

# Sun Goddess

34 metre super yacht



**135**

Passengers

**\$1500**

Minimum Hourly Rate

**Gold Coast**

Location

Custom built in 2017, this 48ft motor cruiser is luxuriously appointed and features all the latest in safety and technology. Her open-plan single-level air-conditioned saloon and spacious aft deck with lounge seating provides the ideal space for entertaining on Sydney Harbour.

The large foredeck complete with sunbed seating can be easily accessed from the aft entertainment deck. The vessel is also equipped with state-of-the-art sound system with Bluetooth connectivity, Wifi & Spotify, Swim platform with outdoor shower. Fully licenced or BYO Available

## Features

- All weather entertaining areas
- Alfresco roof top bar
- Licensed Bar
- BYO food or catered
- Sound System with Bluetooth
- Swimming
- TV
- Offshore Survey

## Day Charter Rates

*Includes skipper & marine crew member*

### January to December Rates:

- 2-hour charter: \$3,782
- 3-hour charter: \$5,047
- 4-hour charter: \$6,325
- 5-hour charter: \$7,906

**Wharf fees** - \$50 per visit

**BYO Food** - No charge

**BYO Drinks** - Not permitted

**Waitstaff** - 50+ passengers charge of 1 staff per 20 passengers @ \$50 per staff/ hr applies

**Swimming** - \$450 up to 50 passengers

**\$35 per every 20 passengers there after**

**Standard Public Holidays: 20% on total charter fee**

# Sun Goddess

## CATERED MENUS



### Roving Cocktail Menu

#### Cocktail Menu 1 - \$50 per person

Choice of 8 canapes

#### Cocktail Menu 2 - \$58 per person

Choice of 8 canapes & 1 slider

#### Cocktail Menu 3 - \$70 per person

Cheese Platter, Choice of 7 canapes, 1 slider & 1 fork dish

**(Minimum Spend \$2800 + chef & hostess fees)**

#### MEAT CANAPES

Beef mignon wrapped in aged prosciutto with a horseradish and onion jam

Slow braised beef pie \*\*

Beef croquette with a pan sauce

Gourmet beef sausage roll

Bolognese arancini

Rare roast beef en croûte with horseradish and pickled beets \*\*

Chicken chardonnay pie

Sicilian chicken with parsley, seasoning and lemon zest, wrapped in puff pastry

Chicken satay skewer with a 3 nut crumble (GF)

Tandoori chicken skewer with a mint yoghurt and crispy shallots

Diced chicken, tomato, onion & basil bruschetta \*\*

Southern fried chicken wings with a chipotle mayonnaise

Baked chicken and pesto spoon with a vine ripe tomato (GF)

Thick Peking duck spring rolls served with plum sauce

Pork spring rolls served with sweet chilli sauce

Lamb skewers served with hummus

Lamb and rosemary pie

Chef's pork sausage and fennel roll with an apple chutney

Asparagus wrapped in prosciutto with a lemon and lime aioli (GF)

Prosciutto and brie en croûte with blistered tomato and balsamic reduction

**Catering must be ordered a minimum 21 days prior to the charter date**

# Sun Goddess

## CATERED MENUS



### Roving Cocktail Menu ..cont

#### VEGETARIAN CANAPES

- Tomato, onion and coriander bruschetta (V) (GF optional)
- Tempura pumpkin flower (VG)
- Jalapeno poppers with risotto and cheese (V)
- Onion and spinach bhaji bites with a mint yogurt (VG)
- Moroccan vegetable spiced puff pastry tartlet (V)
- Vegetable spring rolls with a plum sauce (VG)
- Argentinian vegetarian Empanadas (VG)
- Sweet potato croquette (GF, VG)
- Curried lentil pie (VG, GF)
- Wild leek and spinach pie (VG, GF)
- Vegetable Okka masala pie (V)
- Mushroom risotto croquette (V, GF)
- Shredded potato, onion and spinach rosti topped with sauteed mushrooms (VG, GF)
- Roasted sweet potato and pumpkin arancini (GF, VG)
- Roast garlic, spinach and three cheese arancini (V)

#### SEAFOOD CANAPES

- Oysters natural, Kilpatrick or mornay
- Prawn twirler with a sweet chilli dipping sauce
- Chilli, garlic and prawn bruschetta \*\*
- Smoked salmon blini with a dill cream cheese and black caviar
- Smoked cod croquette (GF)
- Crab and prawn spoon served with a lemon and lime mayonnaise
- Tempura battered Tiger prawn with a black caviar aioli
- Pork Belly
- Asian inspired pork belly with a fried shallot sprinkle
- Bourbon barbecue glazed pork belly with a crackling crumble

