



### VESSEL HIRE

4 hours minimum vessel hire

#### LOW SEASON | 16<sup>TH</sup> APRIL - 31<sup>ST</sup> SEPTEMBER

HOURLY RATE \$2,700 per hour

DAY RATE (8 HOURS) \$17,000

#### PEAK SEASON | 1<sup>ST</sup> OCTOBER - 15<sup>TH</sup> APRIL

HOURLY RATE \$3,000 per hour

DAY RATE (8 HOURS) \$22,000

#### PUBLIC HOLIDAY

NEW YEARS EVE | 7 HOURS \$95,000

CHRISTMAS DAY, BOXING DAY,  
AUSTRALIA DAY, NEW YEAR'S  
DAY \$5,500 per hour

### TERM CHARTER RATE

Additional 30% APA of the whole charter rate

#### LOW SEASON | 16<sup>TH</sup> APRIL - 31<sup>ST</sup> SEPTEMBER

OVERNIGHT \$20,000 + APA

WEEKLY \$100,000 + APA

MULTI-NIGHT \$17,000 + APA

#### PEAK SEASON | 1<sup>ST</sup> OCTOBER - 15<sup>TH</sup> APRIL

OVERNIGHT \$25,000 + APA

WEEKLY \$120,000 + APA

MULTI-NIGHT \$21,000 + APA

### ADDITIONAL PRICING

#### STAFFING FEE

WAIT STAFF \$450  
*4-hour hire*

ADDITIONAL STAFF \$100  
*per hour*

STAFF-TO-GUEST RATIO 1:10

CHEF \$100  
*per hour*

#### BYO FEE

BYO FOOD \$25PP  
*(minimum \$500)*

BYO DRINKS \$30PP  
*(minimum \$500)*  
*includes glass service, Still and sparkling water + ice.*

#### PUBLIC HOLIDAY SURCHARGE

VESSEL HIRE 100%

CATERING 25%

WAITSTAFF 100%

#### WHARVES

WHARF FEE | SYDNEY \$50/ visit

#### Preferred wharves:

- Casino Wharf.
- Eastern Pontoon.
- Rose Bay Public Wharf (on request and certain conditions).

*All other wharfs to be approved.*

*All wharf bookings have a strict 15-minute allocation for boarding and disembarking.*

#### Additional info:

- MOHASUWEI offers full use of her 10m Technohull tender, available for pick up/drop off and transport during charters.
- She accommodates up to 8 guests comfortably.





## CANAPE MENU

### GOLD | \$79PP

4 Cold Canapés, 4 Warm Canapés,  
1 Substantial, 1 Dessert  
20 pax minimum

### PLATINUM | \$99PP

5 Cold Canapés, 5 Warm Canapés,  
2 Substantial, 2 Dessert  
18 pax minimum

### ELITE | \$119PP

5 Cold Canapés, 5 Warm Canapés,  
2 Substantial, 2 Dessert  
Choice of one food station – glazed  
ham, or charcuterie & cheese  
16 pax minimum

#### COLD CANAPÉS

Freshly shucked Sydney rock oysters with apple cider, cucumber vinaigrette (gf)

Heirloom cherry tomatoes, Bruschetta, whipped feta, basil, Croute

Chilled Queensland king prawns with citrus mayo dipping sauce (gf)

Smoked free range chicken, roasted sweet corn, streaky bacon, Sriracha mayo

Spicy King Salmon Tartare, sesame Miso aioli

Teriyaki seared Black Angus beef, sesame seed, pickled cucumber, kewpie mayo, fried garlic (gf)

Alaskan King crab, smoked sweet corn, basil, Aleppo chilli, miniature tart

*(All cold canapes can be made GF)*

#### WARM CANAPÉS

Fresh herb and green pea, baby spinach, buffalo mozzarella, risotto balls, smoked paprika aioli (v)

Moroccan spiced butternut pumpkin, hummus, crispy onion, puff pastry tart (gf)

Duck potstickers, shallots, crispy onion, Ponzu dressing

Seared Atlantic scallops, smoked bacon, celeriac, caper thyme mayonnaise, lemon

Greek style lamb seared, truss tomatoes, cucumber, feta on crispy pita

Pumpkin and spiced roasted eggplant quesadilla, chimichurri, avocado

Popcorn free range chicken, nori salt, lemon aioli

Black Angus handmade pie, smoked chilli tomato relish

#### SUBSTANTIAL

Fried buttermilk chicken, butter lettuce, tomato jalapeno salsa relish, smoked paprika aioli on a milk bun

Shredded black Angus beef Thai salad, noodles, mint, lemongrass, bean sprouts

Crispy pork belly roll, pickled carrot, cucumber, coriander, light chilli, Vietnamese soy

Seared king Tasmanian salmon poke, Japanese pickles, nori, edamame, coriander

Tikka Masala spiced chicken, organic brown rice, baby coriander

Slow cooked grass-fed sumac lamb shoulder with gnocchi, rainbow chard, cucumber yoghurt bowl

