



## Salt

84' Monte Fino Motor Yacht

**49**

Passengers

**\$1250**

Minimum Hourly Rate

**Sydney**

Location

Salt is the ideal venue to celebrate your wedding, social or business event in luxury surrounded by the expansive views of Sydney's spectacular skyline. She will impress your guests with teak floors, warm cherry wood panelling, and custom built furnishings throughout. Enjoy a sumptuous meal on our stunning 84' Monte Fino Motor Yacht for up to 49 guests.

The spacious aft deck with a large dining table can be enclosed to be used in all weather conditions. Forward is a bright and spacious grand salon with custom leather lounge areas, and a stylish dining setting. Upstairs is a large wheelhouse, and the open upper deck is the perfect place for relaxing in the sun.

Facilities include a fully licensed bar, Bluetooth sound system, large plasma screen TV, video and PA system. Salt also has Foxtel, ideal for sports fans. With 3 luxurious guest staterooms, all with en suites, this grand vessel exudes comfort and style for your next event on Sydney Harbour.

Cocktail Dining – 49 passengers  
Casual Buffet Dining – 49 passengers  
Formal Dining – 14 passengers

### Special Features

- Sound system Bluetooth connectivity
- All weather vessel
- Air conditioned
- Large open saloon with bar
- Spacious swim platform with water toys
- Upper deck with outdoor seating
- Enclosed flybridge with lounge and bathroom
- Sunbeds on bow
- Large fully equipped galley
- Huge entertainment areas
- Lilypad Included

### Additional Information

No high heels, wedges or stilettos to be worn on board



## Salt

### Charter Menu

#### Salt Charter Rates 2024

##### April – October

4-hour charter \$5,000

3-hour charter \$POA

Additional hours: \$1,250 per hour

##### November – March

4-hour charter \$5,800

Additional hours: \$1,450 per hour

Minimum charges apply Fri/ Sat evenings in Nov/ Dec

##### Christmas Day, New Years Day, Australia Day, Boxing Day

\$1900 per hour (min 5 hours on Boxing Day & Australia Day)

Note: A 50% surcharge applies to waitstaff fees and 25% on food & beverages (custom menus required on Xmas Day and NYD).

**CBD Wharf fees** – \$50 per visit

**Travel Surcharge:** \$200 for each pick-up drop-off in Manly / Middle Harbour. North shore and Northern Beaches residents can avoid the travel surcharge by using Mosman Bay wharf.

##### Water Toys

- Lilypad complimentary
- SUP – \$50 each

##### Staffing

\$300 per wait staff for a 4-hour charter. Additional hours at \$60 per hour.

1 to 10 guests: 1 wait staff

11 to 25 guests: two additional waitstaff

26 to 40 guests: three additional waitstaff

41 to 49 guests: four additional waitstaff

##### Surcharges

BYO Beverage Fee: \$20 per person (includes supply of Ice, glassware and cool storage)

BYO Food Fee: \$10 per person (\$250 minimum charge) includes use of cooking facilities and equipment.

**Please note:** BYO charters are by application only in December Pre-access for drop-off of food, beverages, equipment and decorations:

- 100 per hour for charters with a beverage package and/or catering.
- \$200 per hour for BYO charters.

**Note: Public Holidays not mentioned above incur a 20% surcharge to all rates**



## **Salt** Catering Menu

### **Terms & Conditions**

**Minimum Order:**

A minimum of 10 pax is required. For orders fewer than 20 pax, a surcharge of \$100 applies.

**Chef's Menu:**

The Chef's Menu is available for groups of 15+ persons. Custom chef menus can be offered for smaller groups upon application.

**Public Holiday Surcharge:**

A 25% surcharge applies to all catering orders, except for Christmas Day and New Year's Day, where custom menus are required.

**Chef Fee:**

A chef fee of \$85 per hour applies to charters longer than 4 hours with the Chef's Menu.

**Platter Orders:**

Platters ordered without other menus require a minimum spend of \$1,000 and incur a delivery fee of \$150.

**Custom Menus:**

We are happy to offer custom menus to our clients, including food stations, live cooking, small group dining, and plated menus upon application.

