



## Oscar II

The ultimate in on-water luxury

**60**

Passengers

**\$2500**

Minimum Hourly Rate

**Sydney**

Location

Oscar II is the ultimate in on-water luxury. Its sleek lines and opulent internal volume make this vessel an easy choice for anyone wanting the finest in international super yacht standards. Perfect for corporate functions, product launches, team building or other special events, the vessel is equipped with an extensive wine list, and an impressive menu comprising of a variety of exceptional dishes tailored to your every need.

At 105' Oscar 2 provides a sophisticated boat venue entertaining afloat for corporate hospitality and private social functions of up to 60 guests. With 4 ensuite cabins, Oscar 2 is also available for overnight yacht charters and live aboard vacations of up to 8 guests, as well as special events such as Boxing Day and New Years Eve Private Charter.

With a choice of 4 separate areas – the spacious foredeck with spa, luxurious lounge and dining area, covered aft deck with a private bar and al fresco upper deck with BBQ – Oscar 2 is your own private yacht.

Standing/Cocktail: 60  
Seated Buffet: 30  
Sun Deck Dining: 20  
Formal Banquet (dining table): 8  
Live aboard: 10

Special Features  
Spa on foredeck  
Bluetooth  
iPod Compatible Sound System  
Wifi  
LCD/Plasma Screen  
Swim Platform  
Extensive outdoor decks  
Air Conditioning  
Sun Bridge + Lounge Chairs  
Private Bar  
4 Cabins With Ensuites  
Overnight Charters  
Inflatables, Lilypad, Paddleboard

### Wharves we can use

Eastern Pontoon  
King Street Wharf  
Towns Place  
Mosman Bay Ferry Wharf  
Lavender Bay Wharf  
Huntleys Point Wharf  
Rose Bay Ferry Wharf  
Double Bay Wharf  
Casino Wharf  
Pirrama Park Wharf  
Wharves we cannot use  
Homebush, Pyrmont Bay,  
Commissioners Steps

Note:  
A NO SHOE policy applies



## Oscar II

Charter Rates

### Charter Rates

February – October (Off Peak)  
4-hour charter \$10,000  
Additional hours: \$2,500 per hour

November – January (Peak)  
4-hour charter \$11,200  
Additional hours: \$2,800 per hour

Includes:  
Vessel Hire, Marine Crew & Fuel

### **PUBLIC HOLIDAYS:**

A 25% surcharge on the total fee will apply on public holidays.  
Enquire for Christmas Day and New Years Eve custom packages.

### **STAFF FEES:**

Ratio is one wait staff per ten guests.  
\$300 per wait staff for a 4 hour charter and \$75 per hour after.

### **CHEF FEES:**

Charters will require a chef at the rate of \$400 for 4 hours, and \$80 each hour after.

**Sydney Wharf fees** – \$60 per visit  
Applies to all city wharves.

**Available** (included with your stay aboard charters)

Tender – \$500  
Jacuzzi – \$500 (up to 20 passengers)

### **Water Toys**

Paddle Boards x 2 – \$200  
Glass Bottom Kayak – \$150  
Snorkel Gear (mask and fins) x 4 – \$100  
Inflatables – Free to use  
Aqua Lilypad – Free to use

### **Overnight Rate**

**November to January (peak)**

\$22,000 + APA

**February to October (off peak)**

\$18,000 + 20% APA

### **Note:**

A NO SHOE policy applies  
Groups of 20+ will require a lifeguard if guests will swim. BYO towels. Lifeguard \$500 (4 hours)  
Relocation Fees apply for Manly or Pittwater charters





## Oscar II

### Catering Menu

#### **CANAPE MENUS**

Oscar 2 Canapé Menus  
Min 20 passengers  
9 Canapés (4 Cold, 5 Hot) \$75  
12 Canapés (6 Cold, 6 Hot) \$90  
15 Canapés (7 Cold, 8 Hot) \$105

*Dietary requirements will be catered for · Menus are subject to change due to season and availability*

#### **Cold Canapés**

Premium Sydney Rock oysters, yuzu, salmon caviar (DF, GF)  
Fresh cooked local king prawns, Mary rose sauce (DF, GF)  
Kingfish ceviche, baby herbs, white balsamic, finger lime pearls (DF, GF)  
Smoked salmon on crouton, herb crème fraiche, pickled cucumber, shiso leaves  
Spanner crab tartlet, avocado mousse, baby coriander tartlet  
Gin cured salmon, pickled eschalots, preserved lemon salsa, bronze fennel (GF)  
Angus sirloin tartare, green mustard dressing, baby herbs (GF)  
Confit duck breast and candied orange tartlets  
Beetroot and goats curd tartlets (V)  
Tofu and shitake mushroom vegetarian rice paper rolls, sweet chilli dipping sauce (V, GF)  
Mushroom pate, gorgonzola mousse, micro herbs

