



Cheeky II

(37ft) motor cruiser

11

Passengers

\$800

Minimum Hourly Rate

Sydney

Location

CHEEKY II (37ft) is the perfect yacht for a great day in the sun with family and friends, or for transfers to and from dinner on the water. Built by Axopar in 2021, CHEEKY is a '37 Sun Top' loaded with innovative functionality and comforts. Her extended roof offers the best weather protection possible without compromising on the space and versatility of the walkaround sides and aft-deck area.

Hosting up to 11 guests for a day charter or harbour transfers. Just as her name suggests, she's a fun sized and fast yacht, perfect for transfers to and from lunch or dinner, or day trips on the harbour with family and friends.

Cheeky II features a below deck bathroom and covered sleeping accommodations for 2 guests enticing a relaxing nap onboard.

For more intimate occasions with close friends or family, Cheeky guarantees an unforgettable day out on the water, no matter the occasion.

Capacity: 11 Guests

Special Features

- Sound System
- Below Deck Bathroom
- Mini Galley Kitchen
- Sleeping Space for 2

Vessel Hire with Captain

Hourly Rate: \$800 per hour
2 Hour Minimum

Water Transfer (1 Hour) \$900

Wharf Fees

Wharves: \$50 per touch

Staffing

Waitstaff / Deckhand (optional): \$100 per hour

6 Hour Fishing Charter \$5,000

Includes Basic equipment and Bait
Plus a fishermans Lunch

BYO Beverages

Catering and Beverages
Catering: Grazing menus starting from \$50 per person

Cheeky II

Catering Menus



ADD ON GRAZING BOARDS

CHARCUTERIE, CHEESE AND FRUIT BOARD- \$45pp

2 soft artisan cheeses, 1 hard cheese, 3 seasonal charcuterie and mix of seasonal fruits accompanied by fresh baked lavosh, wafers, maggie beer fruit paste, mixed olives and muscatels. Tzatziki and hummus dip.

CHARCUTERIE AND FRUIT BOARD- \$30pp

2 soft cheeses - 1 hard cheese with a mix of seasonal fruits accompanied by fresh baked lavosh & wafers, mixed olives, maggie beer fruit paste and muscatels. 3 seasonal charcuterie with a mix of seasonal fruits accompanied by fresh baked lavosh & Sourdough, tomato relish, mixed olives and pickled veg.

CHEESE AND FRUIT BOARD- \$30pp

2 soft cheeses - 1 hard cheese with a mix of seasonal fruits accompanied by fresh baked lavosh & wafers, mixed olives, maggie beer fruit paste and muscatels.

LUXE SEAFOOD PLATTER- 55pp

Trawler cooked and peeled king leader prawns (3p.p.), Sydney rock oysters (3p.p), Cooked Balmain bugs (1p.p) variety of sashimi such as tuna, salmon and kingfish with condiments includes Mary rose sauce, mignonette and fresh limes

Add cooked Lobster + **\$125 per lobster**

Add cooked king crab legs + **\$25 p.p**

SEAFOOD PLATTER- 38pp

Trawler cooked and peeled king leader prawns (2p.p.), Sydney rock oysters (2p.p) variety of 2 sashimi such as tuna, salmon or kingfish with condiments includes Mary rose sauce, mignonette and fresh limes

Add cooked Lobster + **\$125 per lobster**

Add cooked king crab legs + **\$25 pp**

VEGETARIAN BOARD- \$28pp

Variety of seasonal greens served raw with fresh made hummus, tzatziki and toum - crackers, tomato relish, marinated artichoke hearts and mixed olives.

add 2 types of cheeses and seasonal fruits + **\$18pp**

