

# MY EVOLUTION

39m (128ft)| Oceanfast



## OVERVIEW

DAY CAPACITY	70	OVERNIGHT CAPACITY	8	FORMAL SIT DOWN	20
SCHEDULE	NOV - MAY: Sydney      JUNE: Shipyard      JUL- OCT: Whitsundays/Cairns				

## TERM CHARTER RATES - SYDNEY

OCTOBER - MAY	Overnight: AUD \$25,000 + GST +APA Weekly: AUD \$150,000 +GST +APA
APA	Sydney Harbour: 25%

## DAY CHARTER RATES\*

OCTOBER - MAY	Up to 20 guests: \$3,600 21-50 guests: \$4,000 51 - 70 guests guests: \$4,200 per hour
NYE 2025 / 2026	7 hours : AUD\$100,000 - <b>SOLD</b> Up to 50 guests - \$750 per person over 50 guests

\*Public Holidays and Special Harbour events surcharge apply

# DAY CHARTERS - SYDNEY HARBOUR

- 2- hour turnaround time between each slot
- DJ Allowed: Yes (Must bring all equipment including table)
- Toys on request only
- Home Berth: Rozelle Superyacht Marina



## \*ADDITIONAL DAY CHARTER PRICING

STAFF PRICE	4 hour minimum - \$480 per wait staff * \$120 per hour thereafter
STAFF TO GUEST RATIO	1:10
CHEF Required for all menus	4 hour minimum - \$480 per chef * \$120 per hour thereafter  2 Chefs required over 45 guests
PUBLIC HOLIDAY SURCHARGE	25% yacht hire, catering and beverage 100% staff
CATERING	\$2,500 minimum spend
On Consumption Beverages	Maximum 45 guests (Minimum Spend \$2,500)
Wharf Fees Sydney	\$50 per touch
Tender Hire	\$600
Slide Hire (On request)	\$2,500
Yacht Golf (On request)	\$2,200 (Includes 100 balls) \$350 additional 100 balls

# FAR NORTH QLD RATES



## OVERVIEW

DAY CAPACITY	35	OVERNIGHT CAPACITY	8
WHITSUNDAYS, CAIRNS / PORT DOUGLAS			

## TERM CHARTER RATES - FAR NTH QLD

JULY - OCTOBER	Overnight: AUD \$25,000 +GST +APA Weekly: AUD \$125,000 +GST +APA
APA	Far Nth Qld 30%

## DAY CHARTER RATES

PER HOUR	Up to 20 guests: \$3,600 21-50 guests: \$4,000 51 - 70 guests guests: \$4,200
8-HOUR SPECIAL (MAX 40 PAX)	\$27,000
Pick up rates (each way - if there is another charter in the area then will reduce accordingly)	Airlie beach - No Charge Hamilton Island \$1,500 Hayman Island: \$1,500
Whitehaven / Pearl Bay Min 6 hours	\$1,500
Yacht Relocation Fee - Cairns to Whitsundays - \$12,000 each way	



# SPECIAL CONDITIONS

## Pick up and drop off

Eastern Pontoon, Campbell's Cove, King Street #9, Casino Wharf, Walsh Bay #2 Pon-toon.

**Note:** All guests are to be informed that vessel has 15 minutes Only alongside designated wharf, starting from pick up time by order from Roads and Maritime NSW). Some ferry wharfs may be accessed on request (Note a maximum guest number of 45 at ferry wharfs maximum stop time of 5 minutes Only is imposed on vessels by Roads and Maritime NSW. Pick up and drop of times will be subject to Ferry movements)

## Alcohol

RSA laws will be strictly adhered to Management reserves the right to cease service to any guests accordingly.

BYO to be discouraged over supplied alcohol packages.

No BYO Spirits unless authorized by captain of the vessel.

No Shots.

No red wine on saloon carpet and lounge area.

## Vessel Access Day Charter

No access to lower deck or any cabins. Inspection of cabins can be requested during the charter.

## Food

All dietary requirements and allergies to be disclosed prior to charter date.

BYO Food to be discouraged over supplied catering packages.

No food will be served on saloon carpet and lounge areas.