**Dietary Abbreviations:**

*GF: Gluten-Free DF: Dairy-Free V: Vegetarian VG: Vegan*



## Salt

Catering Menu

### CANAPÉ I - \$70

*Includes: 5 Canapés, 2 Substantial Items, Assorted Patisseries*

#### Canapés:

- Traditional & Prawn Vietnamese Rice Paper Roll, hoisin & peanut sauce (GF, VG)
- Smoked Almond Frittata, kale, broccoli & Woodside goat's curd (GF, V)
- Peking Duck Pancake, hoisin, cucumber, shallot (DF)
- Thai Chicken Satay, peanut sauce (GF)
- Slow-Cooked Lamb Shank, rosemary & preserved lemon miniature pie

#### Substantial Items:

- Hickory Smoked Wagyu Beef Burger, American cheese, onion jam, pickles & truffle mayonnaise
- Gnocchi, roasted cherry tomato sauce, burrata, basil & pecorino (V, VG option)

#### Desserts:

- Assorted Macarons (GF)
- Chocolate & Salted Caramel Crunch Tart

### CANAPÉ II - \$90

*Includes: 2 Grazing Boards, 5 Canapés, 2 Substantial Items, 2 Desserts*

#### Grazing Boards:

- Warrnambool cheddar, Udder Delights brie, Heysen blue, Friuli Venezia, Kakadu apple & plum relish, dried mixed nuts, grapes & lavoche rosemary (GF)
- Assorted meats, hummus, tzatziki, baba ghanoush, chutney, chili & rosemary marinated olives (GF)

#### Canapés:

- Seared Salmon, sesame seeds & wasabi avocado (DF, GF)
- Baby Spinach & Parmesan Slice, spring vegetable brick pastry (V)
- Poached Lobster & Shrimp Tartlet, chervil mayonnaise, black caviar
- Miniature Hickory Smoked Wagyu Beef Burger, American cheese, onion jam, pickles & truffle mayonnaise
- Thai Chicken Satay, peanut sauce (GF)

#### Substantial Items:

- Pan-Seared Atlantic Salmon, truffle oil mash, asparagus, yuzu & tarragon beurre blanc (GF)
- Ravioli 'Quattro Formaggi', Parmesan, feta, ricotta, pecorino, chives (V)

#### Desserts:

- Assorted Macarons (GF)
- Mini Mandarin Cheesecake



**Salt**  
Catering Menu

**CANAPE ADD ONS**

**SUBSTANTIAL ADD-ON OPTIONS - \$15 Each**

*The items below can be swapped with Canape I & II substantial options.*

- Egyptian Spiced Chicken Tagine served with couscous, almonds & apricots (GF)
- Ravioli 'Quattro Formaggi' filled with parmesan, feta, ricotta, pecorino, and chives (V)
- Milk Fed Veal Shavings with creamy porcini mushroom sauce and homemade saffron spaetzle (GF option)
- Pan-Seared Atlantic Salmon served with truffle oil mash, asparagus, yuzu & tarragon beurre blanc (GF)
- Mediterranean Chicken & Macaroni Salad with celery, capsicum, heirloom tomatoes, olives, and fine herbs
- Szechuan Prawn & Soba Noodle Salad with cucumber, peas, pepper & black vinegar dressing (GF)
- Portuguese Chicken Slider with chili, ginger, and Habanero pepper mayo

**COLD CANAPÉS - \$6 Each**

- Alaskan Snow Crab Roulade with Japanese mayo
- Smoked Duck Breast with raisin & walnut baguette, orange gel, balsamic red cabbage (DF)
- Sustainable King Prawns with yuzu aioli (DF, GF)
- Wagyu Beef Tataki with mushroom and crispy sushi rice (DF, GF)
- Natural Sydney Rock Oysters with seasonal citrus (DF, GF)

**EGAN CANAPÉS - \$6 Each**

- Pumpkin Kibbeh with burghul and minted coconut (DF, VG)
- Mushroom Pan-Fried Gyoza with light soy & coriander dipping sauce (DF, VG)
- BBQ Oyster Mushroom Skewers with avocado & lime emulsion (GF, VG)

**WARM CANAPÉS - \$6 Each**

- Caramelised Onion & Gorgonzola Tartlet drizzled with truffle oil (V)
- Coconut Tiger Prawns with Sriracha aioli (DF, GF)
- Charcoal Crumbed King Prawns with Sriracha aioli (DF)
- Korean Fried Chicken glazed with honey butter
- Lamb Kofta with garlic sauce (DF, GF)
- Roasted Pumpkin Miniature Pizza with feta and caramelised onion (V)
- Homemade Vegetable Curry Puff served with chili & coriander dip (DF, VG)

**DESSERTS - \$7.50 Each**

- Chai Latte Crème Brûlée (GF)
- Chocolate Espresso Tart
- Ruby Opera Cake
- Caramel Chocolate Cookie





