



Mischief

54m (177ft) Baglietto

180

Passengers

\$5500

Minimum Hourly Rate

Sydney

Location

As the largest commercial superyacht in Australia, **MISCHIEF** is a yacht that turns heads. Famously eye-catching, featuring sleek lines that showcase her iconic French Navy hull and white boot stripe, this superyacht has been designed to impress. Measuring 54 meters, with a gross tonnage of 699,, this Baglietto-built yacht is a true powerhouse on the water

MISCHIEF has recently undergone an impressive \$15,000,000 refit, which included newly designed luxurious interiors, upgraded exterior decks, extended bars, cutting-edge entertainment systems, and a fresh coat of paint.

She comfortably accommodates 12 guests across 6 cabins for overnight stays or up to 180 guests for day charters and events, offering a perfect combination of elegance and comfort for an unforgettable charter experience

Accommodation

- Cruising Capacity : 180
- Sleeps: 12
- Pets : Allowed

Cabin Layout:

- Master Cabin 1
- VIP Cabins 2
- King Cabins 1
- Queen Cabins 2

Gym Equipment

- Peloton rowing machine
- Peloton running machine
- Peloton bike
- Yoga Mats & blocks
- Pilates ring
- TRX
- Resistance bands
- Skipping ropes
- Weight bench
- Dumbbells



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Charter Rate

Term Charter Rates

South Pacific

- Overnight: USD \$35,000 + VAT + APA
- Weekly: USD \$295,000 + VAT + APA

Australia

- Overnight: AUD \$60,000 + GST + APA
- Weekly: AUD \$360,000 + GST + APA

APA

- Sydney Harbour: 20%
- Other Locations: 30%

Sydney Day Charter Rates

Peak Season (October - January, Hourly Rates)

- 1-12 Guests: A\$5,500
- 13-40 Guests: A\$7,500
- 41-110 Guests: A\$10,000
- 111-150 Guests: A\$15,000
- 151-180 Guests: A\$20,000

New Year's Eve

- 2024/2025: Sold
- 2025/2026: A\$250,000 (All-inclusive)

Additional Pricing

Staff

- Hourly Rate: \$130 (4-hour minimum)
- Staff-to-Guest Ratio: 1:10

Chef (Required on all catered charters)

- Hourly Rate: \$165 (4-hour minimum)
- Chef Ratio: 1 chef per 50 guests

Supervision Staff (For groups over 65 guests)

- Hourly Rate: \$100 (4-hour minimum)

Public Holiday Surcharge

- 25% on yacht hire and catering
- 100% on staff charges

On Consumption

- Max Guests: 50
- Cocktails: Choice of 2 only
- Billing: All on-consumption beverages are charged to a credit card at the end of the charter

BYO Food & Beverage

- Available upon request

Wharf Fees

- N/A

Lifeguard

- Required for swimming (Max 20 swimmers at a time)
- Hourly Rate: \$125

Day Charter Policies

- Turnaround Time: 2 hours between bookings
- DJ: Allowed (Guests must bring all equipment)
- Water Toys: Available on request
- Same-Day Bookings: Accepted (BYO food if booked within 24 hours)
- Home Berth: Jones Bay Wharf (Pickups not permitted; available for bump-in and inspections)
- Pickup by Tender: No extra charge
- Cabin Access: No lower deck or cabin access (Cabins available for inspection upon request)



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Catering Menu

Canape Menu

SILVER | \$95PP

3 Cold Canapés, 3 Hot Canapés,
1 Substantial, 1 Dessert

GOLD | \$120PP

4 Cold Canapés, 4 Hot Canapés,
1 Substantial, 1 Dessert

PREMIUM | \$135PP

4 Cold Canapés, 4 Hot Canapés,
2 Substantial, 1 Dessert

COLD CANAPÉS

Sesame Crusted Tuna Tataki (df)
Wakame, kombu dressing

Heirloom Tomato Bruschetta (v)
Wild rocket pesto, local honey candied olives

Hiramasa Kingfish Ceviche (gf)
Sweet corn, micro coriander, tortilla crisp

Australian King Prawn (gf)
Cocktail sauce, snow pea tendril

HOT CANAPÉS

Arancini (v)
Saffron & mozzarella, chive aioli

Karaage Fried Chicken
Miso mayonnaise, blackened lime

BBQ Duck Pancakes
Cucumber, shallot, plum sauce

Polpeti Napolitana (gf)
Italian-style pork meatball, shaved Pecorino

SUBSTANTIAL CANAPES

Angus beef burger
White onion, big mac sauce, brioche roll, pickles

Glazed Pork Belly Bao Bun
Kewpie sesame dressing, butter lettuce

Grilled MB2+ Angus flank steak
pearl barley, roasted truss tomatoes, parsley sauce

