

Shadow

World-class Italian design



90

Passengers

\$3000

Minimum Hourly Rate

Sydney

Location

Shadow combines cutting-edge Italian design, luxurious styling, sophisticated engineering and high performance to create a vessel desired by all those who look upon it.

Its world-class Italian design has created a sleek look, yet offers an elegant, socially-oriented environment, giving guests the opportunity to relax amongst their friends and family. The external areas were designed to provide maximum comfort as you absorb the sights and sounds of the beautiful Sydney Harbour.

The flybridge, by design, is almost invisible from the side whilst the huge aft sunbathing deck, via steps, spans the full width of the vessel. Bow seating for 18 guests and a back-lit onyx bar provide are the ideal facilities for events and celebrations.

Every detail has been considered to make your charter an experience you will never forget. You will see all Sydney has to offer, including the famous Opera House, the iconic Sydney Harbour Bridge, the Australian Prime Minister's Kirribilli House and the beautiful natural surroundings on this all-inclusive charter.

There is no better way to experience Sydney than a cruise aboard Shadow

Cocktail Events – 90 Guests

Buffet Dining – 40 Guests

Formal Dining – 20 Guests

Live Aboard – 8 Guests

Special Features

- World class Italian design
- Huge aft sunbathing deck
- Bow seating for 18 guests
- Back-lit onyx bar
- BOSE 700Series Multizone Sound System
- One master cabin, one VIP cabin and two twin cabins
- Saloon featuring open dining room with lounge area
- Fly bridge featuring a lounge area
- Front deck featuring a lounge with table
- Hydraulic-lowering swimming platform
- Waterslide available on application
- Paddle board, seabob, inflatable donut and Lily Pad are available upon request





Shadow

Day Charter Rates

Shadow Charter Rates 2024

PEAK

November to March

Minimum 4-hour charter

1 to 50 Guests: \$3,000 per hour

51 to 70 Guests: \$3,200 per hour

71 to 90 Guests: \$3,400 per hour

Includes: Vessel Hire, Fuel, Marine Crew

OFF-PEAK

April to October

Minimum 4-hour charter

1 to 50 Guests: \$2,800 per hour

51 to 70 Guests: \$3,000 per hour

71 to 90 Guests: \$3,200 per hour

Includes: Vessel Hire, Fuel, Marine Crew

Full Day (8 Hours)

\$15,000 (Up to 20 Guests)

\$18,000 (Up to 40 Guests)

Staffing Required

(Ratio of 1:10)

Wait Staff – \$400 (4 hours), \$75 per additional hour

Chef/s Required (Canape/ Buffet Menus)

(Ratio 1:50)

Chef Fees – \$450 (4 hours), \$85 per additional hour, per chef

Chef/s Required (Formal Dining Menus)

(Ratio 1:10) – Up to 20 Guests, on application

Chef Fees – \$500 (4 hours), \$85 per additional hour, per chef

Security Guard Required (for 60+ guests)

\$450 (4 hours), \$85 per additional hour

Watersports

BYO towels.

Guest Cabins

1x VIP cabin will be open for use during day charters.

Additionally:

Master Cabin \$500

Twin Room \$250

Wharf fees and Locations

Shadow can pick up and drop off from a selection of Sydney's wharves.

A \$50 Fee per wharf visit applies.

The wharf pick up/drop off locations are as follows:

- Rose Bay
- Casino
- King Street
- Eastern Pontoon
- Pirrama Park
- Point Piper
- Mosman Bay Ferry Wharf
- Rushcutters Bay

Public Holiday Surcharges Vessel Hire – 25% Staff & Chef Fees- 100% Catering (food & drinks) – 25%



Shadow

LIVE-ABOARD RATES

LIVE-ABOARD RATES

Overnight Rate* (Max 8 guests)

\$22,000 (30% APA applies)

Consecutive Night Charter* (Max 8 guests)

\$20,000 per 24 hrs. (30% APA applies)

7 Day Charter (Max 8 guests)

\$105,000 (30% APA applies)

***Includes GST, marine crew, fuel, beverages & catering for up to 8 guests. Includes Fuel consumption for a maximum of 4 hours cruising per day only.*

EVENT FEES

All events that occur onboard during a 24hr+ term charter is subject to:

\$5,000 Event Fee

Up to 50 Guests

4 Hours Maximum

Excludes public holidays. POA for term charters during these periods.

