



TERM CHARTER RATES

JANUARY - DECEMBER

24 HOURS	\$25,000 + 30% APA
48 HOURS	\$45,000 + 30% APA
3 NIGHTS	\$65,000 + 30% APA
4 NIGHTS	\$80,000 + 30% APA
5 NIGHTS	\$95,000 + 30% APA
6 NIGHTS	\$110,000 + 30% APA
7 NIGHTS	\$125,000 + 30% APA
14 NIGHTS	\$225,000 + 30% APA

- Public Holiday surcharges apply
- We can still customise menus for clients and work around their needs and dietary. Speciality items & requests may incur an additional charge and will be POA
- Beverages - These will come from our current consumption wine list. If a client is wanting something additional or has any special requests this again may incur a charge and will be POA (required 14 days prior)

VESSEL HIRE

HOURLY CHARTER	\$3,700 per hour
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8-HOUR RATE 50 PAX	\$20,000
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- Minimum hire of 4 hours
- Rates include vessel hire, marine crew and fuel
- Excludes catering, beverages, wait staff, chef fees and wharf fees

PUBLIC HOLIDAY

NEW YEARS EVE	\$140,000
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- for 50pax
- 6.00pm - 1.00am - (7 hours)
- Diamond drinks + buffet
- Additional guests \$950 each

ADDITIONAL PRICING

WAITSTAFF	\$400 4 hours + \$65PP per additional hour
STAFF-TO-GUEST RATIO	1:10
CHEF	\$450 4 hours + \$85PP per additional hour
STAFF-TO-GUEST RATIO	1:40 buffet 1:50 Canape
LIFEGUARD	\$450 4 hours + \$65PP per additional hour
STAFF-TO-GUEST RATIO	1:20
WHARF FEE	\$50 per visit
TABLE HIRE	\$700 <small>required for 20+ guests or upon request. This price includes hire of the table, linene and chairs as required.</small>

AQUA GOLF	\$1,500
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includes staff to drive tender

JACUZZI	\$750
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(max 50 guests) incl cleaning fee

FUN AIR SLIDE	\$2,500
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*(max 50 guests)
includes staff required to man the slide*

TENDER	\$2,000
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LASER CLAY SHOOTING	\$1,700
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USE OF GUEST SHOWER 12PAX	\$250
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SLIPPERS / TOWELS	\$10PP each <i>(for over 10 guest)</i>
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SURCHARGE

The surcharge will apply to all special events and public holidays.

- Vessel Hire 25%
- Food & Beverage Packages 25%
- Wait Staff & Chef Fees 100%

NOTE: MAX CAPACITY RESTRICTED AT 100 PASSENGERS PER DAY (SO 50 PER CHARTER IF 2 CHARTERS PER DAY)





GOOD TO KNOW

SHOES

Oneworld has a strict no shoe policy on board. A welcome mat and chairs will be provided for guests embarking the yacht to remove their shoes. All guests shoes will be stowed safely on board during the charter. Anyone with a medical condition which requires them to wear shoes at all times must discuss this with the yacht manager or charter agent prior to charter commencing.

YACHT ACCESS

Full access to the yacht will be managed on a case by case basis. Depending on the number of guests on board will determine how many suites will be available during the charter. We reserve the right to close any areas off in order to protect the asset.

DAY HEADS / BATHROOMS

Oneworld has 2 day heads on the main deck available for use. Other guest areas and bathrooms will be available depending on the number of guests on board during the charter.

CATERING

Food is not to be taken into any of the 5 guest suites. Consumption of food will be limited to the main guest areas of the yacht.

SMOKING

Smoking will need to be cleared with the yachts manager at the time of the charter booking. The captain on board will let guests know where smoking will be permitted on board and when. Any violation of this instruction by the captain will cause the charter to immediately cease.

GENERAL

Oneworld will not accept charters with topless waitresses or strippers. Ignoring this term & condition will result in the charter being terminated with no refund issued. Oneworld has a very strict no drugs policy and any involvement by guests will result in the charter being terminated immediately without refund.

