



Phoenix

115 ft. Benetti-designed superyacht

46

Passengers

\$2600

Minimum Hourly Rate

Sydney

Location

Embark on a world-class charter throughout Australia's breathtaking coastline on board **Phoenix One**, a 115 ft Benetti designed superyacht.

With four elegant staterooms, **Phoenix One** combines comfort with exclusivity, making it the perfect choice for a variety of bespoke voyages.

Whether you're eager to explore remote fishing spots with our mothership fishing charters, indulge in a luxurious holiday, celebrate your special day in an extraordinary wedding venue, host impactful corporate events, or enjoy private functions tailored to your needs, Phoenix One delivers an unmatched setting and service for every occasion.

Explore the picturesque waters in style and indulge in an unforgettable adventure tailored just for you

Guest Capacity

Day Chater: 46 pax

Live Aboard: 8 pax

SCHEDULE December 12th - March 2025



Phoenix

Charter Rate

Charter Rates

Peak Season (December - February)

- **\$2,600 per hour**

Off Season (March - onwards)

- **\$2,600 per hour**

Overnight All-Inclusive Package

- **\$16,000 (up to 8 guests)**

New Year's Eve Celebration

All-Inclusive \$85,000

Capacity: Up to 46 guests

6 PM to 1 AM

Menus: Available upon request

Fees

Wharf Fees : \$50 per wharf visit

BYO Fees *BYO must be approved

\$20 per person for beverages

\$10 per person for catering

Waitstaff

1 required per 10 guests

\$400 for 4 hours.

\$85 per hour per additional hour

Chef Fees

Included in the catering packages for first four hours. \$150 per hour after four hours

Charter Additions

- Jacuzzi included in all 4 hour + charters
- Slide - \$2,800 for day charters (*min 5 hour charter)
- Slide included in overnight charters
- Towels: BYO
- Shoes: No shoes on board

All rates are inclusive of GST. All Day Charter rates are exclusive of food and beverages | All Live Aboard rates are inclusive of food and beverages. Public holidays: + 25% ontop of the charter rate, catering and beverages. Crew and Chef +100%

Phoenix

Watersports



WATERSPORTS

Day Charter Watersports & Rates

Subject to approval for each charter

- Jacuzzi – Included
- Tender: 5m RIB with 60HP Mercury – Included
- Tender: 8m High-Speed Centre Console, Boston Whaler – Included
- Diving Equipment: On-board compressor (Sanctioned PADI Dive Boat) – Included
- Diving Instructor – \$600 per day
- Wakeboard – Included
- Water Skis – Included
- Sea Biscuit – Included
- Knee Board – Included
- Stand-Up Paddle Boards (2) – Included
- Sea Kayaks (2) – Included
- Sea Scooters (2) – Included
- Snorkel Equipment – Included
- Light Tackle Fishing Gear – Included
- Slide – Included

Live Aboard Charter Watersports & Rates

- Jacuzzi – Included
- Tender: 5m RIB with 60HP Mercury – Included
- Tender: 8m High-Speed Centre Console, Boston Whaler – Included
- Jet Ski: 2-Person Seadoo Spark – Included
- Diving Equipment: On-board compressor (Sanctioned PADI Dive Boat) – Included
- Diving Instructor – \$600 per day
- Wakeboard – Included
- Water Skis – Included
- Sea Biscuit – Included
- Knee Board – Included
- Stand-Up Paddle Boards (2) – Included
- Sea Kayaks (2) – Included
- Sea Scooters (2) – Included
- Snorkel Equipment – Included
- Light Tackle Fishing Gear – Included
- Slide – Included





Phoenix

Canape Menu

Silver Selection

\$85 per person

5 canapés, 2 substantials, 1 dessert

CANAPÉS

- Heirloom Tomato, Burrata, olive – V, (VE no feta)
- Falafel, hummus, dukha VE Truffle Mushroom, parmesan Tarts – V, (VE no parmesan)
- Truffle Mushroom, parmesan Tarts – V, (VE no parmesan)
- Ceviche, coconut, lime, coriander, chili DF GF
- Karaage Chicken, Japanese Mayo, Sesame Seeds, Nori - GF

