

Corroboree

The Aboriginal term for a social gathering



110

Passengers

\$2800

Minimum Hourly Rate

Sydney

Location

The Aboriginal term for a social gathering, Corroboree's spacious upper deck and open plan layout, lends itself to just that, a place to meet with friends and family for the ultimate intimate experience. Her oversized flybridge makes it one of the few superyachts offering day guest capacity of 70 or more in Australia –perfect match for weddings, corporate and private events, as well as delivering an intimate atmosphere for smaller groups, corporate lunches and boardroom meetings.

The yacht offers a spacious upper sundeck, complete with an alfresco dining table and seating, sky bar, sun lounges and barbeque area. The backlit sky bar is a favourite 'reunion spot' for charter guests to gather and enjoy delightful cocktails at the end of the day.

The 5 staterooms aboard Corroboree can accommodate up to 12 guests in absolute comfort. Moreover, Corroboree is fitted with the most advanced equipment available in the world. Its warm and well-proportioned interior with panoramic windows creates a refined ambience in a relaxed, comfortable style.

Whether you are celebrating an anniversary, significant birthday, organizing a corporate event or wanting to experience the spectacular fireworks on New Year's Eve in Sydney Harbour, Corroboree is ready to offer you the most exclusive venue and world-class hospitality.

Note: No shoe policy, disposable slippers provided on request. If swimming, BYO towels please.

Guest capacity – 110

Accommodation – 5 cabins

Cocktail Dining – 70 passengers

Buffet Dining – 70 passengers

Formal Dining – 20 passengers

Overnight – 12 passengers

Special Features

- Large air-conditioned lounge saloon with formal dining for 20 people
- Alfresco entertainment decks
- 5 Luxurious Cabins
- Waverunner Jet ski
- 6.5m BRIG Eagle with 225hp outboard
- 2 x Stand up paddle boards & 2 x kayaks
- Hydraulic swim platform
- Entertainment system with Foxtel, Apple TV, over 2,000 movies on file
- High speed broadband satellite internet



Corroboree

Charter Rate



Corroboree Charter Rates

January – October

4 Hour Charter: \$11,200

Additional Hours: \$2,800 per hour

November – December

4 Hour Charter: 12,800

Additional Hours: \$3,200 per hour

No BYO Thurs – Sun in Nov/Dec

Overnight: POA

Public Holidays incur a surcharge of 25% on the total charter fee

Wharf Fees: \$75 per wharf visit, \$250 for ICC

Staffing Fees

\$400 per bar staff for up to 4 hours

\$400 per wait staff for up to 4 hours

1x staff required per 10 guests (min 2)

\$100 per additional hour/staff (pro-rata)

Chef Fee

\$500 for on-board chef for up to 4 hours

\$125 per additional hour

Required on all buffet and 3 course menus

Gallery Manager Fee

(Required for BYO Charters if using the gallery)

\$600 for up to 4 hours + \$1,000 Bond

\$150 per additional hour

BYO Charters (On Request)

- Allowed Jan to Oct (Mon-Fri)
- Allowed Nov/Dec (Mon-Wed)
- No BYO Thurs to Sunday in Nov/Dec
- No BYO Fri/Sat in Jan/Feb
- Food Surcharge of \$25pp applies
- Beverage surcharge of \$25 per person applies
- Includes eskies and ice
- Cutlery & Crockery hire \$5 per person
- Galley hand (4 hrs) - \$650

Please Note – All crockery, cutlery, glassware will need to be provided by the client. To use vessel's glassware, a \$5 per person surcharge applies.

Add On: Water Toys \$550

Includes Lilypad, 2 x Inflatable paddle boards

Tender Hire: \$1000

Includes Captain and Tender Use for the duration of the cruise

Prior Access – No Charge (1.5 hours prior, any additional requires charges) To drop off BYO supplies, DJ set up or decorations

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Charter Rate



MY Corroboree Term Charter Pricing

1 Night	\$23,000
2 Nights	\$40,000
3 Nights	\$48,000
4 Nights	\$56,000
5 Nights	\$64,000
5 Nights	\$72,000
7 Nights	\$80,000

