



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

- Relocation fees may apply.
- Excludes Public Holidays. POA for a term charter during these periods.
- Fuel consumption for a maximum of 4 hours cruising per day.
- All events that occur onboard during a 24-hour+ term charter are subject to: \$5,000 event fee (4 hours maximum)

VESSEL HIRE

OFF-PEAK | APRIL - OCTOBER

SUNDAY- THURSDAY	\$3,350 per hour
FRIDAY & SATURDAY	\$3,500 per hour

PEAK | NOVEMBER - MARCH

HOURLY CHARTER	\$3,700 per hour
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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

ALL YEAR ROUND | MAXIMUM 30 GUESTS

8 HOUR CHARTER	\$20,000
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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

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





ADDITIONAL PRICING

WAITSTAFF \$450
4 hours + \$75PP per additional hour

STAFF-TO-GUEST RATIO 1:10

CHEF \$450
4 hours + \$85PP per additional hour

STAFF-TO-GUEST RATIO 1:50 buffet
1:50 Canape
1:12 fine dining

LIFEGUARD \$450
4 hours + \$65PP per additional hour

STAFF-TO-GUEST RATIO 1:20

WHARF FEE \$60 per visit

BYO BEVERAGES \$25PP
*Not permitted during peak season
Minimum \$500*

BYO CATERING \$15PP
*Not permitted during peak season
Minimum \$500*

GALLEY KITCHEN USE \$500

SURCHARGE

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

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

AQUA GOLF \$1,500
*includes staff to drive tender
(Up to 50 guests)* **\$15PP per additional guest**

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

INFLATABLE SLIDE \$1,500
5 hour+ charter advised

STAND UP PADDLE BOARDS *INCLUDED

FUNAIR SPLASH MAT *INCLUDED

TENDER \$1,500 - 4hrs
**Included for all term charters*

LASER CLAY SHOOTING \$1,700

USE OF GUEST SHOWER | 12PAX \$250

USE OF CABINS \$550 each
5 Cabins available

SLIPPERS / TOWELS \$10PP each
(for over 10 guest)

TABLE HIRE \$750
*required for 20+ guests or upon request. This price
includes hire of the table, linene and chairs as
required.*

FURNITURE REMOVAL \$1,000

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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 chutney

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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SEAFOOD MENU

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

ELITE SEAFOOD PACKAGE PACKAGE \$150PP

20 PAX MINIMUM

CANAPES

Fresh Sydney Rock Oysters with Red Wine Vinaigrette (GF)
Fresh Caught Queensland Tiger Prawns with Seafood Sauce (GF)
King Mushroom, Edamame, Miso Mayonnaise, Crisp Shallots
Alaskan King Crab, Sweetcorn, Basil, Aleppo Chilli, Crispy Sesame
Seared Atlantic Scallops, Smoked Bacon, Celeriac, Caper Thyme Mayonnaise
Chilli Spiced Prawns, Nori Salt, Aioli & Lemon
Fresh Herb and Green Pea, Baby Spinach, Buffalo Mozzarella Risotto Balls with Smoked Paprika Aioli (V)
Sumac Cured King Salmon, Goats Cheese, Crisp Shallots, Crisp Bread

SUBSTANTIAL

Seared King Salmon Poke Bowl with Japanese Pickles, Nori, Edamame
Poached Tiger Prawn Roll, Pickled Radish, Iceberg Lettuce, Seafood Sauce

DESSERT

Triple Cream Brie, Sour Cherry & Baby Basil Tart
Cheese & Charcuterie Station

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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

2 Canapés + 3 Mains + 3 Sides + 2 Dessert

20 PAX MINIMUM

CANAPES

miniature shortcrust tart with hummus and spiced butternut pumpkin (v)
chilli 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

ALL DIETARY REQUIREMENTS CAN BE CATERED FOR JUST LET US KNOW UPON 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

3 Canapés + 4 Mains + 3 Sides + 2 Dessert

20 PAX MINIMUM

CANAPES

miniature shortcrust tart with hummus and spiced butternut pumpkin (v)
chilli 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-crust 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

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.