#### **Hot Canapés**

Salt and pepper calamari, chilli lime aioli  
Lemon and garlic marinated prawn skewers, chimichurri sauce, lemon (DF, GF)  
Mediterranean chicken skewers, preserved lemon, cumin yoghurt (GF)  
Grilled chicken slider with lettuce, tomato, and herb aioli  
Wagyu beef slider, American cheese, pickle, onion, burger sauce  
Lamb skewer marinated with garlic and rosemary, tzatziki (DF, GF)  
Pork and fennel sausage rolls, spiced tomato relish  
Crispy pork belly bites, dukkha spiced aioli (GF)  
Spanakopita, bush tomato relish (V)  
Chickpea and vegetable pakora, traditional mango chutney (VEG)  
Plant based protein slider, tomato, lettuce, guacamole (V, VEG\*)  
Thai vegetable curry puff, sweet chilli dipping sauce

#### **Dessert Canapés (can be used as hot or cold substitutes)**

Fruit skewers, honey and mint yoghurt (GF, V, VEG\*)  
Assorted mini-macaroons (V)  
Baked vanilla cheesecake, fresh seasonal berries (V)  
Nutella flourless cake (GF, V)  
Assorted Petit Fours (GF)

*V = vegetarian, VEG = vegan, DF = dairy free, GF = gluten free*







## Oscar II

Catering Menu

### GRAZING TABLE

*Wow your guests as soon as they step on board with a grazing table centrepiece.*

#### Grazing Table

\$50 per head

Minimum of 40 pax · Must be ordered in conjunction with a canape package or platters.

Sydney Rock Oysters, lemon and mignonette dressing  
 Cooked local King Prawns with Mary rose sauce and lemon  
 Huon Smoked salmon fillet with cornichons, capers, and watercress  
 New Zealand green lip mussels marinated with lemon, chilli, garlic, and fresh herbs  
 Selection of Wagyu bresaola, soppressa salami, prosciutto, shaved leg ham  
 Victorian vintage cheddar, quince paste  
 Tasmanian Brie, fresh seasonal fruits  
 English Blue Cheese, honey and dried apricots  
 Assorted Dips: Baba Ghanoush, taramasalata, roasted beetroot hummus  
 Seasonal fruit skewers with honey yoghurt  
 Lavosh wafers, water crackers, gf wafers  
 Sonoma Sourdough bread & assorted dinner rolls

### BUFFET MENU

Oscar II Buffet Menu

\$140 per head

Minimum of 10 pax

#### Cold Items

Sydney rock oysters, lemon and mignonette dressing  
 Smoked salmon herb crème fraiche, pickled fennel, lilliput capers  
 Cooked local king prawns, Mary Rose sauce, lemon  
 Traditional Greek salad, marinated feta, kalamata olives, lemon herb dressing  
 Prosciutto Salad with radicchio, cos hearts, pear, walnuts, white balsamic,  
 Kefalograviera  
 Assorted breads, Pepe Saya butter

#### Hot Items

Oven baked ocean trout fillet, caper butter, with a watercress and pickled fennel salad  
 Roast lemon and herb marinated chicken  
 8 hour slow cooked White Prynnes Lamb shoulder with Shiraz Jus  
 Roasted vegetable and couscous salad, haloumi citrus dressing  
 Seasonal greens,  
 Roasted new potatoes with garlic and rosemary  
 Australian cheese platter, quince paste, lavosh

#### Dessert Items

Seasonal Fruit Platter  
 Assorted petit fours



## Oscar II

Catering Menu



### **PLATTERS MENU**

(serves 8 – 10 guests)

#### **COLD SEAFOOD PLATTER \$450**

Premium Sydney rock oysters, cooked QLD King prawns, Tasmanian premium smoked salmon, gin and herb cured kingfish, New Zealand green lip mussels marinated with lemon, chilli, garlic, and fresh herbs, traditional Greek salad, lavosh, assorted dipping sauces, lemons.

#### **ANTIPASTO PLATTER \$350**

Soppressa salami, prosciutto de parma, double smoked leg ham, Tasmanian smoked salmon, caprese salad with heirloom tomatoes and burrata cheese, assortment of mustards and condiments, selection of Australian cheese, breadbasket, quince paste, lavosh & crackers.

#### **CHEESE PLATTER \$200**

Selection of international and Australian cheese, fresh breadbasket, quince paste, lavosh and crackers

#### **FRUIT PLATTER \$140**

Seasonal fruit & honey yoghurt

#### **KIDS PLATTER \$50 per head**

Selection plate of cheeseburger sliders, battered fish, crumbed chicken, hot chips, fresh fruit and assorted desserts, as well as unlimited soft drinks and juices throughout

### **BYO FOOD**

BYO is only available only from February to October  
BYO Food Surcharge is \$20 per person. This Includes cutlery, napkins, plates.

