

Element

25m Warren motor yacht



35

Passengers

\$1200

Minimum Hourly Rate

Sydney

Location

ELEMENT is a combination of high volume ingenuity and fine Australian craftsmanship. Built by the internationally acclaimed Warren Yachts, this 25m motor yacht fulfils the role of everything from executive entertainer to long-range luxury cruiser.

On-board enjoy a great balance of exterior and internal spaces, from the large aft deck, spacious main saloon and flybridge deck, offering guests a comfortable day on the harbour, regardless of the elements.

Features

- Air-conditioning
- BYO or Catered Food
- BYO Alcohol or Licensed Bar
- BBQ
- Sound System with Bluetooth
- Swimming
- TV

35 Cocktail Style or Casual Buffet

30 Seated comfortably

8 Table Dining inside and up to 6 outdoor seating

Accommodation – 4 cabins (sleeps 8)

Day Charter Rates

Includes skipper & 1 crew member

March to October

\$1200 per hour (Min 3 hours)

November to February

\$1400 per hour (Min 4 hours)

Wharf fees - \$50 per visit

Crewing Fees Standard Charters Dates:

\$350 for 4-hrs; \$75/ph thereafter ratio 1-10

BYO Food - \$200 (includes use of plates, cutlery & utensils)

Galley Use: \$500

BYO Drinks - \$20 per person (includes ice, glassware, and filtered tap water)

Special Events & Public Holidays: POA

Element

CATERED MENUS



Canape Menus

Minimum Spend \$1,500

Chef Fee of \$350 applies to all canape packages

Min 20 passengers

FORT DENISON CHEF'S SELECTION – \$75pp
Choice of 6 Classic, 1 Substantial, 1 Dessert

GARDEN ISLAND SELECTION – \$92pp
Choice of 8 Classic, 2 Substantial, 1 Dessert

JONES BAY WHARF SELECTION – \$116pp
Grazing Antipasto Platter, Choice of 8 Classic, 1 Signature, 1 Substantial, 1 Dessert

Catering must be ordered a minimum 7 days prior to the charter date

Element

CATERED MENUS



Classic Canapes

Additional Canapes \$10pp

COLD

- Huon smoked salmon blini, chive, dill, crème fraiche
- BBQ duck pancake rolls, shallot, hoisin
- Crab, fennel, limoncello, radish DF
- Asparagus, prosciutto, parmesan aioli GF
- Beetroot gin cured ocean trout, smoked yogurt, cucumber relish – GF
- Smoked sweet potato hummus, pita chips, brown butter – V
- Elderflower cured kingfish sashimi spoons, pineapple chili salsa – GF
- Thai Chicken larb salad, nam jim, toasted peanuts, baby gems – GF
- Snapper sashimi, ponzu, cucumber – GF, DF
- Eggplant, tarragon, garlic confit, crostini – V
- Nori squares, avocado, ginger, shallot, wasabi – V
- Haloumi, cherry tomato, basil leaves, balsamic – V
- Pea, Mint, Feta, crostini – V
- Roast beef, béarnaise, potato rosti
- Beetroot, zuchcini, quinoa fritters, yogurt mint – V
- Parmesan polenta basil bites – V

WARM

- Corn fritters, spicy tomato relish, avo smash – V
- Mexican chicken mole tostada, gaucamole, pico de gallo
- Chorizo, whipped feta, brioche toast
- Karage chicken, green onion, nori
- Golden crunchy new potatoes, curry salt, aioli – V
- Wild mushroom duxelles tarts, truffle oil, pecorino – V
- Prawn lollipops, kaffir lime butter
- Scallop in half shell, cauliflower puree, herb crumb
- Teriyaki beef, lemongrass, sesame bamboo skewers
- Pulled chicken, crisp curry leaves, wonton crisp
- Pork Belly, cauliflower, pomegranate
- Chickpea fritters, tatziki, chili jam – V
- Crispy brussel sprouts, vincotto – V
- Lamb kofta, yogurt mint, dukkha salt N
- Cauliflower, parmesan, cheddar, thyme arancini
- Pork, fennel, house made sausage rolls, tomato jam
- Chicken corn, house made sausage rolls, tomato jam

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Signature Canapes

Additional Canapes \$18pp

Mini lobster brioche rolls, creamy slaw, celery, pickles and potato crisps
Mini prawn baguette rolls, Bloody Mary sauce, iceberg lettuce
Sticky pork, betel leaves, crispy shallot, palm sugar, chili
Tuna tartare, avocado, wasabi, baby gem lettuce cups or tapioca squid ink crisp – GF
Fijian coconut ceviche, lime, coriander, chili, papaya – GF
Oysters x 3pp – watermelon, raspberry mignonette or shallot red wine vinegar OR nori ponzu

Substantial Canapes

Additional Canapes \$16pp

Braised lamb shoulder, quinoa, chickpea, pomegranate molasses & parsley
Wild mushroom truffle risotto, parmesan, rocket – V
Haloumi burger, rocket, relish, aioli – V
Pork sliders, green apple ranch slaw, smoky bbq sauce
Fish tacos, baja sauce, slaw
Moroccan spice eggplant, tomato, cous cous, preserved lemon – V
Risotto pasta, zucchini, olives, fetta, chili, herbs – V
Grilled market fish, papaya, coconut lime chili – GF
Beef sliders, American cheese, pickles
Wagyu mini beef burger, cheese, house pickles, milk buns
BBQ Chicken, smoked tomato tarragon vinaigrette – GF
Lamb skewers, chimichurri sauce – GF
Miso salmon, pickled ginger, sesame, cucumber – GF
Chicken schnitzel petite rolls, lettuce, aioli
*Grilled lobster tails, café de paris butter (market price, please enquire) – GF

