



Legacy

32m (105ft) | Gulf Craft

105

Passengers

\$3200

Minimum Hourly Rate

Sydney

Location

LEGACY boasts five comfortable guest cabins, accommodating 12 guests. She features a stunning full-beam Master suite on the main deck, 2x VIP suites and 2 x suites with pullmans. Each features classic Gulf Craft interior finishes and state-of-the-art entertainment systems.

The contemporary luxury of M/Y LEGACY is showcased in its custom-made premium marble countertops and white oak flooring that adorn the Saloon and Dining Area. Its sweeping windows allow natural light to flow in and create both a luxury, intimate and understated ambiance.

Two stand-out features of this modern and sleek yacht include her stunning Beach Club with an expandable diving platform and spacious bow, offering multiple spaces for guests to spread out and enjoy the ocean, cocktails and panoramic views.

Capacity: 105 passengers

Liveaboard: 12 guests overnight

Term Charter Rates

January - October

Overnight: AUD \$20,000 +GST +APA

Weekly: AUD \$125,000 +GST +APA

November - December

Overnight: AUD \$25,000 +GST +APA

Weekly: AUD \$150,000 +GST +APA

APA

Sydney Harbour: 20%

Whitsundays: 30%

Day Charter Rates*

Peak (October - January)

Up to 60 guests: \$3,500

61-80 guests: \$4,000

81-105 guests: \$4,500

Low (February - September)

Up to 60 guests: \$3,200

61-80 guests: \$3,500

81-105 guests: \$3,800

NYE

\$NYE \$115,000 All-inclusive for up to 20 guests



Legacy

Catering Menu



DAY CHARTERS ONLY

2- hour turnaround time between each slot

DJ Allowed: Yes (Must bring all equipment including table)

Toys on request only

Accepts same day bookings (If booked within 24-hours BYO Food)

Home Berth: Jones Bay Wharf - Pickups not permitted here (Bump in and inspections available)

Pricing and Policies for Evolution Charters

Staffing

Staff Price: \$100 per hour (4-hour minimum)

Staff to Guest Ratio: 1:10

Chef: Required on all catered charters

Rate: \$165 per hour (4-hour minimum)

Staff to Guest Ratio: 1:40

Surcharges

Public Holiday Surcharge:

25% on yacht hire, catering, and beverages

100% on staff fees

Beverage Policies

On Consumption: Maximum 50 guests.

Choice of 2 cocktails only

All beverages will be charged via credit card at the conclusion of the charter

BYO Food & Beverage: Not permitted

Additional Fees

Wharf Fees: \$50 per touch

Lifeguard: Required when swimming, with a maximum of 20 people swimming at any one time

Rate: \$125 per hour



Legacy

Catering Menu

CANAPE MENU

SILVER | \$95PP

3 SMALL, 1 SUBSTANTIAL, 1 DESSERT

GOLD | \$120PP

3 SMALL, 2 SUBSTANTIAL, 1 DESSERT

PREMIUM | \$150PP

4 SMALL, 3 SUBSTANTIAL, 2 DESSERT

SMALL CANAPES

SEAFOOD

Crispy Prawn and Basil Roll with Kaffir Lime and Chili Caramel (DF)

Leader Prawn Skewers with Chili Sauce (GF/DF/GF)

Miso Marinated Salmon on Nori Wrapper

MEAT & POULTRY

Spicy Chorizo & Cheese Arancini

Nobu Beef, tarragon & wasabi emulsion, crispy garlic

Crispy Pork belly, chilli caramel & micro herb salad

DIETARIES

Poached beetroot with whipped goats curd and chive

Hierloom tomato & Manchego spanish toast

Mushroom & cheese Arancini (VE/GF)

SUBSTANTIAL CANAPES

SEAFOOD

Spanner crab & Chive roll with cos hearts and herb aioli

Crumbed Queensland whiting roll with preserved lemon, caper herb aioli and garden rocket

"IkeJime" Rainbow Trout Tartelette - Dill creme Fraiche - Herbs and Shiso (GF/DF)

