



## State Of The Art

A beautifully appointed luxury 65ft motor boat

**40**

Passengers

**\$850**

Minimum Hourly Rate

**Sydney**

Location

State of the Art is a beautifully appointed luxury 65ft motor boat specifically designed for luxury charters on Sydney Harbour.

Her sophisticated interior consisting of polished timber floors, designer furniture, a commercial galley, flat-screen television, fibre-optic light panels, audio-visual system and plug-ins for Powerpoint presentations. This allows her to give flexibility and creates an environment that will impress and relax your guests whatever the occasion. Her spacious back deck is great for cocktail parties as well as formal alfresco dining for 10. MV state of the Art is guaranteed to exceed all expectations!

Whether it be a corporate function, social event, wedding transfer or New Years Eve hire, State of the Art is the perfect choice for your private cruise on Sydney Harbour.

Cocktail Cruising- 40 guests  
Casual Buffet Dining – 25 guests  
Seated Buffet – 20 guests  
Formal Dining – 20 guests  
Harbour Transfers – 45 guests  
Offshore Cruising – 12 guests

### Special Features

Main and Sky lounge  
Sun bed on the bow  
2 full bathrooms  
High end surround sound system (Bluetooth connection)  
32 inch flat screen (HDMI)  
Multi-zone air Conditioning  
Dance floor availability  
Commercial style galley  
Full BYO or Catered options  
Complimentary Lilypad (On Request)

**Footwear:** No sharp heels are permitted on-board





# State Of The Art

## Charter Rates

### April – October

4 hour charter \$3,400

3 hour charter \$POA

Additional Hours \$850 per hour

### November – March

4 hour charter \$3,800

Additional Hours \$950 per hour

### Public Holidays

Christmas Day - \$1250/hr (min 4 hrs)

New Years Day, Australia Day, Boxing Day - \$1250 (min 5 hrs)

50% surcharge on staffing

Other public holidays - 20% surcharge on Vessel Hire and Staffing

### BYO Charge

BYO Food – \$250 (includes plates, glasses / cups, cutlery)

BYO Beverage – \$20 /person (includes ice and glassware and cool storage)

**Wharf fees** – \$50 per visit

Manly and Middle Harbour pick up and drop off \$200 surcharge (each way)

### Staffing

\$300 per wait staff for a 4-hour charter. Additional hours at \$60 per hour.

1 to 9 guests: 1 wait staff

10+ guests: two additional waitstaff

+1 additional wait-staff for Consumption Bar

### Surcharges

**Travel Surcharge** – \$200 for each pick-up drop-off in Manly / Middle Harbour. North shore and Northern Beaches residents can avoid the travel surcharge by using Mosman Bay wharf.

**Prior Access** – \$100 per hour on application – for drop-off of food, beverages, equipment and decorations

**BYO DJ** - We supply speakers, cabling and a table - \$100

### Aquatic Toys

Complimentary Lilypad (on request)

Stand up paddle boards: \$60 each

Splash Pond - \$200



# State Of The Art

## Catering Menu



### Terms & Conditions

**Minimum Order:**

A minimum of 10 pax is required. For orders fewer than 20 pax, a surcharge of \$100 applies. (excluding fine dining menu)

**Chef Fee** - A \$400 Chef Fee (based on a 4-hour charter +\$85 for additional hours) applies to the Fine Dining Menu only.

**Public Holiday Surcharge:**

A 25% surcharge applies to all catering orders, except for Christmas Day and New Year's Day, where custom menus are required.

**Platter Orders:**

Platters ordered without other menus require a minimum spend of \$1,000 and incur a delivery fee of \$150.

**Custom Menus:**

We are happy to offer custom menus to our clients, including food stations, live cooking, small group dining, and plated menus upon application.

**Dietary Abbreviations:**

*GF: Gluten-Free DF: Dairy-Free V: Vegetarian VG: Vegan*



# State Of The Art

## Catering Menu



### CANAPÉ I - \$70

*Includes: 5 Canapés, 2 Substantial Items, Assorted Patisseries*

#### Canapés:

- Traditional & Prawn Vietnamese Rice Paper Roll, hoisin & peanut sauce (GF, VG)
- Roasted pumpkin, feta, caramelised onion miniature pizza (V)
- Peking Duck Pancake, hoisin, cucumber, shallot (DF)
- Korean fried chicken, honey butter
- Slow-Cooked Lamb Shank, rosemary & preserved lemon miniature pie

#### Substantial Items:

- Hickory Smoked Wagyu Beef Burger, American cheese, onion jam, pickles & truffle mayonnaise
- Gnocchi, roasted cherry tomato sauce, burrata, basil & pecorino (V, VG option)