Poached tiger prawn roll, pickled radish, iceberg lettuce, cocktail aioli

Moroccan spiced vegetables, pearl cous cous, sumac, cucumber yoghurt

#### DESSERT

Lemon and passionfruit curd, fresh strawberry crushed meringue

Sea-salt caramel and brownie crumble tart

Valrhona dark chocolate and coffee mousse with honeycomb crumble

Prosecco rose water marinated strawberries, watermelon, mint meringue

Whipped vanilla bean cheesecake, peach, passionfruit crumble

Triple cream brie, sour cherry, baby basil tart

FOOD STATIONS CAN BE ADDED TO ANY CANAPÉ PACKAGE WITH A MINIMUM OF 30 GUESTS





## BUFFET MENU

### **GOLD | \$112PP**

2 Canapés on arrival, 2 Cold Platters,  
1 Dessert Platter + complimentary share platters  
**18 pax minimum**

### **PLATINUM | \$133PP**

3 Canapés on arrival, 3 Cold and 3 Warm Platters,  
1 Dessert Platter + complimentary share platters  
**15 pax minimum**

#### **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)

Salami 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**

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**

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 will also include 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

FOOD STATIONS CAN BE ADDED TO ANY CANAPÉ PACKAGE WITH A MINIMUM OF 30 GUESTS





### SEAFOOD BUFFET

#### SEAFOOD BUFFET | \$175PP

All dishes below are included except lobster, subject to market value.

#### CANAPE

Miniature shortcrust tart with hummus and spiced butternut pumpkin (V)

Seared Atlantic scallops with scorched sweet corn, chorizo, wild mushroom tart (GF available)

Chili lime free range chicken, baby greens, cucumber, nam jim dressing, wonton

#### COLD PLATTERS

Seafood platter with a selection of oysters, tiger prawns, Balmain bugs, chilled mussels, caper mayonnaise, citrus aioli ( Lobster available upon request)

Yellowfin tuna spring onion, king brown mushrooms, aged soy

QLD spanner crab (de-shelled) Heirloom tomato medley, avocado, radish, cucumber, light chili

#### WARM PLATTERS

Roasted (med-rare) pepper-crusted Black Angus sirloin with local mushrooms and chimichurri (gf)

Large king prawns with butternut pumpkin, Persian fetta 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 mango passionfruit curd Raspberry sorbet (gf)

Local and Imported cheese served with spiced apple chutney, marinated figs and flatbread





### FOOD STATION

Food stations can be added to any canapé or buffet event with a minimum of 30 guests

#### SASHIMI STATION \$22.00

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

#### GLAZED HAM STATION \$21.00

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

#### DUMPLING BAR \$21.00

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

#### CAVIAR STATION

Price on enquiry  
Selection of caviars, complete with hostess to guide through selections

#### OYSTER TASTING STATION \$22.00

Showcasing freshly shucked regional oysters from around Australia- Sydney rock, Pacific's and flats

#### CHARCUTERIE & CHEESE \$20.00

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

#### LIVE OYSTER SHUCKING \$22.00 + ADDITIONAL \$300 CHEF FEE

Shucked to order Sydney rock, Pacific and flats by chef onboard

#### JUST CHEESE \$17.00

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





## FORMAL DINING

### PLATED 3-COURSE MENU | \$139PP

Minimum 15 pax – Max 20 pax  
One choice per course for all guests

#### ENTREE

Pan seared prawns, celeriac remoulade, red vein sorrel, lemon dressing  
Zucchini quinoa fritters, pea mint cream, Hunter Valley goats cheese, watercress  
De-boned quail, 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, chili aioli

#### MAINS

Baby snapper, mussels, confit fennel, zucchini flower, bisque  
Peppered venison loin, quince, puff pastry, radicchio, chestnut  
De-boned cornfed chicken, sweet corn custard, baby leeks, pearl barley  
Hapuku, 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 pannacotta, mango, crumble, coconut sorbet  
Vanilla cheesecake, mixed berries, orange cardamom ice cream  
Local and imported cheeses, fig loaf, flat bread, apple cherry chutney





## BEVERAGE PACKAGES

*Minimum package spend \$1,000*

### GOLD PACKAGE \$26PP/HR

- Bl anc, Craggy Range | Marlborough New Zealand
- Pinot Gris, Neudorf Tiri Tiri | Nelson New Zealand
- Rosé, Rameau d' Or Golden Bough | Provence France
- Corona
- Peroni

### PLATINUM PACKAGE \$40PP/HR

- Champagne, Laurent Perrier La Cuvée | Champagne France
- Riesling, Henschke Julius | Eden Valley Australia
- Chardonnay, Kumeu River Estate | Auckland New Zealand
- Rosé, Whispering Angel | Provence France
- Corona
- Peroni

**RED WINE AVAILABLE ON REQUEST ONLY OR FOR FORMAL DINING ONLY  
ALL WATER, TEA AND COFFEE INCLUDED**

