



# Mon Rêve

Mon Rêve is a 63ft luxury Lagoon

**30**

Passengers

**\$1250**

Minimum Hourly Rate

**Sydney**

Location

Mon Rêve is a 63 ft. luxury Lagoon 630 catamaran cruiser built-in 2015 with a max speed of 15k knots, and accommodating up to 30 passengers in spacious opulence.

Mon Rêve offers multiple indoor and outdoor entertaining areas and is the ideal venue for intimate corporate events, special occasions or Sydney harbour vacations.

Capacity – 30 guests

### Special Features

Length: 63 ft

Beam: 32.8 ft

Max speed: 15k knots

- BBQ
- Bluetooth Sound System
- Indoor/Outdoor Entertaining Areas
- Fabric Sunroof to optimise the flybridge
- Blow up pool
- Blow up paddle board
- Tender for shore excursions
- Air-conditioning throughout
- Swim platform
- Fishing gear
- 3 luxury cabins
- Location for DJ set up
- TV

### Mon Reve Charter Rates 2024

#### October to March

4-hour Charter \$5,800

Additional hours: \$1,450 per hour

#### April to September

3-hour Charter \$3,750

Additional hours: \$1,250 per hour

#### Public Holiday Surcharge 20%

New Years Day, Australia Day and Boxing Day – \$POA

Rates include Captain, Deckhand & Fuel

#### Staffing Required

**1 Staff per 10 guests**

\$350 per waitstaff for 4 hours

\$65 per additional hour

**Chef: \$450 for 4 hours**

\$70 per additional hour



# Mon Rêve

Charter Rate

## BYO Fees

BYO Beverages only – \$10 per person

BYO Food – \$10 per person

Mon Rêve will provide glasses & ice. The crew can offer to order your beverages on your behalf at very competitive prices (charterer's expense) or alternatively the crew will accept delivery prior to your event so that the beverages have time to chill. Drinks may be pre-ordered through our bottle shop partner and delivered to the boat prior, please enquire.

**Wharf fees** – \$50 per visit

## Available Extras:

Rates include Captain, Deckhand & Fuel

– Photoshoot Packages: \$500 per hour (Min. 2 hours)

– Proposal Package for 2 People: \$3,500 for a 2-hr. cruise

1 bottle of champagne, Cheese platter, screw & fuel.

– Wedding Package: \$500 per hour (min 3 hours), BYO food and beverages (at dock only)

**Overnight Charter Rate (24 hours)** – \$16,000 + 25%APA\* Per Night

Up to 4 passengers

Linen & Towels provided

Public holiday surcharges + 20%

\*Advanced Provisioning Allowance (food and beverages) – for up to 4 passengers

Inviting guests to join you for the evening additional charges will apply for staffing and BYO amenities fees etc



# Mon Rêve

Mon Reve Catering 2024



## CANAPE MENU

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

Regular: \$6 each

Premium/Substantial: \$8 each

Dessert: \$7 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

### 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

### 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

### 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

### 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