No 24hr charters allowed during Nov-Dec (Thurs-Sun)



Shadow

Catering Menu

Shadow Canape Menus

Minimum of 20pax

CHEFS MENU N°1

\$85 per person

6 classic, 2 substantial, 1 dessert

CLASSIC CANAPES

Pea, mint, feta crostini – V

Falafel, hummus, dukkha – VE

Mushroom tart, parmesan, truffle – V, (VE no parmesan)

Karaage chicken, Japanese aioli, sesame seeds – GF

Smoked Beef, aioli, prawn, tomato dressing GF

Ceviche, coconut, lime, coriander, chili – DF, GF

SUBSTANTIAL CANAPES – CHOOSE TWO

Wagyu beef slider, cheese, pickle, milk bun

Haloumi slider, rocket, house relish – VE

Wild mushroom risotto, parmesan, truffle – V / VE

DESSERT CANAPE

Salted chocolate pistachio brownie – N

CHEFS MENU N°2

\$100 per person

7 classic, 1 signature, 1 substantial,

1 dessert + grazing board

GRAZING BOARD

Antipasto, dips, Australian cheeses, cured meats, breads, crackers & fruits

CLASSIC CANAPES

Falafel, hummus, dukkha – VE

Mushroom tart, parmesan, truffle – V / VE

Karaage chicken, Japanese aioli, sesame seeds – GF

Lamb kofta, yoghurt, mint, dukkha salt – N

Elderflower cured kingfish sashimi spoons, pineapple chili salsa – GF

Ceviche, coconut, lime, coriander, chili – DF, GF

Scallop shells, cauliflower, butter crumb

SIGNATURE CANAPES – CHOOSE ONE

Sticky pork, betel leaves, crispy shallot, palm sugar, chilli Prawn baguette rolls, Bloody Mary sauce, iceberg lettuce, Crispy duck char sui, bao buns, pickled cucumber carrot, Confit Fennel Salmon, baby cos, pickled onion, horseradish cream, potato hash

SUBSTANTIAL CANAPE – CHOOSE ONE

Paella pans, choice of chicken & chorizo OR prawns & scallops, peas – GF

Miso salmon, pickled ginger, sesame, cucumber – GF

Wild mushroom truffle risotto, parmesan, rocket – V, GF

DESSERT CANAPE – CHOOSE ONE

Chia coconut, passionfruit, almond – GF, VE, DF

Salted chocolate pistachio brownie – N

Lemon lime tarts

GF – GLUTEN FREE | V – VEGETARIAN | VE – VEGAN | N – NUTS | D – DAIRY FREE



Shadow

Catering Menu



CHEFS MENU N°3

\$135 per person

8 classic, 2 signature, 1 substantial, 2 dessert, grazing board

GRAZING BOARDS

Antipasto, dips, Australian cheeses, cured meats, breads, crackers & fruits

CLASSIC CANAPES

- Falafel, hummus, dukkha – VE
- Haloumi, heirloom tomato, basil, balsamic – V
- Lamb kofta, yoghurt, mint, dukkha salt – N
- Karaage chicken, Japanese aioli, sesame seeds – GF
- Elderflower cured kingfish sashimi spoons, pineapple chili salsa – GF
- Ceviche, coconut, lime, coriander, chili – DF, GF
- Scallop shells, cauliflower, butter crumb
- Quail, carrot gingerbread, pistachio – N

SIGNATURE CANAPES – CHOOSE TWO

- Miso salmon, pickled ginger, sesame, cucumber – GF
- Wild mushroom truffle risotto, parmesan, rocket – V, GF
- Mini lobster brioche rolls, creamy slaw, celery, pickles, and potato crisps
- Confit Fennel Salmon, baby cos, pickled onion, horseradish cream, potato hash
- Tuna tartare, avocado, wasabi, baby gem lettuce cups OR tapioca squid ink crisp – GF
- Oysters from N.S.W lakes, yuzu ponzu – GF

SUBSTANTIAL CANAPE – CHOOSE ONE

- Paella pans, choice of chicken & chorizo OR prawns & scallops, peas – GF
- Miso salmon, pickled ginger, sesame, cucumber – GF
- Wild mushroom truffle risotto, parmesan, rocket – V, GF
- BBQ chicken, smoked tomato tarragon vinaigrette – GF
- Braised lamb shoulder, quinoa, chickpea, pomegranate & parsley – GF
- Grilled market fish, papaya, coconut lime chili – GF