Cakes to be discussed with Captain of vessel.

## Music

BYO music volume will be controlled by Evolution's crew.

DJs require to discuss equipment and set up with Captain before arrival to vessel.

1 extra security staff to be employed when a DJ is used during a charter.

## Smoking

Smoking is allowed when vessel is at anchor and only on the swim platform with crew member in accompaniment.

## Shoes

Evolution has a strict no shoe policy carpeted area and seating will be provided for guests to remove their shoes, shoes will be safely stowed on board during charter. (Note: Medical conditions may be exempt from this rule, discuss with the Captain)

## Swimming

Any swimming activities are to be arranged well before the arranged charter date and a life guard must be employed for the charter.

## Water Taxis

All embarking or disembarking of guests via water taxis are to be authorized by Evolution's Captain.

Payment for this service is the responsibility of the guest being transported not Evolutions or its Crew.

## General

No strippers or topless girls.  
Evolution has a strict no illegal drugs policy.



# CATERING

# CANAPE MENU

## **GOLD | \$85PP**

5 SMALL, 1 SUBSTANTIAL, 1 DESSERT

## **PLATINUM | \$110PP**

8 SMALL, 1 SUBSTANTIAL, 1 DESSERT

## **ELITE | \$150PP**

9 CANAPES, 2 SUBSTANTIAL, 2 DESSERT, GRAZING STATION

## CANAPESES

### **COLD**

Fresh Sydney Rock Oysters with Red Wine Vinaigrette (GF)

Fresh caught Queensland Tiger Prawns and Seafood sauce (GF)

Roasted Eggplant Tart, Olive Oil, Chick Pea Popcorn (V)

King Salmon cured w/ Lime & Tomato Salsa, Blue Corn Crisp

QLD Spanner Crab Mini Tart, Baby Basil, Pea Crush, Dry chilli, Lemon Aioli

Sesame Soy glazed, free, range Chicken, Edamame, Shallots, Kewpie mayo

Basil-Goat Cheese Mousse, Tomato Tartare tart (V)

### **HOT**

Green Pea, Buffalo mozzarella Arancini with Aged Reggiano Cheese, Lemon aioli (V)

Korean, fried Popcorn Chicken, Nori, salt, Kimchi slaw

Double cheese Empanadas, Spicy Tomato Sauce (V)

Duck Pot stickers, Shallots, crispy onion Ponzu dressing

Grilled Lamb back strap Kofta spiced with Mint and Cucumber Yogurt Dressing (GF)

Pork Belly Spoons w/ Carrot Puree & Caramelised Onion GF

Chicken and Leek Petite Pie with Smoked Tomato Chutney

# CANAPE MENU

## SUBSTANTIAL

Angus Beef Cheeseburger Slider w/ Lettuce & Special Sauce

Southern Fried Chicken Slider w/ Lettuce & Peri Peri Mayo

Sticky Pork Belly slider w/ Carrot, Coriander, Nuoc Cham & Fried E shallots

Chipotle chicken Burrito Bowl on Mexican Rice w/ Guacamole, Sour Cream & Tom Salsa

Slowed Lamb shoulder braise, Wild Greens, Rigatoni, Toasted Sour Dough Crumbs, Pecorino

Roasted Mediterranean Vegetable Burger, Haloumi, Baby rocket, Paprika spiced Aioli

Buddha Bowl w/ Braised Chickpeas, Miso Roast Pumpkin, Kim chi, Pickled Radish & Black Sesame

Chicken Tikka Masala Curry, Toasted Coconut, Coriander Baby Leafs, Crispy Onion, Organic rice

## DESSERT

Deconstructed Vanilla Bean Cheesecake with Fresh Berries Almond Biscuit Crumble

Chocolate Cremeux w/ Peanut Brittle & Mandarin

Eton Mess w/ Mascarpone, Berry Compote, Meringue, Passionfruit, Strawberry, served on a Spoon

Sea-salt Caramel and Brownie Crumble Tart

Triple Cream Brie, Sour Cherry and Baby Basil Crisp

## KIDS MENU - \$55 per Child (3-12 years)

Margarita Pizza Bites

Free range Chicken strips, Chips Mayo

Penne Bolognese and Parmesan ( plain if need)

