



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

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

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 (50 50 PER CHARTER IF 2 CHARTERS PER DAY)





CANAPE PACKAGE

GOLD CANAPÉ PACKAGE | \$85PP

3 Cold | 3 Warm | 1 Substantial | 1 Dessert

COLD CANAPÉS

Crushed baby peas, mint pesto, whipped feta & crisp corn tortilla GF · V

Ora King salmon crudo, seeded crackers, crème fraîche, baby cucumber & salmon roe DF

Chilled Queensland tiger prawns with yuzu aioli GF · DF

WARM CANAPÉS

Popcorn chicken with chorizo salt & red eye mayo GF

Seared lamb backstrap, slow roasted red peppers & tzatziki on flatbread

Mushroom arancini, leek, thyme, Parmigiano Reggiano & truffle aioli V

SUBSTANTIAL CANAPÉ S

Fried chicken burger — buttermilk fried chicken, double American cheese, lettuce, tomato, onion & special sauce

DESSERT CANAPÉS

Lemon curd cheesecake tartlets, new season peach & strawberry

PLATINUM CANAPÉ PACKAGE | \$105PP

4 Cold | 4 Warm | 2 Substantial | 1 Dessert

COLD CANAPÉS

Charred sourdough crostini, handcrafted ricotta, heirloom tomato & basil V

Freshly shucked Sydney Rock oysters, raspberry vinaigrette GF · DF

Yellowfin tuna ceviche, crisp corn cracker, avocado cream & fish roe GF · DF

Chilled Queensland tiger prawns with yuzu aioli GF · DF

WARM CANAPÉS

Grilled zucchini & baby spinach frittata, spiced sweet potato & romesco

Pork belly & pineapple skewers with miso caramel

Tandoori chicken tikka on warm roti with mint raita

Soy-glazed mushroom pot sticker dumplings, XO & fermented chilli sauce

SUBSTANTIAL CANAPÉS

Gnocchi, creamy wild mushrooms, shaved zucchini, dried chilli & pecorino

The Oneworld cheeseburger — pickles, bacon, double Jack cheese, truss tomato & burger sauce

DESSERT CANAPÉS

Belgian chocolate brownie with sumac strawberries

Jamison plum, new season apple & cinnamon crumble spoons

ADDITIONAL CANAPÉS

Canapés — \$10 per person

Substantial Canapés — \$16 per person

CHEF CHARGE APPLIES

CANAPÉ MENUS HAVE A MINIMUM ORDER OF 15 GUESTS

ALL MEDICAL FOOD INTOLERANCES CAN BE CATERED FOR — PLEASE ADVISE UPON BOOKING, OR AT LEAST 14 DAYS PRIOR TO CHARTER COMMENCEMENT





CANAPE PACKAGE

DIAMOND CANAPÉ PACKAGE | \$135PP

1 Food Station (Glazed Ham or Charcuterie & Cheese)
4 Cold | 4 Warm | 3 Substantial | 2 Dessert

COLD CANAPÉS

Freshly shucked Sydney Rock oysters, raspberry vinaigrette G F · D F
Pomegranate-cured duck breast on brioche, duck pâté, pear & cherry compote
Yellowfin tuna sashimi, prawn crisp, roasted sesame dressing & chives
Thai-style Black Angus beef betel leaves, coconut, lime, peanuts, coriander & namjim G F

WARM CANAPÉS

Spiced butternut pumpkin, hummus, toasted pine nuts & crisp flatbread VG
Torched half-shell scallops, cauliflower purée, miso & caper butter
Crisp fried prawns with nam jim sauce
Black Angus beef mini pie, house made puff pastry & tomato chutney

SUBSTANTIAL CANAPÉS

QLD Moreton Bay bug brioche rolls, chipotle aioli, pickles & baby cos
Sri Lankan king prawn curry, coconut rice, baby bok choy, cucumber & roti
24-hour BBQ Black Angus short rib, American cheese, pickles & house chutney on milk buns

DESSERT CANAPÉS

Jamison plum, new season apple & cinnamon crumble spoons
Cinnamon sugar churros with warm dark chocolate sauce

ADDITIONAL CANAPÉS

Canapés — \$10 per person
Substantial Canapés — \$16 per person

CHEF CHARGE APPLIES

CANAPÉ MENUS HAVE A MINIMUM ORDER OF 15 GUESTS

ALL MEDICAL FOOD INTOLERANCES CAN BE CATERED FOR — PLEASE ADVISE UPON BOOKING, OR AT
LEAST 14 DAYS PRIOR TO CHARTER COMMENCEMENT





FOOD STATIONS

Minimum 30 guests.