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## CATERED MENUS



### Roving Cocktail Menu ..cont

#### SLIDERS

- New York cheeseburger with streaky bacon, mozzarella and burger relish
- Lamb and herb burger with a spiced hummus, tomato and crispy red onion
- Slow cooked pulled pork with an appleslaw
- Honey grilled chicken with crispy lettuce, sliced tomato and a paprika ailo
- Slow cooked BBQ brisket with sliced pickles and fried shallots
- Onion bhaji, sliced cucumber and mint yoghurt (V)
- Lentil burger served with hommus and lettuce (V)

#### FORK DISH

- Albondigas (meatballs) served with dipping bread
- Traditional creamy carbonara with chicken, bacon and mushrooms
- Beef stroganoff service with rice \*\*
- South Indian inspired chicken or beef curry served with a pilau rice and poppadom
- Vietnamese tangy Thai beef salad (GF, DF)
- Teriyaki vegetable chicken noodle \*\*
- Chef's signature sweet and sour pork or chicken with vegetables and rice \*\*
- Singapore lamb stir fry with seasonal vegetables (GF, DF)
- Chef's signature fish and chips with tartare sauce and lemon wedges
- Edamame, lentils, and freekeh salad topped with falafel bites (VG)

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### Buffet Menus

**Buffet Menu 1 - \$55 per person**

3 main dishes & 3 sides

**Buffet Menu 2 - \$60 per person**

4 main dishes & 4 sides

**Buffet Menu 3 - \$72 per person**

5 main dishes & 5 sides

**(Minimum Spend \$2800 + chef & hostess fees)**

#### Extras

Roving canapes (3) - \$15pp

Fresh Prawns & Oysters - \$16.50pp

Grazing - Cheese, fruit, dips, antipasto - \$8

#### MAIN DISHES

Porterhouse steak marinated in garlic and rosemary (GF, DF)

Barramundi served with white wine and parsley caper berry sauce (GF)

Crispy skin salmon (GF)

Moreton bay bugs (GF, DF)

Australian rosemary and lamb lollipops served with hummus (GF, DF)

Honey garlic and mustard chicken breast (GF, DF)

Thick pork sausages with caramelised onion (GF, DF)

Australian wagyu burgers with brioche roll and sides of butter lettuce mustard and tomato jam and quick pickled onion

Rump and brisket black pepper sausages (GF, DF)

Wild confit garlic & lemon prawn skewers with salsa verde (GF, GD)

Roasted vegetable and chimmichurri skewers (VG)

#### SIDES

Vermicelli noodles, cucumber, celery, capsicum, carrot, shallots, coriander, and dressing

Pearl cous cous and diced cauliflower tossed with roasted red capsicum, pumpkin, cranberries and parsley in a tumeric tahini dressing

Garden salad with tomatoes, cucumbers, red onion, mixed lettuce and dressing

Rocket, pear and parmesan salad (GF, V)

Creamy penne pasta with pumpkin and spinach

Rustic potato salad in whole egg mayo, wholegrain mustard, spring onion and celery

Tropical creamy QLD coleslaw

Greek Salad

Rice Salad

Herb Chat Potatoes

Sauteed Greens

Served with a selection of dinner rolls, butter portions and condiments

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# Sun Goddess

## CATERED MENUS

### Drop the Anchor - \$135pp

(Minimum Spend \$2800 + chef & hostess fees)

#### On Arrival Grazing Table

Selection of toasted bread, Chef's fresh dips,  
Seasonal fruit platter  
Selection of cheeses, antipasto, grapes, strawberries, chutney and crackers

#### Seafood Platters

Platters of Prawns served with thousand islands dressing and lemon wedges  
Makers mark Kilpatrick, Natural, Thai style, champagne and black caviar fried oyster

#### Buffet Main

Bourbon glazed 12-hour slow cooked pork belly with crispy shallot and pork belly crumble  
Moreton bay bug with a mango and pineapple salsa  
Salmon cooked in Champagne and saffron  
Rosemary and thyme lamb skewers served with hummus  
Chef's Beef burger with sliced cheese, tomato and relish  
Honey and garlic chicken skewers  
Selection of Chef's salads  
Rocket, pear and feta salad (GF, V)  
Roasted sweet potato & cauliflower tossed through cous cous with chickpeas,  
dried fruits, & toasted sliced almonds, and Moroccan inspired dressing (DF, V, VG)  
Lentils, freekah seeds and raisins with fresh vegetables, herbs and preserved lemon in citrus  
dressing (GF,DF,VG,V)  
Selection of bread rolls & condiments

#### Petite Sweets

Chef's selection of petite sweets

#### Chefs Hot Party Platters

Selection of pies and sausage rolls

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# Sun Goddess

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### All Day Picnic

**\$68 per person (\$110 delivery fee applies)**

#### Morning Tea

Selection of Danish Pastries  
Fresh Fruit Platter

#### Lunch

Selection of cold ham and cured meats  
Chef's poached lemon and thyme chicken breast  
Chilled Champagne, saffron and lemon salmon  
Chef's quiche  
Bread rolls & butter portions  
3 x Chef's salads (selections subject to change)  
Garden Salad  
Turmeric cous cous cauliflower & cranberry salad  
Tropical creamy coleslaw