#### Desserts:

- Traditional Italian ricotta, honey, pistachio cannoli

### CANAPÉ II - \$90

*Includes: 2 Grazing Boards, 5 Canapés, 2 Substantial Items, 2 Desserts*

#### Grazing Boards:

- Warrnambool cheddar, Udder Delights brie, Heysen blue, Friuli Venezia, Kakadu apple & plum relish, dried mixed nuts, grapes & lavoche rosemary (GF)
- Assorted meats, hummus, tzatziki, baba ghanoush, chutney, chili & rosemary marinated olives (GF)

#### Canapés:

- Seared Salmon, sesame seeds & wasabi avocado (DF, GF)
- Homemade vegetable curry puff, chilli & coriander dip (DF, VG)
- Poached Lobster & Shrimp Tartlet, chervil mayonnaise, black caviar
- Miniature Hickory Smoked Wagyu Beef Burger, American cheese, onion jam, pickles & truffle mayonnaise
- Thai Chicken Satay, peanut sauce (GF)

#### Substantial Items:

- Pan-Seared Atlantic Salmon, truffle oil mash, asparagus, yuzu & tarragon beurre blanc (GF)
- Ravioli 'Quattro Formaggi', Parmesan, feta, ricotta, pecorino, chives (V)

#### Desserts:

- Assorted Macarons (GF)
- Mini Mandarin Cheesecake





# State Of The Art

Catering Menu

## CANAPE ADD-ON OPTIONS



### SUBSTANTIAL ADD-ON OPTIONS - \$15 Each

*The items below can be swapped with Canape I & II substantial options.*

- Egyptian Spiced Chicken Tagine served with couscous, almonds & apricots (GF)
- Ravioli 'Quattro Formaggi' filled with parmesan, feta, ricotta, pecorino, and chives (V)
- Milk Fed Veal Shavings with creamy porcini mushroom sauce and homemade saffron spaetzle (GF option)
- Pan-Seared Atlantic Salmon served with truffle oil mash, asparagus, yuzu & tarragon beurre blanc (GF)
- Mediterranean Chicken & Macaroni Salad with celery, capsicum, heirloom tomatoes, olives, and fine herbs
- Szechuan Prawn & Soba Noodle Salad with cucumber, peas, pepper & black vinegar dressing (GF)
- Portuguese Chicken Slider with chili, ginger, and Habanero pepper mayo

### COLD CANAPÉS - \$6 Each

- Alaskan Snow Crab Roulade with Japanese mayo
- Smoked Duck Breast with raisin & walnut baguette, orange gel, balsamic red cabbage (DF)
- Sustainable King Prawns with yuzu aioli (DF, GF)
- Wagyu Beef Tataki with mushroom and crispy sushi rice (DF, GF)
- Natural Sydney Rock Oysters with seasonal citrus (DF, GF)

### WARM CANAPÉS - \$6 Each

- Coconut tiger prawns, Sriracha aioli (DF, GF)
- Charcoal crumbed king prawns, Sriracha aioli (DF)
- Korean fried chicken, honey butter
- Lamb kofta, garlic sauce (DF, GF)
- Thai chicken sates, peanut sauce (GF)
- Slow cooked lamb shanks, rosemary & preserved lemon miniature pie

### VEGETARIAN & VEGAN CANAPÉS - \$6 Each

- Pumpkin kibbeh, burghul, minted coconut (DF, VG)
- Mushroom pan fried gyoza, light soy & coriander dipping sauce (DF, VG)
- BBQ oyster mushroom skewers, avocado & lime emulsion (GF, VG)
- Homemade vegetable curry puff, chilli & coriander dip (DF, VG)
- Baby spinach & Parmesan slice, spring vegetable brick pastry (V)
- Smoked almond frittata, kale, broccoli & Woodside goats curd (GF, V)
- Caramelised onion, Gorgonzola tartlet, truffle oil (V)
- Twice baked cheese souffle, sage butter (GF, V)
- Roasted pumpkin, feta, caramelised onion miniature pizza (V)

### DESSERTS - \$7.50 Each

- Chai latte crème brûlée (GF)
- Chocolate espresso tart
- Ruby opera cake
- Caramel chocolate cookie
- Raspberry Bakewell tart (GF)
- Traditional Italian ricotta, honey, pistachio cannoli
- Assorted Macarons (GF)
- Chocolate & salted caramel crunch tart



# State Of The Art

## Catering Menu



### COLD BUFFET I - \$70

*2 Canapés, 4 Mains, 3 Salads, 1 Dessert*

#### CANAPÉS

Miniature hickory smoked wagyu beef burger,  
American cheese, onion jam, pickles & truffle  
mayonnaise

Peking duck pancake, hoisin, cucumber, shallot  
(DF)

#### MAIN BUFFET

Angus beef sirloin, pickled jalapeños, lime crema,  
garlic herb sauce (GF)

