PEAR L

LUXURY MOTOR YACHT CHARTERS

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Dreaming of a day or night aboard a luxury super yacht or a fun & exciting celebration with a difference.

The Pearl experience is a must for anyone wanting to party on the water... anything from the outrageous to simple good fun.

International designer Paul Hecker (Hecker Guthrie) has completely refurbished the Pearl detailing Swedish woven flooring, black oak cabinetry, Calacatta marble & Westbury fabrics. The result is a chic & sophisticated interior, a fabulous space to celebrate & relax.

The 3 levels give an impressive sense of space & the ability to choose how you want to spend your time. Sun bake on the lounges during the day or party on the sky deck at the bar. Dance the night away under the stars with your own DJ taking in Melbourne's fabulous city lights & docklands.







GENERAL INFORMATION

DURATION

DAY CHARTERS Our day charters generally conclude by 4pm

EVENINGS Our evening charters start any time from 5pm

Minimum duration: 4 Hour minimum

CAPACITY

67 Guests maximum capacity

20 guests is the maximum capacity of a single banquet table

Maximum capacity for seated dining throughout the boat is 36 guests

Children are most welcome

ROUTE

Most charters start & finish in the Docklands.

We can operate anywhere within Port Phillip bay. St Kilda, Brighton Beach, Williamstown, Docklands & the Yarra River are among our usual cruising grounds.

Enquire for alternate pick up and drop off locations & pricing.



INCLUSIONS

FLOWERS & EQUIPMENT

All charters include fresh flowers & greenery throughout.

Use of all equipment & facilities on board, lounges, linens , tea, coffee, soft drinks.

AUDIO VISUAL

We are fully equipped with

- . SONOS music system
- . 6 x Televisions
- Foxtel
- . Wi-Fi throughout
- . Phone chargers
- . Chromecast
- . Smart TV's in entertaining areas

CREW

All charters come fully crewed:

- . Captain
- . Deck Crew
- . Event Manager
- Chef
- . Waitstaff
- . Bar staff

Enquire for other services: Masseuse, fishing guides, sommelier , cocktail mixologist.



Dining

Fresh, local, seasonal, delicious.... Our approach to leaving you wanting more.

Complimenting the menus are carefully curated beverage options.

Boasting awards in hospitality & over

30 years experience – you're in good hands

Cocktail Menu





Cold Canape

Select 3

Natural oysters with ponzu dressing Pulled pork sliders, apple slaw, chipotle Mini fillet steak baguette, horseradish cream Morton bay bug, Asian slaw Peeled prawns, mango mayonnaise Thai chicken salad in savoury cones, crispy shallots Teriyaki seared tuna, wakame & black sesame Crab & prawn brioche roll, summer herb mayo, cos lettuce Seared wagyu cone, caper mustard & cornichon Salmon ceviche, nori crisp, lime mayo, sesame

Hot Canape

Select 3

Peking duck wraps Seared Scallop, pea puree chorizo crumble Mini beef & Guinness pie Crab & corn cakes, wasabi mayo & salmon pearls Semi-dried tomato & feta puff pastry tart Lamb & quince wellington pie Honey baked ham, cheese & mustard piadina's Leek , asparagus and lemon feta tarts Pork Belly Baozi with pickled veg & plum Soft shell fish taco, guacamole, chipotle aioli, lime Tonkatsu pork sandwich





Fork Dishes

3 or 4 hour charter: select 1 5 hour charter: select 2

Vietnamese chicken salad with crispy rice noodles Snake bean salad, yellow fin tuna, thai basil, palm sugar & lime Ocean trout nicoise, capers & lemon crème fraiche Hoi-sin duck salad with orange, ginger, mint & crispy shallots Salmon poke, soba, mushrooms, edamame, roasted nori, sesame

Wild mushroom risotto with fresh parmesan and pesto Slow cooked salt bush lamb, pomegranate and cous cous salad Fusilli pasta with slow cooked duck ragu and parmesan biscotti Lemon ricotta ravioli, sugo, sage burnt butter, parmesan

Dessert

3 or 4 hour charter: Select 1 5 hour charter: Select 2

Mini ice creams Caramel doughnuts Mango & coconut crumble Chocolate brownie, raspberry pop White chocolate mousse, raspberries & Persian fairy floss Mini passion fruit curd tart, meringue Salted caramel mousse, caramel popcorn & meringue Chocolate panacotta with summer berries



Beverages

All charters are inclusive of continuous service

Peroni Nastro Azzuro Peroni leggera (mid-strength) Mumm Champagne (FR) AIX Rose (FR) Pikes Clare Valley Riesling (SA) Rob Hall Chardonnay (VIC) Capi Mineral Water Soft drinks Juice Espresso Coffee & Tea

See further down for additional beverage options





SOMETHING MORE

CHEESE

SELECT 3 \$25pp

Manchego, Brie, Blue, Provolone, Pecorino, Cheddar, Goats

Served with quince, apple, pear, muscatels & crunchy baguette & crackers

GRAZING TABLE \$45pp

Prosciutto / Buffalo Mozzarella / Chargrilled Zucchini & Mint / Blistered Red Capsicum & Rosemary / Tzatziki / Lemon Oil

ADDITIONAL CANAPES

Select additional canapes (warm or cold) for guests to enjoy. \$10pp

ADDITIONAL FORK DISHES

Select a 2nd fork dish \$15pp

BASIC SPIRITS

Bourbon, Scotch, Gin, Vodka & the mixers \$20pp

APEROL SPRITZ

1 x per guest arrival cocktail \$10pp

ESPRESSO MARTINIS

1 x per guest with dessert

VODKA BLOODY MARY

\$20pp

1 x per guest arrival cocktail \$20pp

SOMETHING UNIQUE

Put our creativity to the test—let us know what you would like to see!

BRANDING IDEAS

Custom made flag to fly off the back From \$242

Decals to stick to the side or inside the boat. POA.

Cushion covers & Soft furnishings POA.

Polo's, Caps, Stubby holders—endless possibilities POA.

Pricing

CHARTER RATES

Monday - Wednesday \$2000 per hour Minimum 4 hours (\$8000) Including GST Thursday - Sunday \$2500 per hour Minimum 4 hours (\$10,000) Including GST

CATERING RATES

4 Hour Cocktail Menu	\$155 per person
5 Hour Cocktail Menu	\$175 per person
Seated dining & Seafood buffet	\$ POA