



State Of The Art

A beautifully appointed luxury 65ft motor boat

40

Passengers

\$850

Minimum Hourly Rate

Sydney

Location

State of the Art is a beautifully appointed luxury 65ft motor boat specifically designed for luxury charters on Sydney Harbour.

Her sophisticated interior consisting of polished timber floors, designer furniture, a commercial galley, flat-screen television, fibre-optic light panels, audio-visual system and plug-ins for Powerpoint presentations. This allows her to give flexibility and creates an environment that will impress and relax your guests whatever the occasion. Her spacious back deck is great for cocktail parties as well as formal alfresco dining for 10. MV state of the Art is guaranteed to exceed all expectations!

Whether it be a corporate function, social event, wedding transfer or New Years Eve hire, State of the Art is the perfect choice for your private cruise on Sydney Harbour.

Cocktail Cruising- 40 guests
Casual Buffet Dining – 25 guests
Seated Buffet – 20 guests
Formal Dining – 20 guests
Harbour Transfers – 45 guests
Offshore Cruising – 12 guests

Special Features

Main and Sky lounge
Sun bed on the bow
2 full bathrooms
High end surround sound system (Bluetooth connection)
32 inch flat screen (HDMI)
Multi-zone air Conditioning
Dance floor availability
Commercial style galley
Full BYO or Catered options
Complimentary Lilypad (On Request)

Footwear: No sharp heels are permitted on-board





State Of The Art

Charter Menu

State of the Art Charter Rates 2024

April – October

4 hour charter \$3,400
3 hour charter \$POA
Additional Hours \$850 per hour

November – March

4 hour charter \$3,800
Additional Hours \$950 per hour

BYO Charge

BYO Food – \$250 (includes plates, glasses / cups, cutlery)
BYO Beverage – \$20 /person (includes ice and glassware and cool storage)

Wharf fees – \$50 per visit

Manly and Middle Harbour pick up and drop off \$200 surcharge (each way)

Staffing

\$300 per wait staff for a 4-hour charter. Additional hours at \$60 per hour.
1 to 10 guests: 1 wait staff
11+ guests: two additional waitstaff
+1 additional wait-staff for Consumption Bar

Surcharges

Travel Surcharge – \$200 for each pick-up drop-off in Manly / Middle Harbour. North shore and Northern Beaches residents can avoid the travel surcharge by using Mosman Bay wharf.
Prior Access – \$100 per hour on application – for drop-off of food, beverages, equipment and decorations

Aquatic Toys

Complimentary Lilypad (on request)
Stand up paddle boards: \$50 each

Note: Public Holidays incur a 20% surcharge on the total charter fee

New Years Eve

State of the Art NYE 2024-2025
\$25,500 (BYO)

- 6pm to 1am
- 7-hour charter
- Up to 25 passengers
- BYO food and drinks
- Additional passengers \$600 per person (max 40)

State of the Art NYE 2024-2025
\$31,500 (all-inclusive)

- 6pm to 1am
- 7-hour charter
- Up to 25 passengers
- All-inclusive of food and drinks
- Additional passengers \$900 per person (max 40)



State Of The Art

Catering Menu



State of the Art Catering Menus 2024

Minimum order of 10 pax. For orders less than 20 pax a surcharge of \$100 applies.

Public holiday surcharge of 25% applies on all catering orders except for Christmas Day and New Years Day where custom menus are required.

Platters ordered without other menus require a minimum spend of \$1000 and incur a delivery fee of \$150.

We are happy to offer custom menus to our clients including food stations, live cooking, small group dining and plated menus on application.