To use the galley, a \$500 fee applies.

Note: Oscar II does not allow BOTH BYO Food and Drinks. Only 1 BYO option is permitted.

### **BYO DRINKS**

BYO is only available only from February to October  
BYO Drinks Surcharge is \$25 per person. This includes, ice, cups and straws.

Note: Oscar II does not allow BOTH BYO Food and Drinks. Only 1 BYO option is permitted.



## Oscar II

BEVERAGE PACKAGES

### STANDARD BEVERAGE PACKAGE

**\$80 per head, 4 hour package**

**Sparkling;** Pick 1 from below  
Bandini Prosecco (Veneto, Italy)  
Chandon Brut NV (Yarra Valley, Victoria)

**White;** Pick 1 from below  
Catalina Sounds Sav Blanc (Marlborough, New Zealand)  
Aquilani Pinot Grigio (Veneto, Italy)  
Rosé; AIX Rosé (Provence, France)

**Red;** Pick 1 from below  
Redclaw Pinot Noir (Mornington Peninsula, Victoria)  
Bruno Shiraz (Barossa Valley, South Australia)

**Beer;** Peroni, Corona, light beer  
Soft drink, juice & mineral water

### PREMIUM BEVERAGE PACKAGE

**\$120 per head, 4 hour package**

**Sparkling;** Veuve Clicquot NV (Champagne, France)

**White;** Pick 2 from below  
Shaw & Smith Sav Blanc (Adelaide Hills, South Australia )  
Gaint Steps Chardonnay (Yarra Valley, Victoria)  
The Other Wine Co. Pinot Gris (Adelaide Hills, South Australia )

**Rosé;** Pick 1 from below  
AIX Rosé (Provence, France)  
Minuty Prestige Rosé (Provence, France)

**Red;** Pick 2 from below  
Craggy Range Pinot Noir (Martinborough, New Zealand)  
Henschke Five Shilling Shiraz (Barossa Valley, South Australia)  
Snake & Herring 'Dirty Boots' Cabernet Sauvignon (Margaret River, Western Australia)

**Beer;** Peroni, Corona, light beer  
Soft drink, juice & mineral water

#### Add Ons;

House Spirits (4 hours) – \$40 per head  
Seltzers (4 hours) – \$12 per head





# Oscar II

## BEVERAGE PACKAGES

### CONSUMPTION BAR TAB

Minimum spend \$50 per person (to be paid as one bill)

### CONSUMPTION BEVERAGE MENU

#### SPIRITS (PER NIP)

- Ciroc Vodka \$15
- Tanqueray No. Ten Gin \$15
- Patron Silver Tequila \$14
- 1800 Anejo Tequila \$15
- Kraken Spiced Rum \$14
- Maker's Mark Bourbon Whisky \$14
- Johnnie Walker Black 12 YO Scotch \$15

#### WINE (BY THE BOTTLE)

- Chandon Brut NV Yarra Valley, Victoria \$96
- Moet & Chandon Imperial Brut NV Champagne, France \$160
- Veuve Clicquot NV Champagne, France \$184
- Catalina Sounds Sauvignon Blanc Marlborough, New Zealand \$68
- Aquilani Pinot Grigio Veneto, Italy \$57
- Shaw & Smith Sauvignon Blanc Adelaide Hills, South Australia \$86
- Giant Steps Yarra Valley Chardonnay Yarra Valley, Victoria \$106
- The Other Wine Co Pinot Gris Adelaide Hills, South Australia \$74
- AIX Rosé Provence, France \$90
- Minuty Prestige Rosé Provence, France \$94
- Redclaw Pinot Noir Mornignton Peninsula, Victoria \$99
- Bruno Shiraz Barossa Valley, South Australia \$56
- Craggy Range Pinot Noir Martinborough, New Zealand \$96
- Henschke Five Shilling Shiraz Barossa Valley, South Australia \$98
- Snake & Herring 'Dirty Boots' 102 Cabernet Sauvignon Margaret River, Western Australia \$79

### COCKTAILS (MINIMUM ORDER 20)

- Margarita \$22
- Casamigos, Cointreau, lime, sugar, salt
- Aperol Spritz \$22
- Aperol, prosecco, fresh orange, topped with soda
- Personalised Cocktails –  
Prepare a custom cocktail for your event.  
Confirm inclusions & pricing with your charter manager

### BEER

- Corona, Mexico \$11
- Peroni, Italy \$11
- James Boag's Premium Light, Australia \$9

### SOFT DRINK

- Sparkling Water / Soda Water \$5
- Coke / Diet Coke / Sprite / Tonic \$5
- Juice \$6

Selections are required prior to charter due to limited stock kept onboard

Shots not permitted for all charters