Lemongrass chicken, carrots, daikon, snow peas,  
nam jim dressing (DF, GF)

Smoked salmon, avocado cream, pickled onions,  
finger lime (DF, GF)

#### VEGETARIAN

Grilled asparagus, feta, grapefruit & apple cider  
vinaigrette (GF, V)

#### SALADS

Charred carrot, wild rice, lemon myrtle dressing  
(GF, VG)

Cobb salad: cos lettuce, bacon, avocado,  
tomatoes, eggs (GF)

Austrian potato salad, gherkins, egg tartare (GF, V)

#### BREADS

Sonoma sourdough breads & Pepe Saya butter

#### DESSERT

Dark Belgian chocolate crème brûlée, Frangelico  
& hazelnut praline (GF)

### WARM BUFFET II - \$90

*3 Canapés, 4 Mains, 2 Sides,  
2 Salads, 2 Desserts*

#### CANAPÉS

Seared salmon, sesame seeds & wasabi avocado  
(DF, GF)

Miniature hickory smoked wagyu beef burger,  
American cheese, onion jam, pickles & truffle  
mayonnaise

Traditional Vietnamese rice paper roll, hoisin &  
peanut sauce (GF, VG)

#### MAIN BUFFET

Chicken cacciatore, roasted mushrooms, parsley  
(GF)

Pan-seared Atlantic salmon, garlic yogurt, tabouli &  
pomegranates (GF)

Roasted beef rump, salsa verde (GF)

#### VEGETARIAN

Vegetarian moussaka (GF, V)

#### SIDES

Saffron herbed rice (GF, VG)

Chargrilled broccolini & zucchini, maple & lemon  
dressing (GF, VG)

#### SALADS

Radicchio, baby cos, parmesan, almonds, palm  
sugar vinaigrette (GF, V)

Spiced pumpkin, baby spinach, Persian feta,  
pomegranates (GF, V)

#### BREADS

Sonoma sourdough breads & Pepe Saya butter

#### DESSERTS

Dark Belgian chocolate crème brûlée, Frangelico &  
hazelnut praline (GF)

Raspberry Bakewell tart (GF)



# State Of The Art

## Catering Menu



### PLATTERS

All platters are designed for 20 pax but do not substitute a meal.

Minimum order of \$1,000 if not ordered in conjunction with a canapé or buffet menu.

A delivery fee of \$150 applies to stand-alone platter/station orders.

#### CHARCUTERIE - \$300

Air-dried beef, Soppressata, double-smoked Bangalow ham, Jamón Serrano, Mortadella, Coppa, Chorizo, pickles, bush tomato chutney, Sonoma sourdough breads, Pepe Saya butter.

#### SEAFOOD - \$420

Sydney Rock oysters, peeled King prawns, lemons/limes, cocktail sauce.

#### CHEESE - \$250

Warrnambool Cheddar, Udder Delights Brie, Udder Delights Heysen Blue, Friuli Venezia Montasio (Italy), quince paste, Kakadu apple & plum relish, dried apricot, mixed nuts, grapes & lavoche.

#### SEAFOOD DELUXE - \$720

Sydney Rock oysters, peeled King prawns, salmon sashimi, Moreton Bay bugs crème fraîche tarragon mayonnaise, lemons/limes, cocktail sauce, mignonette, wasabi.

#### ANTIPASTO - \$190

Herbed, semi-dried cherry tomatoes, chili & rosemary marinated olives, marinated artichoke, chargrilled eggplant & zucchini, mushrooms a la Grecque, seasonal greens, fire-roasted capsicum, marinated feta & bocconcini, Sonoma sourdough breads, Pepe Saya butter.

#### GRAZING TABLE - \$40 pp

Cheese, charcuterie & antipasto, leek & forest mushroom tartlet, onion jam, smoked truffle aioli (V), cured or smoked salmon, dill yogurt, horseradish crème fraîche (GF), assorted Sonoma sourdough breads, sliced loaves, whole loaves, breadsticks & Australian cultured, Pepe Saya butter.

#### FRUIT PLATTER - \$140

Seasonal fruit.

#### SEAFOOD STATION - \$65 PP

Moreton bay bugs, crème fraîche tarragon mayonnaise (GF)

Harvey Bay scallops (GF)

Sashimi: Tasmanian salmon, Yellowfin tuna, king fish (DF, GF)

Mexican style roasted split prawns (DF, GF)

Pacific oysters, finger lime mignonette (DF, GF)

Smoked salmon, avocado cream, pickled onions, finger lime (DF, GF)

Lemons/limes, cocktail cucumbers, Salmon caviar, cocktail sauce

Sonoma sourdough, Pepe Saya butter





# State Of The Art

## Catering Menu

### FINE DINING MENU

A \$400 chef fee applies to the Fine Dining Menu (based on a 4-hour charter +\$85 for additional hours).

