



# Legacy

32m (105ft) | Gulf Craft

**105**

Passengers

**\$3200**

Minimum Hourly Rate

**Sydney**

Location

**LEGACY** boasts five comfortable guest cabins, accommodating 12 guests. She features a stunning full-beam Master suite on the main deck, 2x VIP suites and 2 x suites with pullmans. Each features classic Gulf Craft interior finishes and state-of-the-art entertainment systems.

The contemporary luxury of M/Y LEGACY is showcased in its custom-made premium marble countertops and white oak flooring that adorn the Saloon and Dining Area. Its sweeping windows allow natural light to flow in and create both a luxury, intimate and understated ambiance.

Two stand-out features of this modern and sleek yacht include her stunning Beach Club with an expandable diving platform and spacious bow, offering multiple spaces for guests to spread out and enjoy the ocean, cocktails and panoramic views.

**Capacity:** 105 passengers

**Liveaboard:** 12 guests overnight

**Sundeck Capacity:** 65 passengers

### Stay Aboard

#### JANUARY- DECEMBER

Overnight: AUD \$25,000 +GST +20% APA

Weekly: AUD \$150,000 +GST +20% APA

#### VIVID (MAY 24 - JUNE 15) 3 Hour Minimum

Up to 60 guests: \$3,500

61-80 guests: \$4,000

81-105 guests: \$4,500

#### NYE

\$115,000 All-inclusive for up to 20 guests \$500 per person thereafter

### SYDNEY DAY CHARTER RATES 4 Hour Minimum

#### PEAK | DECEMBER

Up to 60 guests: \$4,000 P/H

61-80 guests: \$4,500 P/H

81-105 guests: \$5,000 P/H

#### PEAK | OCTOBER - JANUARY

Up to 60 guests: \$3,500 P/H

61-80 guests: \$4,000 P/H

81-105 guests: \$4,500 P/H

#### LOW | FEBRUARY - SEPTEMBER

Up to 60 guests: \$3,200 P/H

61-80 guests: \$3,500 P/H

81-105 guests: \$4,000 P/H

### SCHEDULE

**NOV - JUN: Sydney JUN- OCT: Whitsundays**

# Legacy

Catering Menu



### **DAY CHARTERS ONLY**

2- hour turnaround time between each slot

DJ Allowed: Yes (Must bring all equipment including table)

Toys on request only

Accepts same day bookings (If booked within 24-hours BYO Food)

Home Berth: Jones Bay Wharf - Pickups not permitted here (Bump in and inspections available)

### **Staffing**

Staff Price: \$130 per hour (4-hour minimum)

Staff to Guest Ratio: 1:10

Chef: \$165 per hour (4 hour minimum)

*Required on all catered charters*

### **CANAPE AND BUFFET MENU REQUIREMENTS**

1-35 PAX: 1 Chef

36-105 PAX: 2 Chef

### **Surcharges**

Public Holiday Surcharge:

25% on yacht hire, catering, and beverages

100% on staff fees

### **Beverage Policies**

On Consumption: Maximum 50 guests.

Choice of 2 cocktails only

All beverages will be charged via credit card at the conclusion of the charter

BYO Food & Beverage: Not permitted

### **Additional Fees**

Wharf Fees: \$50 per touch

Lifeguard: Required when swimming, with a maximum of 20 people swimming at any one time

Rate: \$125 per hour



# Legacy

## Catering Menu

### CANAPE MENU

**SILVER | \$95PP**  
3 SMALL,  
1 SUBSTANTIAL,  
1 DESSERT

**GOLD | \$120PP**  
3 SMALL,  
2 SUBSTANTIAL,  
1 DESSERT

**PREMIUM | \$150PP**  
4 SMALL,  
3 SUBSTANTIAL,  
2 DESSERT

### SMALL CANAPES

#### SEAFOOD

Crispy Prawn and Basil Roll with Kaffir Lime and Chili Caramel (DF)  
Leader Prawn Skewers with Chili Sauce (GF/DF/GF)  
Miso Marinated Salmon on Nori Wrapper

#### MEAT & POULTRY

Spicy Chorizo & Cheese Arancini  
Nobu Beef, tarragon & wasabi emulsion, crispy garlic  
Crispy Pork belly, chilli caramel & micro herb salad

