

# Mohasuwei

A luxurious and contemporary platform



**36**

Passengers

**\$2700**

Minimum Hourly Rate

**Sydney**

Location

With her distinctive Italian styling, MOHASUWEI offers a luxurious and contemporary platform for your next luxury escape.

After an extensive interior refit by the current owners in 2018, MOHASUWEI features a sophisticated and luxurious yet relaxed interior, perfect for both day/event or liveaboard charters.

The interior space features multiple living spaces including a large main salon with two separate zones and a cinema room complete with a day bed and surround sound system.

MOHASUWEI can accommodate up to 10 guests in 4 luxurious guest suites, each with its own private ensuite. The spacious master cabin features a king size bed, large ensuite, work desk & lounge whilst the VIP cabin offers the flexibility of either having 1 x queen size bed or 2 x single beds. There are an additional 2 twin cabins, each with side-by-side single beds as well as a pullman in each.

A unique feature of MOHASUWEI's interior is the selection of playful and distinctive pieces from renowned 1960's photographer Terry O'Neill.

The large sun deck offers panoramic views of your surroundings and features both a casual dining space as well as a large sun pad for lounging. The versatile outdoor area on the main deck can either be utilised as a formal dining area or more relaxed lounge space.

The impressive beach club allows guests to step straight into the water from the comfort of MOHASUWEI's large swim platform.

MOHASUWEI can host up to 36 guests in comfort for day and event charters serving as the perfect venue for an intimate occasion on the beautiful Sydney Harbour.

Day Charter – 36 passengers

Live Aboard – 8-10 passengers

### Shoes Policy

– MOHASUWEI has a no shoe policy.

– Guests will be provided with a carpeted area and shoe baskets prior to boarding.

### Special Features

- 4 Cabins
- Large main salon with two separate zones
- Cinema room
- Surround sound system
- Bluetooth
- Internet Access
- Large sun deck
- 10m tender
- Generous beach club
- Swimming platform
- 10m Technohull tender (8 guests comfortably), perfect for watersports and speed!
- Aqua Lily Pad
- Inflatable and towable tubes, ski biscuit
- Snorkeling equipment for adults and children



# Mohasuwei

Charter Rate



## Mohasuwei Charter Rates 2024

### LOW SEASON

16th April - 31st September

### PEAK Season

1st October - 15th April

### Hourly Rate (0-36 Pax)

**Peak:** \$3,000 per hour

**Low:** \$2,700 per hour

### Day Rate (8 hours)

**Peak:** \$22,000

**Low:** \$17,000

### Overnight Rate

**Peak:** \$25,000 + APA

**Low:** \$20,000 + APA

**Chef included** for all overnight and term charters

### Weekly Rate

**Peak:** \$120,000 + APA

**Low:** \$100,000 + APA

### Multi-Night Rate

**Peak:** \$21,000 + APA

**Low:** \$17,000 + APA

### New Year's Eve Rate (7 hours)

Flat Rate: \$95,000

**Premium Days** (Christmas Day, Boxing Day, Australia Day, New Year's Day)

Flat Rate: \$5,500 per hour

Note:

APA (Advance Provisioning Allowance): 30%

All-inclusive packages available on request

Public Holiday Surcharge: 25% on all bookings between 25th December to 7th January, unless specified otherwise

Low Season Rates: Do not apply to charters in Queensland

Public Holiday Surcharges Apply

Minimum Vessel Hire: 4 hours

All pricing inclusive of GST

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## Mohasuwei Charter Rates 2024

### Sydney Wharf Bookings – \$50 per wharf visit

#### Preferred wharves:

- Casino Wharf.
- Eastern Pontoon.
- Rose Bay Public Wharf (on request and certain conditions).
- All other wharfs to be approved.
- All wharf bookings have a strict 15-minute allocation for boarding and disembarking.

**MOHASUWEI** offers full use of her 10m Technohull tender, available for pick up/drop off and transport during charters.

She accommodates up to 8 guests comfortably.

#### Wait Staff

(Ratio of 1:10 Required)

\$450 (4 hours) per waitstaff

Additional hours, \$100 per hour

#### Chef Charge

\$100 per hour

Additional hours, \$100 per hour

BYO Charters

BYO Food: \$25pp (min \$500)

BYO Drinks: \$30pp (min \$500) includes glass service, Still and sparkling water + ice.