NOTE: MAX CAPACITY RESTRICTED AT 100 PASSENGERS PER DAY (SO 50 PER CHARTER IF 2 CHARTERS PER DAY)





CANAPE MENU

All menus are freshly prepared by a chef on-board. Tailored options are available on request

GOLD PACKAGE \$85 PER PERSON

6 Canapés + 1 Substantial + 1 Dessert
20 PAX MINIMUM

CANAPES

roasted pumpkin & feta empanadas (v)

heirloom cherry tomatoes, greek feta, black olives, oregano, cucumber, miniature tart

teriyaki seared black angus beef, sesame seed, pickled cucumber, kewpie mayo, fried garlic

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

seared atlantic scallops, smoked bacon, celeriac, caper thyme mayonnaise, lemon

lamb and rosemary puff pastry pie, tomato chuntney

SUBSTANTIAL

fried buttermilk chicken, jalapeño slaw, smoked paprika aioli on a milk bun

DESSERT

sea-salt caramel and brownie crumble tart

PLATINUM PACKAGE \$105 PER PERSON

8 Canapés + 2 Substantial + 1 Dessert
20 PAX MINIMUM

CANAPES

freshly shucked sydney rock oysters with apple cider, cucumber vinaigrette (gf)

heirloom cherry tomatoes, greek feta, black olives, oregano, cucumber, miniature tart

san danielle prosciutto, pearl mozzarella, truss tomatoes, baby basil, crisp flat bread

chilled queensland king prawns with citrus mayo dipping sauce (gf)

popcorn tiger prawns, coconut sambal, sweet chilli, shallots (gf)

tiny black angus pastrami reuben, marble rye

chicken and leek petite pie with smoked tomato chutney

black bean, spiced avocado, cherry tomato quesadilla

SUBSTANTIAL

pulled pork slider with cabbage slaw, coriander, kewpie, and chilli aioli

chipotle spiced chicken bowl with cherry tomato, corn salsa brown rice, organic kale salad

DESSERT

chocolate mousse with roasted pecans and chocolate honeycomb

ALL DIETARY REQUIREMENTS CAN BE CATERED FOR JUST LET US KNOW UPON
BOOKING OR 10 DAYS PRIOR TO CHARTER COMMENCEMENT.





CANAPE MENU

All menus are freshly prepared by a chef on-board. Tailored options are available on request

DIAMOND PACKAGE \$135 PER PERSON

9 Canapés + 2 Substantial + 3 Dessert
20 PAX MINIMUM

CANAPES

fresh sydney rock oysters with red wine vinaigrette (gf)
fresh caught queensland tiger prawns and seafood sauce (gf)
yellowfin tuna sashimi with edamame, pickled radish and ponzu dressing (gf)
qld spanner crab mini tart, baby basil, dry chilli, lemon aioli, pine nuts, thyme (v)
citrus cured king salmon, avocado aioli, cucumber, crisp corn tortillas
grilled lamb back strap kofta spiced with mint and cucumber yogurt dressing (gf)
pumpkin and feta spiced roasted pumpkin empanadas (v)
green pea, buffalo mozzarella arancini with aged reggiano cheese, lemon aioli (v)
popcorn tiger prawns, coconut sambal, sweet chilli, shallots (gf)

SUBSTANTIAL

black angus beef slider with crisp cos caramelised onion jam, tasty cheese, tomato relish
and kewpie mayo
crispy free- range chicken slider with smoked tomato chutney, gem lettuce, aioli

DESSERT

deconstructed vanilla bean cheesecake with fresh berries almond biscuit crumble
passionfruit, strawberry, meringue on spoon
cheese & charcuterie station

ADD-ONS

You are more than welcome to add additional items to your menu on top of the standard items outlined. These items will be charged additionally to the menu price.

Canapes \$9.50 per canapé per person
Substantial Canapes \$16 per canapé per person

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FOOD STATION

All menus are freshly prepared by a chef on-board. Tailored options are available on request

SUSHI AND SASHIMI STATION \$45PP (MINIMUM 20 GUESTS)

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

DUMPLING BAR \$35PP (MINIMUM 20 GUESTS)

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

OYSTER TASTING STATION \$30PP (MINIMUM 20 GUESTS)

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

LIVE OYSTER SHUCKING \$35PP + ADDITIONAL \$300 CHEF CHARGE (MINIMUM 20 GUESTS)

Shucked to order Sydney rock, Pacific's and Flats by chef on board

GLAZED HAM STATION \$30PP (MINIMUM 20 GUESTS)

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

CAVIAR STATION POA (MINIMUM 20 GUESTS)

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

CHARCUTERIE AND CHEESE \$35PP (MINIMUM 20 GUESTS)

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

JUST CHEESE \$30PP (MINIMUM 20 GUESTS)

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

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BUFFET MENU

All menus are freshly prepared by a chef on-board. Tailored options are available on request

