

Sea Raes

46ft motor yacht



34

Passengers

\$2000

Minimum Hourly Rate

Sydney

Location

A true classic, this 46ft motor yacht MV Highlander will ensure you cruise in comfort and style. Fine craftsmanship, graceful lines, and a sense of nostalgia from a bygone era of yachting are combined with modern equipment and facilities.

The spacious aft deck has a relaxed vibe. Covered by a retractable shade cloth, the deck offers ample room for guests to kick back and soak up the surroundings. Whether it's a formal dining set up or space for activities you require the space is versatile and can be set up to suit your needs.

If you just want to relax, head inside to the generously sized lounge area which steps down to a well-equipped kitchen

You will be surrounded by beautiful classic wooden paneling and modern coastal touches throughout. The bow provides a fantastic vantage point as you cruise. Feel free to indulge your fun side and take the mandatory "Titanic" shot or relax on the double sunbed and enjoy the views.

Enjoy cruising with spectacular views as a backdrop while sipping a glass of chilled champagne, watch the sunset from the aft deck, drop anchor and go for a swim in one of the secluded bays or dance the night away. The choice is yours!

Our team of dedicated professionals will work with you from the time you first contact us until you step onboard to ensure everything is perfect for your charter.

Max Capacity: 18 Guests

Offshore: 10 Guests

Special Features

Bluetooth Compatible Sound System

Wifi & onboard Spotify available

Television with Foxtel

Swim ladder and Marlin Board

BBQ & Eskie for drinks

Large bow with double sunbed

Outdoor table seating for 8

Toilet & Shower

Fridge, Gas Stove, Convection Oven

Please note: No shoe policy applies to this boat.





Sea Raes

Day Charter Rates

DAY CHARTER RATES

Peak: November – January \$2,500 per hour

Shoulder: September & October, February – April \$2,250 per hour

Off-peak: May – August \$2,000 per hour

*Fuel & wharf fees included. Relocation fee POA

ADDITIONAL DAY PRICING

Captain, First Mate & Chef Included

- Additional Chef (20 or more guests): \$450 (up to 4-hour charter)
- Stew (per 10 guests): \$400 (up to 4-hour charter)
- Stew: \$75 per hour after

INCLUSIONS

- Water sports toys (5-hour+ charters only) including:
 - 2 Seadoo Sparks
 - 2 SUPs
 - Water skis
 - Wakeboard
 - 8 sets of snorkeling gear
 - Assorted fishing gear
 - Inflatable trampoline
 - Lily pad
 - Full ship width inflatable pool – set up at the swim platform

NYE PACKAGE – \$85,000

Includes:

6 Hour Private Charter

7pm to 1am

All Inclusive Food and Drinks for up to 34 guests



Sea Raes

Overnight Charter Menu

OVERNIGHT RATE

From \$18,000

An all-inclusive rate for 8 guests for 24 hours

TERM CHARTER RATES

2 nights - \$32,000

3 nights - \$48,000

5 nights - \$70,000

7 nights - \$84,000

INCLUSIONS

Lunch, dinner or canapés for all day charters

Breakfast, lunch & dinner for all overnight & multi-night charters

Beverage packages for all day, night & multi-night charters including wine, beer, cocktails & spirits

Vessel & fuel

Wharf access fees

M.Y. Sea Raes tender

All staffing including Captain, Engineer, Chef & Chief Stewardess

Water sports toys (5 hour + charters only) including:

2 Seadoo Sparks

2 SUPs

Water skis

Wakeboard

8 sets of snorkeling gear

Assorted fishing gear

Inflatable trampoline

Lily pad

Full ship width inflatable pool – set up at the swim platform

Note that additional staffing for larger groups is provided & covered within the additional price per person

MENUS

M.Y. Sea Raes menus have been carefully curated by Raes Executive Chef Jason Saxby, together with our crew.

Depending on the style and length of the charter, guests can select one style of dining for each service period - breakfast, lunch, dinner or during an event. All dietary requirements and allergies can be catered for. Should guests have specific preferences the team will do their best to accommodate.

BEVERAGES

M.Y. Sea Raes offers a sommelier-led beverage package featuring premium Australian and European beer & wine. Basic spirits as well as a choice of 2 house cocktails are included for the duration of the package.

A full range of sparkling water and soft drinks will always be available on board.

Note that all preferences for beverage are always welcomed and will be accommodated where possible.

