



MV Enterprise

Luxury 65' vessel

30

Passengers

\$700

Minimum Hourly Rate

Sydney

Location

MV Enterprise provides an impressive setting for corporate entertaining and exclusive celebrations. Catering for up to 30 guests, this luxury 65' vessel offers a large aft entertaining deck, spacious fly-bridge and comfortable saloon. She has hosted a range of unforgettable occasions, complimented by superb cuisine and personalised service delivered by a professional crew.

Cocktail Dining – 30 passengers

Seated Buffet – 15 passengers

Formal Dining – 8 passengers

Special Features

Generous outdoor areas both covered and open-air

Enclosed flybridge for maximum comfort

Fully air conditioned interiors

Fine teak & leather appointments

The latest technical facilities for entertaining & communications including surround sound system, DVD, CD & iPod connectivity

Overnight Accommodation

Notes:

Bucks Parties are not permitted on board Enterprise

Public Holiday rates - POA

No Shoe Policy applies.





MV Enterprise

Charter Rate

MV Enterprise Vessel Hire 2024

March – October

4-hour charter: \$2,800
Additional Hours: \$700 per hour

November – February

4-hour charter: \$3,200
Additional Hours: \$800 per hour

Excludes all public holidays, Christmas Eve, and New Year's Eve. Prices for these dates are available on request

Vessel hire includes a fully qualified skipper and one deck hand..

Staffing Requirements

1-10 guests: No additional staff required

11-20 guests: 1 wait staff required

21-30 guests: 2 wait staff required

Wait Staff Rate: \$55 per hour for the duration of the charter

On Board Chef: \$275 for 4 hours

BYO Policy (Subject to Approval)

BYO Beverage: \$500 per charter (up to 20 passengers)

Glassware provided; client to provide ice

BYO Catering: \$250 per charter

Client must provide their own condiments, serving ware including cutlery, plates, napkins, etc.

Beverages and Catering: Must be loaded at Rose Bay Marina prior to departure

Additional Charges

Wharf Fees: \$50 per wharf (wharf locations need approval)

Lily Pad Hire: \$150

Special Harbour Events: Price on Application (POA)



MV Enterprise

Charter Rate

New Year's Eve 2024

Rate: \$25,000 for a 6-hour cruise (7 pm to 1 am)

Capacity: Up to 30 guests

Inclusions: Vessel, fully qualified skipper, deck hand, and tray service staff

Pick up/Drop off: Rose Bay Marina (alternate locations incur additional fees, POA)

Refundable Bond: \$2,000

NYE Harbour Canapés by Your Personal Chef

Roaming Canapés:

Antipasto Skewers & cured meats (includes ve df gf)

Natural Pacific Oyster with fresh lemon (gf df)

Cristal Bay Prawn Cocktail, marie rose (gf df)

Peking Duck Pancake, cucumber, shallot, hoi sin sauce (df)

Kingfish Ceviche, flame torched, wasabi mayo (gf)

Quinoa & lentil cake, spiced yoghurt (ve gf df)

Lamb Cutlet, chimichurri (gf df)

Prawn Vermicelli Salad, slaw, whipped feta

Risotto, confit cherry tomato, asparagus, mushroom (ve gf df)

Wagyu Beef Skewer (gf df)

Chili Tiger Prawn Skewer (gf df)

Cajun Chicken Skewers (gf df)

Dessert:

Gourmet Cheese Platter

NYE Beverage Menu

Served by Our Crew:

Sparkling/Wine:

Chandon NV Yarra Valley VIC

Totara Sauvignon Blanc Marlborough New Zealand

Snake & Herring Chardonnay Margaret River WA

Barose Rose Barossa SA

Azahara Shiraz Murray Darling, VIC

Beer:

Asahi, Corona, Heineken 3, Hahn Light

Soft Drink:

Still & Sparkling Water, Lemonade, Coca Cola

Premium Champagne & Wine Upgrade: \$150 per person

Champagne/Wine:

Veuve Clicquot Yellow Label NV Champagne Reims France

Cloudy Bay Sauvignon Blanc Marlborough New Zealand

La Crema Monterey Chardonnay California USA

Maison Saint AIX Rose Provence FR

Shock Value SMG Barossa SA

Beer & Cider:

Asahi, Corona, Hills Apple Cider, Heineken 3, Hahn Light

Soft Drink:

Still & Sparkling Water, Lemonade, Coca Cola



MV Enterprise

Catering Menu

A range of beautiful menus incorporate fresh local seafood and premium Australian produce, perfect for a day on the harbour. For a chef to be on board, a \$275 fee applies for a four hour charter.