#### DIETARIES

Poached beetroot with whipped goats curd and chive  
Hierloom tomato & Manchego spanish toast  
Mushroom & cheese Arancini (VE/GF)

### SUBSTANTIAL CANAPES

#### SEAFOOD

Spanner crab & Chive roll with cos hearts and herb aioli  
Crumbed Queensland whiting roll with preserved lemon, caper herb aioli and garden rocket  
"IkeJime" Rainbow Trout Tartelette - Dill creme Fraiche - Herbs and Shiso (GF/DF)  
Seared Tuna tataki with citrus & ponzu

#### MEAT & POULTRY

Vitello Tonnato Con Farinata - Thin Sliced Veal with Tuna Mayonnaise on Top of  
Chickpea Flatbread with Capers & Pinenuts (GF/DF)  
Korean Fried Chicken, Spicy Korean Gochujang Sauce & Spring Onion (GF/DF)  
Riverina lamb skewers marinated in mustard, herbs and shallots served with horseradish and coriander  
Lamb and Iranian Pistachio Meatballs with Harissa (GF)  
Crumbed Philly cheese steak - provolone, caramelised onion & radicchio

#### DIETARIES

Hierloom tomato and summer peach bruschetta with stracciatella  
Italian aubergine on toast  
Cippolini onion marmalade & feta tart

### DESSERT CANAPES

#### DESSERT

Chocolate & Hazelnut Ice Cream Sandwich (VE)  
Raspberry & Custard Tarts (VE)  
Summer Berry Tartelette (VE)  
Lemon Meringue Tarts (VE/DF)  
Chocolate & Caramel Brownies  
Mini Ice Cream Cones in a Variety of Flavours

**VE = VEGETARIAN, VEG = VEGAN GF = GLUTEN FREE, DF = DAIRY FREE**





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## Catering Menu

### BUFFET MENU

#### **GOLD | \$180PP**

2X CANAPES ON ARRIVAL,  
6 PLATTERS, 1 DESSERT PLATTER

#### **PREMIUM | \$225PP**

3X CANAPES ON ARRIVAL,  
8 PLATTERS, 2 DESSERT PLATTER

### COLD PLATTERS

Cooked Mooloolaba king prawns with yuzu-mary rose and creamed horseradish

Sydney rock oysters with Confit shallot mignonette

Selection of cured meats and cheeses with seasonal fruits, fresh baked lavosh and sourdough, garlic and hommos dip

Heirloom tomato salad with crispy basil, balsamic and parmesan wafers

Free range chicken salad, watercress - dates - Green goddess dressing

Charred Pumpkin and corn salad with radicchio, avocado and Manchego

Red cabbage salad with shaved fennel, activated walnuts and shadows of blue

### HOT PLATTERS

Grilled spatchcocks with lemon, garlic and harissa.

Slow roasted Petunya ocean trout with soft herbs, chilli and citrus

Flame seared steak onglet with red wine shallots and confit garlic.

Grilled King leader prawns with kaffir lime, eschalot and lemongrass butter

Vine-ripened heirloom tomato and Belvedere vodka pasta with fresh basil

Roasted Mushroom parmigiano with herbs, garlic and tomato.

### DESSERT PLATTERS

#### DESSERT

Citron tart with Italian meringue

Pear frangipane tart with candied orange and yoghurt cream

Dark chocolate and green pistachio tart with pistachio crumble and vanilla ice-cream

Classic pavlova with macerated berries, seasonal fruits and passionfruit coulis.

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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**

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Catering Menu



## LIVE ITALIAN BAR CONSISTING OF \$200 PP

### CONSISTING OF

Live pasta station prepared in large, aged Parmigiano cheese wheel.  
Choice between hand rolled fettuccine or Penne Rigate. (GF Available)

### SAUCES

Cheese Wheel  
Pesto & Fresh Basil  
Hierloom Tomato & Vodka Sauce

### SIDES

Extra Virgin Olive Oil  
Pine Nuts  
Fresh Grated Parmesan

### OPTIONAL

Add fresh baked pizzas to the station baked in front of you and guests.  
One additional Chef required for Pizza

## LIVE PAELLA & RISOTTO BAR \$100 PP

### CONSISTING OF

Large skillet filled with your favorite Risotto or Paella, prepared in front of you and your guests.

