

MV Enterprise

Luxury 65' vessel



30

Passengers

\$700

Minimum Hourly Rate

Sydney

Location

MV Enterprise provides an impressive setting for corporate entertaining and exclusive celebrations. Catering for up to 30 guests, this luxury 65' vessel offers a large aft entertaining deck, spacious fly-bridge and comfortable saloon. She has hosted a range of unforgettable occasions, complimented by superb cuisine and personalised service delivered by a professional crew.

Cocktail Dining – 30 passengers

Seated Buffet – 15 passengers

Formal Dining – 8 passengers

Special Features

Generous outdoor areas both covered and open-air

Enclosed flybridge for maximum comfort

Fully air conditioned interiors

Fine teak & leather appointments

Surround sound system, with phone connectivity

Notes:

Bucks Parties are not permitted on board Enterprise

Public Holiday rates - POA

No Shoe Policy applies.



MV Enterprise

Charter Rate



MV Enterprise Vessel Hire

March – October

4-hour charter: \$2,800
Additional Hours: \$700 per hour

November – February

4-hour charter: \$3,200
Additional Hours: \$800 per hour

Excludes all public holidays, Christmas Eve, and New Year's Eve. Prices for these dates are available on request
Vessel hire includes a fully qualified skipper and one deck hand..

Staffing Requirements

1-10 guests: No additional staff required

11-20 guests: 1 wait staff required

21-30 guests: 2 wait staff required

Wait Staff Rate: \$60 per hour for the duration of the charter

On Board Chef: \$275 for 4 hours

BYO Policy (Subject to Approval)

BYO Beverage: \$250 per charter (up to 20 passengers)

Glassware provided; client to provide ice

BYO Catering: \$250 per charter

Client must provide their own condiments, serving ware including cutlery, plates, napkins, etc.

Beverages and Catering: Must be loaded at Rose Bay Marina prior to departure

Additional Charges

Wharf Fees: \$50 per wharf (wharf locations need approval)

Special Harbour Events & Public Holidays: Price on Application (POA)





MV Enterprise

Charter Rate

New Year's Eve 2025

Rate: \$25,000 for a 6-hour cruise (7 pm to 1 am)

Capacity: Up to 30 guests

Inclusions: Vessel, fully qualified skipper, deck hand, and tray service staff

Pick up/Drop off: Rose Bay Marina (alternate locations incur additional fees, POA)

Refundable Bond: \$2,000

NYE Harbour Canapés by Your Personal Chef

Roaming Canapés:

Antipasto Skewers & cured meats (includes ve df gf)

Natural Pacific Oyster with fresh lemon (gf df)

Cristal Bay Prawn Cocktail, marie rose (gf df)

Peking Duck Pancake, cucumber, shallot, hoi sin sauce (df)

Kingfish Ceviche, flame torched, wasabi mayo (gf)

Quinoa & lentil cake, spiced yoghurt (ve gf df)

Lamb Cutlet, chimichurri (gf df)

Prawn Vermicelli Salad, slaw, whipped feta

Risotto, confit cherry tomato, asparagus, mushroom (ve gf df)

Wagyu Beef Skewer (gf df)

Chili Tiger Prawn Skewer (gf df)

Cajun Chicken Skewers (gf df)

Dessert:

Gourmet Cheese Platter

NYE Beverage Menu

Served by Our Crew:

Sparkling/Wine:

Chandon NV Yarra Valley VIC

Totara Sauvignon Blanc Marlborough New Zealand

Snake & Herring Chardonnay Margaret River WA

Barose Rose Barossa SA

Azahara Shiraz Murray Darling, VIC

Beer:

Asahi, Corona, Heineken Zero, Hahn Light

Soft Drink:

Still & Sparkling Water, Lemonade, Coca Cola

Premium Champagne & Wine Upgrade: \$150 per person

Champagne/Wine:

Veuve Clicquot Yellow Label NV Champagne Reims France

Cloudy Bay Sauvignon Blanc Marlborough New Zealand

La Crema Monterey Chardonnay California USA

Maison Saint AIX Rose Provence FR

Shock Value SMG Barossa SA

Beer & Cider:

Asahi, Corona, Hills Apple Cider, Heineken 3, Hahn Light

Soft Drink:

Still & Sparkling Water, Lemonade, Coca Cola





MV Enterprise

Catering Menu

A range of beautiful menus incorporate fresh local seafood and premium Australian produce, perfect for a day on the harbour. For a chef to be on board, a \$275 fee applies for a four hour charter.