APA Additional 30% of the Whole Charter Rate

MY Corroboree | Water Toys

- 1 X Jetski – Seadoo Spark
- 2 X Seabobs – Watersport
- 1 X Kneeboard – Towable Toy
- 1 X Wakeboard – Towable Toy
- 1 X Waterski – Towable Toy
- Watersport Tow Lines – Towable Toy
- 4 X Stand Up Paddleboard – Inflatable Toy
- 1 X 2 Man Donut – Inflatable Toy
- 1 X 3 Man Donut – Inflatable Toy
- 1 X Inflatable Tube – Inflatable Toy
- 1 X Single Kayak – Guest Equipment
- 1 X Sand Board – Guest Equipment
- 1 X Double Kayak – Guest Equipment
- 12 X Snorkelling Sets – Guest Equipment
- 4 X Watersports Helmets – Guest Equipment
- 4 X Full Cressi Scuba Equipment – Diving
- 2 X Fishing Rod & Reel Light – Fishing
- 1 X Fishing Rod & Reel Medium Heavy – Fishing
- 2 X Foldout Camping Tressels – Beach Set Up
- 2 X Foldout Camping Chairs – Beach Set Up
- 1 X Webber Q Bbq – Beach Set Up

Corroboree

Catering Menu



CHEF'S SHARED PLATTERS

Up to 10 passengers

\$300 (2 passengers)

Additional passengers - \$100pp

Platter Inclusions

Lemon and herb crusted salmon fillet served with a hollandaise sauce and grilled asparagus
Platters of fresh Tiger prawns accompanied with seafood aioli (GF)
Sydney Rock Oysters with champagne and vinaigrette and pearls of the sea (2 per person)
Dill, red onion and caper berry potato salad (V)
Rocket, Pear and Parmesan salad dressed in a balsamic reduction (V)
A selection of boutique rolls with butter portions

Choice of (one of the following)

Rib eye fillet with duxelles field mushrooms, confit tomato and red wine jus with roasted chat potatoes
Succulent oven baked chicken marinated with cajun and lemon juice, served with a parsley garnish (GF)

To Finish

A selection of fine Australian cheese served with fresh and dried fruit with deli style crackers
Tea, herbal teas and coffee



Corroboree

Corroboree Catering



We cater for the below listed requirements:

Vegetarian (V), Vegan (VG), Gluten Free, Halal and Lactose Free

Please note we are unable to guarantee no cross contamination for guests with allergies

CANAPE MENUS

\$79.00 per person | 3 Cold, 3 Hot, 1 Substantial, 1 Dessert

\$95.00 per person | 4 Cold, 4 Hot, 1 Substantial, 1 Dessert

\$110.00 per person | 4 Cold, 4 Hot, 2 Substantial, 1 Dessert

Cold Canape Selections

- Freshly made Vegetarian Vietnamese Rice Paper Rolls with Crispy Tofu and Egg served with a Peanut and Tamarind Sauce (V) (GF)
- Mini Tomato Bruschetta with Fresh Basil and Oregano on Ciabatta Bread (V)
- Pork & Shitake Mushroom San Choy Bow served in Baby Cos Lettuce Cups and Crispy Wonton (GF)
- Chilled Yamba King Prawns served with Marie Rose Sauce (GF)
- Sydney Rock Oysters served with a Champagne Vinegar and Cucumber Mignonette and Pearls of the Sea (GF)
- Gravlox of New Zealand Ora King Salmon with Dill, Cucumber and Burnt Lemon Crème Fresh on a Sourdough Crouton
- Blackened Cajun Spiced Yellow Fin Tuna served with Mango, Paw Paw and Coriander Salsa (GF)
- Seared Abrolhos ½ Shell Scallop served on Vermicelli Salad with Ginger, Lime and Lemongrass Dressing (GF)
- Petite Short Crust Tart, Confit Heirloom Tomato, Paprika Spiced Pumpkin, Spinach and Ricotta Mousse with a Caramelised Onion Jam. (V)
- Fillet of Beef Tartar, Baguette Crouton drizzled with Chervil Infused Olive Oil