#### Afternoon Tea

Selection of chunky cookies  
Petite muffins

Includes - Sturdy bamboo plates, cutlery and lunch napkins

**Drop off catering must be ordered a minimum 14 days prior to the charter date**

**Bamboo plates, napkins & cutlery - included**

# Sun Goddess

## CATERED MENUS



### High Tea & Sea

**\$50 per person (\$110 delivery fee applies)**

#### Morning Tea

Selection of Danish Pastries  
Fresh Fruit Platter

#### Lunch

Selection of cold ham and cured meats  
Chef's poached lemon and thyme chicken breast  
Chilled Champagne, saffron and lemon salmon  
Chef's quiche  
Bread rolls & butter portions  
3 x Chef's salads (selections subject to change)  
Garden Salad  
Turmeric cous cous cauliflower & cranberry salad  
Tropical creamy coleslaw

#### Afternoon Tea

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### Grazing Platters

#### Lemon & Thyme Chicken Breast

**\$160 per platter (up to 40 passengers)**

Applewood smoked ham, pastrami, roast beef

#### Charcuterie Platter

**\$185 per platter (up to 40 passengers)**

Applewood smoked ham, pastrami, roast beef

#### Deluxe Cheese Platter

**\$265 per platter (up to 40 passengers)**

selection of cheese, antipasto, grapes, strawberries, chutney and crackers

#### Chef's Dips

**\$160 per platter (up to 40 passengers)**

chef's dips served with toasted bread

#### Oysters Natural

\$165 per platter (serves 12 passengers - approx. 3pp)

#### Oysters Kilpatrick

\$200 per platter (serves 12 passengers - approx. 3pp)

#### Fresh Prawns

\$225 per platter (serves 12 passengers- approx. 200g pp)

served with thousand island dressing and lemon wedges

Drop off catering must be ordered a minimum 14 days prior to the charter date

Bamboo plates, napkins & cutlery - \$1.65pp

# Sun Goddess

## CATERED MENUS



### Grazing Platters .. cont

#### Cold Canapes

**\$435 per platter (up to 30 passengers - 2 pieces pp)**

*Choose two of the following*

Prosciutto and brie encroute with blistered tomato and balsamic reduction

Smoked salmon blini with a dill cream cheese and black caviar

Goat cheese, dukah and aubergine tartlet

#### Classic & Gourmet Sandwiches

**\$325 per platter (up to 40 passengers)**

Selection of classic and gourmet sandwich fillings. Approx 2 qtrs per person

Gluten free & vegetarian sandwiches available

#### Quiche Lorraine Or Vegetarian Quiche

**\$195 per platter (up to 40 passengers)**

#### Mixed Sushi

**\$150 per platter (up to 40 passengers)**

selection of cheese, antipasto, grapes, strawberries, chutney and crackers

#### Salads

**\$130 each (up to 25 passengers)**

Turmeric cous cous cauliflower & cranberry

Bean medley (VG, GF)

Chicken basil penne pasta

Creamy penne pesto and spinach

Rustic potato salad (GF)

Cyprus grain salad (GF, VG)

Quinoa Tabouleh (GF, VG)

Coleslaw (GF)

Garden Salad (GF, DF)

**Bread Rolls & Butter Portions - \$1.20 per person**

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Bamboo plates, napkins & cutlery - \$1.65pp

# Sun Goddess

## CATERED MENUS



### Grazing Platters .. cont

#### Dessert Canapes

**\$185 per platter (up to 30 passengers - 1 piece pp)**

Selection of boutique petite sweets

\*\* Gluten free option available

#### Mini Cupcakes

**\$185 per platter (up to 35 passengers - 1 piece pp)**

Selection of boutique mini cupcakes

#### Mini Choux Pastries

**\$220 per platter (up to 40 passengers - 1 piece pp)**

Bite-sized choux pastries filled with creme patissiere and with a variety of classic toppings

#### Fruit Platter

\$195 per platter (up to 40 passengers)

Freshly sliced seasonal fruit

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## Sun Goddess Beverages

### BAR PACKAGE

\$27.50 per person per hour  
Includes Beer, Wine, Sparkling & Soft Drinks

### CONSUMPTION/ CASH BAR

Spirits – \$14 (30ml nip with mixer)  
Absolute Vodka, Malibu, Canadian Club, Jack Daniels, Jim Beam, Gordons Gin,  
Bacardi, Bundaberg Rum, Fireball, Tequila

### Beers – \$9/ glass

Corona, Great Northern (on tap), Great Northern Super Crisp (on tab)

### Cider – \$9/glass

Somersby Apple

### Wine/ Sparkling – \$9/ glass

Squealing Pig Chardonnay  
Squealing Pig Sauvignon  
Squealing Pig Rose  
Chandon Sparkling

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