



# Quantum

120-foot superyacht

**50**

Passengers

**\$3000**

Minimum Hourly Rate

**Sydney**

Location

This 120-foot superyacht boasts stunning entertainment decks, formal dining areas, boardroom facilities and opulent overnight accommodation.

The main saloon provides a spacious formal lounge and dining room. A second alfresco dining area is also available on the aft deck for dining under the stars. This area also features a lounge area, bar, flat screen TV and a hydraulic lowering swimming platform from which guests can paddle and soak up the sunshine.

Further entertaining areas and breathtaking views can be found on the front deck and fly bridge that offer large lounge areas and a barbecue. Four luxurious staterooms provide overnight accommodation. The superyacht is professionally crewed with a skipper, engineer, deckhand and stewardess, with on-board chefs and additional wait staff available as required. 50 guests can be accommodated for standing cocktail functions; 30 for a casual buffet; 18 for formal dining and eight for overnight stays.

## Special Features

- 4 luxurious staterooms all with ensuite
- 2 guest day bathrooms
- Flat screen TV's and Foxtel in each cabin
- Upper saloon with pop up flat screen TV, Foxtel and surround sound
- Dining table for 12
- Large flat screen TV on aft deck
- Large aft deck for entertaining with 12 person dining table
- Fly bridge with BBQ and seating for 12
- Fly bridge driving station
- Sun awnings for fly bridge and aft deck providing shade
- Private table and lounge on bow
- Intimate sun bed
- State of the art entertainment system
- Hydraulic lowering bathing platform

Cocktail Dining – 50 passengers

Casual Buffet – 30 passengers

Formal dining – 18 passengers

Overnight Charter – 8 passengers

## Additional Information

Shoes & stiletto heels not permitted on board the vessel

Boat inspections are welcome by appointment





# Quantum

## Charter Rates

### February to November

Hourly rate: AUD\$3,000  
Minimum of 4 hours

### December to January

Hourly rate: AUD\$3,300  
Minimum of 4 hours

Full Day Rate (up to 8 hours) \$22,000

Pick up and drop off wharf fees – \$50 per visit applies for CBD wharves

### Wait Staff

\$115 per staff per hour  
1x staff per 1 – 10pax  
Public Holiday Surcharge 100%

### Chef Fees

\$140 per hour  
Public Holiday Surcharge 100%

### Note

Public Holidays incur a 20% surcharge on the total charter fee  
Special Harbour Events – \$POA

### Liveaboard Rates

#### Overnight Rate (24 Hours) – \$24, 000

24-hour use for up to 8 guests

Additional Function Fee applies (4hrs) during overnight charter (POA)

Weekly Rate – (7 Consecutive Days) – \$125,000 plus A.P.A (Maximum 8 guests)

An advanced provisional allowance (A.P.A.) of 25% applies for all other costs.

### Options

Project Zodiac Tender and water sports equipment for guests use – Pittwater only  
Choice of menu options with onboard chef.

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# Quantum

Catering Menus



## CANAPE MENUS

### Gold Package \$70 Per Head

3 Cold, 3 Warm, 1 Substantials, 1 Dessert

### Platinum Package \$90 Per Head

4 Cold, 4 Warm, 2 Substantials, 2 Dessert

### Elite Package \$110 Per Head

4 Cold, 5 Warm, 2 Substantials, 2 Dessert Plus a choice of one of the below stations  
Glazed Ham Station, Charcuterie & Cheese – Min 30 Pax

#### Cold (can be made GF)

Freshly shucked Sydney Rock oysters with apple cider, cucumber vinaigrette (GF)  
Spiced butternut pumpkin, pistachio nut, caramelised onion, ricotta mini puff pastry tart  
Chilled Queensland king prawns with citrus aioli dipping sauce (GF)  
Smoked free range chicken, roasted sweet corn, streaky bacon, Sriracha mayo on spoon  
Sugar cured King salmon, horseradish cream cheese, baby capers, shaved radish on black pepper crisp  
Spicy Yellow fin tuna Tartare, Sesame Miso aioli on Wong tong  
Crostoni, Prime New York Steak, Horseradish, aioli Shiitake Mushrooms  
Alaskan King crab, baby pea crush, spiced organic seeds and grains, shaved kale, dry chilli aioli on shortcrust tart

#### Warm

Herbed green pea, baby spinach, buffalo mozzarella risotto balls with smoked paprika aioli, (v)  
Dukkah spiced lamb fillet, feta, Heirloom cherry tomatoes, black olive on spoon  
Chipotle spiced pork belly, avocado smash, black bean cherry tomato on quesadilla  
Seared Atlantic scallops, smoked bacon, fine cut celeriac, caper thyme mayonnaise, lemon  
Duck Potstickers, shallots, crispy onion Ponzu dressing in spoon  
Popcorn cauliflower and chickpeas, roasted naan bread Rita  
Chicken and leek handmade pie, smoked chilli tomato relish