Skipper Canapes – \$55 per person

(Chef optional)

Natural Oyster, lemon (gf) (df)
 Tiger prawn, avocado mousse, chilli (gf, df)
 Bocconcini, tomato, basil and olive oil (gf, v)
 Mushroom & Brie Quiche (v)
 Beef Meatballs, moroccan spice (gf) (df)
 Bean Salsa & Guacamole Taco (gf, ve)
 Beef Slider, American cheddar + caramelized onion
 Cajun chicken skewers, romesco (gf, df)

Captains Canapes – \$75 per person

(Chef optional)

Entrée

Peking Duck Pancake, shallot, hoi sin
 Tiger prawn, avocado mousse, chilli (gf, df)
 Caprese Skewer, bocconcini, tomato, basil, olive oil
 (v) (gf)

Natural Oyster, lemon (gf) (df)

Chicken, Cucumber & mayo Tartlet

Main

Rustic Chicken & Leek Pie Cajun Chicken Skewer,
 romesco sauce (gf)

Frenched Lamb Cutlet, chimichurri (gf) (df)

Wagyu Beef Skewer (gf) (df)

Bean Salsa & Guacamole Taco, chimichurri (gf, ve)

Beef Slider Burger, caramelized onion, American
 cheese

Dessert

Cheese Board and fruits

Captains Seafood Barefoot Buffet – \$195 per person

Chef required @ \$275

(Minimum 10 persons // Max 20 persons)

Freshly Shucked Oysters
 served natural with lemon

Alaskan King Crab
 Mandarin, raddish, avocado, marie rose (gf)

Queensland King Prawns
 marie rose (gf)

Balmain Bugs
 Lemongrass vinaigrette (df) (gf)
 Beetroot cured Ocean Trout
 fennel, heirloom tomatoes (df) (gf)

Smoked Salmon
 dill crème fraiche (gf)
 Summer Melon Salad
 melon, feta, mint, cucumber, berries, candied
 walnuts, chilli agave (v) (gf)

Australian Cheese Board
 fruits and lavosh

Selection of breads

MV Enterprise

Catering Menu



BYO Food – \$250 Flat fee (up to 30 passengers)

Client must arrange for all disposable plates, cutlery, condiments etc. Catering must be loaded at Rose Bay marina prior to departure.

BYO Catering needs to be ready to serve either at room temperature or from refrigerator.

Note there are no heating facilities available for BYO catering.

BYO catering option is available for all charters

BYO DRINKS – \$500 Flat fee (up to 20 passengers)

BYO service fee includes the use of the onboard eskies, loading and rubbish disposal.

Drinks must be loaded at Rose Bay marina prior to departure.

We shall provide glassware only. Client must provide their own ice (4-5 bags per esky—2 eskies).

BYO beverages option is subject to pre-approval

Beverage Package

The below beverage package offers a premium selection of Beer and Wine for guests to enjoy.

Please note that the below beverages cannot be altered. Special requests may be accommodated where possible.

Beverages – \$15 per hour (min 3hours)

Sparkling

Chandon NV Yarra Valley Victoria

White

Totara Sauvignon Blanc Marlborough New Zealand

Snake & Herring Chardonnay Margaret River WA

Rose

Barose Rose Barossa, SA
Red

Azahara Shiraz Murray Darling VIC

Beer

Asahi, Corona, Heineken 3 & Hahn Light
Soft drink

Still & Sparkling Water, Lemonade & Coca Cola

Beverages – \$35 per hour (min 3hours)

Sparkling

Veuve Clicquot Yellow Label NV Champagne
Remis France

White

Cloudy Bay Sauvignon Blanc Marlborough New Zealand

La Crema Monterey Chardonnay California USA

Rose

Maison Saint AIX Rose Provence FR

Red

Shock Value SMG Barossa SA

Beer & Cider

Asahi, Corona, Hills Apple Cider, Heineken 3 &
Hahn Light

Soft drink

Still & Sparkling Water, Lemonade & Coca Cola

Champagne per bottle by advance orders only
(POA)

Dom Perignon France

Veuve Clicquot Yellow Label NV France

Veuve Clicquot Rose NV France

G.H Mumm Cordon Rouge NV France

GH Mumm Cordon Rouge NV 1.5L Magnum
France