#### Public Holiday Surcharges

Vessel Hire – 100%

Catering – 25%

Waitstaff – 100%

All bookings between 25th December to 7th January +25% holiday surcharge unless specified otherwise

Premium Days: Christmas Day, Boxing Day, Australia Day and New Years Day at \$5,500 per hour

Public holiday surcharges apply



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## CANAPE MENUS

GOLD PACKAGE – \$79 per person per

4 cold, 4 warm, 1 substantial, 1 dessert (minimum 20 pax)

PLATINUM PACKAGE – \$99 per person

5 cold, 5 warm, 2 substantial, 2 desserts (minimum 18 pax)

ELITE PACKAGE – \$119 per person

5 cold, 5 warm, 2 substantial, 2 desserts + Choice of one food station – glazed ham, or charcuterie & cheese (minimum 16 pax)

## COLD

Freshly shucked Sydney rock oysters with apple cider, cucumber vinaigrette (gf)

Heirloom cherry tomatoes, Bruschetta, whipped feta, basil, Croute

Chilled Queensland king prawns with citrus mayo dipping sauce (gf)

Smoked free range chicken, roasted sweet corn, streaky bacon, Sriracha mayo

Spicy King Salmon Tartare, sesame Miso aioli

Teriyaki seared Black Angus beef, sesame seed, pickled cucumber, kewpie mayo, fried garlic (gf)

Alaskan King crab, smoked sweet corn, basil, Aleppo chilli, miniature tart

(All cold canapes can be made GF)

## WARM

Fresh herb and green pea, baby spinach, buffalo mozzarella, risotto balls, smoked paprika aioli (v)

Moroccan spiced butternut pumpkin, hummus, crispy onion, puff pastry tart (gf)

Duck potstickers, shallots, crispy onion, Ponzu dressing

Seared Atlantic scallops, smoked bacon, celeriac, caper thyme mayonnaise, lemon

Greek style lamb seared, truss tomatoes, cucumber, feta on crispy pita

Pumpkin and spiced roasted eggplant quesadilla, chimichurri, avocado

Popcorn free range chicken, nori salt, lemon aioli

Black Angus handmade pie, smoked chilli tomato relish

## SUBSTANTIALS

Fried buttermilk chicken, butter lettuce, tomato jalapeno salsa relish, smoked paprika aioli on a milk bun

Shredded black Angus beef Thai salad, noodles, mint, lemongrass, bean sprouts

Crispy pork belly roll, pickled carrot, cucumber, coriander, light chilli, Vietnamese soy

Seared king Tasmanian salmon poke, Japanese pickles, nori, edamame, coriander

Tikka Masala spiced chicken, organic brown rice, baby coriander

Slow cooked grass-fed sumac lamb shoulder with gnocchi, rainbow chard, cucumber yoghurt bowl

Poached tiger prawn roll, pickled radish, iceberg lettuce, cocktail aioli

Moroccan spiced vegetables, pearl cous cous, sumac, cucumber yoghurt

## DESSERTS

Lemon and passionfruit curd, fresh strawberry crushed meringue

Sea-salt caramel and brownie crumble tart

Valrhona dark chocolate and coffee mousse with honeycomb crumble

Prosecco rose water marinated strawberries, watermelon, mint meringue

Whipped vanilla bean cheesecake, peach, passionfruit crumble

Triple cream brie, sour cherry, baby basil tart

Food stations can be added to any canapé package with a minimum of 30 guests

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## BUFFET MENUS

GOLD BUFFET PACKAGE – \$112 pp

2 x canapés on arrival, 2 cold platters, 2 warm platters, 1 dessert platter  
+ complimentary share platters included (Min 18)

PLATINUM BUFFET PACKAGE – \$133 pp

3 x canapés on arrival, 3 cold, 3 warm platters, 2 dessert canapes  
+ complimentary share platters included (Min 15 guests)

### COLD

Black Angus beef tataki with spring onion, king brown mushrooms, aged soy

House-smoked Petuna ocean trout with pickled red onion, capers and horseradish cream fraiche (gf)

Salami selection with pickles, olives and grilled veg

Heirloom tomato medley with torn buffalo mozzarella, hand-made basil pesto (gf)

