



TERM CHARTER RATES

DECEMBER - JUNE

OVERNIGHT \$26,400 + 20% APA

WEEKLY \$154,000 + 20% APA

All Inclusive Option

3 NIGHTS \$94,000

7 NIGHTS \$190,000

DAY CHARTER RATES

DECEMBER - JUNE \$3,600 per hour

NYE RATE

NEW YEARS EVE \$130,000

- All-inclusive for up to 30 guests from 6pm-1am. Additional guests **\$650 pp**.
- Includes 2024 Technohull (47ft) for guest transfers throughout

**Includes 3 arrival canapés, Gold buffet menu, and late-night nibbles, paired with our Gold beverage package. Exact menu items subject to change. Additional beverages may be available on consumption if confirmed in advance.*

ADDITIONAL PRICING

STAFF \$100
4 hour minimum per hour

STAFF-TO-GUEST RATIO 1:10

CHEF & ASSISTANT \$100
4 hours minimum per hour
A Chef is required on all charters for over 30 pax an additional Chef is required

CATERING \$1500
minimum spend

BYO FOOD \$15 per person

BYO BEVERAGE \$25 per person
(Includes Ice and glassware only)

WHARF FEES \$50 per touch

TENDER \$500 per hour
Technohull Omega (47ft, 2024 Build) (for day charters only)
**included for term charters*

PUBLIC HOLIDAY SURCHARGE

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





FAQs

SYDNEY WHARFS

- Sydney Superyacht Marina
- King Street Wharf
- Eastern Pontoon
- Casino Wharf
- Manly Wharf - only possible with the Technohull

CABIN ACCESS - DAY CHARTERS

No access to cabins unless arranged prior to the charter. Inspection of cabins can be requested during the charter.

SIT DOWN CHARTERS

LUMIR can fit 20 pax on the aft deck: 12 pax around the aft deck table and 8 pax on a trestle table alongside it. An additional 8 pax can be seated around the dining table in the main salon. On the sundeck, they can seat 12 pax, with an additional 6 pax at the bar.

MENUS

All dietary requirements and allergies must be disclosed prior to charter date. Menu selections must be made no later than 7 days prior to the charter start date or the menu will default to chef selection.

DJ'S

Guests are welcome to bring their own DJ onboard. They can set up in the main salon, aft deck or sundeck, so long as they bring all their own gear, which includes speakers, decks, table, cables etc. The DJ can bump in prior to the event at Sydney Superyacht Marina.

GYM EQUIPMENT

LUMIR has a Technogym Bench, which can be used on the Aft Deck for workouts. It includes:

- Dumbbells: 5 pairs
- Elastic bands: 3
- Weighted knuckles: 3 Pairs
- Mat: 1 piece

WATER TOY & SWIMMING RULES

For charters above 20 pax: guests can swim & use the pool pontoon + lily pad only, for guest safety.

For charters up to 20 pax maximum: guests can also have access to the snorkelling gear, 2 jetskis, flite board & flite scooter, 2 paddle boards, & can use the fishing rod's off the swim platform or on the tender if hired in conjunction.

Spearfishing Equipment: Can be used on day charters for max 20 guests & term charters, if the guests have experience using these. Crew need to know in advance if the spearfishing guns will be used.

FISHING & SPEAR FISHING:

Fishing rods:

- 2 x game fishing rod
- 3 x trawling rods
- 6 x Casting rods

Spear Guns:

- 1 x Rob Allen - Tuna Pro 1200, Double rubber
- 1 x Rob Allen - Tuna Pro 1200, Roller Gun
- 1 x Rob Allen - Sniper 1300 Railgun, Double Rubber
- 1 x Rob Allen- Sniper 1200 Railgun, Double Rubber
- 1 x Rob Allen - Sparid Evo 1100, Double Rubber
- 1 x rob Allen - Sniper 1100 Railgun
- 1 x Rob Allen - Snapper 1100, Roller gun
- 1 x salvimar - Nightmare 1250, Rail Gun, Double Rubber
- 1 x salvimar - HERO 1250, Rail Gun, double Rubber
- 1 x Torelli - Taipan 1000, Roller Gun
- 2 x beauchat - Marlin Evil 75 Railgun





CANAPE MENU

SILVER | \$75PP
8 Canape

GOLD | \$90PP
6 Canape & 2 Substantial

PREMIUM | \$105PP
8 Canape & 2 Substantial

VEGETARIAN

- Tempura zucchini flowers, soy mirin dipping sauce df
- Avocado maki sushi, fresh wasabi, soy mayo df, gf
- Taro and wood ear mushroom spring rolls with sweet chilli dipping sauce gf,df
- Truffled pea croquette with truffle mayonnaise
- Marinated tofu satay skewers with crushed peanuts and coriander gf,df
- Mini hashbrown, chilli jam, cashew cream and fine herbs gf,df
- Curried potato samosas with raita
- Jalapeno poppers with chèvre and lime

SEAFOOD

- Salmon caviar, crème fraiche and chive blinis
- Snapper ceviche and avocado tostada gf,df
- Poached tiger prawns, fermented chilli mary rose gf,df
- King prawn toast with sweet and sour sauce df
- Sydney rock oysters, ponzu mignonette gf,df
- Grilled pacific oysters with miso hollandaise gf,df
- Prawn dumplings steamed with black vinegar and chilli oil df
- Panko crumbed ling fillet with yuzu mayonnaise df
- Crab and prawn spring rolls with nuoc cham gf
- Ocean trout sashimi, wasabi mayo, trout roe tartlet df
- Blue fin tuna tartar, crostini, egg yolk df

