a barbecue. Four luxurious staterooms provide overnight accommodation. The superyacht is professionally crewed with a skipper, engineer, deckhand and stewardess, with on-board chefs and additional wait staff available as required. 45 guests can be accommodated for standing cocktail functions; 30 for a casual buffet; 18 for formal dining and eight for overnight stays.

Special Features

- 4 luxurious staterooms all with ensuite
- 2 guest day bathrooms
- Flat screen TV's and Foxtel in each cabin
- Upper saloon with pop up flat screen TV, Foxtel and surround sound
- Dining table for 12
- Large flat screen TV on aft deck
- Large aft deck for entertaining with 12 person dining table
- Fly bridge with BBQ and seating for 12
- Fly bridge driving station
- Sun awnings for fly bridge and aft deck providing shade
- Private table and lounge on bow
- Intimate sun bed
- State of the art entertainment system
- Hydraulic lowering bathing platform

Cocktail Dining – 45 passengers

Casual Buffet – 30 passengers

Formal dining – 18 passengers

Overnight Charter – 8 passengers

Additional Information

Shoes & stiletto heels not permitted on board the vessel

Boat inspections are welcome by appointment



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Charter Rate

February to November

Hourly rate: AUD\$3,000
Minimum of 4 hours

December to January

Hourly rate: AUD\$3,200
Minimum of 4 hours

Full Day Rate (up to 8 hours) \$19,200

Pick up and drop off wharf fees – \$50 per visit applies for CBD wharves

Wait Staff

\$300 per staff for a 4-hour charter
1x staff per 1 – 10pax
Public Holiday Surcharge 100%

Chef Fees

\$350 per 4 hr charter
\$90 per hr additional after 4 hrs
Public Holiday Surcharge 100%
Additional Hours
Waiting staff per hour: \$75
Chef per hour: \$75

Note

Public Holidays incur a 20% surcharge on the total charter fee
Special Harbour Events – \$POA

Liveaboard Rates

Overnight Rate (24 Hours) – \$24, 000

24-hour use for up to 8 guests

Additional Function Fee applies (4hrs) during overnight charter (POA)

Weekly Rate – (7 Consecutive Days) – \$115,000 plus A.P.A (Maximum 8 guests)

An advanced provisional allowance (A.P.A.) of 25% applies for all other costs.

Options

Project Zodiac Tender and water sports equipment for guests use – Pittwater only
Choice of menu options with onboard chef.

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Catering Menu



CANAPE MENUS

Gold Package \$65 Per Head

3 Cold, 3 Warm, 1 Substantials, 1 Dessert

Platinum Package \$85 Per Head

4 Cold, 4 Warm, 2 Substantials, 2 Dessert

Elite Package \$105 Per Head

4 Cold, 5 Warm, 2 Substantials, 2 Dessert Plus a choice of one of the below stations
Glazed Ham Station, Charcuterie & Cheese – Min 30 Pax

Cold (can be made GF)

Freshly shucked Sydney Rock oysters with apple cider, cucumber vinaigrette (GF)
Spiced butternut pumpkin, pistachio nut, caramelised onion, ricotta mini puff pastry tart
Chilled Queensland king prawns with citrus aioli dipping sauce (GF)
Smoked free range chicken, roasted sweet corn, streaky bacon, Sriracha mayo on spoon
Sugar cured King salmon, horseradish cream cheese, baby capers, shaved radish on black pepper crisp
Spicy Yellow fin tuna Tartare, Sesame Miso aioli on Wong tong
Crostini, Prime New York Steak, Horseradish, aioli Shiitake Mushrooms
Alaskan King crab, baby pea crush, spiced organic seeds and grains, shaved kale, dry chilli aioli on shortcrust tart

Warm

Herbed green pea, baby spinach, buffalo mozzarella risotto balls with smoked paprika aioli, (v)
Dukkah spiced lamb fillet, feta, Heirloom cherry tomatoes, black olive on spoon
Chipotle spiced pork belly, avocado smash, black bean cherry tomato on quesadilla
Seared Atlantic scallops, smoked bacon, fine cut celeriac, caper thyme mayonnaise, lemon
Duck Potstickers, shallots, crispy onion Ponzu dressing in spoon
Popcorn cauliflower and chickpeas, roasted naan bread Rita
Chicken and leek handmade pie, smoked chilli tomato relish