Premium Champagne, Wine & Spirits are available on request and will be charged in addition to the all-inclusive offering.





Sea Raes

Catering Menu

CANAPÉ MENU

8 canapés – 4 small, 2 substantial, 1 dessert - \$125

10 canapés – 6 small, 2 substantial, 1 dessert – \$145

CRUDO

Oysters - natural with lemon

Oysters – finger lime mignonette

Kingfish crudo, kohlrabi, apple, horseradish, dill

Yellowfin tuna tart, dashi cream, salmon roe Wagyu

tartare, yolk, horseradish, radicchio

Anchovy crostini, garlic & herb butter

FREDDA

Queensland spanner crab, witlof, finger lime

Parmigiano, pangritata, chive, baby gem

King prawn cocktail

Chicken liver parfait, seasonal fruit jam

Avo Toast – avocado, seeded crisp, finger lime, chilli,

herbs

FRITTO

Salt & pepper zucchini chips

Mozzarella in carrozza

Zucchini flower, spanner crab, lemon myrtle salt,

lemon aioli

Baccala croquette, lemon, herbs

King prawn tempura, chilli dressing

Wagyu katsu sando, pickled onion, katsu sauce

GRIGLIATO

Shiitake mushroom skewer, black garlic, parmesan

Queensland scallop, XO pangritata

King prawn, garum butter, caper, parsley

Lamb cutlet, salsa verde

Rosemary and wagyu skewer, green chilli dressing

PASTA

Fusilli, pesto, mozzarella, garden peas, olives, pine nuts

Fregola pasta, spanner crab, sweet corn, macadamia,

bottarga, chilli

Gnocchetti sardi, calamari, zucchini, bottarga, lemon

Strozzapreti, prosciutto, yolk, reggiano, black pepper

Orecchiette, braised lamb, Italian greens, chilli,

pecorino

DOLCI

Soft meringue, raspberries, white chocolate

mascarpone

Basque cheesecake, citrus, almond

Ricotta zeppole, cinnamon sugar, strawberry jam

Raes tiramisù

Australian cheese selection, seasonal

accompaniments





Sea Raes

Catering Menu

SHARED MENU \$145

SPUTINI

Included

Herb focaccia, whipped ricotta, bottarga
Oyster, finger lime mignonette
Cantabrian anchovies, olive oil
Salumi selection
Australian olives

PRIMI

Select 2

Kingfish crudo apple, cucumber, horseradish cultured
cream, dill
Yellowfin tuna, grapefruit, Campari dressing, fennel,
mint
Wagyu carpaccio, anchovy, mustard greens, pickled
onion
Bay Lobster alla Catalana – Bay Lobster, heirloom
tomato, pickled onion, parsley
Burrata, heirloom tomato, basil, aged balsamic, olives,
capers, chilli
King prawn cocktail, finger lime, herbs
BBQ king prawns, garum butter, lemon, capers

SECONDI

Select 2

Fusilli, pesto, mozzarella, garden peas, olives, pine nuts,
lemon oil
Spaghetti, spanner crab, shellfish XO, tomato,
pangritata, chilli
BBQ spiced spatchcock, charred lemon
Porchetta, slow cooked spiced apple
Slow cooked lamb shoulder, jus
Salted baked snapper, seaweed, lemon myrtle
Bistecca Fiorentina, salsa verde

CONTORNI

Select 2

Baby gem, green goddess, toasted seeds
Mixed bitter leaves, sweet citrus vinaigrette
Heirloom tomatoes, olive oil, aged balsamic, basil
Green beans, brown butter, lemon, hazelnuts
Broccolini, lemon oil, lemon myrtle salt, mint
New potatoes, garlic oil, rosemary salt

DOLCI

Select 2

Vanilla pannacotta, strawberries in strawberry gum
syrup
Soft meringue, raspberries, white chocolate
mascarpone
Basque cheesecake, citrus, almonds
Coconut semifreddo, macadamia crumb, mango,
toasted coconut
Raes tiramisu
Australian cheese selection, seasonal accompaniments





Sea Raes

Catering Menu

TRADITIONAL DINING

\$145

PANE

Select 1

Herb focaccia, extra virgin olive oil
Sourdough, salted cultured butter
Piadina, whipped ricotta, bottarga
Charred sourdough, garlic & herb butter