Poached Yamba prawns, chilled and served with shaved fennel, watercress and ruby grapefruit salad

### WARM

Grilled Tasmanian King salmon with celeriac remoulade, wild rocket and shaved radish

8 hour slow-cooked S.A lamb shoulder with pomegranate molasses, kale and warm Israeli couscous

Roasted (med-rare) pepper-crust Black Angus sirloin with local mushrooms and chimichurri (gf)

Free-range de-boned chicken with sumac, blackened corn, red pepper, rainbow chard and harissa-spiked yogurt

Crispy-skinned W.A Cone Bay barramundi with sautéed wombok, pickled ginger, aged soy and wild mushrooms

### DESSERTS

Valrhona Dark chocolate pave candy peanuts shortbread crumble vanilla ice cream

Strawberry cheesecake coconut crumble strawberry ice cream

Handmade Pavlova nests mango passionfruit curd Raspberry sorbet (gf)

Local and Imported cheese served with spiced apple chutney, marinated figs and flatbread

\*\* Share Platter option will also include complimentary platters of \*\*

- Green micro salad with shaved radish, red onion and cold-pressed dressing
- Fresh baked bread rolls and Pepe Saya butter
- Steamed baby potatoes with parsley butter and lemon

**Food stations can be added to any buffet package with a minimum of 30 guests.**

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## Seafood Buffet Menu

\$175 per person inc. GST (min 12)

All dishes below are included except lobster, subject to market value.

### CANAPES

Miniature shortcrust tart with hummus and spiced butternut pumpkin (V)  
Seared Atlantic scallops with scorched sweet corn, chorizo, wild mushroom tart (GF available)  
Chili lime free range chicken, baby greens, cucumber, nam jim dressing, wonton

### COLD PLATTERS

Seafood platter with a selection of oysters, tiger prawns, Balmain bugs, chilled mussels, caper mayonnaise, citrus aioli ( Lobster available upon request)  
Yellowfin tuna spring onion, king brown mushrooms, aged soy  
QLD spanner crab (de-shelled) Heirloom tomato medley, avocado, radish, cucumber, light chili

### WARM PLATTERS

Roasted (med-rare) pepper-crusting Black Angus sirloin with local mushrooms and chimichurri (gf)  
Large king prawns with butternut pumpkin, Persian fetta and Harissa (gf)  
Crispy-skinned W.A Cone Bay barramundi with sautéed wombok, pickled ginger, aged soy and wild mushrooms

### BUFFET INCLUDES

Steamed new potatoes  
Wild rocket, shaved pear, pecorino, aged balsamic dressing  
Spiced cauliflower, chickpeas, raita salad  
Handmade bread rolls, cultured butter

### DESSERTS

Handmade Pavlova nests mango passionfruit curd Raspberry sorbet (gf)  
Local and Imported cheese served with spiced apple chutney, marinated figs and flatbread

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## FOOD STATIONS

Food stations can be added to any canapé or buffet event with a minimum of 30 guests

### **Sashimi station \$22.00**

Kingfish, tuna, fresh seasonal seafood served raw, carved to order

### **Dumpling bar \$21.00**

Selection of steamed seafood, meat and vegetarian dumplings served with a variety of dipping sauces

### **Oyster tasting station \$22.00**

Showcasing freshly shucked regional oysters from around Australia- Sydney rock, Pacific's and flats

### **Live oyster shucking \$22.00 + additional \$300 chef fee**

Shucked to order Sydney rock, Pacific and flats by chef onboard

### **Glazed ham station \$21.00**

Served warm and carved to order served with mustards, pickles and soft rolls

### **Caviar station**

Price on enquiry

Selection of caviars, complete with hostess to guide through selections

### **Charcuterie & cheese \$20.00**

Selection of cured and smoked meats, cheeses, pickles and house made chutneys

### **Just cheese \$17.00**

Wide selection of both local and imported cheeses with various breads and accompaniments

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## FORMAL DINING MENU

Plated 3 Course Menu \$139pp  
minimum 15 pax – Max 20 pax  
One choice per course for all guests