CANAPE MENUS

CANAPE ONE \$70

5 CANAPES, 2 SUBSTANTIALS, ASSORTED PATISSERIES

CANAPES

Traditional Vietnamese rice paper roll, hoisin & peanut sauce (GF, VG)
Twice baked 3 cheese & herb soufflé, capsicum relish (GF, V)
Peking duck pancake, hoisin, cucumber, shallot (DF)
Thai chicken sates, peanut sauce (GF)
Slow cooked lamb shanks, rosemary & preserved lemon miniature pie

SUBSTANTIAL ITEMS

Portuguese chicken slider, chilli, ginger, habanero pepper mayo
Szechuan prawn & soba noodle salad, cucumber, peas, pepper & black vinegar dressing (GF)

DESSERTS

Raspberry Bakewell tart, salted caramel & hazelnut cake (GF)

OPTIONAL SUBSTITUTES FOR SUBSTANTIALS

Egyptian spiced chicken tagine, couscous, almond & apricots (GF)
Fish taco, lime, jalapeno, shredded red cabbage, coriander, pickled radishes
Hickory smoked wagyu beef burger, American cheese, onion jam, pickles & truffle mayonnaise
Fish Burger, Beer battered Hoki fillets, tartare, cabbage slaw, pickles



State Of The Art

Catering Menu



CANAPE MENUS

CANAPE TWO \$90

2 GRAZING BOARDS, 5 CANAPES, 2 SUBSTANTIALS, 2 DESSERTS

GRAZING BOARDS

Warrnambool Cheddar, Udder Delights brie, Heysen blue, Friuli Venezia, Quince paste, Kakadu apple & plum relish, dried apricot, mixed nuts, grapes & lavoche (V, GF)

Hummus, tzatziki, babaghannoush, falafel, dolmades, chargrilled eggplant, zucchini, semidried tomatoes, chilli & rosemary marinated olives & feta artichokes, fire roast capsicum (V, VG,GF)

CANAPES

Seared salmon, sesame seeds & wasabi avocado (DF, GF)

Tomato tarte tatin, mascarpone, balsamic caramel, baby basil (V)

Poached lobster & shrimp tartlet, chervil mayonnaise, black caviar

Miniature hickory smoked wagyu beef burger, American cheese, onion jam, pickles & truffle mayonnaise

Thai chicken sates, peanut sauce (GF)

SUBSTANTIAL ITEMS

Egyptian spiced chicken tagine, couscous, almond & apricots (GF)

Fish Burger, beer battered Hoki fillets, tartare, cabbage slaw, pickles

DESSERTS

Chocolate, salted caramel & hazelnut slice (GF)

Traditional ricotta, honey, pistachio cannoli

OPTIONAL SUBSTITUTES FOR SUBSTANTIALS

Fish taco, lime, jalapeno, shredded red cabbage, coriander, pickled radishes

Portuguese chicken slider, chilli, ginger, Habanero pepper mayo

Szechuan prawn & soba noodle salad, cucumber, peas, pepper & black vinegar dressing (GF)



State Of The Art

Catering Menu



CANAPE ADD ONS

COLD \$6

Alaskan snow crab roulade, Japanese mayo
Smoked duck breast, raisin & walnut baguette, orange gel, balsamic red cabbage (DF)
Poached lobster & shrimp tartlet, chervil mayonnaise, black caviar
Sustainable king prawns, yuzu aioli (DF, GF)
Free-range chicken, water chestnuts, celery, lime & mint dressing tartlet
Baby spinach & Parmesan slice, spring vegetable brick pastry (V)
Natural Sydney rock oysters, seasonal citrus (DF, GF)

WARM \$6

Caramelised onion, Gorgonzola tartlet, truffle oil (V)
Coconut tiger prawns, Sriracha aioli (DF, GF)
Twice baked 3 cheese & herb soufflé, capsicum relish (GF, V)
Charcoal crumbed king prawns, Sriracha aioli (DF)
Korean fried chicken, honey butter
Thai chicken sates, peanut sauce (GF)
Lamb kofta, garlic sauce (DF, GF)
Roasted pumpkin, feta, caramelised onion miniature pizza (V)
Homemade vegetable curry puff, chilli & coriander dip (DF, VG)

VEGAN \$6

Pumpkin kibbeh, burghul, minted coconut (DF, VG)
Mushroom pan fried gyoza, light soy & coriander dipping sauce (DF, VG)
BBQ oyster mushroom skewers, avocado & lime emulsion (GF, VG)
Traditional Vietnamese rice paper roll, hoisin & peanut sauce (DF, GF, VG)