#### Substantials

Southern Fried buttermilk chicken, fine slaw, jalapeño, soft milk bun  
Roasted Black Angus beef sirloin, Thai salad, rice noodles, mint, lemon grass, beansprouts  
Chicken and chorizo Quesadilla, smoked sweet corn, spiced avocado aioli  
Seared King Tasmanian salmon, Japanese pickles, fine cut baby bok choy, rice and nori salad, edamame, coriander  
Tikka Masala spiced chicken, organic brown rice, coriander in bowl  
Slow cooked grass-fed sumac lamb shoulder with gnocchi, rainbow chard and cucumber yoghurt bowl  
Poached tiger prawn roll, pickled radish, iceberg lettuce, cocktail aioli  
Moroccan spiced butter nut pumpkin, slow roasted vegetables, chickpea stew, sumac, cucumber yoghurt  
Crispy pork belly roll, pickled carrot, cucumber, coriander, light chilli, Vietnamese soy

#### Dessert

Passion fruit curd and fresh strawberry crushed coconut meringue tart  
Sea-salt caramel and brownie crumble tart  
Valrhona Dark chocolate espresso mousse, chocolate crumble  
Prosecco rosewater marinated strawberries, watermelon, mint, meringue  
Whipped vanilla bean raspberry cheesecake, black sesame seed, short bread crumble  
Triple cream brie, sour cherry and baby basil tart  
Stations can be added to any canape or buffet – refer stations menu



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Catering Menu



## FOOD STATIONS

Stations can be added to any canape or buffet – refer stations menu

### SASHIMI STATION

Kingfish, tuna and fresh seasonal seafood served raw and carved to order

**\$27 per head**

### DUMPLING BAR

Selection of steamed seafood, meat and vegetarian dumplings served with a variety of dipping sauces

**\$25 per head**

### OYSTER TASTING STATION

Showcasing freshly shucked regional oysters from around Australia – Sydney Rock, Pacific's and Flats

**\$30 per head**

### LIVE OYSTER SHUCKING

Shucked to order Sydney Rock, Pacific and Flats by chef on board

**Price on enquiry**

### GLAZED HAM STATION

Served warm and carved to order served with mustards, pickles and soft rolls

**\$23 per head**

### CAVIAR STATION

Selection of caviars, ice bowl, complete with hostess to guide through the caviars

**Price on enquiry**

### CHARCUTERIE & CHEESE

Selection of cured and smoked meats, cheeses, pickles and house-made chutneys

**\$24 per head**

### JUST CHEESE

Wide selection of both local and imported cheeses with various breads and classic accompaniments

**\$22 per head**





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Catering Menus



## **BUFFET MENUS**

### **Gold Buffet Package \$110 Per Head**

2 x canapés on arrival – refer to canape menu, 2 cold platters, 2 warm platters, 1 dessert platter

### **Platinum Buffet Package \$130 Per Head**

3 x canapés on arrival – refer to canape menu, 3 cold, 3 warm platters, 2 dessert canapés

#### **Cold Platters**

Black Angus beef tataki with spring onion, king brown mushrooms, aged soy  
House-smoked Petuna ocean trout with pickled red onion, capers and horseradish cream fraiche (GF)  
Salumi selection with pickles, olives and grilled veg  
Heirloom tomato medley with torn buffalo mozzarella, hand-made basil pesto (GF)  
Poached Yamba prawns, chilled and served with shaved fennel, watercress and ruby grapefruit salad

#### **Warm Platters**

Grilled Tasmanian King salmon with celeriac remoulade, wild rocket and shaved radish  
8 hour slow-cooked S.A lamb shoulder with pomegranate molasses, kale and warm Israeli couscous  
Roasted (med-rare) pepper-crusted Black Angus sirloin with local mushrooms and chimichurri (GF)  
Free-range de-boned chicken with sumac, blackened corn, red pepper, rainbow chard and harissa-spiked yogurt  
Crispy-skinned W.A Cone Bay barramundi with sautéed wombok, pickled ginger, aged soy and wild mushrooms

#### **Dessert Platters**

Valrhona Dark chocolate pave candy peanuts shortbread crumble vanilla ice cream  
Strawberry cheesecake coconut crumble strawberry ice cream  
Handmade Pavlova nests mango passionfruit curd Raspberry sorbet (GF)  
Local and Imported cheese served with spiced apple chutney, marinated figs and flatbread

#### **Share Platter option includes complimentary platters of:**

Green micro salad with shaved radish, red onion and cold-pressed dressing  
Fresh baked bread rolls and Pepe Saya butter  
Steamed baby potatoes with parsley butter and lemon