MEAT

- Spicy Korean fried chicken
- Chicken yakitori with teriyaki and shiso
- Crispy pork belly, blood plum sauce gf,df
- Pork gyoza with chilli oil vinegar
- Pork, lemongrass and tumeric sausage rolls with tamarind
- ketchup
- Lamb manoush with aleppo pepper and labna
- Lamb and cumin crispy dumplings
- Black angus beef mussaman pies
- Wagyu beef and Japanese curry rice croquette with kewpie mayo
- A5 wagyu beef teriyaki skewer with fresh tasmanian wasabi (+\$5)

SUBSTANTIAL

- Truffled kimchi and gruyere sourdough toasties
- Fish katsu sando
- Pork belly mini bahn mi
- Black angus cheeseburger
- Kara-age chicken burger
- Crispy fish and chipotle crema tacos gf
- Yellow curry of pumpkin, Thai basil, coconut rice gf,df,v
- Shiitake and King brown mushroom risotto with smoked soy sauce v
- Salmon sashimi and avocado rice bowl gf,df
- Red curry of duck, fragrant jasmine rice gf,df
- Chicken tikka masala with garlic naan bread and jeera rice

DESSERT

- Chocolate dipped black sesame ice cream cones
- Chuross with dark chocolate and chilli
- Yuzu meringue pies
- Mini banoffee pies with miso caramel
- Dark chocolate and sea salt truffles gf
- Mini matcha creme brulee gf





BUFFET MENU

SILVER | \$135PP

2 Mains + 3 Sides + 1 Dessert

GOLD | \$165PP

3 Mains + 3 Sides + 1 Dessert

MAINS

- Yellow curry of cauliflower, roasted pumpkin and Thai basil
- Salt and pepper southern calamari, nuoc cham dipping sauce
- Barbecued octopus with lemongrass, kaffir lime and ginger
- Butterflied jumbo tiger prawns with garlic, lime and chilli butter
- Panko crumbed pink ling with hibachi grilled red pepper relish
- Ora King salmon whole fillet, with green papaya, peanuts, tomatoes and snake beans
- Organic chicken kara-age with yuzu mayonaise
- Bannockburn barbecued whole chicken, yakitori tare, pickled daikon
- Duck breast, blood plum sauce, charred leeks
- Crisp bangalow pork belly, beetroot teriyaki, shichimi togarashi
- Black angus sirloin, Asian chimmichurri, sautéed kale
- Slow cooked lamb shoulder with black vinegar, scallions and sansho pepper

SIDES

- Sweet and sour eggplant with peanuts, tomatoes and Thai basil
- Rocket, watercress, red onion and coriander with aged rice vinegar
- and white soy vinaigrette
- Chopped salad of spinach, bacon, walnuts and confit garlic-mustard shoyu dressing
- Burrata with chilli jam and Thai basil oil
- Stir-fried mustard greens and king brown mushrooms with tea smoked mushroom sauce
- Steamed broccolini and with chilli jam and cashew cream
- House-made sourdough with miso butter
- Turmeric rice pilaf, peas and mint
- Crispy roasted potatoes, umami salt
- Claypot fragrant jasmine rice

DESSERT

- Premium seasonal fruit platter
- Matcha roll cake with black sesame ice cream and strawberries
- Bannofee pie, miso dulce de leche, kinako and whipped cream
- Pavlova in a glass, with pandanus meringue, fresh mango, passionfruit and kiwi fruit
- Chuross with dark chocolate and chilli dipping sauce

BUFFET ADD ON

SASHIMI RAW BAR | \$52.50PP

Ora king salmon, Hiramasa kingfish, blue fin tuna, Kombu cured snapper, Sydney rock oyster, Poached tiger prawns, Organic shoyu, Fresh Tasmanian wasabi, House pickled ginger





SIT DOWN MEAL

FORMAL SIT DOWN | \$195PP 2 Canape + 3-Course Meal + 1 Side

ENTREE

Tempura zucchini flower with whipped sesame and crispy chilli oil df V
Bluefin tuna tartar, black sesame crostini, quail egg yolk df
Citrus cured salmon, pickled baby beetroots, ponzu and avocado
Paradise prawn wonton, tom yum sauce, thai basil oil gf
Hokkaido sea scallops, tamari butter sauce, cauliflower silk, pepita praline gf
Crisp pork belly, blood plum sauce, coriander, shallots and pickled chilli

MAINS

Pumpkin rotolo with yellow curry sauce, pickled mustard greens and kaffir lime v
Steamed murray cod, yuzu beurre blanc, crispy lotus root gf
Market best white fish, shiso pesto, potato onigiri df
Organic chicken roulade, yuzu kosho sauce, mizuna gf,df
Duck breast with beetroot teriyaki, Japanese turnips and sautéed spinach df
Magra lamb rack, black vinegar jus, leek puree gf
Rangers valley eye fillet, shoyu butter king brown mushroom and wasabi mustard gf

SIDES

Crisp roasted potatoes with aioli
Baby leaf salad with ponzu and sesame dressing
Steamed broccolini with garlic, chilli and lime butter

DESSERTS

Watermelon jelly, kaffir lime, lychees and frozen yoghurt gf
Almond milk chai panna cotta with pistachio praline V gf, df
Plum semifreddo, sansho pepper meringue and plum consomme gf
Mango tart, passionfruit curd, young coconut sorbet
Sesame pudding, Okinawan black rock sugar syrup, kinako tiulle
White chocolate and yoghurt ganache,