Dessert Canapes

Additional Canapes \$9pp

Salted chocolate pistachio brownie – N
Spiced orange polenta cake – GF
Lemon lime tarts
Baked ricotta, cinnamon, tarts – D
Chia, coconut, passionfruit, spoons – DF & GF
Avocado Cocoa mousse – DF, VE, GF
V – VEGETARIAN | VE – VEGAN | N – NUTS | D – DAIRY

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CATERED MENUS



Buffet Menu

\$120 per person (Delivery Fee \$60)

Chef fee \$350

Buffet is Served in Platters

2 Canapes (Chefs Selection)

Choice of 2 Proteins, 2 Veg/Salads, 1 Fruit Platter or Dessert

Bread Basket

PROTEIN

Smoked chicken, spinach, chickpeas, smoked paprika, yoghurt, lemon, thyme – GF

Roast beef, rocket, grana padano, cherry tomato, truffle aiolo – GF

Miso salmon, soba noodles, sesame, pickled ginger, asian herbs – GF, DF

Pulled lamb, feta, couscous, currants, toasted almond – N

Frittata, pea, mint, feta, spinach – V, GF

Haloumi, lemon, caper, chili (mild), parsley salad – V, GF

SALADS & VEGETARIAN

Roasted root veg, 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 and 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, pomegranate – VE

DESSERT

Platter of chocolate pistachio brownie, berry polenta cake, fig friands, sweet slices – GF options available

Fruit Platter: Selection of fresh seasonal fruit – VE

GF – GLUTEN FREE | V – VEGE | VE – VEGAN | N – NUTS | D – DAIRY

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CATERED MENUS



Grazing Platters

Minimum Spend \$1000 - plus \$60 delivery fee
Platters are for 10-15 guests

Mezze Platter: spiced olives, smoky eggplant, hummus, tapenades, marinated fetta, fattoush salad, pita chips – V \$225

Cured Meats: salami, prosciutto, melon, smoked ham, spiced olives, grilled chorizo, pickled onions, grilled sourdough \$265

Fromage Plate: Australian cheese selection, tropical fruits, bread basket, quince paste, lavosh \$265

Dessert Platter: Chocolate pistachio brownie, Berry polenta cake, Fig friands, sweet slices \$180 (GF options available)

Fruit Platter: Selection of in season fresh fruit \$160

Oysters, wakami seaweed, pickled ginger, ponzu sauce, lemon \$280

QLD Tiger prawns, tail on, harissa aioli, lemon – GF – \$300

Smoked chicken, spinach, chickpeas, pomegranate, lemon thyme (GF) \$240

Roast Beef, rocket, Grana Padano, cherry tomato, truffle aioli – GF – \$280

Miso Salmon, soba noodles, sesame, pickled ginger, Asian herbs – GF, DF – \$260

Pulled Lamb, feta, couscous, currants, toasted almond – N – \$260

Roasted root vegetables, salsa verde, rocket – VE, GF – \$160

Frittata: pea, mint, feta, spinach - V, GF - \$160

Haloumi, lemon, caper, chili (mild), parsley salad - V, GF - \$160

Charred Turmeric Cauliflower: kale slaw, curry leaves, pomegranate, nuts and seeds, tahini yoghurt dressing – N, V, GF – \$160

Quinoa: mint, tomato, lemon oil, tabouli – VE, GF – \$160

Chermoula Potato Salad: with crispy chorizo, sweet corn, olives – GF – \$160

Super Greens: tamari, sesame seeds, broccolini, asian greens, ponzu dressing – VE, GF – \$160

Basil Rocket Pesto: penne, tomato confit, parmesan – V – \$160

Roast Beetroot: cumin, balsamic, lentil, parsley, pomegranate – VE – \$160

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BEVERAGES



GOLD BAR PACKAGE

\$18 per person per hour

Sparkling Colpasso Prosecco NV (Italy)

White Santa Margherita Pinot Grigio 2021 (Italy)

Rose Saint Louis de Provence by Estandon Rose 2020 (France)

Red Josef Chromy PEPIK Pinot Noir 2021 (Tasmania)

Beer Corona, Peroni Nastro Azzurro, Cascade Premium Light

Soft Drinks Soft drinks, Juice, Water, Tea & Coffee

PLATINUM BAR PACKAGE

\$30 per person per hour

Sparkling G.H. Mumm Cordon Rouge NV (France)

White Simonnet Febvre Petit Chablis 2020 (France)

Martinborough Vineyard Sauvignon Blanc 2021 (NZ)

Rose Chateau La Gordonne Rose (France)

Red Oakridge Willowlake Pinot Noir 2020 (Australia)

Balthazar of the Barossa Shiraz 2021 (Australia)

Beer Corona, Peroni Nastro Azzurro, Cascade Premium Light

Soft drinks, juice, water, tea and coffee

SOFT DRINKS PACKAGE

\$5 per hour for soft drinks (18 years and under)

Add on Spirits

\$8 per hour for soft drinks

Vodka, Gin, Rum, Tequila, Scotch

NOTE – Should these varieties not be available they will be substituted with equivalent or better quality