Chicken & chorizo paella (gf)
heirloom tomatoes, fresh parsley

Tasmanian salmon fillet (gf)
summer tomato & fetta salad, salsa Verde

Baharat spiced eggplant tagine (v)
saffron cous cous, mint & lemon yoghurt

DESSERT CANAPES

Chocolate brownie (v)
caramel, sea salt

Warm apple crumble tartlet (v)
oats & brown sugar

Gelato cones (v)
selection of chocolate, vanilla, hazelnut, mint, raspberry, mango

Fruit brochette (v, gf)
skewers of seasonal fresh fruit

chocolate & cherry tart (v)
shaved toasted coconut

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 PLATTERS

COLD PLATTERS

Cooked Mooloolaba king prawns (gf)
Yuzu-mary rose and creamed horseradish

Sydney rock oysters (gf, df)
Confit shallot mignonette

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

Heirloom tomato salad (v, gf)
Crispy basil, balsamic and parmesan wafers

Free range chicken salad (gf)
Watercress, dates & Green goddess dressing

Charred Pumpkin and corn salad (v)
Radicchio, avocado and Manchego

Red cabbage & Fennel salad (v)
Activated walnuts and shadows of blue

HOT PLATTERS

Grilled spatchcocks (gf, df)
Lemon, garlic and harissa

Slow roasted Petunya ocean trout (gf, df)
Soft herbs, chili and citrus

Flame seared steak onglet (gf, df)
Red wine shallots and confit garlic

Grilled King leader prawns (gf)
Kaffir lime, eschalot and lemongrass butter

Vine-ripened heirloom tomato and Belvedere vodka pasta (v, gf)
Fresh basil

Roasted Mushroom parmigiano with herbs, garlic and tomato (v)

DESSERT PLATTERS

Citron tart (v)
Italian meringue

Pear frangipane tart (v)
Candied orange and yoghurt cream

Dark chocolate and green pistachio tart (v)
Pistachio crumble and vanilla ice-cream

Classic pavlova (v, gf)
Macerated berries, seasonal fruits and passionfruit coulis

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Catering Menu

BBQ MENU

\$135 PP

Choose 3 Proteins, 3 Sides & 1 Dessert

PROTEINS

Chicken thighs (gf, df)
lemon, garlic & harissa

Lamb cutlets (gf, df)
dijon, horseradish & rosemary

Pork & fennel sausages (gf, df)

Pork ribs (gf, df)
barbeque glaze

King leader prawns (gf)
kaffir lime, shallots & lemongrass butter

Swordfish (gf, df)
Agrodolce

King brown mushrooms (ve, gf, df)
sesame, garlic, soy & spring onion

SIDES

Large garden leaf & garden roquette (ve, gf, df)
Blackened onion and walnut & chili dressing

Crispy endive leaves & wild roquette (v, gf)
seasonal citrus, cranberries & shaved pecorino cheese

Caesar salad
thin croutons, premium anchovy dressing, egg & prosciutto

Crispy baby cos salad (v, gf)
feta cheese, Kalamata olives, red onion, cucumber & heirloom tomato with a herb vinaigrette

Radicchio leaf salad (v, gf)
sweet balsamic, pear, walnuts & goats cheese

Heirloom tomato salad (v, gf)
buffalo mozzarella, large basil leaves, black pepper with a balsamic glaze

Green salad (ve, gf, df)
baby spinach, wild roquette, French beans, broad beans, shallots, chili, sesame & lemon

Charred zucchini & Aubergine (ve, gf, df)
red onion with sweet molasses pine nuts & freshly picked herbs

DESSERT CANAPES

Chocolate brownie (v) caramel, sea salt

Warm apple crumble tartlet (v) oats & brown sugar

Gelato cones (v) selection of chocolate, vanilla, hazelnut, mint, raspberry, mango

Fruit brochette (v/gf) skewers of seasonal fresh fruit

chocolate & cherry tart (v) shaved toasted coconut



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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

ADD-ON SALADS MENU

Mediterranean Salads

Large Garden Leaf & Wild Rocket Salad

Mixed greens with caramelized red onion rings, walnuts, and a chili dressing (ve, gf, df).

Crispy Endive & Wild Rocket Salad

Seasonal citrus, dried cranberries, and shaved pecorino cheese (v, gf).

Caesar Salad

Classic Caesar with thin croutons, anchovy dressing, egg, and prosciutto.

Crispy Baby Cos Salad

Feta cheese, Kalamata olives, red onion, cucumber, and heirloom tomatoes with a herb vinaigrette (v, gf).