## Salt Catering Menu

### COLD BUFFET I - \$70

2 Canapés, 4 Mains, 3 Salads, 1 Dessert

#### CANAPÉS

Miniature hickory smoked wagyu beef burger, American cheese, onion jam, pickles & truffle mayonnaise

Peking duck pancake, hoisin, cucumber, shallot (DF)

#### MAIN BUFFET

Angus beef sirloin, pickled jalapeños, lime crema, garlic herb sauce (GF)

Lemongrass chicken, carrots, daikon, snow peas, nam jim dressing (DF, GF)

Smoked salmon, avocado cream, pickled onions, finger lime (DF, GF)

#### VEGETARIAN

Grilled asparagus, feta, grapefruit & apple cider vinaigrette (GF, V)

#### SALADS

Charred carrot, wild rice, lemon myrtle dressing (GF, VG)

Cobb salad: cos lettuce, bacon, avocado, tomatoes, eggs (GF)

Austrian potato salad, gherkins, egg tartare (GF, V)

#### BREADS

Sonoma sourdough breads & Pepe Saya butter

#### DESSERT

Dark Belgian chocolate crème brûlée, Frangelico & hazelnut praline (GF)

### WARM BUFFET II - \$90

3 Canapés, 4 Mains, 2 Sides, 2 Salads, 2 Desserts

#### CANAPÉS

Seared salmon, sesame seeds & wasabi avocado (DF, GF)

Miniature hickory smoked wagyu beef burger, American cheese, onion jam, pickles & truffle mayonnaise

Twice-baked cheese soufflé, sage butter (GF, V)

#### MAIN BUFFET

Chicken cacciatore, roasted mushrooms, parsley (GF)

Pan-seared Atlantic salmon, garlicky yogurt, tabouli & pomegranates (GF)

Roasted beef rump, salsa verde (GF)

#### VEGETARIAN

Vegetarian moussaka (GF, V)

#### SIDES

Saffron herbed rice (GF, VG)

Chargrilled broccolini & zucchini, maple & lemon dressing (GF, VG)

#### SALADS

Radicchio, baby cos, parmesan, almonds, palm sugar vinaigrette (GF, V)

Spiced pumpkin, baby spinach, Persian feta, pomegranates (GF, V)

#### BREADS

Sonoma sourdough breads & Pepe Saya butter

#### DESSERTS

Traditional Italian ricotta, honey & pistachio cannoli  
Raspberry Bakewell tart (GF)



## Salt

Catering Menu

### PLATTERS

All platters are designed for 20 pax but do not substitute a meal.

Minimum order of \$1,000 if not ordered in conjunction with a canapé or buffet menu.

A delivery fee of \$150 applies to stand-alone platter/station orders.

#### **CHARCUTERIE - \$300**

Air-dried beef, Soppressata, double-smoked Bangalow ham, Jamón Serrano, Mortadella, Coppa, Chorizo, pickles, bush tomato chutney, Sonoma sourdough breads, Pepe Saya butter.

#### **SEAFOOD - \$420**

Sydney Rock oysters (2 | 3 dozen), peeled King prawns (20 | 40 pieces), lemons/limes, cocktail sauce.

#### **CHEESE - \$250**

Warrnambool Cheddar, Udder Delights Brie, Udder Delights Heysen Blue, Friuli Venezia Montasio (Italy), quince paste, Kakadu apple & plum relish, dried apricot, mixed nuts, grapes & lavoche.

#### **SEAFOOD DELUXE - \$720**

Sydney Rock oysters (2 | 3 dozen), peeled King prawns (20 | 40 pieces), salmon sashimi (20 | 40 pieces), Moreton Bay bugs crème fraiche tarragon mayonnaise (10 | 20 pieces), lemons/limes, cocktail sauce, mignonette, wasabi.

#### **ANTIPASTO - \$190**

Herbed, semi-dried cherry tomatoes, chili & rosemary marinated olives, marinated artichoke, chargrilled eggplant & zucchini, mushrooms a la Grecque, seasonal greens, fire-roasted capsicum, marinated feta & bocconcini, Sonoma sourdough breads, Pepe Saya butter.

#### **GRAZING TABLE - \$40 pp**

All cheese, charcuterie & antipasto items as listed above, leek & forest mushroom tartlet, onion jam, smoked truffle aioli (V), cured or smoked salmon, dill yogurt, horseradish crème fraîche (GF), assorted Sonoma sourdough breads, sliced loaves, whole loaves, breadsticks & Australian cultured, Pepe Saya butter.

#### **FRUIT PLATTER - \$140**

Seasonal fruit.