DESSERT CANAPE – CHOOSE TWO

- Chia coconut, passionfruit, almond – GF, VE, DF
- Salted chocolate pistachio brownie – N
- Lemon lime tarts

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Catering Menu

BUFFET MENU - \$120 per person
Minimum 10 Pax, Up to 40 Guests

Served in platters

2 canapes with a choice of 2 protein, 2 salad/veg, 1 fruit platter or dessert, bread basket

CANAPES

Chef's selection of two canapes

PROTEIN – CHOOSE TWO

Smoked chicken, spinach, chickpeas, smoked paprika yogurt, lemon thyme – GF

Roast beef, rocket, Grana Padano, cherry tomato, truffle aioli – GF

Miso salmon, soba noodles, sesame, pickled ginger, Asian herbs – GF, DF

Pulled lamb, feta, couscous, currants, toasted almond – N

Frittata, pea, mint, feta, spinach – V, GF

Haloumi, lemon, caper, chili (mild), parsley salad – V, GF

SALAD AND / OR VEGETARIAN – CHOOSE TWO

Roasted root veg, Salsa Verde, rocket – VE, GF

Frittata, pea, mint, feta, spinach – V, GF

Haloumi, lemon, caper, chili (mild), parsley salad – V, GF

Charred turmeric cauliflower, kale slaw, curry leaves, pomegranate,
nuts & seeds, tahini yoghurt dressing – N, V, GF

Quinoa, mint, tomato, lemon oil, tabouli – VE, GF

Chermoula potato salad with crispy chorizo, sweet corn, olives – GF

Super greens, tamari sesame seeds, broccolini, Asian greens, ponzu dressing – VE, GF

Basil rocket pesto, penne, tomato confit, parmesan – V

Roast beetroot, cumin, balsamic, lentil, parsley, pomegranate – VE

DESSERT – CHOOSE ONE

Dessert platter: chocolate pistachio brownie, berry polenta cake, fig friands, sweet slices – GF
options available

OR

Fruit platter: selection of fresh seasonal fruit – VE

SIGNATURE CANAPE MENU

Signature canapes can be ordered as an addition to any menu package

- Mini lobster brioche rolls, creamy slaw, celery, pickles and potato crisps – \$18
- Crispy duck char sui, bao buns, pickled cucumber, carrot – \$18
- Confit Fennel Salmon, baby cos, pickled onion, horseradish cream, potato hash – \$18
- Mini prawn baguette rolls, Bloody Mary sauce, iceberg lettuce – \$18
- Sticky pork, betel leaves, crispy shallot, palm sugar, chili – \$18
- Tuna tartare, avocado, wasabi, baby gem lettuce cups OR tapioca squid ink crisp – GF – \$18
- Fijian coconut ceviche, lime, coriander, chili, papaya – GF – \$18
- Oysters x 3pp, 2 styles:
- Shallot red wine vinegar Or Nori ponzu – \$18

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Catering Menu

GRAZING PLATTERS

Grazing platters can be ordered as an addition to any menu package

Grazing platters serve approximately 10 people

Oysters: wakame seaweed, pickled ginger, ponzu sauce, lemon – \$280

QLD tiger prawns: tail on, harissa aioli, lemon – GF – \$300

Mezze platter: spiced olives, smoky eggplant, hummus, tapenades, marinated feta, Fattoush salad, pita chips – V – \$225

Cured meats: salami, prosciutto, smoked ham, spiced olives, grilled chorizo, pickled onions, grilled sourdough – \$265

Fromage plate: Australian cheese selection, tropical fruits, bread basket, quince paste, Lavosh – \$265

Dessert platter: chocolate pistachio brownie, berry polenta cake, fig friands, sweet slices – GF options available – \$180

Fruit platter: selection of fresh seasonal fruit – VE – \$160

FORMAL DINING

FINE DINING \$170PP (up to 8 passengers)

2 canapés on arrival, 1 entree, 1 main & 1 dessert

FINE DINING HIRE CHARGE \$500

Fee is payable when additional furniture is required for 20+ guests. Includes table hire, linen and chairs. *All formal dining menus are designed specifically for your needs, please enquire for a sample menu.*