Available as add-ons with any canapé or buffet package.

SUSHI & SASHIMI STATION | \$35 PER PERSON

Kingfish, tuna and fresh seasonal seafood carved to order.

OYSTER TASTING STATION | \$30 PER PERSON

Sydney Rock, Pacific and Flat oysters from around Australia.

LIVE OYSTER SHUCKING STATION | \$30 PER PERSON + \$450 CHEF FEE

Fresh oysters shucked to order by the onboard chef.

GLAZED HAM STATION | \$25 PER PERSON

Warm carved ham with mustards, pickles and soft rolls.

CHARCUTERIE STATION | \$25 PER PERSON

Local and imported cheeses, cured meats and accompaniments

CHEESE STATION | \$25 PER PERSON

Artisan local and imported cheeses with breads and condiments





BUFFET PACKAGE

GOLD BUFFET PACKAGE | \$120PP

2 Arrival Canapes
3 Cold | 2 Warm | 1 Dessert Platter

COLD PLATTERS

Black Angus beef tataki, spring onion, king brown mushrooms & aged soy GF

House-smoked Petuna ocean trout, capers & horseradish crème fraîche GF

Salumi selection, pickles, olives & grilled vegetables GF

Heirloom tomato medley, buffalo mozzarella & hand-made basil pesto GF · V

Poached Yamba prawns, shaved fennel, watercress & ruby grapefruit salad GF

DESSERT PLATTERS

Valrhona dark chocolate pavé, candy peanuts, shortbread crumble & vanilla cream GF

Strawberry cheesecake, coconut crumble & strawberry ricotta cream

Handmade pavlova nests, mango passionfruit curd & raspberry compote GF

Local & imported cheeses, spiced apple chutney, marinated figs & flatbread

PLATINUM BUFFET PACKAGE | \$140PP

3 Arrival Canapes
4 Cold | 3 Warm | 2 Dessert Platter

WARM PLATTERS

Grilled Tasmanian King salmon, celeriac remoulade, rocket & shaved radish GF

8-hour slow-cooked South Australian lamb shoulder, pomegranate molasses, kale & warm Israeli couscous

Roasted pepper-crust Black Angus sirloin, mushrooms & chimichurri GF

Free-range de-boned chicken, sumac, blackened corn, red pepper, rainbow chard & harissa yoghurt GF

Crispy-skinned W.A. Cone Bay barramundi, sautéed wombok, pickled ginger, aged soy & wild mushrooms GF

BUFFET INCLUDES:

Green micro salad, shaved radish, red onion & cold-pressed dressing

Freshly baked bread rolls with Pepe Saya butter

Steamed baby potatoes with parsley butter & lemon

ADDITIONAL CANAPÉS

Canapés — \$10 per person

Substantial Canapés — \$16 per person

CHEF CHARGE APPLIES

BUFFET MENUS HAVE A MINIMUM ORDER OF 10 GUESTS

ALL MEDICAL FOOD INTOLERANCES CAN BE CATERED FOR — PLEASE ADVISE UPON BOOKING, OR AT LEAST 14 DAYS PRIOR TO CHARTER COMMENCEMENT





BUFFET PACKAGE

SEAFOOD BUFFET PACKAGE | \$170PP

ARRIVAL CANAPÉS

Miniature shortcrust tart, hummus & spiced butternut pumpkin V

Seared Atlantic scallops, scorched sweet corn, chorizo & wild mushrooms

Chilli lime free-range chicken, baby greens, cucumber, nam jim dressing & wonton crisp

SEAFOOD DISPLAY

Selection of oysters, tiger prawns, Balmain bugs
& chilled mussels, caper mayonnaise & citrus aioli

Lobster available on request — market price
applies.