# Salt

## Catering Menu

**FINE DINING \$165**

Minimum of 15 pax

### CANAPES

Blue Swimmer Crab & Cucumber Sandwich  
Betel Leaf, Smoked Duck & Thai Dressing (DF, GF)  
Duck Toast, Beetroot Jam, Glazed Cherries  
Kingfish Tataki, Lemonade & White Soy, Finger Lime (DF, GF)

### MAINS

Smoked & Glazed Chicken Breast, Avocado Purée, Samphire (DF, GF)  
Mixed Mushroom Tart, Ricotta, Greens & Parmesan (V)  
Roasted Beef Rump, Salsa Verde (GF)  
Caramelised Sweet Potato, Beetroot Hummus, Fennel & Herb Salad, Pomegranate (GF, VG)

### SEAFOOD (Select 3)

Moreton Bay Bugs, Crème Fraîche Tarragon Mayonnaise (GF)  
Harvey Bay Scallops (GF)  
Sashimi: Tasmanian Salmon, Yellowfin Tuna, Kingfish (DF, GF)  
Mexican Style Roasted Split Prawns (DF, GF)  
Pacific Oysters, Finger Lime Mignonette (DF, GF)

### SALADS

Butter Lettuce, Samphire, Avocado, Cherry Tomato, Parmesan & Lemon Vinaigrette (GF, V)  
Roasted Root Vegetable Salad: Sweet Potatoes, Beets, Pumpkin, Horseradish & Dijon Dressing  
(DF, GF, VG)

### BREADS

Sonoma Sourdough Breads & Pepe Saya Butter

### DESSERT

Mandarinc Cheese Cake with Raspberry  
Chocolate Espresso Tart

### KIDS MENU \$32

#### MAINS (Select 1)

Chicken Schnitzel with Napoli Sauce & Tasty Cheese, served with Seasonal Vegetables  
Spaghetti Bolognese  
Baked Macaroni & Cheese with Fresh Tomatoes  
Chicken, Capsicum & Cheese Quesadilla  
Rainbow Pizza (Red & Yellow Tomatoes, Mozzarella, Pesto, Spinach)  
Ham & Cheese Sliders

#### DESSERT (Select 1)

Banana, Hazelnut & Nutella Muffin (GF)  
Chocolate & Raspberry Brownie with Chocolate Sauce  
Seasonal Fruit Cups







### BEVERAGE PACKAGES

#### **\$20 PER PERSON PER HOUR**

##### **SPARKLING**

Chandon NV

##### **WHITE WINE**

Petaluma White Label Chardonnay  
Catalina Sounds Sauvignon Blanc

##### **RED WINE**

Little Yering Pinot Noir  
Pepperjack Shiraz

##### **ROSÉ**

Yering Station Dry Rosé

##### **BEER**

Corona  
Asahi  
Cascade Premium Light

##### **SPIRITS ADD ON**

#### **\$5 PER PERSON PER HOUR**

Vodka, Gin, Whisky, Bourbon, Rum  
(No shots allowed. Includes a mixer.)

#### **CHAMPAGNE + SPIRITS ADD ON**

#### **\$10 PER PERSON PER HOUR**

Veuve Clicquot Brut NV\*  
Vodka, Gin, Whisky, Bourbon, Rum  
(No shots allowed. Includes a mixer.)

##### **SOFT DRINKS / KIDS**

#### **\$8 PER PERSON PER HOUR**

Coca-Cola, Lemonade, Ginger Ale, Tonic, Sunkist,  
Juice, Still & Sparkling Water

*Soft drinks and water are included in all  
packages.*

*Champagne & wine selections are subject to  
availability.*

### CONSUMPTION BAR

Minimum spend: \$40 per person.

#### **CHAMPAGNE**

Veuve Clicquot Brut NV | \$150  
Chandon NV | \$70  
Vintage Champagnes (on request) | \$POA

#### **WINES**

Petaluma White Label Chardonnay | \$65  
Catalina Sounds Sauvignon Blanc | \$65  
Little Yering Dry Rosé | \$65  
Yering Station Little Yering Pinot Noir | \$65  
Pepperjack Shiraz | \$65  
Vintage Wines (on request) | \$POA

#### **BEERS**

Asahi | \$10  
Corona | \$10  
Cascade Light | \$10

#### **SPIRITS**

Mixers included. No shots allowed.

Grey Goose | \$12  
Tanqueray | \$12  
Chivas Regal | \$12  
Sailor Jerry Rum | \$12  
Maker's Mark | \$12

#### **NON-ALCOHOLIC**

Soft Drinks / Juice | \$4  
Sparkling Water (750ml) | \$8

