



Affinity

100' Long Range, Custom Tri-Deck Superyacht

45

Passengers

\$950

Minimum Hourly Rate

Sydney

Location

100' Long Range, Custom Tri – Deck Superyacht, M / Y AFFINITY is a Custom Built, true Blue Water Yacht that showcases three spacious decks for entertaining, dining, and relaxing. AFFINITY'S main deck provides charter guests with a relaxed atmosphere with deck furniture and a stylish Saloon and Bar. On her Upper, Sky Deck, BBQ, dining table and wrap-around lounge where guests can relax and take in the Ocean air, whilst enjoying views to the horizon

There are full walk-around decks on the main and upper levels, providing guests with stunning, uninterrupted views from a lofty vantage point...and provides an outstanding and opulent platform from which to immerse yourself in Events such as the New Year's fireworks spectacular, Boxing Day's Sydney to Hobart start or lively Australia Day Celebrations on Sydney's World famous harbour.

M / Y AFFINITY is ideal for high end Corporate Entertaining & Launches, Couples, Families or Friends. AFFINITY is fitted with a Master Stateroom, and a Queen VIP Stateroom, all with Marble Ensuites, a Twin Stateroom and Crew Quarters for Four.

Built for Trans-Oceanic Crossings and outfitted with Naiad Stabilisers, M / Y AFFINITY provides guests with the utmost comfort whilst Onboard.

Capacity – 45 passengers
Offshore – 21 passengers
Liveaboard – 6 passengers

Special Features

All-weather dining areas
Lounge & Bar area
Large alfresco entertainment decks
Sound system with PA and Ipod connectivity
BBQ
4 bathrooms
TV

Affinity

Charter Rate



STANDARD CHARTER RATES

April-September

3 hour charter – \$3,300
4 hour charter – \$4,200
5 hour charter – \$4,750
Day Rate (11am-5pm) – \$5,400

Oct & Nov – Feb- March

3 hour charter – \$4,350
4 hour charter – \$5,600
5 hour charter – \$6,000
Day Rate (11am-5pm) – \$6,600

December to January

3 hour charter – \$4,950
4 hour charter – \$6,400
5 hour charter – \$7,250
Day Rate (11am-5pm) – \$7,800

Wharf fees – \$50 per visit

Staff: Additional staff \$62.50/hr

Vessel hire rates include Captain & 1 additional crew
3rd Crew (20-29 passengers)
4th Crew (30+ passengers)

Amenities Fee: \$15 per person

Includes glasses, ice, cups and cutlery, use of BBQ

Public Holidays – 20% surcharge applies

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CATERED MENUS



CANAPE MENU

Chef fee: \$500 (4 hours - \$100/hr thereafter)

Regular: \$7.50 each

Premium/Substantial: \$10 each

Dessert: \$8.50 each

Minimum 8 items recommended for charters of 3-4 hours

COLD CANAPES - Regular

Mushroom mix, sesame seeds and chives in filo pastry

Pea and ricotta tartlet

Blue cheese and figs tartlet

Ratatouille and hummus tartlet

Grilled zucchini, tomatoes supreme, kimchi mayo, tartlet

Beetroot and cauliflower tartlet

Salmon tartare on crispy wonton w horseradish cream and wasabi crumbs

Beef tataki, ponzu sauce, garlic chips

Mushrooms tiramisu, funghi powder

Mini tomatoes bruschetta, fresh basil, dehydrated olives

Mini prosciutto bruschetta

Smoked salmon, cream cheese, caviar on blinis

Balsamic tomato and pea pesto

Smoked salmon tartlet on a puff pastry

Karaage prawns, wasabi aioli

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CATERED MENUS



COLD CANAPES – Premium

Crème Fraiche, caviar, preserved lemon on blinis
Mini Brie and prosciutto bruschetta, red wine reduction, arugula
King crab, cucumber, charcoal sliders
King fish ceviche
Fresh oysters, mango vinaigrette
Palmheart ceviche
King crab sliders
Octopus tentacles, Kimchi mayo, cherry tomatoes, puff pastry

HOT CANAPES – Regular

Crispy halloumi bites, Brazilian baby pepper, sugar cane syrup
Mushroom Arancini/ truffle mayo
Mini quiche Lorraine
Potato cheese and bacon croquettes
Sous vide pork belly, charred pineapple skewers
5 cheese mini arancini with crispy sage
Mushrooms stuffed with warm hummus and confit tomatoes
Spicy lamb koftas, tzatziki sauce
Peking duck wonton
Mushrooms arancini, truffle mayo
Sugar cane prawns with lime sauce
Roasted vegetables in filo pastry
Kale and pumpkin croquette
Ratatouille open pie
Spicy prawns and zucchini skewers



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CATERED MENUS



HOT CANAPES – Premium

Lamb with pistachio and dukka skewers

Kataifi prawns, spicy coconut sauce

Duck magret, potato dauphinoise, red wine reduction

Grilled scallops, smoked chorizo and mint powder

Full blood wagyu with Emmenthal puree, Australian shiraz reduction and crispy arugula.

SUBSTANTIAL

Crispy chicken, corn puree, baby peppers, coriander

Wagyu mini burger, cheese, pickles, tomatoes

Grilled vegetable, beetroot & cashew square bites

Flamed scallops, coconut soup, coriander pearls and dende oil

Sous vide pork belly, charred pineapple, rum pickled red cabbage and watercress

Halloumi, sliced tomatoes, pickles, grilled carrots, charcoal slider bun

DESSERT

Chocolate truffle, dehydrated berries

Almonds and citrus cake, mascarpone and pistachios

Capuccino cheese cake

Mini chocolate brownie, caramelised walnuts

Single malt chocolate tartlet, gold almonds

Caramel tartlet with peanut praline and brown coconut