GOLD BUFFET MENU \$120 PER PERSON

20 PAX MINIMUM

CANAPES

miniature shortcrust tart with hummus and spiced butternut pumpkin (v)
chiili lime free range chicken, baby greens, cucumber, nam jim dressing, wonton

MAINS

roasted (med-rare) pepper-crusted black angus sirloin with local mushrooms and chimichurri (gf)
poached yamba prawns, chilled and served with shaved fennel, watercress and ruby grapefruit salad
house-smoked petuna ocean trout with pickled red onion, capers and horseradish cream fraiche (gf)
free-range de-boned chicken with sumac, blackened corn, red pepper, rainbow
chard and harissa-spiked yogurt

SIDES

heirloom tomato medley with torn buffalo mozzarella, hand-made basil pesto (gf)
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

DESSERT

local and imported cheese served with spiced apple chutney, marinated figs and flatbread

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BOOKING OR 10 DAYS PRIOR TO CHARTER COMMENCEMENT.





BUFFET MENU

All menus are freshly prepared by a chef on-board. Tailored options are available on request

PLATINUM BUFFET MENU \$140 PER PERSON

20 PAX MINIMUM

CANAPES

miniature shortcrust tart with hummus and spiced butternut pumpkin (v)
chiili lime free range chicken, baby greens, cucumber, nam jim dressing, wonton
seared atlantic scallops with scorched sweet corn, chorizo, wild mushroom tart

MAINS

roasted (med-rare) pepper-crusted black angus sirloin with local mushrooms and chimichurri (gf)
poached yamba prawns, chilled and served with shaved fennel, watercress and ruby grapefruit salad
house-smoked petuna ocean trout with pickled red onion, capers and horseradish cream fraiche (gf)
free-range de-boned chicken with sumac, blackened corn, red pepper,
rainbow chard and harissa-spiked yogurt
salumi selection with pickles, olives and grilled veg
8 hour slow-cooked s.a lamb shoulder with pomegranate molasses, kale and warm israeli couscous

SIDES

heirloom tomato medley with torn buffalo mozzarella, hand-made basil pesto (gf)
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

DESSERT

strawberry cheesecake coconut crumble strawberry ice cream
local and imported cheese served with spiced apple chutney, marinated figs and flatbread

ALL DIETARY REQUIREMENTS CAN BE CATERED FOR JUST LET US KNOW UPON
BOOKING OR 10 DAYS PRIOR TO CHARTER COMMENCEMENT.





BEVERAGE PACKAGES

LUXURY \$80 (4 HOURS)

\$20 PER PERSON PER HOUR THEREAFTER

SPARKLING

Maschio Prosecco, Italy

WHITE WINE

Lobster Reef Sauvignon Blanc, New Zealand
Chapel Hill Parson Chardonnay, Australia

ROSE

Cupio Pinot Noir Dry Rose, Australia

RED

Tyrrell's Old Winery Pinot Noir, Australia

BEER

Corona & Peroni

NON-ALCOHOLIC

Peroni 0% & Zero Alcohol Prosecco (on request)

SPIRITS ADD ON

SPIRITS ADD-ON \$8 PER PERSON, PER HOUR

SPIRITS ON CONSUMPTION \$12 EACH

Vodka, Gin, Scotch, Tequila, Whisky

ONBOARD MIXOLOGIST \$450

+ COCKTAILS \$22 EACH

No minimum order May choose 2-3 cocktails to be made onboard fresh

FROZEN COCKTAILS \$15 EACH

Minimum order of 25 drinks Please enquire for different flavours

DIAMOND \$120 (4 HOURS)

\$30 PER PERSON PER HOUR THEREAFTER

SPARKLING

G.h.mumm Cordon Rouge Nv – Champagne Fr

WHITE WINE

Once And Well Margaret River Chardonnay,
Australia Isabella estate Sauvignon Blanc, New Zealand

ROSE

Studio Miraval Rose, France

RED

Malborough Sounds Pinot Noir, New Zealand

BEER

Corona & Peroni

NON-ALCOHOLIC

Peroni 0% & Zero Alcohol Prosecco (on request)

PRE-MADE COCKTAILS \$22 EACH

We offer a range of high-end pre-made cocktails perfect for any event Options include Vodka Martini, Negroni, Margarita, Espresso Martini, Manhattan, Old Fashioned, Boulevardier, Piña Colada, Mango Daiquiri
Minimum order of 40 cocktails Must be ordered minimum 7 days prior to charter

Water and soft drinks are included.
Specialty items are available on request POA.

