



Evolution

Stunning 39M Oceanfast Superyacht

70

Passengers

\$3600

Minimum Hourly Rate

Sydney

Location

Look no further and settle for no less with this stunning 39m Oceanfast (128ft) superyacht. EVOLUTION boasts luxury with her sleek iconic white hull and dressed-to-impress, sophisticated interior designed by Henderson & Co. EVOLUTION has recently completed a transformative refit in 2023 with no expense spared, and no detail overlooked. Enjoy her versatility hosting up to seventy guests for cocktail events, nineteen for formal dinners, or simply eight overnight. Whether an intimate family charter or cruising with friends, EVOLUTION offers an unparalleled experience of elegance, class, and luxury on the water.

Overnight : 8

Cabins: 4

Capacity: 70

Formal Dining: 20

Special Features

- Perfect for entertaining up to 70 guests, and up to 8 overnight for more intimate events.
- Large sundeck featuring a sunbed lounge, a foredeck lounge area with all removable sun furniture, a multi-functional space that can be converted into a 20 guests sit down area
- 4 modern and sophisticated staterooms, all with en-suites.
- Luxury and thoughtful interiors with Menotti lounges and state-of-the-art entertainment systems.
- Stunning extended swim platform featuring a central Z lifter, an inviting spot for guests to swim, sunbathe, fish or dine.
- Private chef catering to your needs for exclusive dining experiences.
- Loyal and experienced crew offering enhanced flexibility of service, catering to guests' every need.

TOYS, AMMENITIES & TENDERS

Toys

- LilyPad
- Inflatable Slide
- SUBs x 4
- Kayaks x 4
- Aqua Golf
- Tender - 6.5 meter inflatable Brig Eagle



Evolution

Charter Menu

Term Charter Rates

SCHEDULE NOV - MAY: Sydney JUL- OCT: Whitsundays/Cairns

January - October

Overnight: AUD \$25,000 + GST + APA

Weekly: AUD \$150,000 + GST + APA

November - December

Overnight: AUD \$25,000 + GST + APA

Weekly: AUD \$150,000 + GST + APA

APA (Advance Provisioning Allowance)

Sydney Harbour: 20%

Whitsundays: 30%

Day Charter Rates*

Peak (October - January)

Up to 20 guests: \$3,600

21-50 guests: \$4,000

51-70 guests: \$4,200

Low (February - September)

Up to 20 guests: \$3,600

21-50 guests: \$4,000

51-70 guests: \$4,200

*Fuel and wharf fees included. Relocation fee POA.



Evolution

Catering Menu

Evolution Rate Card 2024: Special Conditions

Pick up and drop off

Eastern Pontoon, Campbell's Cove, King Street #9,
Casino Wharf, Walsh Bay #2 Pon-toon

Note: All guests are to be informed that vessel has 15 minutes Only alongside designated wharf, starting from pick up time by order from Roads and Maritime NSW).

Some ferry wharfs may be accessed on request (Note a maximum guest number of 45 at ferry wharfs maximum

stop time of 5 minutes Only is imposed on vessels by Roads and Maritime NSW. Pick up and drop of times will be subject to Ferry movements)

Alcohol

RSA laws will be strictly adhered to. Management reserves the right to cease service to any guests accordingly.

- BYO to be discouraged over supplied alcohol packages.
- No BYO Spirits unless authorized by captain of the vessel.
- No Shots.
- No red wine on saloon carpet and lounge area

Food

All dietary requirements and allergies to be disclosed prior to charter date.

BYO Food to be discouraged over supplied catering packages.

No food will be served on saloon carpet and lounge areas.

Cakes to be discussed with Captain of vessel.

Swimming

Any swimming activities are to be arranged well before the arranged charter date and a life guard must be employed for the charter.

Music

BYO music volume will be controlled by Evolution's crew.

DJs require to discuss equipment and set up with Captain before arrival to vessel.

1 extra security staff to be employed when a DJ is used during a charter.

Smoking

Smoking is allowed when vessel is at anchor and only on the swim platform with crew member in accompaniment.