Vanilla Ice cream Strawberries, Crushed Meringue



# BUFFET MENU

## **GOLD | \$130PP**

2 CANAPES ON ARRIVAL, 6 PLATTERS, 1 DESSERT CANAPE

## **PLATINUM | \$150PP**

3 CANAPES ON ARRIVAL, 8 PLATTERS, 2 DESSERT CANAPE

## PLATTERS

### **COLD**

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 vegetables

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

### **HOT**

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

**MAXIMUM 45 GUESTS**

V = VEGETARIAN, VG = VEGAN GF = GLUTEN FREE



# BUFFET MENU

## 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

## BUFFET INCLUDES

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

**MAXIMUM 45 GUESTS**

*V = VEGETARIAN, VG = VEGAN GF = GLUTEN FREE*

# SEAFOOD BUFFET MENU

**\$180PP**

## **COLD**

Seafood platter with a selection of Oysters, Tiger Prawns, Balmain bugs, chilled Mussels , Caper mayonnaise, Citrus Aioli

## **COLD PLATTERS**

Yellow Fin Tuna, Spring Onion, King Brown Mushrooms, Aged Soy

QLD Spanner Crab (de shelled ) Heirloom Tomato Medley, Avocado, Radish , Cucumber, light Chilli

## **WARM PLATTERS**

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 W.A 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 w/ Mango Passionfruit Curd & Raspberry sorbet (gf)

Local and Imported cheese served with spiced Apple chutney, marinated Figs and Flatbread

**MAXIMUM 45 GUESTS**

*V = VEGETARIAN, VG = VEGAN GF = GLUTEN FREE*

# SIT DOWN MENU

**3 COURSE| \$150PP**

**4 COURSE | \$160PP**

**6 COURSE | \$225PP**

## ENTREE

Chilled Tiger 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, Feta, 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

## DESSERT

Dark Chocolate pave, poached Strawberry, cream fraiche, Strawberry ice cream  
Salted Caramel, chocolate slice, banana fritters, peanuts, Chocolate ice cream  
Coconut panna-cotta, Mango, Crumble, Coconut sorbet  
Vanilla cheese cake, mixed Berries, Orange cardamom ice cream  
Local and imported cheeses, Fig loaf, Flat bread, Apple cherry chutney

## ON THE SIDE

Bread and side  
Hand made Rolls , Cultured Butter  
Baby green leaves, Apple cider dressing

# FOOD STATIONS

*Stations can be added to any canape or buffet catering  
(Minimum 30 guests)*

## **SUSHI AND SASHIMI STATION      \$23 PP**

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

## **LIVE OYSTER SHUCKING      \$26 PP\***

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

## **DUMPLING BAR      \$23 PP**

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

## **GLAZED HAM STATION      \$23 PP**

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

## **OYSTER TASTING STATION      \$26 PP**

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

## **CHARCUTERIE & CHEESE      \$20 PP**

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

## **CAVIAR STATION      \$POA**

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

## **JUST CHEESE      \$20 PP**

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

**\*ADDITIONAL CHEF REQUIRED**



# BEVERAGES



# BEVERAGE PACKAGES

## **GOLD PACKAGE**

**\$20 pp/ph**

### **Prosecco**

Dal Zotto Pucino, Prosecco, King Valley VIC

### **Rosé Sparkling Wine**

Le Petite Maison Saint Rose, Languedoc, France

### **White**

Cantina Trevigiana DOC Pinot Grigio, delle Venezie, Italy

### **Red**

The Hedonist Shiraz, McLaren Vale SA

### **Beer**

Corona (Mexico)

Peroni (Italy)

Peroni Leggera (Italy)