SUBSTANTIALS

- Wagyu mini beef burger, cheese, house pickles, milk buns Haloumi burger, rocket, relish, aioli – V

DESSERT

- Salted Chocolate Pistachio Brownie – N

Gold Selection

\$95 per person

7 canapés, 1 substantial, 1 dessert

CANAPÉS

- Heirloom Tomato, Burrata, olive (VE no feta)
- Truffle Mushroom, parmesan Tarts – V, (VE no parmesan)
- Quattro fromage, Arancini V
- Karaage Chicken, Japanese Mayo, Sesame Seeds, Nori – GF Crab, fennel, limoncello, radish DF
- Coconut Snapper ceviche, coriander, lime, chili – DF – GF
- Chicken san choy bow, nam jim, herb salad GF

SUBSTANTIALS

- BBQ Chicken, smoked tomato tarragon vinaigrette, rocket GF.

OR

- Braised Lamb shoulder, quinoa, chickpea, pomegranate, mint, feta & parsley

DESSERT

Salted Chocolate Pistachio Brownie - N

Items are subject to seasonal availability and some menu items may change | Dietary requirements can be catered to, please advise ahead of charter.

df=dairy free gf=gluten free v=vegetarian gfa=gluten free available va=vegetarian available



Phoenix

Canape Menu



Platinum Selection

8 canapés, 2 substantials, 1 dessert

\$105 per person

CANAPÉS

- Heirloom Tomato with Burrata, Olive (V, VE available without feta)
- Truffle Mushroom Parmesan Tarts (V, VE available without parmesan)
- Karaage Chicken with Japanese Mayo, Sesame Seeds, Nori (GF)
- BBQ Duck Bao Buns with Shallot, Hoisin
- Crab with Fennel, Limoncello, Radish (DF)
- Coconut Snapper Ceviche with Coriander, Lime, Chili (DF, GF)
- Lamb Kofta with Yogurt Mint, Dukha Salt (N)
- Scallop Shells with Cauliflower and Herb Butter Crumb

SUBSTANTIALS (Choose 2)

- Lobster Rolls with Crème Fraiche, Caviar, Potato Crisps
- Miso Salmon with Pickled Ginger, Sesame, Nori, Cucumber (GF, DF)
- Tuna Poke with Avocado, Wasabi, Sesame, Wakame Boats (GF, DF)
- BBQ Chicken with Smoked Tomato Tarragon Vinaigrette, Rocket (GF, DF)
- Braised Lamb Shoulder with Quinoa, Chickpea, Pomegranate Molasses, & Parsley (DF)

DESSERT

- Salted Chocolate Pistachio Brownie (N)

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Buffet Menu



Platinum Buffet Package \$125 per person

2 Canapés, 2 Proteins, 2 Veg/Salad, 1 Fruit Platter or Dessert, Breadbasket

Canapés

- Chefs selection

Protein

- 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, cous cous, currants, toasted almond N
- Frittata, pea, mint, feta, spinach V, GF
- Haloumi, lemon, caper, chili (mild), parsley salad V, GF

Vegetables and Salads

- Roasted root vege, 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 n 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, pomegranite VE

Dessert

- Chocolate pistachio brownie
- Berry polenta cake,
- Fig friands
- Sweet slices
- (*GF options available)

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Grazing Platters

Grazing Selections 1 platter good for 10pax

Mezze platter \$225

Spiced olives, smoky eggplant, hummus, tapenades, marinated fetta, Fattoush salad, pita chips - V

Cured meats \$265

Salami, prosciutto, melon, smoked ham, spiced olives, grilled chorizo, pickled onions

Oysters \$280

wakame seaweed, pickled ginger, ponzu sauce, lemon

Dessert Platter \$180

Chocolate pistachio brownie, Berry polenta cake, Fig friands, sweet slices (GF options available)

Fruit Platter \$160

Selection of in season fresh fruit

Fromage plate \$265

Australian cheese selection, tropical fruits, breadbasket, quince paste, lavosh

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Beverage Packages



Platinum Selection \$55 per person, per hour

Champagne & Wine:

