

# Corroboree

The Aboriginal term for a social gathering



**110**

Passengers

**\$2800**

Minimum Hourly Rate

**Sydney**

Location

The Aboriginal term for a social gathering, Corroboree's spacious upper deck and open plan layout, lends itself to just that, a place to meet with friends and family for the ultimate intimate experience. Her oversized flybridge makes it one of the few superyachts offering day guest capacity of 70 or more in Australia –perfect match for weddings, corporate and private events, as well as delivering an intimate atmosphere for smaller groups, corporate lunches and boardroom meetings.

The yacht offers a spacious upper sundeck, complete with an alfresco dining table and seating, sky bar, sun lounges and barbeque area. The backlit sky bar is a favourite 'reunion spot' for charter guests to gather and enjoy delightful cocktails at the end of the day.

The 5 staterooms aboard Corroboree can accommodate up to 12 guests in absolute comfort. Moreover, Corroboree is fitted with the most advanced equipment available in the world. Its warm and well-proportioned interior with panoramic windows creates a refined ambience in a relaxed, comfortable style.

Whether you are celebrating an anniversary, significant birthday, organizing a corporate event or wanting to experience the spectacular fireworks on New Year's Eve in Sydney Harbour, Corroboree is ready to offer you the most exclusive venue and world-class hospitality.

Note: No shoe policy, disposable slippers provided on request. If swimming, BYO towels please.

Guest capacity – 110

Accommodation – 5 cabins

Cocktail Dining – 70 passengers

Buffet Dining – 70 passengers

Formal Dining – 20 passengers

Overnight – 12 passengers

### Special Features

- Large air-conditioned lounge saloon with formal dining for 20 people
- Alfresco entertainment decks
- 5 Luxurious Cabins
- Waverunner Jet ski
- 6.5m BRIG Eagle with 225hp outboard
- 2 x Stand up paddle boards & 2 x kayaks
- Hydraulic swim platform
- Entertainment system with Foxtel, Apple TV, over 2,000 movies on file
- High speed broadband satellite internet



# Corroboree

Charter Rate

## Corroboree Charter Rates 2024

### January – October

4 Hour Charter: \$11,200

Additional Hours: \$2,800 per hour

### November – December

4 Hour Charter: 12,800

Additional Hours: \$3,200 per hour

No BYO Thurs – Sun in Nov/Dec

### Overnight: POA

*Public Holidays incur a surcharge of 25% on the total charter fee*

**Wharf Fees:** \$75 per wharf visit, \$250 for ICC

### Staffing Fees

\$400 per bar staff for up to 4 hours

\$400 per wait staff for up to 4 hours

1x staff required per 10 guests (min 2)

\$100 per additional hour/staff (pro-rata)

### Chef Fee

\$500 for on-board chef for up to 4 hours

\$125 per additional hour

Required on all buffet and 3 course menus

### Gallery Manager Fee

(Required for BYO Charters if using the gallery)

\$600 for up to 4 hours + \$1,000 Bond

\$150 per additional hour

### BYO Charters (On Request)

- Allowed Jan to Oct (Mon-Fri)
- Allowed Nov/Dec (Mon-Wed)
- No BYO Thurs to Sunday in Nov/Dec
- No BYO Fri/Sat in Jan/Feb
- Food Surcharge of \$25pp applies
- Beverage surcharge of \$25 per person applies
- Includes eskies and ice
- Cutlery & Crockery hire \$5 per person

**Please Note** – All crockery, cutlery, glassware will need to be provided by the client. To use vessel's glassware, a \$5 per person surcharge applies.

### Add On: Water Toys \$450

Includes Lilypad, 2 x Inflatable paddle boards

### Tender Hire: \$1000

Includes Captain and Tender Use for the duration of the cruise

**Prior Access** – No Charge (1.5 hours prior, any additional requires charges) To drop off BYO supplies, DJ set up or decorations

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# Corroboree

Charter Rate

## MY Corroboree Term Charter Pricing

1 Night	\$23,000
2 Nights	\$40,000
3 Nights	\$48,000
4 Nights	\$56,000
5 Nights	\$64,000
5 Nights	\$72,000
7 Nights	\$80,000

