



Mon Rêve

Mon Rêve is a 63ft luxury Lagoon

30

Passengers

\$1250

Minimum Hourly Rate

Sydney

Location

Mon Rêve is a 63 ft. luxury Lagoon 630 catamaran cruiser built-in 2015 with a max speed of 15k knots, and accommodating up to 30 passengers in spacious opulence.

Mon Rêve offers multiple indoor and outdoor entertaining areas and is the ideal venue for intimate corporate events, special occasions or Sydney harbour vacations.

Capacity – 30 guests

Special Features

Length: 63 ft
Beam: 32.8 ft
Max speed: 15k knots

- BBQ
- Bluetooth Sound System
- Indoor/Outdoor Entertaining Areas
- Fabric Sunroof to optimise the flybridge
- Blow up pool
- Blow up paddle board
- Tender for shore excursions
- Air-conditioning throughout
- Swim platform
- Fishing gear
- 3 luxury cabins
- Location for DJ set up
- TV

Mon Reve Charter Rates 2024

October to March

4-hour Charter \$5,800
Additional hours: \$1,450 per hour

April to September

3-hour Charter \$3,750
Additional hours: \$1,250 per hour

Public Holiday Surcharge 20%

New Years Day, Australia Day and Boxing Day – \$POA

Rates include Captain, Deckhand & Fuel

Staffing Required

1 Staff per 10 guests
\$350 per waitstaff for 4 hours
\$65 per additional hour

Chef: \$450 for 4 hours

\$70 per additional hour



Mon Rêve

Charter Rate

BYO Fees

BYO Beverages only – \$10 per person

BYO Food – \$10 per person

Mon Rêve will provide glasses & ice. The crew can offer to order your beverages on your behalf at very competitive prices (charterer's expense) or alternatively the crew will accept delivery prior to your event so that the beverages have time to chill. Drinks may be pre-ordered through our bottle shop partner and delivered to the boat prior, please enquire.

Wharf fees – \$50 per visit

Available Extras:

Rates include Captain, Deckhand & Fuel

– Photoshoot Packages: \$500 per hour (Min. 2 hours)

– Proposal Package for 2 People: \$3,500 for a 2-hr. cruise

1 bottle of champagne, Cheese platter, screw & fuel.

– Wedding Package: \$500 per hour (min 3 hours), BYO food and beverages (at dock only)

Overnight Charter Rate (24 hours) – \$16,000 + 25%APA* Per Night

Up to 4 passengers

Linen & Towels provided

Public holiday surcharges + 20%

*Advanced Provisioning Allowance (food and beverages) – for up to 4 passengers

Inviting guests to join you for the evening additional charges will apply for staffing and BYO amenities fees etc





Mon Rêve

Catering Menu

CANAPE MENU

Chef fee: \$500 (4 hours - \$100/hr thereafter) - Required with premium/ substantial canape selection & set packages

Delivery fee – regular/dessert canapes only and/or grazing platters - **\$55 flat fee (\$110 public holidays)**

CANAPE PACKAGES

Select a 50/50 ratio of cold and hot canapés (Chef Required)

Option 1 (8 pieces per person):

- 2 regular + 2 premium = \$59 per person

Option 2 (9 pieces per person):

- 2 regular + 2 premium + 1 dessert = \$72.50 per person

Option 3 (12 pieces per person):

- 3 regular + 2 premium + 2 dessert = \$92 per person

Option 4 (14 pieces per person):

- 3 regular + 3 premium + 2 dessert = \$105 per person

DIY SELECTION

Minimum 12 canape pieces recommended for charters of 3-4 hours (without grazing platters) – chef required if premium canapes selected.