Substantials

Southern Fried buttermilk chicken, fine slaw, jalapeño, soft milk bun
Roasted Black Angus beef sirloin, Thai salad, rice noodles, mint, lemon grass, beansprouts
Chicken and chorizo Quesadilla, smoked sweet corn, spiced avocado aioli
Seared King Tasmanian salmon, Japanese pickles, fine cut baby bok choy, rice and nori salad, edamame, coriander
Tikka Masala spiced chicken, organic brown rice, coriander in bowl
Slow cooked grass-fed sumac lamb shoulder with gnocchi, rainbow chard and cucumber yoghurt bowl
Poached tiger prawn roll, pickled radish, iceberg lettuce, cocktail aioli
Moroccan spiced butter nut pumpkin, slow roasted vegetables, chickpea stew, sumac, cucumber yoghurt
Crispy pork belly roll, pickled carrot, cucumber, coriander, light chilli, Vietnamese soy

Dessert

Passion fruit curd and fresh strawberry crushed coconut meringue tart
Sea-salt caramel and brownie crumble tart
Valrhona Dark chocolate espresso mousse, chocolate crumble
Prosecco rosewater marinated strawberries, watermelon, mint, meringue
Whipped vanilla bean raspberry cheesecake, black sesame seed, short bread crumble
Triple cream brie, sour cherry and baby basil tart
Stations can be added to any canape or buffet – refer stations menu





FOOD STATIONS

Stations can be added to any canape or buffet – refer stations menu

SASHIMI STATION

Kingfish, tuna and fresh seasonal seafood served raw and carved to order
\$18 per head

DUMPLING BAR

Selection of steamed seafood, meat and vegetarian dumplings served with a variety of dipping sauces
\$17 per head

OYSTER TASTING STATION

Showcasing freshly shucked regional oysters from around Australia – Sydney Rock, Pacific's and Flats
\$18 per head

LIVE OYSTER SHUCKING

Shucked to order Sydney Rock, Pacific and Flats by chef on board
\$18 per head
PLUS additional \$250 chef charge

GLAZED HAM STATION

Served warm and carved to order served with mustards, pickles and soft rolls
\$17 per head

CAVIAR STATION

Selection of caviars, ice bowl, complete with hostess to guide through the caviars
Price on enquiry

CHARCUTERIE & CHEESE

Selection of cured and smoked meats, cheeses, pickles and house-made chutneys
\$16 per head

JUST CHEESE

Wide selection of both local and imported cheeses with various breads and classic accompaniments
\$15 per head



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Catering Menu



BUFFET MENUS

Gold Buffet Package \$95 Per Head

2 x canapés on arrival – refer to canape menu, 2 cold platters, 2 warm platters, 1 dessert platter

Platinum Buffet Package \$115 Per Head

3 x canapés on arrival – refer to canape menu, 3 cold, 3 warm platters, 2 dessert canapes

Cold Platters

Black Angus beef tataki with spring onion, king brown mushrooms, aged soy
House-smoked Petuna ocean trout with pickled red onion, capers and horseradish cream fraiche (GF)
Salumi selection with pickles, olives and grilled veg
Heirloom tomato medley with torn buffalo mozzarella, hand-made basil pesto (GF)
Poached Yamba prawns, chilled and served with shaved fennel, watercress and ruby grapefruit salad

Warm Platters

Grilled Tasmanian King salmon with celeriac remoulade, wild rocket and shaved radish
8 hour slow-cooked S.A lamb shoulder with pomegranate molasses, kale and warm Israeli couscous
Roasted (med-rare) pepper-crusted Black Angus sirloin with local mushrooms and chimichurri (GF)
Free-range de-boned chicken with sumac, blackened corn, red pepper, rainbow chard and harissa-spiked yogurt
Crispy-skinned W.A Cone Bay barramundi with sautéed wombok, pickled ginger, aged soy and wild mushrooms

Dessert Platters

Valrhona Dark chocolate pave candy peanuts shortbread crumble vanilla ice cream
Strawberry cheesecake coconut crumble strawberry ice cream
Handmade Pavlova nests mango passionfruit curd Raspberry sorbet (GF)
Local and Imported cheese served with spiced apple chutney, marinated figs and flatbread
Share Platter option includes complimentary platters of:
Green micro salad with shaved radish, red onion and cold-pressed dressing
Fresh baked bread rolls and Pepe Saya butter
Steamed baby potatoes with parsley butter and lemon