Comte de Monte-Carlo 'La Riviera'
Champagne, Reims, FR
Comte de Monte-Carlo 'Beau Rivage' Rosé
Champagne, Reims, FR
Domaine Christian Salmon Sancerre, Sancerre,
FR
Kumeu River Estate Chardonnay, Auckland, NZ
Baron de Monte-Carlo St Tropez Rosé, Cotés de
Provence, FR
Craggy Range 'Te Muna' Pinot Noir,
Martinborough, NZ
Wild Duck Creek Springflat Shiraz, Heathcote,
AU
Moss Wood Ribbon Vale Cabernet Sauvignon,
Margaret River, AU

Spirits:

Belvedere Vodka
Hendricks Gin
Krakken Spiced Rum
Makers Mark Whiskey

Beers / Seltzers:

Corona
Stone and Wood
Burleigh Big Head Co
No Carb Beer
Pure Blonde Mid-Strength
Seltzers

Non-Alcoholic:

Includes water, soft drinks, juice tea and coffee.
Non-alcoholic Beer and Wine available upon
request.

Gold Selection \$30 per person, per hour

Champagne & Wine:

Mumm Cordon Rouge Brut NV Champagne,
France
Shaw + Smith Sauvignon Blanc, Adelaide
Hills, AU
Amisfield Pinot Gris, Central Otago, NZ
Maison Saint AIX Rosé, Cotés de Provence, FR
Nanny Goat Vineyard Pinot Noir, Central
Otago, NZ
Curator Shiraz, Barossa Valley, AU
Bowen Estate Cabernet Sauvignon,
Coonawarra, AU

Beers:

Corona
Stone and Wood
Burleigh Big Head Co.
No Carb Beer
Pure Blonde Mid-Strength

Non-Alcoholic:

Includes water, soft drinks, juice tea and
coffee.
Non-alcoholic Beer and Wine available upon
request.

*Drink selections are subject to availability
and some selections may change.
Cocktails are included on overnight
charters only, unless otherwise arranged
and quoted*

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Beverage Menu



Full Beverage Menu

Champagne & Sparkling

- Veuve Clicquot Brut Yellow Label Champagne, France
- Mumm Cordon Rouge Brut NV Champagne, France

White Wine

- Shaw + Smith Sauvignon Blanc, Adelaide Hills, AU, 2023
- Les Pierre Blanc Sancerre, Loire Valley, FRA, 2019
- Kumeu River Chardonnay, Kumeu, NZ, 2020
- Amisfield Pinot Gris, Central Otago, NZ, 2019

Red Wine

- Nanny Goat Vineyard Pinot Noir, Central Otago, NZ, 2020
- Wild Duck Creek Springflat Shiraz, Heathcote, AU, 2018
- Curator Shiraz, Barossa Valley, AU
- Bowen Estate Cabernet Sauvignon, Coonawarra, AU, 2021

Rosé

- Maison Saint AIX Rosé, Cotés de Provence, FRA

Beers & Seltzers

- Corona
- Stone and Wood
- Burleigh Big Head Co.
- No Carb Beer
- Pure Blonde Mid-Strength
- Seltzers

Non-Alcoholic Beverages

- Non-Alcoholic Beer and Wine available upon request
- Soft Drinks: Sprite, Coke, Coke Zero, Solo
- Mixers: Fever Tree Tonic, Bundaberg Ginger Beer, Ginger Ale, San Pellegrino
- Juices: Orange, Apple, Tomato
- Selection of Tea and Coffee

Spirits

- Belvedere Vodka
- Hendricks Gin
- Krakken Spiced Rum
- Makers Mark Whiskey

Cocktails

- Amaretto Sour: Disaronno, lemon juice, sugar syrup, aqua faba
- Cosmopolitan: Vodka, Cointreau, lime juice, cranberry juice
- Margarita: Tequila, Cointreau, lime juice
- Espresso Martini: Vodka, Espresso coffee, Kahlua

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