COLD PLATTERS

Yellowfin tuna, spring onion, king brown mushrooms & aged soy

Queensland spanner crab, heirloom tomato medley, avocado, radish, cucumber & light chilli

WARM PLATTERS

Roasted pepper-crusting Black Angus sirloin, mushrooms & chimichurri GF

Large king prawns, butternut pumpkin, Persian feta & harissa GF

Crispy-skinned W.A. Cone Bay barramundi, sautéed wombok, pickled ginger, aged soy &
wild mushrooms

DESSERT PLATTERS

Handmade pavlova nests, mango passionfruit curd & raspberry sorbet GF

Local & imported cheeses, spiced chutney, marinated figs & flatbreads

BUFFET INCLUDES:

Steamed new potatoes with parsley butter

Wild rocket, shaved pear, pecorino & aged balsamic dressing

Spiced cauliflower, chickpea & raita salad

Handmade bread rolls with cultured butter

ADDITIONAL CANAPÉS

Canapés — \$10 per person

Substantial Canapés — \$16 per person

CHEF CHARGE APPLIES

BUFFET MENUS HAVE A MINIMUM ORDER OF 10 GUESTS

ALL MEDICAL FOOD INTOLERANCES CAN BE CATERED FOR — PLEASE ADVISE UPON BOOKING, OR AT
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FORMAL DINING

10 guests minimum
Includes 3 Arrival Canapes

3 COURSE MENU \$130PP

ENTREE

Chilled tiger prawns, celeriac remoulade, red vein sorrel & lemon dressing GF

Zucchini quinoa fritters, goat's cheese, pea mint cream & watercress V · GF

De-boned baby chicken, prosciutto, fetta, mushrooms & broth GF

Seared scallops, Jerusalem artichoke, crisp pancetta & baby herbs GF

Cured kingfish, pickled baby beetroot, horseradish crème fraîche & roe GF

Wagyu carpaccio, capers, truffle mayonnaise, wild rocket, pecorino & grissini

Grilled rare yellowfin tuna, shaved fennel, orange & aioli GF

Confit W.A. octopus, red pepper, olive & chilli aioli GF

DESSERT

Dark chocolate pavé with strawberry, crème fraîche & strawberry ice cream GF

Salted caramel chocolate slice with banana f ritters, peanuts & ice cream GF

Coconut panna cotta with mango, crumble & coconut sorbet

Vanilla cheesecake with mixed berries & orange cardamom ice cream

Local & imported cheeses with fig loaf, flatbread & apple cherry chutney

4 COURSE MENU \$150PP

MAIN

Baby snapper, mussels, confit fennel, zucchini flower & bisque GF

Peppered lamb loin, slow-cooked shoulder, globe artichoke, peas & jus GF

De-boned corn-fed chicken, sweet corn, red pepper, baby leeks & gnocchi

Hapuka fillet, squid, chorizo, nettle butter & lemon GF

Grass-fed beef tenderloin, oxtail cigar, king brown mushroom & jus GF

Berkshire pork loin, prosciutto, crispy pavé, morcilla, apple & jus GF

Twice-cooked duck leg & duck breast, gnocchi, kale, fig & orange glaze GF

BREADS & SIDES

Handmade rolls with cultured butter

Baby green leaves with apple cider dressing

CHEF CHARGE APPLIES

ALL MEDICAL FOOD INTOLERANCES CAN BE CATERED FOR — PLEASE ADVISE UPON BOOKING, OR AT LEAST 14 DAYS PRIOR TO CHARTER COMMENCEMENT





KIDS MENU

For children under the age of 12

KIDS MENU | \$45 PER PERSON

Margherita pizza bites

Free-range chicken strips, chips & mayonnaise

Penne bolognese with parmesan (plain available)

Vanilla ice cream, strawberries & crushed
meringue

CHEF CHARGE APPLIES

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LEAST 14 DAYS PRIOR TO CHARTER COMMENCEMENT





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