### **Non-alcoholic**

Sparkling San Pellegrino

Still San Pellegrino

Soft Drinks

Juice OJ

# BEVERAGE PACKAGES

## PLATINUM PACKAGE

**\$35 pp/ph**

### **Champagne**

Veuve Clicquot

### **Sparkling**

House of Arras, Blanc de Blanc, TAS

### **Rosé**

Mazi GSM, McLaren Vale SA

### **White**

CAstrolabe Sauvignon Blanc, Awatere Valley, Marlborough NZ Xanadu

Chardonnay, Margaret River WA

### **Red**

Craggy Range Pinot Noir, Martinborough NZ John Duval Shiraz (SGM),  
Plexus, Barossa SA

### **Beer**

Corona (Mexico)

Peroni (Italy)

Peroni Leggera (Italy)

### **Non-alcoholic**

Sparkling San Pellegrino Still San Pellegrino

Soft Drinks

Juice OJ

# BEVERAGE PACKAGES

## INDULGENT PACKAGE

**\$70 pp/ph**

### CHAMPAGNE

Taittinger Brut Reserve NV, Reims, France

### ROSÉ

Minuty Prestigue, Provence, France

### WHITE

Domaine Vacheron Sancerre Blanc, Sancerre, France  
Domaine Oudin Chablis, Chablis, France

### RED

Amisfield Pinot Noir, Central Otago, NZ  
Dalwhinnie Shiraz, Moonambel VIC  
Henschke Cabernet Sauvignon, Marble Angel, Barossa Valley SA

### BEER

Corona (Mexico)

Peroni (Italy)

Peroni Leggera (Italy)

## NON-ALCOHOLIC DRINKS

Sparkling San Pellegrino

Still San Pellegrino

Soft Drinks

Juice OJ



# ON CONSUMPTION MENU

Maximum 30 guests - Minimum Spend \$2,500

GOLD , PLATINUM, INDULGENT PACKAGES LISTED IN TOTAL BELOW

\*BEVERAGE SELECTION ON CONSUMPTION MENU MUST BE CHOSEN FROM EITHER OF THE THREE PACKAGES

## Sparkling & Champagne

Dal Zotto Pucino, Prosecco, King Valley VIC | \$75  
House of Arras, Blanc de Blanc, TAS | \$110  
Mumm Cordon Rouge Brut NV, France | \$135  
Veuve Clicquot, Yellow Label Brut NV, France | \$190  
Laurent Perrier Cuvée, Grand Brut, France | \$190  
Taittinger Brut Reserve NV, Reims, France | \$190  
Krug Grad Cuvee, Reims, France | \$550

## Rosé

Le Petite Maison Saint Rose, Languedoc, France | \$75  
Mazi GSM, McLaren Vale SA | \$85  
Minuty Prestigue, Provence, France | \$120  
Domaine Ott Clos Mirelle, Provence, France | \$180

## White Wine

Cantina Trevigiana DOC Pinot Grigio, delle Venezie, Italy | \$75  
Astrolabe Sauvignon Blanc, Awatere Valley, Marlborough NZ | \$85  
Xanadu Chardonnay, Margaret River WA | \$110  
Domaine Vacheron Sancerre Blanc, Sancerre, France | \$140  
Domaine Oudin Chablis, Chablis, France | \$120  
Pooley Reisling, Margaret Pooley Tribute, TAS | \$180  
Pierro Chardonnay, Margaret River WA | \$180

## Red Wine

The Hedonist Shiraz, McLaren Vale SA | \$75  
Craggy Range Pinot Noir, Martinborough NZ | \$90  
John Duval Shiraz (SGM), Plexus, Barossa SA | \$95  
Amisfield Pinot Noir, Central Otago, NZ | \$125  
Dalwhinnie Shiraz, Moonambel VIC | \$170  
Henschke Cabernet Sauvignon, Marble Angel, Barossa Valley SA | \$170  
Bass Phillip Estate, Pinot Noir, Gippsland VIC | \$180  
Yarra Yering Dry Red No. 1, Cabernet Sauvignon, Yarra Valley VIC | \$220  
Henschke Mt Edelstone Shiraz, Eden Valley SA | \$450

## Beers | \$12

Corona (Mexico), Peroni (Italy), Peroni Leggera (Italy), James Boag's Light (Australia)

## None Alcoholic Drinks | \$8

Mineral Water, Soft Drinks, Juice OJ

## Standard Spirits | \$14