## APA Additional 30% of the Whole Charter Rate

### MY Corroboree | Water Toys

- 1 X Jetski – Seadoo Spark
- 2 X Seabobs – Watersport
- 1 X Kneeboard – Towable Toy
- 1 X Wakeboard – Towable Toy
- 1 X Waterski – Towable Toy
- Watersport Tow Lines – Towable Toy
- 4 X Stand Up Paddleboard – Inflatable Toy
- 1 X 2 Man Donut – Inflatable Toy
- 1 X 3 Man Donut – Inflatable Toy
- 1 X Inflatable Tube – Inflatable Toy
- 1 X Single Kayak – Guest Equipment
- 1 X Sand Board – Guest Equipment
- 1 X Double Kayak – Guest Equipment
- 12 X Snorkelling Sets – Guest Equipment
- 4 X Watersports Helmets – Guest Equipment
- 4 X Full Cressi Scuba Equipment – Diving
- 2 X Fishing Rod & Reel Light – Fishing
- 1 X Fishing Rod & Reel Medium Heavy – Fishing
- 2 X Foldout Camping Tressels – Beach Set Up
- 2 X Foldout Camping Chairs – Beach Set Up
- 1 X Webber Q Bbq – Beach Set Up



# Corroboree

Corroboree Catering 2024



We cater for the below listed requirements:

Vegetarian (V), Vegan (VG), Gluten Free, Halal and Lactose Free

*\*Please note we are unable to guarantee no cross contamination for guests with allergies\**

## CANAPE MENUS

\$79.00 per person | 3 Cold, 3 Hot, 1 Substantial, 1 Dessert

\$95.00 per person | 4 Cold, 4 Hot, 1 Substantial, 1 Dessert

\$110.00 per person | 4 Cold, 4 Hot, 2 Substantial, 1 Dessert

### Cold Canape Selections

- Freshly made Vegetarian Vietnamese Rice Paper Rolls with Crispy Tofu and Egg served with a Peanut and Tamarind Sauce (V) (GF)
- Mini Tomato Bruschetta with Fresh Basil and Oregano on Ciabatta Bread (V)
- Pork & Shitake Mushroom San Choy Bow served in Baby Cos Lettuce Cups and Crispy Wonton (GF)
- Chilled Yamba King Prawns served with Marie Rose Sauce (GF)
- Sydney Rock Oysters served with a Champagne Vinegar and Cucumber Mignonette and Pearls of the Sea (GF)
- Gravlax of New Zealand Ora King Salmon with Dill, Cucumber and Burnt Lemon Crème Fresh on a Sourdough Crouton
- Blackened Cajun Spiced Yellow Fin Tuna served with Mango, Paw Paw and Coriander Salsa (GF)
- Seared Abrolhos ½ Shell Scallop served on Vermicelli Salad with Ginger, Lime and Lemongrass Dressing (GF)
- Petite Short Crust Tart, Confit Heirloom Tomato, Paprika Spiced Pumpkin, Spinach and Ricotta Mousse with a Caramelised Onion Jam. (V)
- Fillet of Beef Tartar, Baguette Crouton drizzled with Chervil Infused Olive Oil

### Hot Canape Selections

- Arancini with Roasted Jap Pumpkin, Bocconcini, Baby Spinach and Semi Dried Tomato (V)
- Slow Cooked Beef Brisket Stroganoff Pies with Duchess Potato Topping
- Snapper & Blue Swimmer Crab Thai Style Fish Cake and Sweet Chili Dipping Sauce (GF)
- Indonesian Satay Chicken Skewers with Spicy Peanut and Coconut Sauce (GF)
- 5 spice Duck Pancakes with Cucumber, Shallots and Hoisin Sauce
- Chimichurri King Prawn and Chorizo Skewers (GF)
- Mini Beef Wellington with Mushroom Duxelles served in a Fresh Puff Pastry Parcel
- Kataifi Wrapped Haloumi Cheese drizzled with Honey and Pistachio Crumble (V)
- Harissa Spiced Chickpea Patty served with Coriander Tomato Salsa and Avocado Mouse (GF) (V)
- Lamb Kofta with Sumac & Labneh Tzatziki Dressing