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

CAVIAR STATION

POA (MINIMUM 20 GUESTS)

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

DUMPLING BAR

\$35PP (MINIMUM 20 GUESTS)

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

CHARCUTERIE AND CHEESE

\$35PP (MINIMUM 20 GUESTS)

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

OYSTER TASTING STATION

\$30PP (MINIMUM 20 GUESTS)

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

JUST CHEESE

\$30PP (MINIMUM 20 GUESTS)

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

GLAZED HAM STATION

\$30PP (MINIMUM 20 GUESTS)

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

FRESH FRUITS

\$20PP (MINIMUM 20 GUESTS)

Selection of fresh local seasonal fruit

LIVE OYSTER SHUCKING

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

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

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BEVERAGE PACKAGES

LUXURY DRINKS | \$20PP/HR

SPARKLING

Seppelt Prosecco, Australia

WHITE

Rare Penny Chardonnay, Australia
Stoney River Sauvignon Blanc, New Zealand

ROSE

Fat Bird Rose, Australia

RED

Tyrrell's Old Winery Pinot Noir, Australia

BEER

Corona & Peroni

NON ALCOHOLIC

Peroni 0% & Zero Alcohol Prosecco (available on request)
Soft drinks, juice and water

CHAMPAGNE UPGRADE | \$10 PP/HR

Veuve Cliquot NV

NON-ALCOHOLIC DRINKS PACKAGE | 12 PP/HR

Non-alcoholic prosecco, wine and beer

SPIRITS ADD ON | \$10PP /HR

- Belvedere Vodka
- Hendricks Gin
- Maker's Mark
- Scotch
- Johnnie Walker
- Black Label
- Patron Silver
- Tequila

DIAMOND DRINKS | \$35PP/HR

CHAMPAGNE

Veuve Cliquot NV, France

WHITE

Vasse Felix Filius Chardonnay, Australia
Catalina Sounds Sauvignon Blanc, New Zealand

ROSE

Minuty Prestige, France

RED

Terrazas de Loz Andes Reserva Malbec, Argentina

BEER

Corona & Peroni

NON ALCOHOLIC

Peroni 0% & Zero Alcohol Prosecco (available on request)
Soft drinks, juice and water

ELITE DRINKS | \$47.50 PP/HR

CHAMPAGNE

Ruinart Blanc de Blancs Champagne, France

WHITE

Chablisienne Petit Chablis Vibrant, France
Cloudy Bay Sauvignon Blanc, New Zealand

ROSE

Whisering Angel Rose, France

RED

Penfolds Bin 21 Grenache, Australia

BEER

Corona & Peroni

SPIRITS

Belvedere Vodka, Hendricks Gin and Makers Mark
Scotch

NON ALCOHOLIC

Peroni 0% & Zero Alcohol Prosecco (available on request)
Soft drinks, juice and water



BEVERAGE PACKAGES

CAN BE ORDERED IN ADDITION TO ANY BEVERAGE PACKAGE

ONBOARD MIXOLOGIST | \$450 (4-hours)

\$25 EACH

No minimum order

May choose 2-3 cocktails to be made onboard fresh

Margarita
Negroni
Piña Colada
Paloma
Spicy Margarita
Aperol Spritz
Dark & Stormy
Moscow Mule
Espresso Martini
Hugo Spritz
Mojito
Peach Bellini

ARRIVAL COCKTAILS | \$18 EACH

(No mixologist required)

May choose 2 cocktails to be made as arrival drinks

CONSUMPTION BAR

SPARKLING

Seppelt Prosecco, Australia - \$42
Chandon Sparkling Brut NV, Australia - \$70
Veuve Clicquot NV, France - \$140
Ruinart Blanc de Blancs Champagne,
France - \$280
Everything Except Zero Alcohol
Prosecco, Australia - \$21

WHITE

Rare Penny Chardonnay, Australia - \$28
Stoney River Sauvignon Blanc, New
Zealand - \$35
Catalina Sounds Sauvignon Blanc, New
Zealand - \$50
Vasse Felix Filius Chardonnay,
Australia - \$55
Chablisienne Petit Chablis Vibrant,
France - \$69
Cloudy Bay Sauvignon Blanc, New
Zealand - \$75

ROSE

Fat Bird Rose, Australia - \$40
Minuty Prestige, France - \$65
Whisering Angel Rose, France - \$90

RED

Tyrrell's Old Winery Pinot Noir,
Australia - \$32
Terrazas de Loz Andes Reserva
Malbec, Argentina - \$64
Penfolds Bin 21 Grenache, Australia - \$79

BEER & SPIRITS

Corona and Peroni - \$12
Spirits - \$12