Shoes

Evolution has a strict no shoe policy carpeted area and seating will be provided for guests to remove their shoes, shoes will be safely stowed on board during charter. (Note: Medical conditions may be exempt from this rule, discuss with the Captain)

Vessel Access Day Charter

No access to lower deck or any cabins.

Inspection of cabins can be requested during the charter

Water Taxis

All embarking or disembarking of guests via water taxis are to be authorized by Evolution's Captain.

Payment for this service is the responsibility of the guest being transported not Evolutions or its Crew

General

No strippers or topless girls. Evolution has a strict no illegal drugs policy.





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Catering Menu

CANAPE MENU

GOLD | \$85PP

5 SMALL, 1 SUBSTANTIAL, 1 DESSERT

PLATINUM | \$110PP

8 SMALL, 1 SUBSTANTIAL, 1 DESSERT

ELITE | \$150PP

9 CANAPES, 2 SUBSTANTIAL, 2 DESSERT, GRAZING STATION

COLD

- Yellowfin Tuna Tartare with Edamame, Pickled Radish and Ponzu
- Dressing (GF) Scallop Ceviche with Fresh Lemon and Watercress (GF)
- Fresh caught Queensland Tiger Prawns and Seafood sauce (GF)
- Fresh Sydney Rock Oysters with Red Wine Vinaigrette (GF)
- Vegetarian Rice Paper Rolls with Fresh Mint and Coriander (V) (VG) (GF)
- Tomato Bruschetta with Fresh Basil and Crisp Bread (V) (VG)

HOT

- Green Pea, Buffalo mozzarella Arancini with Aged Reggiano Cheese, lemon aioli (V)
- Quick-fried tiger prawns, capers, radish remoulade, dry chilli on spoon
- Seared Atlantic scallops, pickled mushrooms with sesame dressing
- Sugar cured duck breast, shredded baby greens, crisp glass noodles, aged soy
- Grilled Lamb back strap Kofta spiced with Mint and cucumber Yogurt Dressing (GF)
- 8 Hour Slow Cooked Bangalow Pork with sour cherry and Apple Chutney (GF)
- Pumpkin and feta spiced roasted pumpkin empanadas (V)
- Chicken and Leek Petite Pie with smoked tomato chutney

SUBSTANTIAL

- Black Angus Beef Slider with cos, caramelised onion jam, cheese, tomato relish and mayo
- Crispy free-range Chicken Slider with smoked Tomato chutney, gem lettuce, aioli Salmon Poke Bowl with Brown Rice, Quinoa, Edamame, Cucumber and Radish
- Pulled Pork slider with Cabbage Slaw, Coriander, Kewpie, and Chilli aioli
- Chipotle spiced Chicken Bowl with cherry tomato, corn salsa brown rice, organic kale salad
- Slowed lamb shoulder braise, wild greens, igatoni, toasted sour dough crumbs, pecorino
- Roasted Mediterranean vegetable burger, halloumi, baby rocket, paprika spiced aioli
- Beef rendang curry, toasted coconut, coriander baby leaves, crispy onion, organic rice

DESSERT

- Deconstructed Vanilla Bean Cheesecake with Fresh Berries Almond biscuit crumble
- Chocolate Mousse with Roasted Pecans and Chocolate honeycomb
- Passionfruit, strawberry, meringue on spoon
- Sea-salt caramel and brownie crumble tart
- Triple cream brie, sour cherry and baby basil crisp

KIDS MENU - \$50 per Child (3-12 years)

- Fish and Chips
- Margarita Pizza Fingers



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Catering Menu

BUFFET MENU

GOLD | \$130PP

2 CANAPES ON ARRIVAL, 6 PLATTERS, 1
DESSERT CANAPE

PLATINUM | \$150PP

3 CANAPES ON ARRIVAL, 8 PLATTERS, 2
DESSERT CANAPE

PLATTERS

COLD

Black Angus beef tataki with spring onion, king brown mushrooms, aged soy
House-smoked Petuna ocean trout with pickled red onion, capers and
horseradish cream fraiche (GF)

