



## Salt

84' Monte Fino Motor Yacht

**49**

Passengers

**\$1250**

Minimum Hourly Rate

**Sydney**

Location

Salt is the ideal venue to celebrate your wedding, social or business event in luxury surrounded by the expansive views of Sydney's spectacular skyline. She will impress your guests with teak floors, warm cherry wood panelling, and custom built furnishings throughout. Enjoy a sumptuous meal on our stunning 84' Monte Fino Motor Yacht for up to 49 guests.

The spacious aft deck with a large dining table can be enclosed to be used in all weather conditions. Forward is a bright and spacious grand salon with custom leather lounge areas, and a stylish dining setting. Upstairs is a large wheelhouse, and the open upper deck is the perfect place for relaxing in the sun.

Facilities include a fully licensed bar, Bluetooth sound system, large plasma screen TV, video and PA system. Salt also has Foxtel, ideal for sports fans. With 3 luxurious guest staterooms, all with en suites, this grand vessel exudes comfort and style for your next event on Sydney Harbour.

Cocktail Dining – 49 passengers

Casual Buffet Dining – 49 passengers

Formal Dining – 14 passengers

### Special Features

Sound system Bluetooth connectivity

All weather vessel

Air conditioned

Large open saloon with bar

Spacious swim platform with water toys

Upper deck with outdoor seating

Enclosed flybridge with lounge and bathroom

Sunbeds on bow

Large fully equipped galley

Huge entertainment areas

Lilypad Included

### Additional Information

No high heels, wedges or stilettos to be worn on board



## Salt

### Charter Menu

#### Salt Charter Rates 2024

##### April – October

4-hour charter \$5,000

3-hour charter \$POA

Additional hours: \$1,250 per hour

##### November – March

4-hour charter \$5,800

Additional hours: \$1,450 per hour

Minimum charges apply Fri/ Sat evenings in Nov/ Dec

##### Christmas Day, New Years Day, Australia Day, Boxing Day

\$1900 per hour (min 5 hours on Boxing Day & Australia Day)

Note: A 50% surcharge applies to waitstaff fees and 25% on food & beverages (custom menus required on Xmas Day and NYD).

**CBD Wharf fees** – \$50 per visit

**Travel Surcharge:** \$200 for each pick-up drop-off in Manly / Middle Harbour. North shore and Northern Beaches residents can avoid the travel surcharge by using Mosman Bay wharf.

##### Water Toys

- Lilypad complimentary
- SUP – \$50 each

##### Staffing

\$300 per wait staff for a 4-hour charter. Additional hours at \$60 per hour.

1 to 10 guests: 1 wait staff

11 to 25 guests: two additional waitstaff

26 to 40 guests: three additional waitstaff

41 to 49 guests: four additional waitstaff

##### Surcharges

BYO Beverage Fee: \$20 per person (includes supply of Ice, glassware and cool storage)

BYO Food Fee: \$10 per person (\$250 minimum charge) includes use of cooking facilities and equipment.

**Please note:** BYO charters are by application only in December Pre-access for drop-off of food, beverages, equipment and decorations:

- 100 per hour for charters with a beverage package and/or catering.
- \$200 per hour for BYO charters.

**Note: Public Holidays not mentioned above incur a 20% surcharge to all rates**



# Salt

Catering Menu

## Salt Catering Menus 2024

Minimum order of 10 pax. For orders less than 20 pax a surcharge of \$100 applies.

Public holiday surcharge of 25% applies on all catering orders except for Christmas Day and New Years Day where custom menus are required.

Platters ordered without other menus require a minimum spend of \$1000 and incur a delivery fee of \$150.

We are happy to offer custom menus to our clients including food stations, live cooking, small group dining and plated menus on application.