SUBSTANTIAL \$15

Egyptian spiced chicken tagine, couscous, almond & apricots (GF)
Fish taco, lime, jalapeno, shredded red cabbage, coriander, pickled radishes
Hickory smoked wagyu beef burger, American cheese, onion jam, pickles & truffle mayonnaise
Szechuan chicken soba noodle salad, cucumber, black vinegar dressing (GF)

DESSERT \$7.50

Dark chocolate ganache tartlet
Chai latte crème brûlée (GF)
Salted caramel tart
Chocolate espresso tart
Mandarin cheese cake with raspberry
Dietaries abbreviations:
GF – Gluten free, DF – Dairy free, V – Vegetarian, VG – Vegan



State Of The Art

Catering Menu



BUFFET MENUS

COLD BUFFET ONE \$70

2 CANAPES, 4 MAINS, 3 SALADS, 1 DESSERT

CANAPES

Miniature hickory smoked wagyu beef burger, American cheese, onion jam, pickles & truffle mayonnaise

Peking duck pancake, hoisin, cucumber, shallot (DF)

MAIN BUFFET

Angus beef sirloin, pickled jalapeños, lime crema, garlic herb sauce (GF)

Lemongrass chicken, carrots, daikon, snow peas, nam jim dressing (DF, GF)

Smoked salmon, avocado cream, pickled onions, finger lime (DF, GF)

VEGETARIAN

Grilled asparagus, feta, grapefruit & apple cider vinaigrette (GF, V) Vegan available

SALADS

Charred Carrot, Wild Rice, Lemon Myrtle Dressing (GF, VG)

Cob salad; Cos lettuce, bacon, avocado, tomatoes, eggs (GF)

Austrian potato salad, gherkins, egg tartare (GF, V)

BREADS

Sonoma sourdough breads & Pepe Saya butter

DESSERT

Dark Belgian chocolate crème brulee, Frangelico & hazelnut praline (GF)





State Of The Art

Catering Menu

BUFFET MENUS

WARM BUFFET TWO \$90

3 CANAPES, 4 MAINS, 2 SIDES, 2 SALADS, 2 DESSERTS

CANAPES

Seared salmon, sesame seeds & wasabi avocado (DF, GF)

Miniature hickory smoked wagyu beef burger, American cheese, onion jam, pickles & truffle mayonnaise

Twice baked cheese soufflé, sage butter (GF, V)

MAIN BUFFET

Chicken cacciatore, roasted mushrooms, parsley (GF)

Barramundi curry, green beans, coriander (GF, DF)

Roasted beef rump, salsa Verde (GF)

VEGETARIAN

Vegetarian moussaka (GF, V)

SIDES

Saffron, herbed rice (GF, VG)

Chargrilled broccolini & zucchini, maple & lemon dressing (GF, VG)

SALADS

Radicchio, baby cos, parmesan, almonds, palm sugar vinaigrette (GF, V)

Spiced pumpkin, baby spinach, Persian fetta, pomegranates (GF, V)

BREADS

Sonoma sourdough breads & Pepe Saya butter

DESSERTS

Dark chocolate Ganache tartlet

Assorted French macarons (GF)



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Catering Menu



KIDS MENU \$32

MAIN select 1

Chicken schnitzel, Napolitano sauce & tasty cheese, seasonal vegetables
Spaghetti Bolognese
Baked macaroni & cheese, fresh tomatoes
Chicken, capsicum & cheese quesadilla
Rainbow pizza (Red & yellow tomatoes, mozzarella, pesto, spinach....)
Ham & cheese sliders

DESSERT select 1

Banana, hazelnut & Nutella muffin (GF)
Chocolate & raspberry brownie, chocolate sauce
Seasonal fruit cups

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Catering Menu



PLATTERS / STATIONS

All platters are designed for 20 pax but do not substitute a meal.

Minimum order of \$1000 if not ordered in conjunction with a canape or buffet menu.

A delivery fee of \$150 applies to stand-alone platter/station orders.