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## CANAPE MENUS

\$79.00 per person | 3 Cold, 3 Hot, 1 Substantial, 1 Dessert

\$95.00 per person | 4 Cold, 4 Hot, 1 Substantial, 1 Dessert

\$110.00 per person | 4 Cold, 4 Hot, 2 Substantial, 1 Dessert

### Substantial Canape Selections

- Southern Fried Chicken Sliders with Coleslaw and Chipotle Aioli
- Pulled BBQ Brisket Slider with Coleslaw and Smoked Hickory
- Pecorino and Herb Crusted Lamb Cutlets drizzled with a Mint Chimichurri
- Authentic Thai Red Curry with Chicken served with Asian Greens & Jasmin Rice
- Seared Salmon served with Vermicelli Asian Noodle Salad (V option) (GF)
- Chargrilled Vegetable Medley consisting of Eggplant, Zucchini, Peppers and Field Mushroom resting on a Napolitana Sauce (V)
- Homemade Roasted Pumpkin & Ricotta Ravioli served on a Sage and Burnt Butter Sauce (V)
- Garlic King Prawns sautéed in a Champagne Cream Sauce served on a Bed of Pilaf Rice

### Dessert Selections

- Seasonal fresh fruit platters
- Chefs Selection of Petit fours
- A selection of fine Australian cheese served with dried fruit and deli style crackers

# Corroboree

## Catering Menu



### PLATTER OPTIONS

*additional to the Canape Menu*

#### **Grazing Station - \$30.00pp**

Fine Australian and European hard and soft cheeses, Dried fruit, Quince Paste, Assorted Nuts, Seasonal Exotic Fruits, Artisan Bread, Grissini and Crackers, Prosciutto De Parma, Sopressa, Bresaola, Pancetta and Grilled Spanish Chorizo, chef's house made dip selections

Char Grill Eggplant, Roast Capsicum, Grilled Field Mushroom, Confit Heirloom Tomato, Marinated Artichokes Dolmades, Garlic infused black and green Olives, Grilled Halloumi, Marinated Feta, Zucchini Frittata, Arancini with Pumpkin Semi Dried tomato

Roquette Jap Pumpkin Orecchiette with Goats Cheese, caramelized onion and soy toasted nuts

Caprese Salad of Plum Tomato Bocconcini Pesto Roasted Pine Nuts

Mesculin Salad mix with Cranberry, Pecorino and white balsamic glaze

#### **Oyster and Prawn Bar - \$32.00pp**

(3 Oysters + 4 King Prawns Per Person)

A selection of freshly shucked Sydney Rock and Pacific oysters served with a selection of condiments, lemon, Asian shallot vinaigrette or spiced tomato and caper salsa

Ocean King prawns served with fresh lemon and aioli with condiments

#### **Fresh Cold Seafood Platter - \$85.00pp**

(Seafood selection may change dependant on season)

Selection of seafood fresh from the Sydney Fish Markets, including King prawns, Sydney Rock oysters, smoked salmon, scallops, bug tails, blue swimmer crab dressed with parsley, lemon and garlic butter and served with toasted sourdough, seafood and tartare sauces

### PLATTER OPTIONS

*additional to the Canape Menu*

#### **Seasonal cheese and fruit platter - \$20.00pp**

Selection of Fine Australian Cheese & Seasonal Fruits Served with dried fruit, gourmet grissini, crackers and walnut bread

#### **Honey Baked Ham Station - \$20.00pp**

Whole honey baked ham sliced and served with freshly baked damper style bread rolls, condiments, relishes, various mustards +more

#### **Rustic Cajun Station - \$25.00pp**

Pulled Beef Brisket with smoked hickory barbecue glaze and Crispy Southern Fried Chicken served with freshly baked damper style bread rolls, condiments, crunchy slaw +more



# Corroboree

## Catering Menu



### BUFFET MENUS

#### Buffet Menu 1 - \$110.00pp

##### On Arrival

Assortment of Chef Selection Canapes

##### Starters

Chefs special Antipasto platter of cured meats a selection of cheeses, dips and roasted vegetables  
Roast pumpkin, bocconcini and baby spinach arancini (V)

##### Warm Buffet

Succulent oven baked chicken marinated with cajun and lemon juice, served with a parsley garnish (GF)  
Rib eye fillet with duxelles field mushrooms, confit tomato and red wine jus with roasted chat potatoes

##### Seafood

Lemon and herb crusted salmon fillet served with a hollandaise sauce and grilled asparagus  
Platters of fresh Tiger prawns accompanied with seafood aioli (GF)  
Sydney Rock Oysters with champagne and vinaigrette and pearls of the sea (2 per person)

##### Salads

Dill, red onion and caper berry potato salad (V)  
Caprese salad of tomato, bocconcini and fresh basil (V)  
Rocket, Pear and Parmesan salad dressed in a balsamic reduction (V)

