

John Oxley

Designed to stand the test of time



50

Passengers

\$795

Minimum Hourly Rate

Sydney

Location

Built locally in Australia, finished in classic nautical features, and designed to stand the test of time, the John Oxley is a head turning Motor Yacht, with unmistakable lines, large windows, a wide beam for stability and room for up to 50 guests, making it the perfect vessel for your next Birthday, Anniversary, Wedding, sponsored event, corporate function, and more.

The John Oxley's open plan saloon features a state of the art sound system, plush sofas, and outdoor beer and wine fridges, all leading out onto the hand-crafted Aft Deck, with its beautiful polished teak table that can seat up to 10 people for a formal dining arrangement, or be made smaller for an intimate cocktail gathering. Our on-board chef (available on request) specialises in fresh canapés and creates dishes using only locally sourced produce, meat and fish. If you're after something a little bit more relaxed, we also have a BBQ menu as well as full BYO options.

Further entertaining areas and prime spots for breath-taking views are the Fly Bridge and Bow. With several daybeds and lounging areas, as well as a barbeque and bar, this is a favourite for the classic Sunday afternoon cruise. The John Oxley is also equipped with four beautifully designed staterooms. These include the Master Stateroom with an en-suite and lounge, VIP Cabin, and a Double and Twin room, all air-conditioned, and styled with classic nautical features in mind. The team aboard the John Oxley, are your experts in providing unforgettable Sydney harbour cruises.

Max capacity – 50 passengers

Cocktail Dining – 50 passengers

Buffet Dining – 50 passengers

Formal Dining – 10 passengers

Overnight Charters – 6 guests

Special Features

Bose Lifestyle Sound System throughout the vessel

AV equipment including a microphone

Lighting and projector equipment

Multi-lingual staff available (on request)

Boardroom meeting style table

Tea and coffee facilities and on-board barista (on request)

On-board bartender and chef (on request)

Room for a live band or DJ



John Oxley

Charter Rate



John Oxley Charter Rates 2024

November to February (Peak Season)

4-hour charter \$4,980

Additional hours: \$1,245 per hour

3 Hour charters & Transfers \$POA (subject to approval)

March & October (Shoulder Season)

3-hour charter \$3,150

Additional hours: \$1,050 per hour

April & September (Colder Season)

3-hour charter \$2,685

Additional hours: \$895 per hour

May to August (Low Season)

3-hour charter \$2,385

Additional hours: \$795 per hour

(excluding public holidays, special days and Vivid Cruises).

Note: Hire cost includes qualified Captain and Deckhand

Overnight: (Price on application)

Rates are subject to change on public holidays and special events

Staff Fee

1 to 15 guests – 1 staff required: \$300

16 to 45 guests – 2 staff required: \$600

46 to 52 guests – 3 staff required: \$900

Cost for up to 4 hours, \$50 per hour for any additional hours.

Includes full use of the galley, wait staff to prepare and serve food and clear up.

BYO Fee – \$20pp

BYO Fee is per person and includes ice, use of glassware, rubbish removal, delivery of drinks to vessel prior to charter and loaded into esky and fridge to ensure they are cold when guests board, crew to pack leftovers back into provided boxes or storage for guests to remove at the end of the charter.

Please Note: Guests are required to remove all left over beverages at the end of the charter – a \$250 fee is applicable if they wish to leave it to pick up another day.

Fee for guests to pick up leftover beverage – \$250

This fee only applies if guests wish to leave their belongings on board (i.e leftover beverages and or platters etc) to be picked up at a time no more than 5 days after the charter date.

Wharf fees – \$50 per visit

Extended Travel Fee – \$250.00

Applicable for pick ups/drop offs at wharfs outside of CBD/Eastern Suburbs/Lower North Shore

Extras:

Slide – \$1,250

2 Seabobs – no additional cost

Note: On public holidays a 20% surcharge will apply to catering and staff fee, no byo catering.

CHRISTMAS DAY, BOXING DAY & NEW YEARS DAY – POA



John Oxley

Catering Menus



BBQ MENUS

John Oxley Sausage Sizzle – \$10 per person

Suitable for 10 – 50 guests

Includes sausages, onions, fresh white bread, Tomato & BBQ sauce and mustard

John Oxley DIY Burger Menu – \$25 per person

Suitable for 10 – 50 guests

Includes, burger buns, meat patties, sliced tomato, lettuce, cheese, pineapple rings, mayo, tomato & BBQ sauce, all laid out in a buffet so you can make it the way you like it.