Salumi selection with pickles, olives and grilled vegetables

Heirloom tomato medley with torn buffalo mozzarella, hand-made basil pesto (GF)

Poached Yamba prawns, chilled and served with shaved fennel, watercress and ruby
grapefruit salad

HOT

Grilled Tasmanian King salmon with celeriac remoulade, wild rocket and shaved radish
8 hour slow-cooked S.A lamb shoulder with pomegranate molasses, kale and warm Israeli
couscous

Roasted (med-rare) pepper-crusted Black Angus sirloin with local mushrooms and
chimichurri (GF)

Free-range de-boned chicken with sumac, blackened corn, red pepper, rainbow chard and
harissa- spiked yogurt

Crispy-skinned W.A Cone Bay barramundi with sautéed wombok, pickled ginger, aged soy
and wild mushrooms

MAXIMUM 45 GUESTS

V = VEGETARIAN, VG = VEGAN GF = GLUTEN FREE



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Catering Menu

FOOD STATIONS

RECOMMENDED ADDITION TO ALL GOLD CANAPES
\$30 PER PERSON PER STATION

COLD PLATTERS

Kingfish, tuna and fresh seasonal seafood served raw and carved to order

DUMPLING BAR

selection of steamed seafood, meat and vegetarian dumplings served with a variety of dipping sauces

OYSTER TASTING STATION

showcasing freshly shucked regional oysters from around Australia - Sydney Rock, Pacific's and Flats

CAVIAR STATION

Selection of caviars , ice bowl, complete with hostess to guide though the caviars (\$POA)

LIVE OYSTER SHUCKING

shucked to order Sydney Rock, Pacific and Flats by chef on board

GLAZED HAM STATION

served warm and carved to order served with mustards, pickles and soft rolls

CHARCUTERIE & CHEESE

Selection of cured and smoked meats, cheeses, pickles and house-made chutneys

JUST CHEESE

wide selection of both local and imported cheeses with various breads and classic accompaniments





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BEVERAGE PACKAGES

GOLD

\$20 pp/ph

Prosecco

Dal Zotto Pucino, Prosecco, King Valley VIC
Rosé Sparkling Wine
Le Petite Maison Saint Rose, Languedoc, France

White

Cantina Trevigiana DOC Pinot Grigio, delle Venezie,
Italy

Red

The Hedonist Shiraz, McLaren Vale SA

Beer

Corona (Mexico)
Peroni (Italy)
Peroni Leggera (Italy)

Non-alcoholic

Sparkling San Pellegrino
Still San Pellegrino
Soft Drinks
Juice OJ

PLATINUM

\$35 pp/ph

Champagne

Veuve Clicquot
Sparkling
House of Arras, Blanc de Blanc, TAS

Rosé

Mazi GSM, McLaren Vale SA

White

Castrolabe Sauvignon Blanc, Awaterre Valley,
Marlborough NZ Xanadu
Chardonnay, Margaret River WA

Red

Craggy Range Pinot Noir, Martinborough NZ John
Duval Shiraz (SGM),
Plexus, Barossa SA

Beer

Corona (Mexico)
Peroni (Italy)
Peroni Leggera (Italy)

Non-alcoholic

Sparkling San Pellegrino Still San Pellegrino
Soft Drinks
Juice OJ

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BEVERAGE PACKAGES



INDULGENT
\$70 pp/ph

CHAMPAGNE

Taittinger Brut Reserve NV, Reims, France

ROSÉ

Minuty Prestigue, Provence, France

WHITE

Domaine Vacheron Sancerre Blanc, Sancerre,
France
Domaine
Oudin Chablis, Chablis, France

RED

Amisfield Pinot Noir, Central Otago, NZ
Dalwhinnie Shiraz, Moonambel VIC
Henschke Cabernet Sauvignon, Marble
Angel, Barossa Valley SA

BEER

Corona (Mexico)
Peroni (Italy)
Peroni Leggera (Italy)

NON-ALCOHOLIC

DRINKS Sparkling San
Pellegrino
Still San Pellegrino
Soft Drinks
Juice OJ