COLD CANAPÉS

REGULAR

\$6.50 each (1 piece per person)

- Mushroom mix, sesame seeds, and chives in filo pastry
- Pea and ricotta tartlet
- Blue cheese and figs tartlet
- Ratatouille and hummus tartlet
- Grilled zucchini, tomatoes supreme, kimchi mayo tartlet
- Beetroot and cauliflower tartlet
- Salmon tartare on crispy wonton with horseradish cream and wasabi crumbs
- Beef tataki with ponzu sauce and garlic chips
- Mushrooms tiramisu, funghi powder
- Mini tomato bruschetta with fresh basil and dehydrated olives
- Mini prosciutto bruschetta
- Smoked salmon, cream cheese, caviar on blinis
- Balsamic tomato and pea pesto
- Smoked salmon tartlet on puff pastry
- Smoked zucchini tartlet on puff pastry

PREMIUM

\$8.50 each (1 piece per person) – Chef Required

- Crème Fraiche, caviar, preserved lemon on blinis
- Mini Brie and prosciutto bruschetta with red wine reduction and arugula
- King crab, cucumber, charcoal sliders
- King fish ceviche
- Fresh oysters with mango vinaigrette
- Palmheart ceviche
- King crab sliders
- Octopus tentacles with kimchi mayo, cherry tomatoes, puff pastry
- Karaage prawns with wasabi aioli
- Mushrooms tiramisu with funghi powder





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Catering Menu

HOT CANAPÉS

REGULAR

\$6.50 each (1 piece per person)

- Crispy halloumi bites with Brazilian baby pepper and sugar cane syrup
- Mushroom arancini with truffle mayo
- Mini quiche Lorraine
- Potato cheese and bacon croquettes
- Sous vide pork belly with charred pineapple skewers
- 5 cheese mini arancini with crispy sage
- Mushrooms stuffed with warm hummus and confit tomatoes
- Spicy lamb koftas with tzatziki sauce
- Peking duck wonton
- Mushroom arancini with truffle mayo
- Sugar cane prawns with lime sauce
- Roasted vegetables in filo pastry
- Kale and pumpkin croquette
- Ratatouille open pie
- Spicy prawns and zucchini skewers

PREMIUM

\$8.50 each (1 piece per person) – Chef Required

- Lamb with pistachio and dukka skewers
- Kataifi prawns with spicy coconut sauce
- Duck magret with potato dauphinoise and red wine reduction
- Grilled scallops with smoked chorizo and mint powder
- Full blood wagyu with Emmenthal puree, Australian shiraz reduction, and crispy arugula
- Crispy chicken with corn puree, baby peppers, and coriander
- Wagyu mini burger with cheese, pickles, and tomatoes
- Grilled vegetables, beetroot & cashew square bites
- Braised brisket with cassava puree, jus, and crispy kale
- Flamed scallops with coconut soup, coriander pearls, and dende oil
- Sous vide pork belly with charred pineapple, rum-pickled red cabbage, and watercress
- Halloumi, sliced tomatoes, pickles, grilled carrots on a charcoal slider bun

DESSERT

\$8/ each (1 piece per person)

- Chocolate truffle, dehydrated berries
- Almonds and citrus cake, mascarpone and pistachios
- Capuccino cheese cake
- Mini chocolate brownie, caramelised walnuts
- Single malt chocolate tartlet, gold almonds
- Caramel tartlet with peanut praline and brown coconut



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Catering Menu



GRAZING PLATTERS

delivery fee applies

(1 platters serves 15-20 passengers)

Cheese Platter-\$265

• cheddar, French cream brie, blue cheese, quince, grapes & berries, dried fruits, crackers and nuts).

Antipasto Platter - \$265

• Prosciutto, salami, smoked ham, cheddar, French cream brie, cornichon, slow cooked olives, tomato relish, baba ghanoush, hummus, grapes & berries, sourdough crostini, grissini and crackers).

Charcuterie Platter - \$265

Prosciutto, salami, smoked ham, braciola, cornichon, slow cooked olives, tomato relish, baba ghanoush, hummus, crackers and French baguette).

Mezze Vegetarian Platter - \$265

• Grilled vegetables, marinated feta, bocconcini, veggies crudité, dolmades, slow cooked olives, filled baby bell peppers, baba ghanoush, hummus, beetroot hummus, tzatziki, pita bread, sourdough crostini, grissini and lavosh).

Seafood Platter - \$265

• Peeled prawns, Pacific oysters, smoked salmon, lemon wedges, mignonette and seafood sauce)

Fresh Fruit Platter – \$160

• Selection of fresh seasonal fruits