### TYPES TO CHOOSE FROM

Forest Mushroom Risotto (VEG)  
Chicken and Cheese Risotto  
Chicken & Chorizo Paella  
Prawn, Mussels and White Fish Paella

### TOPPINGS

Freshly Grated Parmesan  
Roasted and Seasoned Breadcrumbs  
Freshly Picked Herbs

## LIVE JAPANESE BAR \$170 PP

### CONSISTING OF

Fresh-made sushi and sashimi prepared in front of you and your guests.

### NIGIRI

Aburi Salmon Nigiri  
Kingfish Nigiri  
Crispy Prawn Nigiri

### ROLLS

California Crab Uramaki Roll  
Katsu Chicken Roll

### SASHIMI

Yellowfin Tuna Sashimi  
Salmon Sashimi  
Yellowtail Sashimi

### OTHER

Oysters with Japanese Dressing

## BBQ HABACHI BAR \$170 PP

### CONSISTING OF

Fresh-made sushi and sashimi prepared in front of you and your guests.

### NIGIRI

King Leader Prawns with Herbs  
Miso Marinated Salmon Skewers  
Wagyu Beef Skewers with Chimichurri Chicken  
Yakitori Sticks  
Vegetable Sticks

### TYPES

Hotsauces & Fermented Chili  
Fresh Picked Herbs  
Lime  
Sauces & Condiments

**STATIONS MUST BE ACCOMPANIED WITH A CANAPE MENU**  
**ALL STATIONS ARE MINIMUM 20 GUESTS**  
**ALL "LIVE" STATIONS REQUIRE AN ADDITIONAL CHEF EACH AT \$165 PER HOUR**





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## ON CONSUMPTION MENU

### SPARKLING & CHAMPAGNE

Veuve Ambal Crémant de Bourgogne Brut  
Burgundy, France \$15/\$50

Ruinart Blanc de Blanc Champagne, France \$350  
Dom Perignon Champagne, France \$650

### ROSE

Rameau D'Or Côte de Provence, France \$15/\$55  
Domaines Ott Clos Mireille Rosé Côte de Provence,  
France \$125

### WHITE

Amelia Park Chardonnay Margaret River, Australia  
\$20/\$55  
Domaine Jean Dauvissat Père et Fils Burgundy, France  
\$90

### RED

Two Hands 'Gnarly Dudes' Shiraz Barossa Valley,  
Australia \$20/\$54  
Giant Steps Pinot Noir Yarra Valley, Australia \$57  
Yabby Lake Pinot Noir Mornington Peninsula,  
Australia \$110

### BEER

Pure Blonde on Tap (Approx 118 Schooners per keg)  
\$1,200 per keg  
Pure Blonde (Bottle) \$15  
Seltzer Can \$15

### COCKTAILS \$25/\$200

Aperol Spritz  
Margarita  
Mojito

### SPIRITS \$17

Belvedere Vodka  
Ahoj Club Gin  
El Jimador Tequila

### MOCKTAILS \$15 EA

### NON-ALCHOLIC BEVERAGES \$6.5 EA

### SILVER

\$25 pp/ph

### Champagne

Veuve Ambal Vin Mosseux Blanc de Blancs – Burgundy,  
France

### Rosé

Petit D'amour Rose – IGP Méditerranéen, France

### White

Mojo Pinot Grigio – South Australia  
First Creek Regions Chardonnay – Hunter Valley, NSW

### Red

Sticks Pinot Noir - Yarra Valley, VIC  
First Creek Regions Shiraz - Hunter Valley, NSW

### Beer

Great Northern, Super Crisp (Tap), QLD

### GOLD \$35 pp/ph

### Champagne

Taittinger Cuveé Prestige Nv - Champagne, France+

### Rosé

Rameau D'Or - Côte de Provence, France

### White

Catalina Sounds Pinot Gris – Marlborough, New  
Zealand  
Amelia Park Chardonnay - Margaret River, WA

### Red

Giant Steps Pinot Noir - Yarra Valley, VIC  
Two Hands 'Gnarly Dudes' Shiraz - Barossa Valley, VIC

### Beer

Great Northern, Super Crisp (Tap), QLD

Any other wines, beers, cocktails or spirits are available upon request.

