

Oneworld

103ff Super Yacht



100

Passengers

\$3300

Minimum Hourly Rate

Sydney

Location

Oneworld is one of the most luxurious superyachts on the Australian charter market. With modern interiors and large expansive deck spaces, Oneworld caters to large corporate of up to 100 guests, as well as entertains smaller groups right down to the more private and exclusive holidays.

Overnight, Oneworld can accommodate up to 12 guests in five luxuriously appointed guest suites each with their own ensuite bathroom and state the art entertainment systems. Let the onboard chef take you on a culinary adventure tailored just for you or take a slip on the slide the possibilities on Oneworld are endless.

Cocktail Dining – up to 100 guests

Buffet Dining – 80 guests

Fine Dining – 36 guests

Live Aboard – 10 guests

Special Features

- All-weather dining areas
- Lounge areas
- Large alfresco entertainment decks
- Sound system with PA and Ipod connectivity
- 5 cabins (3 x double and 2 triple)
- TV, DVD & 4G internet
- Jacuzzi: Aquavia 5 person
- Watersports: Funair slide
- Funair splash Mat (1.5m x 6m)
- Snorkelling Equipment
- Rendezvous Diving
- Stand Up Paddle Boards
- Kayaks

Charter Rates 2024-25

Thursday through Sunday

Hourly Charter Rate: \$3,700
\$14,800 (minimum 4 hrs)

Monday through Wednesday

Hourly Charter Rate \$3,300
\$13,200 (minimum 4 hrs)

8-Hour Rate

\$20,000
(maximum 50 guests)

Waitstaff: \$400 for 4 hours & \$65/hr thereafter
(ratio 1/ 10 guests or part thereof)

Chef: \$450 for 4 hours & \$85/hr thereafter
canape menus ratio 1/50 guests & buffet menus
(ratio 1/40 guest)

Lifeguard: \$450 for 4 hours @ \$65/hr thereafter
(ratio 1/20 guests)

Wharf fees– \$50 per wharf visit

Oneworld

Charter Rate



Charter Extras

Aqua Golf – \$1,500 (includes staff to drive tender)

Jacuzzi – \$750 (max 50 guests) incl cleaning fee

Fun Air Slide – \$2,500 (includes staff required to man the slide (for max 50 passengers only)

Tender – \$2,000

Use of Guest Showers (day charters only) Max 12 guests \$250 cleaning fee

Slippers – \$10 per person (over 10 guests)

Towels – \$10 per person (over 10 guests)

Table Hire – Additional charge of \$700 applies when the large centre table in the main saloon is required for 20+ guests or upon request. This price includes hire of the table, linene and chairs as required.

The following surcharges apply for **public holidays**:

Charter Rate 25%

Catering 25%

Chef & Wait Staff 100%

Note:

All hourly, day & 24hr prices in AUD and include GST

Max capacity restricted at 100 passengers per day (so 50 per charter if 2 charters per day)



Oneworld

Charter Rate

ONEWORLD TERM CHARTER RATES

ALL YEAR (SYDNEY & WHITSUNDAYS)

1 Night – 24 hours
\$25,000 + 30% APA

2 Nights – 48 hours
\$45,000 + 30% APA

3 Night & 4 days
\$65,000 + 30% APA

4 Nights
\$80,000 + 30% APA

5 Nights
\$95,000 + 30% APA

6 Nights
\$110,000 + 30% APA

7 Nights
\$125,000 + 30% APA

14 Nights
\$225,000 + 30% APA

The following surcharges apply for public holidays:

Charter Rate 25%

Catering 25%

Chef & Wait Staff 100%

Conditions

- Food Provisions

We can still customise menus for clients and work around their needs and dietaries.

Speciality items & requests may incur an additional charge and will be POA

-Beverages

These will come from our current consumption wine list. If a client is wanting something additional or has any special requests this again may incur a charge and will be POA (required 14 days prior)

Oneworld

CANAPE MENUS



All menus are freshly prepared by a chef on-board. Tailored options are available on request

GOLD PACKAGE

\$85 per Person (min 20)

6 Canapês + 1 Substantial + 1 Dessert

Canapes

roasted pumpkin & feta empanadas (v)

heirloom cherry tomatoes, greek feta, black olives, oregano, cucumber, miniature tart
teriyaki seared black angus beef, sesame seed, pickled cucumber, kewpie mayo, fried garlic
fresh herb and green pea, baby spinach, buffalo mozzarella risotto balls with smoked paprika aioli (v)
seared atlantic scallops, smoked bacon, celeriac, caper thyme mayonnaise, lemon
lamb and rosemary puff pastry pie, tomato chutney