Seared Tuna tataki with citrus & ponzu

MEAT & POULTRY

Vitello Tonnato Con Farinata - Thin Sliced Veal with Tuna Mayonnaise on Top of

Chickpea Flatbread with Capers & Pinenuts (GF/DF)

Korean Fried Chicken, Spicy Korean Gochujang Sauce & Spring Onion (GF/DF)

Riverina lamb skewers marinated in mustard, herbs and shallots served with horseradish and coriander

Lamb and Iranian Pistachio Meatballs with Harissa (GF)

Crumbed Philly cheese steak - provolone, caramelised onion & radicchio

DESSERT CANAPES

Chocolate & Hazelnut Ice Cream Sandwich (VE)

Raspberry & Custard Tarts (VE)

Summer Berry Tartelette (VE)

Lemon Meringue Tarts (VE/DF)

Chocolate & Caramel Brownies

Mini Ice Cream Cones in a Variety of Flavours

VE = VEGETARIAN, VEG = VEGAN GF = GLUTEN FREE, DF = DAIRY FREE





Legacy Catering Menu

ADD ON GRAZING BOARDS

CHARCUTERIE, CHEESE AND FRUIT BOARD- \$45pp

2 soft artisan cheeses, 1 hard cheese, 3 seasonal charcuterie and mix of seasonal fruits accompanied by fresh baked lavosh, wafers, Maggie Beer fruit paste, mixed olives and muscatels. Tzatziki and hummus dip.

CHARCUTERIE AND FRUIT BOARD- \$30pp

2 soft cheeses - 1 hard cheese with a mix of seasonal fruits accompanied by fresh baked lavosh & wafers, mixed olives, Maggie Beer fruit paste and muscatels. 3 seasonal charcuterie with a mix of seasonal fruits accompanied by fresh baked lavosh & Sourdough, tomato relish, mixed olives and pickled veg.

CHEESE AND FRUIT BOARD- \$30pp

2 soft cheeses - 1 hard cheese with a mix of seasonal fruits accompanied by fresh baked lavosh & wafers, mixed olives, Maggie Beer fruit paste and muscatels.

LUXE SEAFOOD PLATTER- 55pp

Trawler cooked and peeled king leader prawns (3p.p.), Sydney rock oysters (3p.p), Cooked Balmain bugs (1p.p) variety of sashimi such as tuna, salmon and kingfish with condiments includes Mary rose sauce, mignonette and fresh limes

Add cooked Lobster + **\$125 per lobster**

Add cooked king crab legs + **\$25 p.p**

SEAFOOD PLATTER- 38pp

Trawler cooked and peeled king leader prawns (2p.p.), Sydney rock oysters (2p.p) variety of 2 sashimi such as tuna, salmon or kingfish with condiments includes Mary rose sauce, mignonette and fresh limes

Add cooked Lobster + **\$125 per lobster**

Add cooked king crab legs + **\$25 pp**

VEGETARIAN BOARD- \$28pp

Variety of seasonal greens served raw with fresh made hummus, tzatziki and toum - crackers, tomato relish, marinated artichoke hearts and mixed olives.

add 2 types of cheeses and seasonal fruits + **\$18pp**

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Catering Menu



LIVE ITALIAN BAR \$200 PP

CONSISTING OF

Live pasta station prepared in large, aged Parmigiano cheese wheel. Choice between hand-rolled fettuccine or Penne Rigate. (GF Available)

SAUCES

Cheese Wheel
Pesto & Fresh Basil
Hierloom Tomato & Vodka Sauce

SIDES

Extra Virgin Olive Oil
Pine Nuts
Fresh Grated Parmesan

OPTIONAL

Add fresh baked pizzas to the station baked in front of you and guests.

BBQ HABACHI BAR \$170 PP

CONSISTING OF

Fresh-made sushi and sashimi prepared in front of you and your guests.

NIGIRI

King Leader Prawns with Herbs
Miso Marinated Salmon Skewers
Wagyu Beef Skewers with Chimichurri Chicken
Yakitori Sticks
Vegetable Sticks

TYPES

Hotsauces & Fermented Chili
Fresh Picked Herbs
Lime
Sauces & Condiments

LIVE PAELLA & RISOTTO BAR \$100 PP

CONSISTING OF

Large skillet filled with your favorite Risotto or Paella, prepared in front of you and your guests.