Radicchio & Pear Salad

Sweet balsamic with pear, walnuts, and goat cheese (v, gf).

Heirloom Tomato & Buffalo Mozzarella Salad

Buffalo mozzarella, basil leaves, and black pepper with a balsamic glaze (v, gf).

Green Salad

Baby spinach, wild rocket, French beans, broad beans, shallots, chili, sesame, and lemon (ve, gf, df).

Charred Zucchini & Aubergine Salad

Charred zucchini and aubergine with red onion, sweet molasses, pine nuts, and fresh herbs (ve, gf, df).

Asian Salads

Torched Pointy Cabbage Salad

Lightly charred cabbage with chili, heirloom tomatoes, and lime (ve, gf, df).

Edamame & Avocado Salad

Edamame, avocado, bonito flakes, and a refreshing yuzu dressing (gf, df).

Charred Green Salad

Charred greens with sugar snap peas, chili, sesame, fresh basil, anchovy, oregano, and lemon dressing (gf, df).

Silken Tofu Salad

Silken tofu with sugar snaps, snake beans, radish, spring onion, sesame, and a bitter orange vinaigrette (ve, gf, df).





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Catering Menu

FOOD STATIONS

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

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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Catering Menu

KIDS MENU

Please select 1 main and 1 side per child (up to 3 mains and 3 sides). For groups over 10, the crew will serve buffet style.

\$75 per child

Mains

Crumbed Free-Range Chicken Tenderloins (df)

Pan-Seared Free-Range Chicken Breast
Seasoned with lemon, garlic, and herbs (gf, df).

Mini Beef Sliders (2 per person)
Rump Steak
Cooked to preference (gf, df).

Lightly Battered Market Fish (df)

Grilled Market White Fish (df, gf)

Tuna and Avocado Sushi Roll (df, gf)

Veggie Sushi Roll (v, gf, df)

Pizza Margherita (v)

Pizza Hawaiian (v)

Sides

Hand-Cut Kestrel Chips (ve, gf, df)

Mixed Salad
Soft lettuce with aioli dressing, carrots, tomatoes, and cucumbers (ve, gf).

Broccolini
Seared with extra virgin olive oil (ve, df, gf).

Steamed Mixed Vegetables (ve, gf, df)

Fragrant Basmati Rice (ve, df, gf)





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BEVERAGE PACKAGES

On Consumption Bar
Maximum 50 guest

Sparkling & Champagne

- Veuve Ambal Crémant de Bourgogne Brut, Burgundy, France
- Ruinart Blanc de Blanc, Champagne, France
- Dom Perignon, Champagne, France

Rosé

- Rameau D'Or, Côte de Provence, France
- Domaines Ott Clos Mireille Rosé, Côte de Provence, France

White

- Amelia Park Chardonnay, Margaret River, Australia
- Domaine Jean Dauvissat Père et Fils, Burgundy, France

Red

- Two Hands 'Gnarly Dudes' Shiraz, Barossa Valley, Australia
- Giant Steps Pinot Noir, Yarra Valley, Australia
- Yabby Lake Pinot Noir, Mornington Peninsula, Australia

Beer

- Pure Blonde on Tap: Approx. 118 Schooners per keg - \$1,200 per keg
- Pure Blonde (Bottle) - \$15/\$50
- Seltzer (Can) - \$15/\$55

Cocktails (Choice of 2)

- Aperol Spritz
- Margarita
- Mojito
- Espresso Martini
- Amaretto Sour

Spirits

- Belvedere Vodka
- Ahoy Club Gin
- El Jimador Tequila

Mocktails

- \$6.50 each
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Non-Alcoholic Beverages

- \$15

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





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BEVERAGE PACKAGES

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

Luxe \$150 pp/ph

Champagne

Dom Perignon; Ruinart Blanc de Blancs

Rosé

Domaines Ott Clos Mireille Rosé, Côtes de
Provence, France

White

Domaine Jean Dauvissat Père et Fils, Burgundy,
France

Red

Yabby Lake Pinot Noir, Mornington Peninsula, VIC;
Hickinbotham Brooks Road Shiraz, McLaren Vale,
SA

Beer

Pure Blonde, QLD

Premium \$50 pp/ph

Champagne

Veuve Clicquot NV

Rosé

Rameau D'Or, Côte de Provence, France

White

Domaine Oudin Chablis, Chablis, France; Yabby
Lake Pinot Gris, Mornington Peninsula, VIC

Red

Nanny Goat Pinot Noir, Central Otago, New
Zealand; Head Old Vine Shiraz, Barossa Valley, SA

Beer

Pure Blonde, QLD

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