### CANAPE MENUS

#### CANAPE ONE \$70

5 CANAPES, 2 SUBSTANTIALS, ASSORTED PATISSERIES

#### CANAPE

Traditional Vietnamese rice paper roll, hoisin & peanut sauce (GF, VG)  
Twice baked 3 cheese & herb soufflé, capsicum relish (GF, V)  
Peking duck pancake, hoisin, cucumber, shallot (DF)  
Thai chicken sates, peanut sauce (GF)  
Slow cooked lamb shanks, rosemary & preserved lemon miniature pie

#### SUBSTANTIAL ITEMS

Portuguese chicken slider, chilli, ginger, habanero pepper mayo  
Szechuan prawn & soba noodle salad, cucumber, peas, pepper & black vinegar dressing (GF)

#### DESSERTS

Raspberry Bakewell tart, salted caramel & hazelnut cake (GF)

#### OPTIONAL SUBSTITUTES FOR SUBSTANTIALS

Egyptian spiced chicken tagine, couscous, almond & apricots (GF)  
Fish taco, lime, jalapeno, shredded red cabbage, coriander, pickled radishes  
Hickory smoked wagyu beef burger, American cheese, onion jam, pickles & truffle mayonnaise  
Fish Burger, Beer battered Hoki fillets, tartare, cabbage slaw, pickles





## CANAPE MENUS

### CANAPE TWO \$90

2 GRAZING BOARDS, 5 CANAPES, 2 SUBSTANTIALS, 2 DESSERTS

#### GRAZING BOARDS

Warrnambool Cheddar, Udder Delights brie, Heysen blue, Friuli Venezia, Quince paste, Kakadu apple & plum relish, dried apricot, mixed nuts, grapes & lavoche (V, GF)

Hummus, tzatziki, babaghannoush, falafel, dolmades, chargrilled eggplant, zucchini, semidried tomatoes, chilli & rosemary marinated olives & feta artichokes, fire roast capsicum (V, VG,GF)

#### CANAPES

Seared salmon, sesame seeds & wasabi avocado (DF, GF)

Tomato tarte tatin, mascarpone, balsamic caramel, baby basil (V)

Poached lobster & shrimp tartlet, chervil mayonnaise, black caviar

Miniature hickory smoked wagyu beef burger, American cheese, onion jam, pickles & truffle mayonnaise

Thai chicken sates, peanut sauce (GF)

#### SUBSTANTIAL ITEMS

Egyptian spiced chicken tagine, couscous, almond & apricots (GF)

Fish Burger, beer battered Hoki fillets, tartare, cabbage slaw, pickles

#### DESSERTS

Chocolate, salted caramel & hazelnut slice (GF)

Traditional ricotta, honey, pistachio cannoli

#### OPTIONAL SUBSTITUTES FOR SUBSTANTIALS

Fish taco, lime, jalapeno, shredded red cabbage, coriander, pickled radishes

Portuguese chicken slider, chilli, ginger, Habanero pepper mayo

Szechuan prawn & soba noodle salad, cucumber, peas, pepper & black vinegar dressing (GF)







## Salt

Catering Menu

### CANAPE ADD ONS

#### COLD \$6

Alaskan snow crab roulade, Japanese mayo  
Smoked duck breast, raisin & walnut baguette, orange gel, balsamic red cabbage (DF)  
Poached lobster & shrimp tartlet, chervil mayonnaise, black caviar  
Sustainable king prawns, yuzu aioli (DF, GF)  
Free-range chicken, water chestnuts, celery, lime & mint dressing tartlet  
Baby spinach & Parmesan slice, spring vegetable brick pastry (V)  
Natural Sydney rock oysters, seasonal citrus (DF, GF)

#### WARM \$6

Caramelised onion, Gorgonzola tartlet, truffle oil (V)  
Coconut tiger prawns, Sriracha aioli (DF, GF)  
Twice baked 3 cheese & herb soufflé, capsicum relish (GF, V)  
Charcoal crumbed king prawns, Sriracha aioli (DF)  
Korean fried chicken, honey butter  
Thai chicken sates, peanut sauce (GF)  
Lamb kofta, garlic sauce (DF, GF)  
Roasted pumpkin, feta, caramelised onion miniature pizza (V)  
Homemade vegetable curry puff, chilli & coriander dip (DF, VG)

#### VEGAN \$6

Pumpkin kibbeh, burghul, minted coconut (DF, VG)  
Mushroom pan fried gyoza, light soy & coriander dipping sauce (DF, VG)  
BBQ oyster mushroom skewers, avocado & lime emulsion (GF, VG)  
Traditional Vietnamese rice paper roll, hoisin & peanut sauce (DF, GF, VG)