SEAFOOD BUFFET MENU

\$150 per person

Canapés

Miniature shortcrust tart with hummus and spiced butternut pumpkin (v)
Seared Atlantic scallops with scorched sweet corn, chorizo, wild mushroom tart (can be GF)
Chili lime free range chicken, baby greens, cucumber, nam jim dressing, wonton

Cold

Seafood platter with a selection of oysters, tiger prawns, Balmain bugs, chilled mussels, caper mayonnaise, citrus aioli
Yellow fin tuna spring onion, king brown mushrooms, aged soy
Qld spanner crab (de-shelled) heirloom tomato medley, avocado, radish, cucumber, light chili (lobster on request, price depends on market value)

Warm

Roasted (med-rare) pepper-crusted Black Angus sirloin with local mushrooms and chimichurri (GF)
Large king prawns with butternut pumpkin, Persian fetta and Harissa (GF)
Crispy-skinned WA Cone Bay barramundi with sautéed wombok, pickled ginger, aged soy and wild mushrooms

Buffet Includes

Steamed new potatoes
Wild rocket, shaved pear, pecorino, aged balsamic dressing
Spiced cauliflower, chickpeas, raita salad
Handmade bread rolls, cultured butter

Dessert

Handmade Pavlova nests with mango passionfruit curd and raspberry sorbet (GF)
Local and Imported cheese served with spiced apple chutney, marinated figs and flatbread
Stations can be added to any canape or buffet – refer stations menu





FORMAL DINING

Plated 3 Course Menu \$130.00 Inc Gst

Kids Menu \$38.00/head

Entree

Pan seared prawns, celeriac remoulade, red vein sorrel, and lemon dressing
Zucchini quinoa fritters, pea mint cream, Hunter Valley goat's cheese, watercress
De-boned baby chicken prosciutto, fetta, chestnut mushroom, broad beans, broth
Seared scallops, Jerusalem artichoke, crisp pancetta, baby herbs
Cured kingfish, pickled baby beetroots, horseradish cream fraiche, roe
Wagyu carpaccio, capers, truffle mayonnaise, wild rocket, pecorino, grissini
Grilled Rare yellow fin tuna, shaved fennel, orange, aioli
Confit WA octopus, baby octopus, red pepper, olive, chilli aioli

Mains

Baby snapper, mussels, confit fennel, zucchini flower, bisque
Peppered lamb loin, slow cooked shoulder, globe artichoke, broad beans, peas, jus
De-boned corn-fed chicken, sweet corn, red pepper, baby leeks, pearl barley
Hapuka Fillet, squid, chorizo, nettle butter, lemon
Grass fed beef tenderloin, ox tail cigar, King Brown mushroom, jus
Berkshire pork loin, prosciutto, crispy pave, Morcilla, apple, jus
Twice-cooked duck leg, duck breast, gnocchi, kale, fig, orange glaze

Desserts

Dark chocolate pave, poached strawberry, cream fraiche, strawberry ice cream
Salt caramel, chocolate slice, banana fritters, peanuts, chocolate ice cream
Coconut panna-cotta, mango, crumble, coconut sorbet
Vanilla cheesecake, mixed berries, orange cardamom ice cream
Local and imported cheeses, fig loaf, flat bread, apple cherry chutney

Kids Menu

Margarita pizza bites
Free range chicken strips, chips mayo
Penne bolognese and parmesan (plain if need)
Vanilla ice cream strawberries, crushed meringue

Note: Public Holidays incur a 20% surcharge



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Beverage

Gold Beverage Package – \$18.50 per person per hour

Champagne

Chandon NV

White Wine

Kindred Spirit Sauvignon Blanc
Scarborough Chardonnay Yellow Label

Red Wine

Little Yering Pinot Noir

Rose

Pink Flamingo

Beer

Corona
Crown Lager
Cascade Premium Light

Soft drinks, juice and water included

Platinum Beverage Package – \$30 per person per hour

Champagne

Pommery NV French Champagne

White Wine

Dog Point Sauvignon Blanc
Shaw & Smith M3 Chardonnay

Red Wine

Massale Pinot Noir
Penfolds Bin 28

Rose

Miravale Rose

Beer

Corona
Peroni
Cascade Premium Light

Soft drinks, juice and water included

Beverages may change subject to availability.

CONSUMPTION BAR TAB

Minimum spend of \$1,000 applies