#### CANAPES

Seared salmon, sesame seeds & wasabi avocado (DF, GF)  
Heirloom tomatoes, Persian feta, pesto, extra virgin olive oil bruschetta (GF, V)  
Forest mushrooms, leek & Gruyere tartlet (V)

#### ENTRÉE

##### *Please select one*

Sous vide chicken, chorizo, cannellini beans & semi dried tomatoes (GF)  
Lamb shank tortellini, parsnip puree, truffle tomato salsa  
Lobster & salmon ravioli, tomato & tarragon relish, lobster & lemon sauce  
Gnocchi, roasted tomato sauce, burrata, basil & pecorino (V)

#### MAIN

##### *Please select one*

Sous vide wagyu beef rump, Paris mash, roasted Dutch carrots, modern Bearnaise, tarragon oil (GF)  
Parmesan crusted chicken, potato gnocchi, marinated capsicum, seasonal greens (GF)  
Grilled swordfish, seasonal greens, pumpkin puree, chive & yuzu hollandaise (GF)  
Roasted barramundi, cauliflower puree, pickled yellow cauliflower, yuzu miso, edamame & almonds (GF)  
Confit duck leg, potatoes, speck, onions, roast duck sauce (GF)  
Roast Dutch carrots, saffron cannellini bean puree, salsa verde, miso butter, hazelnuts (GF, VG)

#### DESSERTS

##### *Please select one*

Strawberry gum crème brulee, green apple sorbet, pistachio praline (GF)  
Dark Belgian chocolate fondant, poached cherries, coconut ice cream  
Yuzu & matcha pebble, honey & oat crumble, yuzu curd (Nut Free)  
Sticky date pudding, butterscotch sauce, Baileys ice cream

### KIDS MENU \$34

#### MAINS (Select 1)

Chicken Schnitzel with Napoli Sauce & Tasty Cheese, served with Seasonal Vegetables  
Spaghetti Bolognese  
Baked Macaroni & Cheese with Fresh Tomatoes  
Chicken, Capsicum & Cheese Quesadilla  
Rainbow Pizza (Red & Yellow Tomatoes, Mozzarella, Pesto, Spinach)  
Ham & Cheese Sliders

#### DESSERT (Select 1)

Banana, Hazelnut & Nutella Muffin (GF)  
Chocolate & Raspberry Brownie with Chocolate Sauce  
Seasonal Fruit Cups



# State Of The Art

Beverage



## BEVERAGE PACKAGES

### \$20 PER PERSON PER HOUR

#### SPARKLING

Chandon NV

#### WHITE WINE

Petaluma White Label Chardonnay  
Catalina Sounds Sauvignon Blanc

#### RED WINE

Little Yering Pinot Noir  
Pepperjack Shiraz

#### ROSÉ

Gerard Bertrand Côte Des Roses

#### BEER

Corona  
Asahi  
Cascade Premium Light

#### SPIRITS ADD ON

### \$5 PER PERSON PER HOUR

Vodka, Gin, Whisky, Bourbon, Rum  
(No shots allowed. Includes a mixer.)

### CHAMPAGNE + SPIRITS ADD ON

### \$10 PER PERSON PER HOUR

Veuve Clicquot Brut NV\*  
Vodka, Gin, Whisky, Bourbon, Rum  
(No shots allowed. Includes a mixer.)

#### SOFT DRINKS / KIDS

### \$8 PER PERSON PER HOUR

Coca-Cola, Lemonade, Ginger Ale, Tonic, Sunkist,  
Juice, Still & Sparkling Water

*Soft drinks and water are included in all packages.*

*Champagne & wine selections are subject to availability.*

## CONSUMPTION BAR

Minimum spend: \$60 per person.

### CHAMPAGNE

Veuve Clicquot Brut NV | \$150  
Chandon NV | \$70  
Vintage Champagnes (on request) | \$POA

### WINES

Petaluma White Label Chardonnay | \$65  
Catalina Sounds Sauvignon Blanc | \$65  
Little Yering Dry Rosé | \$65  
Yering Station Little Yering Pinot Noir | \$65  
Pepperjack Shiraz | \$65  
Vintage Wines (on request) | \$POA

### BEERS

Asahi | \$10  
Corona | \$10  
Cascade Light | \$10

### SPIRITS

Mixers included. No shots allowed.

Grey Goose | \$12  
Tanqueray | \$12  
Chivas Regal | \$12  
Sailor Jerry Rum | \$12  
Maker's Mark | \$12

### NON-ALCOHOLIC

Soft Drinks / Juice | \$4  
Sparkling Water (750ml) | \$8