## **SEAFOOD BUFFET MENU**

**\$180 per person**

#### **Canapés**

Miniature shortcrust tart with hummus and spiced butternut pumpkin (v)  
Seared Atlantic scallops with scorched sweet corn, chorizo, wild mushroom tart (can be GF)  
Chili lime free range chicken, baby greens, cucumber, nam jim dressing, wonton

#### **Cold**

Seafood platter with a selection of oysters, tiger prawns, Balmain bugs, chilled mussels, caper mayonnaise, citrus aioli  
Yellow fin tuna spring onion, king brown mushrooms, aged soy  
Qld spanner crab (de-shelled) heirloom tomato medley, avocado, radish, cucumber, light chili (lobster on request, price depends on market value)

#### **Warm**

Roasted (med-rare) pepper-crusted Black Angus sirloin with local mushrooms and chimichurri (GF)  
Large king prawns with butternut pumpkin, Persian feta and Harissa (GF)  
Crispy-skinned WA Cone Bay barramundi with sautéed wombok, pickled ginger, aged soy and wild mushrooms

#### **Buffet Includes**

Steamed new potatoes  
Wild rocket, shaved pear, pecorino, aged balsamic dressing  
Spiced cauliflower, chickpeas, raita salad  
Handmade bread rolls, cultured butter

#### **Dessert**

Handmade Pavlova nests with mango passionfruit curd and raspberry sorbet (GF)  
Local and Imported cheese served with spiced apple chutney, marinated figs and flatbread

*Stations can be added to any canape or buffet – refer stations menu*

# Quantum

Catering Menus



## **FORMAL DINING**

**Plated 3 Course Menu** \$145.00 Inc Gst

**Kids Menu** \$43.00/head

### **Entree**

Pan seared prawns, celeriac remoulade, red vein sorrel, and lemon dressing  
 Zucchini quinoa fritters, pea mint cream, Hunter Valley goat's cheese, watercress  
 De-boned baby chicken prosciutto, fetta, chestnut mushroom, broad beans, broth  
 Seared scallops, Jerusalem artichoke, crisp pancetta, baby herbs  
 Cured kingfish, pickled baby beetroots, horseradish cream fraiche, roe  
 Wagyu carpaccio, capers, truffle mayonnaise, wild rocket, pecorino, grissini  
 Grilled Rare yellow fin tuna, shaved fennel, orange, aioli  
 Confit WA octopus, baby octopus, red pepper, olive, chilli aioli

### **Mains**

Baby snapper, mussels, confit fennel, zucchini flower, bisque  
 Peppered lamb loin, slow cooked shoulder, globe artichoke, broad beans, peas, jus  
 De-boned corn-fed chicken, sweet corn, red pepper, baby leeks, pearl barley  
 Hapuka Fillet, squid, chorizo, nettle butter, lemon  
 Grass fed beef tenderloin, ox tail cigar, King Brown mushroom, jus  
 Berkshire pork loin, prosciutto, crispy pave, Morcilla, apple, jus  
 Twice-cooked duck leg, duck breast, gnocchi, kale, fig, orange glaze

### **Desserts**

Dark chocolate pave, poached strawberry, cream fraiche, strawberry ice cream  
 Salt caramel, chocolate slice, banana fritters, peanuts, chocolate ice cream  
 Coconut panna-cotta, mango, crumble, coconut sorbet  
 Vanilla cheesecake, mixed berries, orange cardamom ice cream  
 Local and imported cheeses, fig loaf, flat bread, apple cherry chutney

### **Kids Menu**

Margarita pizza bites  
 Free range chicken strips, chips mayo  
 Penne bolognese and parmesan (plain if need)  
 Vanilla ice cream strawberries, crushed meringue

*Note: Public Holidays incur a 20% surcharge*





# Quantum

Beverage

## **Gold Beverage Package – \$25 per person per hour**

### **Champagne**

Chandon NV

### **White Wine**

Kindred Spirit Sauvignon Blanc  
Scarborough Chardonnay Yellow Label

### **Red Wine**

Little Yering Pinot Noir

### **Rose**

Pink Flamingo

### **Beer**

Corona  
Peroni  
Cascade Premium Light

**Soft drinks, juice and water included**

## **Platinum Beverage Package – \$40 per person per hour**

### **Champagne**

Pommery NV French Champagne

### **White Wine**

Dog Point Sauvignon Blanc  
Shaw & Smith M3 Chardonnay

### **Red Wine**

Massale Pinot Noir  
Penfolds Bin 28

### **Rose**

Miravale Rose

### **Beer**

Corona  
Peroni  
Cascade Premium Light

**Soft drinks, juice and water included**

*Beverages may change subject to availability.*

### **CONSUMPTION BAR TAB**

Minimum spend of \$1,000 applies