#### SUBSTANTIAL \$15

Egyptian spiced chicken tagine, couscous, almond & apricots (GF)  
Fish taco, lime, jalapeno, shredded red cabbage, coriander, pickled radishes  
Hickory smoked wagyu beef burger, American cheese, onion jam, pickles & truffle mayonnaise  
Szechuan chicken soba noodle salad, cucumber, black vinegar dressing (GF)

#### DESSERT \$7.50

Dark chocolate ganache tartlet  
Chai latte crème brûlée (GF)  
Salted caramel tart  
Chocolate espresso tart  
Mandarin cheese cake with raspberry  
Dietaries abbreviations:  
GF – Gluten free, DF – Dairy free, V – Vegetarian, VG – Vegan



# Salt

Catering Menu

## BUFFET MENUS

### COLD BUFFET ONE \$70

2 CANAPES, 4 MAINS, 3 SALADS, 1 DESSERT

#### CANAPES

Miniature hickory smoked wagyu beef burger, American cheese, onion jam, pickles & truffle mayonnaise

Peking duck pancake, hoisin, cucumber, shallot (DF)

#### MAIN BUFFET

Angus beef sirloin, pickled jalapeños, lime crema, garlic herb sauce (GF)

Lemongrass chicken, carrots, daikon, snow peas, nam jim dressing (DF, GF)

Smoked salmon, avocado cream, pickled onions, finger lime (DF, GF)

#### VEGETARIAN

Grilled asparagus, feta, grapefruit & apple cider vinaigrette (GF, V) Vegan available

#### SALADS

Charred Carrot, Wild Rice, Lemon Myrtle Dressing (GF, VG)

Cob salad; Cos lettuce, bacon, avocado, tomatoes, eggs (GF)

Austrian potato salad, gherkins, egg tartare (GF, V)

#### BREADS

Sonoma sourdough breads & Pepe Saya butter

#### DESSERT

Dark Belgian chocolate crème brulee, Frangelico & hazelnut praline (GF)





## Salt

Catering Menu

### BUFFET MENUS

#### WARM BUFFET TWO \$90

3 CANAPES, 4 MAINS, 2 SIDES, 2 SALADS, 2 DESSERTS

##### CANAPES

Seared salmon, sesame seeds & wasabi avocado (DF, GF)

Miniature hickory smoked wagyu beef burger, American cheese, onion jam, pickles & truffle mayonnaise

Twice baked cheese souffle, sage butter (GF, V)

##### MAIN BUFFET

Chicken cacciatore, roasted mushrooms, parsley (GF)

Barramundi curry, green beans, coriander (GF, DF)

Roasted beef rump, salsa Verde (GF)

##### VEGETARIAN

Vegetarian moussaka (GF, V)

##### SIDES

Saffron, herbed rice (GF, VG)

Chargrilled broccolini & zucchini, maple & lemon dressing (GF, VG)

##### SALADS

Radicchio, baby cos, parmesan, almonds, palm sugar vinaigrette (GF, V)

Spiced pumpkin, baby spinach, Persian fetta, pomegranates (GF, V)

##### BREADS

Sonoma sourdough breads & Pepe Saya butter

##### DESSERTS

Dark chocolate Ganache tartlet

Assorted French macarons (GF)





**Salt**  
Catering Menu

**KIDS MENU \$32**

**MAIN select 1**

Chicken schnitzel, Napolitano sauce & tasty cheese, seasonal vegetables  
Spaghetti Bolognese  
Baked macaroni & cheese, fresh tomatoes  
Chicken, capsicum & cheese quesadilla  
Rainbow pizza (Red & yellow tomatoes, mozzarella, pesto, spinach....)  
Ham & cheese sliders

**DESSERT select 1**

Banana, hazelnut & Nutella muffin (GF)  
Chocolate & raspberry brownie, chocolate sauce  
Seasonal fruit cups





## Salt Catering Menu

### PLATTERS / STATIONS

All platters are designed for 20 pax but do not substitute a meal.

Minimum order of \$1000 if not ordered in conjunction with a canape or buffet menu.

A delivery fee of \$150 applies to stand-alone platter/station orders.

