

# Double

13m (44ft) motor yacht



**12**

Passengers

**\$900**

Minimum Hourly Rate

**Sydney**

Location

**DOUBLE** is a 13m (44ft) motor yacht built by Zuccheri Yacht Design - Cantiere del Pardo. Accommodating up to 12 guests for a day charter or 8 seated for a grazing platter. Sleek and sophisticated, she's perfect for tendering around the harbour to and from dinner or day trips to hidden beaches with friends and family.

Double has a spacious lounge, dining area for up to 8 guests, a below deck bathroom and a sundeck that can provide some shade if needed. Cute and compact - Double is nible and fast, perfect for accessing the best secluded beaches in the city, Featuring a hydraulic swim platform, Double makes getting in and out of the water easy and fun.

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

Capacity: 12 Guests  
Cruise Speed 36 knots

### Special Features

Sound System  
Below Deck Bathroom  
Sundeck  
Swim Platform

### Vessel Hire with Captain & Marine Crew

February - September: \$900 per hour  
2 Hour Minimum  
1 hour Water Transfer \$1,000

November - January: \$ 1,150 per hour  
4 Hour Minimum

### Wharf Fees

Wharves: \$50 per touch

### Catering and Beverages

Catering: Grazing menus starting from \$50 per person

**BYO Food & Beverages:** No Fees

BYO Drinks and Ice. Glassware and ice buckets provided

# Double

Catering Menu



## 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**