CHILDREN'S MENU \$49 per person
One main, one dessert, one fruit plate

FRUIT PLATE

Selection of fresh seasonal fruit – VE

MAIN – CHOOSE ONE

Fish n chips, tartare, lemon – grilled option available (GF, DF)

Chicken grilled (GF, DF) or crumbed, sweet potato fries

Sausage rolls, tomato sauce

Pasta, tomato, Parmesan cheese, pesto – GF option available

Vegetarian flatbread pizza – GF option available

DESSERT – CHOOSE ONE

Chocolate cookies with cream

Banana pudding with berry jam

BYO CATERING

BYO Catering Fees for off-peak only

Up to 50pax \$500

51 -90pax \$1,000

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Beverage Packages

Shadow Beverages 2024

LUXURY PACKAGE

\$18 per person, per hour

SPARKLING

Colpasso Prosecco NV

WHITE

Santa Margherita Pinot Grigio 2021 (Alto Adige Italy)

–

Isabel Estate Sauvignon Blanc 2022

ROSÉ

Saint Louis de Provence by Estandon Rose 2020

RED

Josef Chromy PEPIK Pinot Noir 2021

–

Stonyfell The Baton Shiraz Cabernet 2021

BEER

Peroni Nastro Azzuro

Corona Extra

Cascade Premium Light

Soft drinks, juice, water, tea and coffee

SPIRITS ADD ON: \$8 per person, per hour

DIAMOND PACKAGE

\$25 per person, per hour

SPARKLING

G.H.Mumm Cordon Rouge

WHITE

Simonnet Febvre Petit Chablis 2020

–

Martinborough Vineyard Sauvignon Blanc 2021

ROSÉ

Chateau La Gordonne Rose 2020

prestigeharbourcruises.com.au

RED

Oakridge Willowlake Pinot Noir 2020

–

Balthazar The Barossa Marananga Shiraz 2021

BEER

Peroni Nastro Azzuro

Corona Extra

Cascade Premium Light

Soft drinks, juice, water, tea and coffee

SPIRITS ADD ON: \$8 per person, per hour





Shadow

Beverage Packages

CONSUMPTION BAR MENU

For less than 50 guests, Minimum Spend of \$2,500 applies

SPARKLING

Colpasso Prosecco NV (Italy) – \$24

G.H.Mumm Cordon Rouge NV (France) – \$110

WHITE

Santa Margherita Pinot Grigio 2021 (Italy) – \$38

Simonnet Febvre Petit Chablis 2020 (France) – \$52

Martinborough Vineyard Sauvignon Blanc 2021 (NZ) – \$54

ROSÉ

Saint Louis de Provence by Estandon Rose 2020 (France) – \$23

Chateau La Gordonne Rose (France) – \$44

RED

Josef Chromy PEPIK Pinot Noir 2021 (Tasmania) – \$27

Oakridge Willowlake Pinot Noir 2020 (Australia) – \$50

Balthazar The Barossa Marananga Shiraz 2021 (Australia) – \$45

BEER

\$12 each

Corona, Peroni, Cascade Premium Light

SPIRITS

\$12 each

Vodka, Gin, Rum, Scotch

COCKTAILS

\$22 each

PACKAGE ADDITIONS

Can be ordered in addition to any beverage package

SPIRITS ON CONSUMPTION \$12 each

Vodka, Gin, Rum, Scotch

COCKTAILS \$22 each

We offer a range of high-end pre-made cocktails perfect for any event. Options include Vodka Martini, Negroni, Margarita, Espresso Martini, Manhattan, Old Fashioned, Boulevardier, Piña Colada, Mango Daiquiri

Minimum order of 40 cocktails

Must be ordered minimum 7 days prior to charter

Compulsory Mixologist (4 hours) \$450, \$85 per additional hour

BRANDED COCKTAILS \$25 each

Choose the option of branding your cocktails – perfect for corporate logos, birthdays, engagements & other special events

Minimum order of 100 cocktails

Must be ordered minimum 30 days prior to charter

Compulsory Mixologist (4 hours) \$450, \$85 per additional hour

BYO BEVERAGES

\$20pp minimum \$500

No BYO for 50+ guests

No BYO November to January