#### CHEESE \$250

Warrnambool Cheddar, Udder Delights brie, Udder Delights Heysen blue, Friuli Venezia, Quince paste, Kakadu apple & plum relish, dried apricot, mixed nuts, grapes & lavoche

#### CHARCUTERIE \$300

Air dried beef, Soppressata, double smoked Bangalow ham, Jamon Serrano, Mortadella, Coppa & chorizo, pickles, bush tomato chutney, Sonoma sourdough breads, Pepe Saya butter

#### ANTIPASTO \$190

Hummus, tzatziki, babaghannoush, falafel, dolmades, chargrilled eggplant, zucchini, semidried tomatoes, chilli & rosemary marinated olives, marinated artichokes, marinated feta, fire roast capsicum (V, GF)

#### FRUIT \$140

Seasonal cut fruit

#### SEAFOOD \$270 (small) | \$420 (medium)

Sydney Rock oysters (2|3 dozen), peeled King prawns (20|40 pieces), lemons/limes, cocktail sauce

#### GRAZING STATION \$40 PP

Cheese, charcuterie & antipasto platters  
Leek & forest mushroom tartlet, onion jam, smoked truffle aioli (V)  
Cured salmon, dill yoghurt, horseradish crème fraiche (GF)  
Sonoma sourdough breads, bread sticks & Pepe Saya butter

#### SEAFOOD STATION \$65 PP

Moreton bay bugs, crème fraiche tarragon mayonnaise (GF)  
Harvey Bay scallops (GF)  
Sashimi: Tasmanian salmon, Yellowfin tuna, king fish (DF, GF)  
Mexican style roasted split prawns (DF, GF)  
Pacific oysters, finger lime mignonette (DF, GF)  
Smoked salmon, avocado cream, pickled onions, finger lime (DF, GF)  
Lemons/limes, cocktail cucumbers, Salmon caviar, cocktail sauce  
Sonoma sourdough, Pepe Saya butter

#### SEAFOOD DELUXE \$440 (small) | \$720 (medium)

Sydney Rock oysters (2|3 dozen), peeled King prawns (20|40 pieces), Salmon sashimi (20|40 pieces), Moreton Bay bugs crème fraiche tarragon mayonnaise (10|20 pieces), lemons/limes, cocktail sauce, mignonette, wasabi





# Salt

## Catering Menu

### Salt Beverages 2024

#### **\$20 PER PERSON PER HOUR**

SPARKLING  
Chandon NV

WHITE WINES  
Petaluma White Label Chardonnay  
Catalina Sounds Sauvignon Blanc

ROSE WINE  
Cote des Roses Rosé

RED WINES  
Yering Station Little Yering Pinot Noir  
Pepperjack Shiraz

BEERS  
Asahi  
Corona  
Cascade Light  
Water and soft drinks are included.  
Wines are subject to availability

#### **SPIRITS ADD ON**

\$5 PER PERSON PER HOUR  
Vodka, Gin, Whisky, Bourbon, Rum

#### **CHAMPAGNE + SPIRITS ADD ON**

\$10 PER PERSON PER HOUR  
Veuve Cliquot Brut NV  
Vodka, Gin, Whisky, Bourbon, Rum  
No shots allowed.  
Includes mixers.

#### **SOFTDRINKS / KIDS**

\$8 PER PERSON PER HOUR  
Coca Cola, Lemonade, Ginger Ale, Tonic, Sunkist,  
Still & Sparkling Water

#### **Consumption Bar**

Minimum spend \$40 pp  
NOTE: One additional wait staff required on  
State of the Art

CHAMPAGNE  
Veuve Cliquot Brut NV | \$140  
Chandon NV | \$70  
Vintage champagnes on request | \$POA

WINES  
Petaluma White Label Chardonnay | \$65  
Catalina Sounds Sauvignon Blanc | \$60  
Cote des Roses Rosé | \$65  
Yering Station Little Yering Pinot Noir | \$65  
Pepperjack Shiraz | \$60  
Vintage wines on request | \$POA

BEERS  
Asahi | \$10  
Corona | \$10  
Cascade Light | \$10

SPIRITS  
Mixers included. No shots allowed.  
Grey Goose / Tanqueray / Chivas Regal /  
Sailor Jerry Rum / Makers Mark | \$12 each

NON – ALCOHOLIC  
Softdrinks/Juice | \$4  
Sparkling Water 750ml | \$8  
Wines are subject to availability