

# Ginger

62ft Luxury ILIAD Catamaran



**20**

Passengers

**\$1500**

Minimum Hourly Rate

**Sydney**

Location

GINGER, a luxurious 62-foot power catamaran crafted in 2024 by ILIAD, is now available exclusively for charter in Australia.

With her expansive 8.2-meter beam, GINGER redefines the catamaran experience and offers unparalleled living space, sleek modern interiors, and ultimate comfort.

Her design and features make her ideal for exploring the scenic waters of Sydney Harbour.

### Specifications:

- Builder: ILIAD
- Year: 2024
- Length: 18.95m (62ft)
- Beam: 8.2m
- Cabins: 3 (accommodates up to 6 overnight guests)
- Crew: 3

**Schedule:** November - April

### New Year's Eve

6 PM - 1 AM

AUD \$55,000

- All-inclusive:
- Includes: Premium food and BYO beverages for up to 20 guests



# Ginger

Charter Rate

## Day Charter Rates

- **Hourly Rate:** AUD \$1,500 per hour

## Term Charter Rates (January - December)

- **Overnight:** AUD \$11,000 + GST + 20% APA
- **Weekly:** AUD \$62,000 + GST + 20% APA

APA (Advance Provisioning Allowance)

**Public Holidays:** 25% on Charter Fee

## Day Charters Only

- Turnaround Time: 2-hour turnaround between each slot
- DJ Allowed: Yes (Must bring all equipment, including table)
- Toys: Available on request only
- Same-Day Bookings: Accepted (BYO food allowed if booked within 24 hours)
- Home Berth: Jones Bay Wharf

**Note:** Pickups are not permitted here, but bump-in and inspections are available

## Additional Day Pricing

- **Staff:**  
AUD \$100 per hour (4-hour minimum)  
Staff to Guest Ratio: 1:10
- **Chef** (Required on all catered charters):  
AUD \$165 per hour (4-hour minimum)
- **Public Holiday Surcharge:**  
Yacht Hire, Catering, and Beverage: 25%  
Staff: 100%  
All on-consumption beverages will be charged via credit card at the conclusion of the charter.
- **BYO Food:**  
UD \$15 per person
- **BYO Beverage** (Includes ice and glassware only):  
AUD \$25 per person
- **Wharf Fees:**  
AUD \$50 per touch

# Ginger

## 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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### 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



## 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 Menu



### 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 Menu



### **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.