Hot Canape Selections

- Arancini with Roasted Jap Pumpkin, Bocconcini, Baby Spinach and Semi Dried Tomato (V)
- Slow Cooked Beef Brisket Stroganoff Pies with Duchess Potato Topping
- Snapper & Blue Swimmer Crab Thai Style Fish Cake and Sweet Chili Dipping Sauce (GF)
- Indonesian Satay Chicken Skewers with Spicy Peanut and Coconut Sauce (GF)
- 5 spice Duck Pancakes with Cucumber, Shallots and Hoisin Sauce
- Chimichurri King Prawn and Chorizo Skewers (GF)
- Mini Beef Wellington with Mushroom Duxelles served in a Fresh Puff Pastry Parcel
- Kataifi Wrapped Haloumi Cheese drizzled with Honey and Pistachio Crumble (V)
- Harissa Spiced Chickpea Patty served with Coriander Tomato Salsa and Avocado Mouse (GF) (V)
- Lamb Kofta with Sumac & Labneh Tzatziki Dressing

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\$79.00 per person | 3 Cold, 3 Hot, 1 Substantial, 1 Dessert

\$95.00 per person | 4 Cold, 4 Hot, 1 Substantial, 1 Dessert

\$110.00 per person | 4 Cold, 4 Hot, 2 Substantial, 1 Dessert

Substantial Canape Selections

- Southern Fried Chicken Sliders with Coleslaw and Chipotle Aioli
- Pulled BBQ Brisket Slider with Coleslaw and Smoked Hickory
- Pecorino and Herb Crusted Lamb Cutlets drizzled with a Mint Chimichurri
- Authentic Thai Red Curry with Chicken served with Asian Greens & Jasmin Rice
- Seared Salmon served with Vermicelli Asian Noodle Salad (V option) (GF)
- Chargrilled Vegetable Medley consisting of Eggplant, Zucchini, Peppers and Field Mushroom resting on a Napolitana Sauce (V)
- Homemade Roasted Pumpkin & Ricotta Ravioli served on a Sage and Burnt Butter Sauce (V)
- Garlic King Prawns sautéed in a Champagne Cream Sauce served on a Bed of Pilaf Rice

Dessert Selections

- Seasonal fresh fruit platters
- Chefs Selection of Petit fours
- A selection of fine Australian cheese served with dried fruit and deli style crackers

Corroboree

Catering Menu



BUFFET MENUS

Summer Buffet - \$80.00pp

On Arrival

Assortment of Chef Selection Canapes

Starters

Chefs special Antipasto platter of cured meats a selection of cheeses, dips and roasted vegetables
Roast pumpkin, bocconcini and baby spinach arancini (V)

Warm Buffet

Succulent oven baked chicken marinated with cajun and lemon juice, served with a parsley garnish (GF)

Strip loin duxelles field mushrooms, confit tomato and red wine jus with roasted chat potatoes

Seafood

Lemon and herb crusted salmon fillet served with a hollandaise sauce and grilled asparagus
Platters of fresh Tiger prawns accompanied with seafood aioli (GF)

Salads

Dill, red onion and caper berry potato salad (V)
Caprese salad of tomato, bocconcini and fresh basil (V)
Rocket, Pear and Parmesan salad dressed in a balsamic reduction (V)
A selection of boutique rolls with butter portions

To Finish

Seasonal fresh fruit platters
Chef's selection of house desserts made fresh on board daily
Tea, herbal teas and coffee



Corroboree

Catering Menu



BUFFET MENUS

Buffet Menu 1 - \$110.00pp

On Arrival

Assortment of Chef Selection Canapes

Starters

Chefs special Antipasto platter of cured meats a selection of cheeses, dips and roasted vegetables
Roast pumpkin, bocconcini and baby spinach arancini (V)

Warm Buffet

Succulent oven baked chicken marinated with cajun and lemon juice, served with a parsley garnish (GF)
Rib eye fillet with duxelles field mushrooms, confit tomato and red wine jus with roasted chat potatoes

Seafood

Lemon and herb crusted salmon fillet served with a hollandaise sauce and grilled asparagus
Platters of fresh Tiger prawns accompanied with seafood aioli (GF)
Sydney Rock Oysters with champagne and vinaigrette and pearls of the sea (2 per person)