PRIMI

Select 2 – Served alternately

Salt-baked beetroot, goats curd, Davidson plum, black olive, shiso
Kingfish crudo, apple, cucumber, horseradish cultured cream, dill Yellowfin tuna, grapefruit,
Campari dressing, fennel, mint
Kangaroo tonnato – Kangaroo tartare, tonnato dressing, capers, radish
Carpaccio – Wagyu, anchovy, mustard greens, pickled onion
Bay Lobster alla Catalana – Bay Lobster, heirloom tomato, pickled onion, parsley
Charred octopus, salsa romesco, macadamia, fresh curds, pickled chilli
Fregola, spanner crab, sweet corn, macadamia, bottarga, chilli

Sea Raes

Catering Menu



TRADITIONAL DINING \$145

SECONDI

Select 2 – Served alternately

Tagliolini, king prawns, shellfish XO, tomato, pangritata, chilli

Roast sugarloaf cabbage, mushrooms, pearl barley, truffle butter, reggiano

Roast pumpkin, hummus, spiced seeds & grains, harissa, yoghurt, greens Snapper, cauliflower, capers,
pickled raisins, brown butter almonds

Charred kingfish, puttanesca salsa, chickpeas, basil Spatchcock, salsa rossa, baby peppers,
Persian fetta, macadamias

Pork cotoletta, herb emulsion, radish, mustard greens, horseradish, lemon

Lamp rump, garden peas, asparagus, anchovy dressing, wasabi

Wagyu sirloin, miso grains, mushrooms, kale, truffle & porcini sauce

CONTORNI Select 2

Baby gem, green goddess dressing, toasted seeds

Mixed bitter leaves, sweet citrus vinaigrette Heirloom tomatoes, olive oil, balsamic, basil Green beans,
brown butter, lemon, hazelnuts

Broccolini, lemon oil, lemon myrtle salt, mint

New potatoes, garlic oil, rosemary salt

DOLCI Select 1

Thyme pannacotta, strawberries, native strawberry gum, thyme tuille, pistachio

Soft meringue, raspberries, white chocolate mascarpone

Basque cheesecake, citrus, almond

Coconut semifreddo, macadamia crumb, mango, toasted coconut

Single origin chocolate cremaúx, mint gelato, pistachio brutti, chocolate crumb

Raes tiramisu

Australian cheese selection, seasonal accompaniments



Sea Raes

Beverage Package

BEVERAGE SELECTION

Beer, wine & soft drink - \$35 per person / per hour
 Addition of spirits & cocktails - \$10 per person / per hour
 Addition of Perrier-Jouët Champagne - \$25 per person / per hour

SPARKLING WINE Select 1

NV Yabby Lake 'Cuvee Nina' Chardonnay Pinot Noir,
 Mornington Peninsula, VIC NV Bianca
 Vigna Brut Prosecco, Veneto, Italy

WHITE WINE Select 2

2022 Shaw & Smith Riesling, Adelaide Hills, SA
 2019 Lark Hill Gruner Veltliner, Canberra, ACT
 2022 Dog Point Sauvignon Blanc, Marlborough, NZ
 2021 MMAD Chenin Blanc, Adelaide Hills, SA
 2022 Yabby Lake Pinot Gris, Mornington Peninsula,
 VIC
 2021 Giant Steps Chardonnay, Yarra Valley, VIC

ROSE

2021 Rameau d'Or Grenache, Cinsault, Syrah,
 Côtes de Provence, France

RED WINE Select 2

2021 Burton McMahon 'Georges' Pinot Noir, Yarra
 Valley, VIC
 2021 Trediberri Nebbiolo, Langhe, Piedmont, Italy
 2018 Charles Joguet 'Les Petites Roches' Cabernet
 Franc, Chinon, France
 2018 St Hugo Cabernet Sauvignon, Coonawarra, SA
 2021 Yangarra Grenache, Shiraz, Mourvedre, McLaren
 Vale, SA
 2020 Murdoch Hill 'Landau' Shiraz, Adelaide Hills, SA

BEER

Stone & Wood Pacific Ale, Australia Peroni Nastro
 Azzurro Lager, Italy

SPIRITS

*Basic spirits in the following categories are available
 on request*

Vodka
 Gin
 Tequila
 White Rum
 Dark Rum
 American Bourbon Whiskey Scotch Whisky
 Aperitifs & digestifs

COCKTAILS

Aperol Spritz
 Margarita / Spicy Margarita
 Martini
 Negroni
 Old Fashioned