Skipper Canapes – \$55 per person

(Chef optional)

Tiger prawn, avocado mousse, chilli (gf, df)
Caprese Skewer - Bocconcini, tomato, basil and olive oil (gf, v)
Mushroom & Brie Quiche (v)
Beef Meatballs, moroccan spice (gf) (df)
Chicken and Leek Pie
Beef Slider, American cheddar + caramelized onion
Cajun chicken skewers, romesco (gf, df)

Captains Canapes – \$75 per person

(Chef optional)

Entrée

Peking Duck Pancake, shallot, hoi sin
Tiger prawn, avocado mousse, chilli (gf, df)
Vietnamese Rice Paper Roll, sweet chilli sauce (ve) (gf)
Natural Oyster, lemon (gf) (df)
Smoked Salmon & Dill Creme Fraiche Tartlet

Main

Rustic Chicken & Leek Pie
Cajun Chicken Skewer, romesco sauce (gf)
Frenched Lamb Cutlet, chimichurri (gf) (df)
Wagyu Beef Skewer (gf) (df)
Beef Slider Burger, caramelized onion, American cheese

Dessert

Cheese Board and fruits

Captains Seafood Barefoot Buffet – \$195 per person

Chef required @ \$275

(Minimum 10 persons // Max 20 persons)

Freshly Shucked Oysters served natural with lemon

Alaskan King Crab - Mandarin, raddish, avocado, marie rose (gf)

Queensland King Prawns wmarie rose (gf)

Balmain Bugs -I emongrass vinaigrette (df) (gf)

Beetroot cured Ocean Trout - fennel, heirloom tomatoes (df) (gf)

Smoked Salmon - dill crème fraiche (gf)

Summer Melon Salad - melon, feta, mint, cucumber, berries, candied walnuts, chilli agave (v) (gf)

Australian Cheese Board w fruits and lavosh

Selection of breads

Cheese and Antipasto Platter - \$350

Up to 15 passengers

Italian prosciutto, cala brese hot salami, seared haloumi, brie and manchego cheeses, olives, house dip, seasonal fruits, berries, lavosh and grissini



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Catering Menu



BYO Food – \$250 Flat fee (up to 30 passengers)

Client must arrange for all disposable plates, cutlery, condiments etc. Catering must be loaded at Rose Bay marina prior to departure.

BYO Catering needs to be ready to serve either at room temperature or from refrigerator.

Note there are no heating facilities available for BYO catering.

BYO catering option is available for all charters

BYO DRINKS – \$500 Flat fee (up to 20 passengers)

BYO service fee includes the use of the onboard eskies, loading and rubbish disposal.

Drinks must be loaded at Rose Bay marina prior to departure.

We shall provide glassware only. Client must provide their own ice (4-5 bags per esky—2 eskies).

BYO beverages option is subject to pre-approval

Beverage Package

The below beverage package offers a premium selection of Beer and Wine for guests to enjoy.

Please note that the below beverages cannot be altered. Special requests may be accommodated where possible.

Beverages – \$20 per hour (min 3 hours)

Sparkling

Chandon NV Yarra Valley Victoria

White Wine

Little Angel Sauvignon Blanc Marlborough NZ

Rose

Excuse My French Rose Languedoc FR

Red Wine

Azahara Shiraz Murray Darling VIC

Beer

Asahi, Corona, Heineken Zero & Hahn Light

Soft drink

Still & Sparkling Water, Lemonade & Coca Cola

Beverages – \$40 per hour (min 3 hours)

Sparkling

Veuve Clicquot Yellow Label NV Champagne
Remis France

White

Cloudy Bay Sauvignon Blanc Marlborough NZ
La Crema Monterey Chardonnay California USA

Rose

Maison Saint AIX Rose Provence FR

Red

Whistler Divergent GSM Barossa SA

Beer & Cider

Asahi, Corona, Hills Apple Cider, Heineken Zero
& Hahn Light

Soft drink

Still & Sparkling Water, Lemonade & Coca Cola