Substantial

fried buttermilk chicken, jalapeño slaw, smoked paprika aioli on a milk bun

Dessert

sea-salt caramel and brownie crumble tart

PLATINUM PACKAGE

\$105 per person (min 20)

8 Canapês + 2 Substantial + 1 Dessert

Canapes

freshly shucked sydney rock oysters with apple cider, cucumber vinaigrette (gf)
heirloom cherry tomatoes, greek feta, black olives, oregano, cucumber, miniature tart
san danielle prosciutto, pearl mozzarella, truss tomatoes, baby basil, crisp flat bread
chilled queensland king prawns with citrus mayo dipping sauce (gf)
popcorn tiger prawns, coconut sambal, sweet chilli, shallots (gf)
tiny black angus pastrami reuben, marble rye
chicken and leek petite pie with smoked tomato chutney
black bean, spiced avocado, cherry tomato quesadilla

Substantial

pulled pork slider with cabbage slaw, coriander, kewpie, and chilli aioli
chipotle spiced chicken bowl with cherry tomato, corn salsa brown rice, organic kale salad

Dessert

chocolate mousse with roasted pecans and chocolate honeycomb





Oneworld

CANAPE MENUS

DIAMOND PACKAGE

\$135 per person (min 20)
9 Canapés + 2 Substantial + 3 Dessert

Canapes

fresh sydney rock oysters with red wine vinaigrette (gf)
fresh caught queensland tiger prawns and seafood sauce (gf)
yellowfin tuna sashimi with edamame, pickled radish and ponzu dressing (gf)
qld spanner crab mini tart, baby basil, dry chilli, lemon aioli, pine nuts, thyme (v)
citrus cured king salmon, avocado aioli, cucumber, crisp corn tortillas
grilled lamb back strap kofta spiced with mint and cucumber yogurt dressing (gf)
pumpkin and feta spiced roasted pumpkin empanadas (v)
green pea, buffalo mozzarella arancini with aged reggiano cheese, lemon aioli (v)
popcorn tiger prawns, coconut sambal, sweet chilli, shallots (gf)

Substantial

black angus beef slider with crisp cos caramelised onion jam, tasty cheese, tomato relish and kewpie mayo
crispy free- range chicken slider with smoked tomato chutney, gem lettuce, aioli

Dessert

deconstructed vanilla bean cheesecake with fresh berries almond biscuit crumble
passionfruit, strawberry, meringue on spoon
cheese & charcuterie station

Additions to Menu

You are more than welcome to add additional items to your menu on top of the standard items outlined. These items will be charged additionally to the menu price.

Canapes \$9.50 per canapé per person
Substantial Canapes \$16 per canapé per person

Dietary requirements

All dietary requirements can be catered for just let us know upon booking or 10 days prior to charter commencement.

Public holiday surcharge 25%





Oneworld

FOOD STATIONS

Sushi and Sashimi Station

\$45pp (minimum 20 guests)

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

Dumpling Bar

\$35pp (minimum 20 guests)

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

Oyster Tasting Station

\$30pp (minimum 20 guests)

Showcasing freshly shucked regional oysters from around Australia – Sydney rock, Pacific's and Flats

Live Oyster Shucking

\$35pp + Additional \$300 Chef charge (minimum 20 guests)

Shucked to order Sydney rock, Pacific's and Flats by chef on board

Glazed Ham Station

\$30pp (minimum 20 guests)

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

Caviar Station

Price upon enquiry based on selection of Caviar (minimum 20 guests)

Selection of caviar, ice bowl, complete with hostess to guide through the caviars

Charcuterie and Cheese

\$35pp (minimum 20 guests)

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

Just Cheese

\$30pp (minimum 20 guests)

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





Oneworld

BUFFET MENUS

GOLD BUFFET MENU

\$120 pp (minimum 20 guests)

Canapes

miniature shortcrust tart with hummus and spiced butternut pumpkin (v)
chilli lime free range chicken, baby greens, cucumber, nam jim dressing, wonton

Mains

roasted (med-rare) pepper-crust black angus sirloin with local mushrooms and
chimichurri (gf)
poached yamba prawns, chilled and served with shaved fennel, watercress and ruby
grapefruit salad
house-smoked petuna ocean trout with pickled red onion, capers and horseradish
cream fraiche (gf)
free-range de-boned chicken with sumac, blackened corn, red pepper, rainbow
chard and harissa-spiked yogurt

Sides

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

Dessert

local and imported cheese served with spiced apple chutney, marinated figs and
flatbread





Oneworld

BUFFET MENUS

PLATINUM BUFFET MENU

\$135 pp (minimum 20 guests)

Canapes

miniature shortcrust tart with hummus and spiced butternut pumpkin (v)
chilli lime free range chicken, baby greens, cucumber, nam jim dressing, wonton
seared atlantic scallops with scorched sweet corn, chorizo, wild mushroom tart

