

AQA

Sydney's finest luxury Super Yachts



67

Passengers

\$1950

Minimum Hourly Rate

Sydney

Location

AQA is one of Sydney's finest luxury vessels designed for your comfort and convenience in mind. From her graceful exterior lines to her magnificently appointed interior she is known for her class, superior service and stunning design.

The back deck includes a 10 seat dining table giving that feeling of an open air five star restaurant. Her saloon can be used for formal dining up to 40 guests or left unchanged to remain as a luxurious lounge area. The top deck boasts panoramic views of Sydney Harbour and can be designed to create a formal alfresco dining experience for those who enjoy decadence at its best.

Accommodation for six is provided on the lower level with a luxuriously appointed Master and two VIP bedrooms each with private marble ensuites and flat screen TV's.

Cocktail Dining – **67 passengers**

Casual Buffet – **45 passengers**

Table Dining – **40 passengers**

Overnight – **6 passengers**

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

Special Features

Main and Sky lounge

Stunning large top deck

Bow lounge and sunbed

3 full bathrooms and a powder room

Bose lifestyle audio system

Auxiliary access throughout

2 x 42-inch flat-screen TV's

24-inch TVs in bedrooms

Multi-zone air Conditioning

Dance floor availability



AQA Charter Rates 2024

April – September

3 hour charter \$5,850
4 hour charter \$7,800
Additional Hours \$1,950 per hour

January – March & October

Mon-Thurs: Min 3 hours
Fri, Sat & Sun: Min 4 hours
\$1,950 per hour

November & December

\$2,250 per hour (Min 4 hours)
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

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: \$1,000

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

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



AQA Catering & Beverages 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

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



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

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

Dessert Station - \$20.00pp

Selection of Chocolate mousse cups with Chantilly cream, vanilla bean crème brûlée, tiramisu, sticky date pudding, petite cakes



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

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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





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BEVERAGE MENU

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

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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





AQA

BEVERAGE MENU

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

BYO

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.

All beverages are seasonal and subject to change