### ENTREE

Pan seared prawns, celeriac remoulade, red vein sorrel, lemon dressing  
Zucchini quinoa fritters, pea mint cream, Hunter Valley goats cheese, watercress  
De-boned quail, prosciutto, fetta, chestnut mushroom, broad beans, broth  
Seared scallops, Jerusalem artichoke, crisp pancetta, baby herbs  
Cured kingfish, pickled baby beetroots, horseradish cream fraiche, roe  
Wagyu carpaccio, capers, truffle mayonnaise, wild rocket, pecorino, grissini  
Grilled Rare yellow fin tuna, shaved fennel, orange, aioli  
Confit WA octopus, baby octopus, red pepper, olive, chili aioli

### MAINS

Baby snapper, mussels, confit fennel, zucchini flower, bisque  
Peppered venison loin, quince, puff pastry, radicchio, chestnut  
De-boned cornfed chicken, sweet corn custard, baby leeks, pearl barley  
Hapuku, squid, chorizo, nettle butter, lemon  
Grass fed beef tenderloin, ox tail cigar, King brown mushroom, jus  
Berkshire pork loin, prosciutto, crispy pave, Morcilla, apple, jus  
Twice-cooked duck leg, duck breast, gnocchi, kale, fig, orange glaze

### DESSERTS

Dark chocolate pave, poached strawberry, cream fraiche, strawberry ice cream  
Salt caramel, chocolate slice, banana fritters, peanuts, chocolate ice cream  
Coconut pannacotta, mango, crumble, coconut sorbet  
Vanilla cheesecake, mixed berries, orange cardamom ice cream  
Local and imported cheeses, fig loaf, flat bread, apple cherry chutney



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## Beverage Packages



**Minimum package spend \$1,000**

**GOLD PACKAGE \$26 per person, per hour**

Prosecco, Bianca Vigna | Veneto Italy  
Sauvignon Blanc, Craggy Range | Marlborough New Zealand  
Pinot Gris, Neudorf Tiri Tiri | Nelson New Zealand  
Rosé, Rameau d'Or Golden Bough | Provence France  
Corona  
Peroni

**PLATINUM PACKAGE \$40 per person, per hour**

Champagne, Laurent Perrier La Cuvée | Champagne France  
Riesling, Henschke Julius | Eden Valley Australia  
Chardonnay, Kumeu River Estate | Auckland New Zealand  
Rosé, Whispering Angel | Provence France  
Corona  
Peroni

*Red Wine available on request only or for formal dining only  
All water, tea and coffee included*

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## Beverage Packages



### CONSUMPTION BEVERAGES LIST Minimum package spend \$1,000

#### Champagne

- Dom Perignon | Haut Villers France \$625
- Ruinart, Blanc de Blancs | Reims France \$300
- Bollinger | Aÿ France \$170
- Moët & Chandon Brut NV | Champagne France \$135

#### White Wine

- Chardonnay, Cullen Kevin John | Margaret River Australia \$280
- Chardonnay, Moss Wood | Margaret River Australia \$160
- Chardonnay, Charteris Pokolbin Selection | Hunter Valley Australia \$120
- Chablis, Joseph Drouhin | Drouhin France 2014 \$93
- Pinot Grigio, Le Monde | Friuli Italy \$56
- Sauvignon Blanc, Astrolabe Awaterere Valley | Marlborough NZ \$56

#### Red Wine

- Pinot Noir, Felton Road Calvert Central | Otago NZ \$56
- Pinot Noir, Craggy Range Te-Muna Road | Martinborough NZ \$110
- Shiraz, Yarra Yerring Underhill | Yarra Valley Australia \$221
- Shiraz, Millas's Vineyard Estate | Hunter Valley Australia \$119
- Cabernet, Moss Wood | Margaret River Australia \$238
- Cabernet, Leeuwin Estate Art Series | Margaret River Australia \$162

#### Spirits

- House Spirits incl. mixer \$15
- Premium Spirits incl. mixer \$25

#### Beer

- Corona \$9
- Peroni \$9

#### Seltzers / Pre-Mix \$15

Types available on request

#### Non-Alcoholic

- Soft Drink \$3
- Tea \$3
- Coffee \$5
- San Pellegrino 1-litre \$6
- Bottled Water \$3

#### Cocktails \$25

- Margarita
- Espresso Martini
- Negroni
- Aperol Spritz

\*\*All still water included