



Charter Rates

VESSEL HIRE

4 hours minimum vessel hire

LOW SEASON | 16TH APRIL - 31ST SEPTEMBER

HOURLY RATE \$2,700 per hour

DAY RATE (8 HOURS) \$17,000

PEAK SEASON | 1ST OCTOBER - 15TH 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 | 16TH APRIL - 31ST SEPTEMBER

OVERNIGHT \$20,000 + APA

WEEKLY \$100,000 + APA

MULTI-NIGHT \$17,000 + APA

PEAK SEASON | 1ST OCTOBER - 15TH 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 \$125
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 | \$85PP

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

PLATINUM | \$105PP

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

ELITE | \$125PP

5 Cold Canapés, 5 Warm Canapés,
2 Substantial, 2 Dessert
1 glazed ham, or charcuterie & cheese
20 pax minimum
** Minimum 30 guests for Glazed Ham Station

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)

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

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

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 | \$120PP

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

PLATINUM | \$140PP

3 Canapés on arrival, 3 Cold and 3 Warm Platters,
2 Dessert Platter + complimentary share platters
20 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 | \$210PP

All dishes below are included except lobster, subject to market value.
Minimum 20 guests

CANAPE

Seared Atlantic scallops with scorched sweet corn, chorizo, wild mushroom tart

Minature shortcrust tart with hummus and spiced butternut pumpkin (v)

Chilli lime free range chicken, baby greens, cucumber, nam Jim dressing, wonton

COLD PLATTERS

Yellow fin tuna with spring onion, king brown mushroom, aged soy

QLD spanner crab Heirloom tomato medley, avocado, radish, cucumber, light chilli

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

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 \$28.00PP

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

GLAZED HAM STATION \$25.00PP

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

DUMPLING BAR \$23.00PP

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 \$30.00PP

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

CHARCUTERIE & CHEESE \$23.00PP

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

LIVE OYSTER SHUCKING \$30.00PP + ADDITIONAL \$300 CHEF FEE

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

JUST CHEESE \$18.00PP

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



FORMAL DINING

PLATED 3-COURSE MENU | \$150PP

Minimum 15 pax – Max 20 pax

One choice per course for all guests

*Custom menu available for groups under 15 Pax

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 spend \$1,000

GOLD PACKAGE \$26PP/HR

- Prosecco, Bianca Vigna | Veneto Italy
- Sauvignon Blanc, 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**

CONSUMPTION LIST

CHAMPAGNE

Dom Perignon Haut Villers France	\$625
Ruinart, Blanc de Blancs Reims France	\$300
Bollinger Aÿ France	\$170
Moët & Chandon Brut NV Champagne France	\$135

WHITE

Chardonnay, Cullen Kevin John Margaret River Australia	\$280
Chardonnay, Moss Wood Margaret River Australia	\$160
Chardonnay, Charteris Pokolbin Selection Hunter Valley Australia	\$120
Chablis, Joseph Drouhin Drouhin France 2014	\$93
Pinot Grigio, Le Monde Friuli Italy	\$56
Sauvignon Blanc, Astrolabe Awatere Valley Marlborough NZ	\$56

RED

Pinot Noir, Felton Road Calvert Central Otago NZ	\$56
Pinot Noir, Craggy Range Te-Muna Road Martinborough NZ	\$110
Shiraz, Yarra Yerring Underhill Yarra Valley Australia	\$221
Shiraz, Millas's Vineyard Estate Hunter Valley Australia	\$119
Cabernet, Moss Wood Margaret River Australia	\$238
Cabernet, Leeuwin Estate Art Series Margaret River Australia	\$162

BEER

Corona	\$9
Peroni	\$9

SPIRITS

House Spirits incl. mixer	\$15
Premium Spirits incl. mixer	\$25

SELTZERS/PRE-MIX \$15

Types available on request

NON-ALCOHOLIC

Soft Drink	\$3
Tea	\$3
Coffee	\$5
San Pellegrino 1-litre	\$6
Bottled Water	\$3

COCKTAILS \$25

Margarita
Espresso Martini
Negroni
Aperol Spritz

***All still water included*