Salads

Dill, red onion and caper berry potato salad (V)
Caprese salad of tomato, bocconcini and fresh basil (V)
Rocket, Pear and Parmesan salad dressed in a balsamic reduction (V)

A selection of boutique rolls with butter portions

To Finish

Seasonal fresh fruit platters
A selection of fine Australian cheese served with dried fruit and deli style crackers
Chef's selection of house desserts made fresh on board daily
Tea, herbal teas and coffee

Buffet Menu 2 - \$145.00pp

On Arrival

Assortment of Chef Selection Canapes

Starters

Roast pumpkin, bocconcini and baby spinach arancini (V)
Chefs special Antipasto platter of cured meats a selection of cheeses, dips and roasted vegetables

Warm Buffet

Rib eye fillet with duxelles field mushrooms, confit tomato and red wine jus with roasted chat potatoes
Succulent oven baked chicken marinated with cajun and lemon juice, served with a parsley garnish (GF)

Seafood

South Australian live mussels with coconut, lemon grass and fresh coriander
Lemon and herb crusted salmon fillet served with a hollandaise sauce and grilled asparagus
Fresh Lobster with garlic lemon and dill butter sauce
Seared Harvey Bay scallop served on a bed of vermicelli salad with ginger and lime dressing
Fresh Tiger Prawns accompanied with herb and lemon aioli
Sydney Rock Oysters with champagne and vinaigrette and pearls of the sea (3 per person)

Salads

Dill, red onion and caper berry potato salad (V)
Caprese salad of tomato, bocconcini and fresh basil (V)
Rocket, Pear and Parmesan salad dressed in a balsamic reduction (V)

A selection of boutique rolls with butter portions

To Finish

Tea, herbal teas and coffee
Seasonal fresh fruit platters
Chef's selection of house desserts made fresh on board daily
A selection of fine Australian cheese served with dried fruit and deli style crackers



Corroboree

BEVERAGE PACKAGE



BEVERAGE OPTIONS

SOFT DRINKS PACKAGE

\$8 per person, per hour

Pepsi, Pepsi Max, Lemonade, Orange Juice, Soda Water & Tonic Water

SILVER WINE PACKAGE

\$20 per person per hour

Sparkling: Chandon NV Sparkling Brut

White Wines: Cape Mentelle Sauvignon Blanc, Oyster Bay Chardonnay

Rose: La Plancheliere Cabernet d'Anjou Rose

Beer: Corona, Asahi + Cascade Premium Light

Red Wines: Terrazas Reserva Malbec, Oyster Bay Merlot

Soft drinks and juice: Pepsi, Pepsi Max, Lemonade, Orange Juice, Soda Water & Tonic Water

GOLD WINE PACKAGE

\$27.50 per person per hour

Sparkling: Mumm Cordon Rouge Nv Champagne

White Wine: Cloudy Bay Sauvignon Blanc, Cloudy Bay Chardonnay

Rose: Esclans Whispering Angels Rose

Red Wine: Torbreck Woodcutters Shiraz, St Hugo Cabernet Sauvignon

Beers: Corona, Asahi + Cascade Premium Light

PLATINUM WINE PACKAGE

\$37.50 per person per hour

Sparkling: Veuve Clicquot Brut Nv

White Wine: Shaw & Smith Sauvignon Blanc, Shaw & Smith M3 Chardonnay

Rose: Aix Rose

Red Wine: Mt Edward Pinot Noir, St Hugo Shiraz

Beers: Corona, Asahi + Cascade Premium Light

PRESTIGE WINE PACKAGE

\$140 per person per hour

Sparkling: Dom Perignon

White Wine: Grossit Polish Hill Reisling, Pierro Chardonnay

Rose: Domaine Ott Rose

Red Wine: Cloudy Bay Tew Ahi Central Otago Pinot Noir, Chapel Hill Gorge Block Cabernet Sauvignon

Beers: Corona, Asahi + Cascade Premium Light

SPIRIT UPGRADE

\$10 per person per hour

in Addition to any Wine Package
Vodka O, Montego Rum, Old Lions London Dry Gin,
Midori, Bacardi, Malibu, Johnny Walker Red Label,
Johnny
Walker Black Label, Chivas Regal

CONSUMPTION BAR TAB

Payable at end of charter