CHEESE \$250

Warrnambool Cheddar, Udder Delights brie, Udder Delights Heysen blue, Friuli Venezia, Quince paste, Kakadu apple & plum relish, dried apricot, mixed nuts, grapes & lavoche

CHARCUTERIE \$300

Air dried beef, Soppressata, double smoked Bangalow ham, Jamon Serrano, Mortadella, Coppa & chorizo, pickles, bush tomato chutney, Sonoma sourdough breads, Pepe Saya butter

ANTIPASTO \$190

Hummus, tzatziki, babaghannoush, falafel, dolmades, chargrilled eggplant, zucchini, semidried tomatoes, chilli & rosemary marinated olives, marinated artichokes, marinated feta, fire roast capsicum (V, GF)

FRUIT \$140

Seasonal cut fruit

SEAFOOD \$270 (small) |\$420 (medium)

Sydney Rock oysters (2|3 dozen), peeled King prawns (20|40 pieces), lemons/limes, cocktail sauce

GRAZING STATION \$40 PP

Cheese, charcuterie & antipasto platters
Leek & forest mushroom tartlet, onion jam, smoked truffle aioli (V)
Cured salmon, dill yoghurt, horseradish crème fraiche (GF)
Sonoma sourdough breads, bread sticks & Pepe Saya butter

SEAFOOD STATION \$65 PP

Moreton bay bugs, crème fraiche tarragon mayonnaise (GF)
Harvey Bay scallops (GF)
Sashimi: Tasmanian salmon, Yellowfin tuna, king fish (DF, GF)
Mexican style roasted split prawns (DF, GF)
Pacific oysters, finger lime mignonette (DF, GF)
Smoked salmon, avocado cream, pickled onions, finger lime (DF, GF)
Lemons/limes, cocktail cucumbers, Salmon caviar, cocktail sauce
Sonoma sourdough, Pepe Saya butter

SEAFOOD DELUXE \$440 (small) |\$720 (medium)

Sydney Rock oysters (2|3 dozen), peeled King prawns (20|40 pieces), Salmon sashimi (20|40 pieces), Moreton Bay bugs crème fraiche tarragon mayonnaise (10|20 pieces), lemons/limes, cocktail sauce, mignonette, wasabi



State Of The Art

Beverage Package



State of the Art Beverages 2024

\$20 PER PERSON PER HOUR

SPARKLING
Chandon NV

WHITE WINES

Petaluma White Label Chardonnay
Catalina Sounds Sauvignon Blanc

ROSE WINE

Cote des Roses Rosé

RED WINES

Yering Station Little Yering Pinot Noir
Pepperjack Shiraz

BEERS

Asahi
Corona
Cascade Light
Water and soft drinks are included.
Wines are subject to availability

SPIRITS ADD ON

\$5 PER PERSON PER HOUR
Vodka, Gin, Whisky, Bourbon, Rum

CHAMPAGNE + SPIRITS ADD ON

\$10 PER PERSON PER HOUR
Veuve Cliquot Brut NV
Vodka, Gin, Whisky, Bourbon, Rum
No shots allowed.
Includes mixers.

SOFTDRINKS / KIDS

\$8 PER PERSON PER HOUR
Coca Cola, Lemonade, Ginger Ale, Tonic, Sunkist,
Still & Sparkling Water

Consumption Bar

Minimum spend \$40 pp

NOTE: One additional wait staff required on
State of the Art

CHAMPAGNE

Veuve Cliquot Brut NV | \$140
Chandon NV | \$70
Vintage champagnes on request | \$POA

WINES

Petaluma White Label Chardonnay | \$65
Catalina Sounds Sauvignon Blanc | \$60
Cote des Roses Rosé | \$65
Yering Station Little Yering Pinot Noir | \$65
Pepperjack Shiraz | \$60
Vintage wines on request | \$POA

BEERS

Asahi | \$10
Corona | \$10
Cascade Light | \$10

SPIRITS

Mixers included. No shots allowed.
Grey Goose / Tanqueray / Chivas Regal /
Sailor Jerry Rum / Makers Mark | \$12 each

NON - ALCOHOLIC

Softdrinks/Juice | \$4
Sparkling Water 750ml | \$8
Wines are subject to availability