Mains

roasted (med-rare) pepper-crusted black angus sirloin with local mushrooms and
chimichurri (gf)
poached yamba prawns, chilled and served with shaved fennel, watercress and ruby
grapefruit salad
house-smoked petuna ocean trout with pickled red onion, capers and horseradish
cream fraiche (gf)
free-range de-boned chicken with sumac, blackened corn, red pepper, rainbow
chard and harissa-spiked yogurt
salumi selection with pickles, olives and grilled veg
8 hour slow-cooked s.a lamb shoulder with pomegranate molasses, kale and warm
israeli couscous

Sides

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

Dessert

strawberry cheesecake coconut crumble strawberry ice cream
local and imported cheese served with spiced apple chutney, marinated figs and
flatbread





Oneworld

BEVERAGE PACKAGES

GOLD PACKAGE – \$80 for 4 hours

\$20 per person per hour thereafter

Sparkling

Frankie – South Australia

White Wine

Chardonnay – Deakin Estate – Murray Darling

Pinot Gris – Ate – South Australia

Rose

Hesketh – Limestone Coast

Beer

Peroni Nastro Azzuro – Italy

Corona Extra – Mexico

ARTISAN PACKAGE – \$100 for 4 hours

\$25 per person per hour thereafter

Sparkling

Vedova – Prosecco Doc

White Wine

La Closerie Blanc – Langedoc

Rosato

Feudo Arancio – Sicilly

Orange

Yungen Morning Star – Mornington Peninsula

Beer

Lager – Balter Cerveza

Apa – Lord Nelson Three Sheets

PLATINUM PACKAGE – \$120 for 4 hours

\$30 per person per hour thereafter

Champagne

G.h.mumm Cordon Rouge Nv – Champagne Fr

Sparkling

Veuve De Paris – Borgogne Fr

White Wine

Pinot Grigio – Mojo – Adelaide Hills

Chardonnay- Yering Stations Elevations – Yarra Valley

Rose

Amalia Prestige – Provence Fr

Beer

Peroni Nastro Azzuro – It

Corona Extra – Mx

Water and soft drinks are included. Specialty Items are available on request POA.

Vintages & wines are subject to availability.

Red wine available for formal dining only or on request.

Standard Spirits Package

\$40pp for 4 hours

\$10pp for every hour thereafter

Basic spirits with mixers

Must be purchased in conjunction with a beverage package

*Mixologist Required

Premium Spirits Package

\$60pp for 4 hours

\$15pp for every hour thereafter

Premium spirits with mixers

Must be purchased in conjunction with a beverage package

*Mixologist Required

Cocktails – Selection of Two

\$100 per person for 4 hours

\$25pp for every hour thereafter

Must be purchased in conjunction with a beverage package

*Mixologist Required

Consumption Bar

For 0-60 Guests Only

Min Spend \$4k

Tea & Coffee List

Coffee

Espresso

Double Espresso

Long Black

Piccilo

Flat White

Latte

Cappuccino

Macchiato

Noisette

Mocha

Tea

Earl Grey

English Breakfast

Darjeeling

Citron Green Tea

Peppermint Green Tea

Jasmine Green Tea

Camomile

Peppermint

Hot Beverages

Hot Chocolate

Chai Tea

Milk alternatives: Soy, Almond, Lactose free & Skim





Oneworld

Charter Rate

GOOD TO KNOW

Shoes

Oneworld has a strict no shoe policy on board. A welcome mat and chairs will be provided for guests embarking the yacht to remove their shoes. All guests shoes will be stowed safely on board during the charter. Anyone with a medical condition which requires them to wear shoes at all times must discuss this with the yacht manager or charter agent prior to charter commencing.

Yacht Access

Full access to the yacht will be managed on a case by case basis. Depending on the number of guests on board will determine how many suites will be available during the charter. We reserve the right to close any areas off in order to protect the asset.

Day Heads / Bathrooms

Oneworld has 2 day heads on the main deck available for use. Other guest areas and bathrooms will be available depending on the number of guests on board during the charter.

Catering

Food is not to be taken into any of the 5 guest suites. Consumption of food will be limited to the main guest areas of the yacht.

Smoking

Smoking will need to be cleared with the yachts manager at the time of the charter booking. The captain on board will let guests know where smoking will be permitted on board and when. Any violation of this instruction by the captain will cause the charter to immediately cease.

General

Oneworld will not accept charters with topless waitresses or strippers. Ignoring this term & condition will result in the charter being terminated with no refund issued. Oneworld has a very strict no drugs policy and any involvement by guests will result in the charter being terminated immediately without refund.