TYPES TO CHOOSE FROM

Forest Mushroom Risotto (VEG)
Chicken and Cheese Risotto
Chicken & Chorizo Paella
Prawn, Mussels and White Fish Paella

TOPPINGS

Freshly Grated Parmesan
Roasted and Seasoned Breadcrumbs
Freshly Picked Herbs

LIVE JAPANESE BAR \$170 PP

CONSISTING OF

Fresh-made sushi and sashimi prepared in front of you and your guests.

NIGIRI

Aburi Salmon Nigiri
Kingfish Nigiri
Crispy Prawn Nigiri

ROLLS

California Crab Uramaki Roll
Katsu Chicken Roll

SASHIMI

Yellowfin Tuna Sashimi
Salmon Sashimi
Yellowtail Sashimi

OTHER

Oysters with Japanese Dressing

STATIONS MUST BE ACCOMPANIED WITH A CANAPE MENU

ALL STATIONS ARE MINIMUM 20 GUESTS

ALL "LIVE" STATIONS REQUIRE AN ADDITIONAL CHEF EACH AT \$165 PER HOUR



Legacy

BEVERAGE PACKAGES

ON CONSUMPTION MENU
Maximum 50 guest

SPARKLING & CHAMPAGNE

Veuve Ambal Crémant de Bourgogne Brut
Burgundy, France \$15/\$50

Ruinart Blanc de Blanc Champagne, France \$350

Dom Perignon Champagne, France \$650

ROSE

Rameau D'Or Côte de Provence, France \$15/\$55

Domaines Ott Clos Mireille Rosé Côte de Provence,
France \$125

WHITE

Amelia Park Chardonnay Margaret River, Australia
\$20/\$55

Domaine Jean Dauvissat Père et Fils Burgundy,
France \$90

RED

Two Hands 'Gnarly Dudes' Shiraz Barossa Valley,
Australia \$20/\$54

Giant Steps Pinot Noir Yarra Valley, Australia \$57

Yabby Lake Pinot Noir Mornington Pensinsula,
Australia \$110

BEER

Pure Blonde on Tap (Approx 118 Schooners per keg)
\$1,200 per keg
Pure Blonde (Bottle) \$15
Seltzer Can \$15

COCKTAILS \$25/\$200

Aperol Spritz
Margarita
Mojito

SPIRITS \$17

Belvedere Vodka
Ahoj Club Gin
El Jimador Tequila

MOCKTAILS \$15 EA

NON-ALCHOLIC BEVERAGES \$6.5 EA

Any other wines, beers, cocktails or spirits are available
upon request.

STATIONS MUST BE ACCOMPANIED WITH A CANAPE MENU
ALL STATIONS ARE MINIMUM 20 GUESTS
ALL "LIVE" STATIONS REQUIRE AN ADDITIONAL CHEF EACH AT \$165 PER HOUR



Legacy
BEVERAGE PACKAGES

SILVER
\$25 pp/ph

Champagne

Veuve Ambal Vin Mosseux Blanc de Blancs – Burgundy, France

Rosé

Petit D'amour Rose – IGP Méditerranéen, France

White

Mojo Pinot Grigio – South Australia
First Creek Regions Chardonnay – Hunter Valley, NSW

Red

Sticks Pinot Noir - Yarra Valley, VIC
First Creek Regions Shiraz - Hunter Valley, NSW

Beer

Great Northern, Super Crisp (Tap), QLD

GOLD
\$35 pp/ph

Champagne

Taittinger Cuveé Prestige Nv - Champagne, France+

Rosé

Rameau D'Or - Côte de Provence, France

White

Catalina Sounds Pinot Gris – Marlborough, New Zealand
Amelia Park Chardonnay - Margaret River, WA

Red

Giant Steps Pinot Noir - Yarra Valley, VIC
Two Hands 'Gnarly Dudes' Shiraz - Barossa Valley, VIC

Beer

Great Northern, Super Crisp (Tap), QLD