John Oxley Basic BBQ – \$40 per person

Suitable for 10 – 50 guests

Includes scotch fillet steak, sausages, marinated chicken thighs, 2 mixed salads and fresh bread

John Oxley Premium BBQ – \$50 per person

Suitable for 10 – 50 guests

Includes your choice of scotch fillet or eye fillet steak, premium sausages, marinated chicken breasts, four salads including 4 beautiful homemade salads including our famous Caesar, Waldorf, Tomato Basil and Burrata & Truffle Potato Salad, and a loaf of crusty sourdough bread

John Oxley Surf & Turf – \$95 per person

Suitable for 10 – 50 guests

Includes fresh seasonal Australian Seafood to start such as prawns, oysters, bugs and king crab, hot seafood cooked on the BBQ as well as your choice of scotch fillet or eye fillet steak, premium sausages, marinated chicken breasts, four salads including 4 beautiful home made salads including our famous Caesar, Waldorf, Tomato Basil and Burrata & Truffle Potato Salad, and a loaf of crusty sourdough bread

GRAZING TABLES MENU

Ploughman's Graze – \$40 per person

Suitable for 20 – 50 guests, this is designed for guests to graze on throughout the charter, and can be ordered on its own as a light meal or in conjunction with our BBQ menu

A variety of Cheese, typically a soft white, blue and a cheddar, a selection of cold meats, olives, fresh tomato, basil & burrata salad, figs with candied walnuts and goats cheese, dips and crackers and fresh artisan bread with olive oil and balsamic.

Seafood Graze – \$95 per person

Suitable for 20 – 50 guests, this is designed for guests as a full meal for either lunch or dinner

Includes a selection of fresh locally sourced cold seafood such as Prawns, Balmain bugs, King Crab, Sydney Rock Oysters, whole smoked salmon, calamari, lobster rolls, 2 salads, fresh bread and a cheese platter

Substantial Graze – \$60 per person

This is designed for 20 – 50 guests as a full meal for either lunch or dinner

Including a variety of Cheeses, you will find a few more on this table, a soft white, blue, cheddar, truffle cheddar with honey comb & stringy halloumi are some of my faves. A selection of cold meats such as prosciutto, bresaola, salami, pastrami and leg ham tend to feature, olives, meatballs in a rich tomato and egg plant sauce with crusty sourdough bread to dip in the sauce, home made baguette rolls with either roast beef with horseradish mayo, or a pork and apple sauce with fennel, a tomato basil and burrata salad and figs with candied walnuts and goats cheese



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Catering Menus



MORNING MENU

Morning Tea Platter – \$22 per person

Available for 10 – 50 guests

Includes a selection of morning tea delights, such as a variety of sweet and savory croissants, pikelets with jam, muffins & seasonal fruit

Brunch Graze – \$45 per person

Suitable for 20 – 50 guests

Set up on the aft deck of the John Oxley, the BRUNCH GRAZE has something to impress all of your guests. With a selection of continental style offerings such as muesli, fresh seasonal fruit and yoghurt, along with a hearty cooked breakfast prepared on board and some delicious sweets to finish (or start... we don't judge)

SHARING PLATTERS MENU

Antipasto Platter – \$22 per person

Available for 10 – 50 guests

A selection of cheeses, cold meats, fresh and pickled vegetables, seasonal fruit, dips, olive oil and balsamic vinegar served with crackers and fresh artisan bread.

Vegan Antipasto Platter – \$27 per person

Available for 10 – 50 guests

Includes a selection of delicious vegan cheeses, fresh and pickled vegetables, seasonal fruit, crackers, fresh artisan breads, beautiful olive oil with dukka and balsamic vinegar.

Fruit Platter – \$18 per person

Available for 10 – 50 guests

Includes a selection of fresh seasonal fruit and sweets beautifully presented on a large platter.

Petit Four Platter – \$15 per person

Available for 10 – 50 guests

Includes a variety of cakes, slices and tarts

Vegan Dessert Platter – \$20 per person

Available for 10 – 50 guests

Includes a selection of vegan, gluten-free treats such as slices, cakes and doughnuts and fresh seasonal fruit

Cheese Platter – \$15 per person

Available for 10 – 50 guests

Includes a selection of fresh seasonal fruit and sweets beautifully presented on a large platter.