*A selection of boutique rolls with butter portions*

##### To Finish

Seasonal fresh fruit platters  
A selection of fine Australian cheese served with dried fruit and deli style crackers  
Chef 's selection of house desserts made fresh on board daily  
Tea, herbal teas and coffee

#### Buffet Menu 2 - \$145.00pp

##### On Arrival

Assortment of Chef Selection Canapes

##### Starters

Roast pumpkin, bocconcini and baby spinach arancini (V)  
Chefs special Antipasto platter of cured meats a selection of cheeses, dips and roasted vegetables

##### Warm Buffet

Rib eye fillet with duxelles field mushrooms, confit tomato and red wine jus with roasted chat potatoes  
Succulent oven baked chicken marinated with cajun and lemon juice, served with a parsley garnish (GF)

##### Seafood

South Australian live mussels with coconut, lemon grass and fresh coriander  
Lemon and herb crusted salmon fillet served with a hollandaise sauce and grilled asparagus  
Fresh Lobster with garlic lemon and dill butter sauce  
Seared Harvey Bay scallop served on a bed of vermicelli salad with ginger and lime dressing  
Fresh Tiger Prawns accompanied with herb and lemon aioli  
Sydney Rock Oysters with champagne and vinaigrette and pearls of the sea (3 per person)

##### Salads

Dill, red onion and caper berry potato salad (V)  
Caprese salad of tomato, bocconcini and fresh basil (V)  
Rocket, Pear and Parmesan salad dressed in a balsamic reduction (V)

*A selection of boutique rolls with butter portions*

##### To Finish

Tea, herbal teas and coffee  
Seasonal fresh fruit platters  
Chef 's selection of house desserts made fresh on board daily  
A selection of fine Australian cheese served with dried fruit and deli style crackers

# Corroboree

## BEVERAGE PACKAGE



### BEVERAGE OPTIONS

#### SOFT DRINKS PACKAGE

\$8 per person, per hour

Pepsi, Pepsi Max, Lemonade, Orange Juice, Soda Water & Tonic Water

#### SILVER WINE PACKAGE

\$20 per person per hour

**Sparkling:** Chandon NV Sparkling Brut

**White Wines:** Cape Mentelle Sauvignon Blanc, Oyster Bay Chardonnay

**Rose:** La Plancheliere Cabernet d'Anjou Rose

**Beer:** Corona, Asahi + Cascade Premium Light

**Red Wines:** Terrazas Reserva Malbec, Oyster Bay Merlot

**Soft drinks and juice:** Pepsi, Pepsi Max, Lemonade, Orange Juice, Soda Water & Tonic Water

#### GOLD WINE PACKAGE

\$27.50 per person per hour

**Sparkling:** Mumm Cordon Rouge Nv Champagne

**White Wine:** Cloudy Bay Sauvignon Blanc, Cloudy Bay Chardonnay

**Rose:** Esclans Whispering Angels Rose

**Red Wine:** Torbreck Woodcutters Shiraz, St Hugo Cabernet Sauvignon

**Beers:** Corona, Asahi + Cascade Premium Light

#### PLATINUM WINE PACKAGE

\$37.50 per person per hour

**Sparkling:** Veuve Clicquot Brut Nv

**White Wine:** Shaw & Smith Sauvignon Blanc, Shaw & Smith M3 Chardonnay

**Rose:** Aix Rose

**Red Wine:** Mt Edward Pinot Noir, St Hugo Shiraz

**Beers:** Corona, Asahi + Cascade Premium Light

#### PRESTIGE WINE PACKAGE

\$140 per person per hour

**Sparkling:** Dom Perignon

**White Wine:** Grossit Polish Hill Reisling, Pierro Chardonnay

**Rose:** Domaine Ott Rose

**Red Wine:** Cloudy Bay Tew Ahi Central Otago Pinot Noir, Chapel Hill Gorge Block Cabernet Sauvignon

**Beers:** Corona, Asahi + Cascade Premium Light

#### SPIRIT UPGRADE

\$10 per person per hour

*in Addition to any Wine Package  
Vodka O, Montego Rum, Old Lions London Dry Gin,  
Midori, Bacardi, Malibu, Johnny Walker Red Label,  
Johnny  
Walker Black Label, Chivas Regal*

### CONSUMPTION BAR TAB

Payable at end of charter