



# Evolution

Stunning 39M Oceanfast Superyacht

**70**

Passengers

**\$3600**

Minimum Hourly Rate

**Sydney**

Location

Look no further and settle for no less with this stunning 39m Oceanfast (128ft) superyacht. EVOLUTION boasts luxury with her sleek iconic white hull and dressed-to-impress, sophisticated interior designed by Henderson & Co. EVOLUTION has recently completed a transformative refit in 2023 with no expense spared, and no detail overlooked. Enjoy her versatility hosting up to seventy guests for cocktail events, nineteen for formal dinners, or simply eight overnight. Whether an intimate family charter or cruising with friends, EVOLUTION offers an unparalleled experience of elegance, class, and luxury on the water.

**Overnight : 8**

**Cabins: 4**

**Capacity: 70**

**Formal Dining: 20**

### Special Features

- Perfect for entertaining up to 70 guests, and up to 8 overnight for more intimate events.
- Large sundeck featuring a sunbed lounge, a foredeck lounge area with all removable sun furniture, a multi-functional space that can be converted into a 20 guests sit down area
- 4 modern and sophisticated staterooms, all with en-suites.
- Luxury and thoughtful interiors with Menotti lounges and state-of-the-art entertainment systems.
- Stunning extended swim platform featuring a central Z lifter, an inviting spot for guests to swim, sunbathe, fish or dine.
- Private chef catering to your needs for exclusive dining experiences.
- Loyal and experienced crew offering enhanced flexibility of service, catering to guests' every need.

### TOYS, AMMENITIES & TENDERS

Toys

- LilyPad
- Inflatable Slide
- SUBs x 4
- Kayaks x 4
- Aqua Golf
- Tender - 6.5 meter inflatable Brig Eagle



# Evolution

Charter Menu

## Term Charter Rates

### SCHEDULE NOV - MAY: Sydney JUL- OCT: Whitsundays/Cairns

#### **January - October**

Overnight: AUD \$25,000 + GST + APA

Weekly: AUD \$150,000 + GST + APA

#### **November - December**

Overnight: AUD \$25,000 + GST + APA

Weekly: AUD \$150,000 + GST + APA

APA (Advance Provisioning Allowance)

Sydney Harbour: 20%

Whitsundays: 30%

\*Fuel and wharf fees included. Relocation fee POA.

## Day Charter Rates (Hourly Rate)

Up to 20 guests: \$3,600

21-50 guests: \$4,000

51-70 guests: \$4,200

Wharf Fees: \$50 per touch

### **Staff Pricing:**

- \$120 per hour (4-hour minimum)
- Staff to Guest Ratio: 1:10

### **Chef Services:**

- Included for all menu selections
- Extra charge: \$100 per hour for charters over 4 hours

### **Public Holiday Surcharge:**

- 25% additional on Yacht Hire, Catering, and Beverages
- 100% additional on Staff

### **Catering Minimum:**

- Minimum spend of \$2,500

### **On-Consumption Beverages:**

- Maximum 20 guests
- Minimum spend of \$2,000

### **Additional Fees:**

- Tender Hire: \$600
- Slide (On Request): \$2,500
- Yacht Golf: \$2,200 (Includes 100 balls)
  - Additional 100 balls: \$350



# Evolution

## Catering Menu

### Evolution Rate Card 2024: Special Conditions

#### Pick up and drop off

Eastern Pontoon, Campbell's Cove, King Street #9,  
Casino Wharf, Walsh Bay #2 Pon-toon

**Note:** All guests are to be informed that vessel has 15 minutes Only alongside designated wharf, starting from pick up time by order from Roads and Maritime NSW).

Some ferry wharfs may be accessed on request (Note a maximum guest number of 45 at ferry wharfs maximum

stop time of 5 minutes Only is imposed on vessels by Roads and Maritime NSW. Pick up and drop of times will be subject to Ferry movements)

#### Alcohol

RSA laws will be strictly adhered to. Management reserves the right to cease service to any guests accordingly.

- BYO to be discouraged over supplied alcohol packages.
- No BYO Spirits unless authorized by captain of the vessel.
- No Shots.
- No red wine on saloon carpet and lounge area

#### Food

All dietary requirements and allergies to be disclosed prior to charter date.

BYO Food to be discouraged over supplied catering packages.

No food will be served on saloon carpet and lounge areas.

Cakes to be discussed with Captain of vessel.

#### Swimming

Any swimming activities are to be arranged well before the arranged charter date and a life guard must be employed for the charter.

#### Music

BYO music volume will be controlled by Evolution's crew.

DJs require to discuss equipment and set up with Captain before arrival to vessel.

1 extra security staff to be employed when a DJ is used during a charter.

#### Smoking

Smoking is allowed when vessel is at anchor and only on the swim platform with crew member in accompaniment.

#### Shoes

Evolution has a strict no shoe policy carpeted area and seating will be provided for guests to remove their shoes, shoes will be safely stowed on board during charter. (Note: Medical conditions may be exempt from this rule, discuss with the Captain)

#### Vessel Access Day Charter

No access to lower deck or any cabins.

Inspection of cabins can be requested during the charter

#### Water Taxis

All embarking or disembarking of guests via water taxis are to be authorized by Evolution's Captain.

Payment for this service is the responsibility of the guest being transported not Evolutions or its Crew

#### General

No strippers or topless girls. Evolution has a strict no illegal drugs policy.



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## Catering Menu

### CANAPE MENU

#### **GOLD | \$85PP**

5 SMALL, 1 SUBSTANTIAL, 1 DESSERT

#### **PLATINUM | \$110PP**

8 SMALL, 1 SUBSTANTIAL, 1 DESSERT

#### **ELITE | \$150PP**

9 CANAPES, 2 SUBSTANTIAL, 2 DESSERT, GRAZING STATION

### COLD

- Yellowfin Tuna Tartare with Edamame, Pickled Radish and Ponzu
- Dressing (GF) Scallop Ceviche with Fresh Lemon and Watercress (GF)
- Fresh caught Queensland Tiger Prawns and Seafood sauce (GF)
- Fresh Sydney Rock Oysters with Red Wine Vinaigrette (GF)
- Vegetarian Rice Paper Rolls with Fresh Mint and Coriander (V) (VG) (GF)
- Tomato Bruschetta with Fresh Basil and Crisp Bread (V) (VG)

### HOT

- Green Pea, Buffalo mozzarella Arancini with Aged Reggiano Cheese, lemon aioli (V)
- Quick-fried tiger prawns, capers, radish remoulade, dry chilli on spoon
- Seared Atlantic scallops, pickled mushrooms with sesame dressing
- Sugar cured duck breast, shredded baby greens, crisp glass noodles, aged soy
- Grilled Lamb back strap Kofta spiced with Mint and cucumber Yogurt Dressing (GF)
- 8 Hour Slow Cooked Bangalow Pork with sour cherry and Apple Chutney (GF)
- Pumpkin and feta spiced roasted pumpkin empanadas (V)
- Chicken and Leek Petite Pie with smoked tomato chutney

### SUBSTANTIAL

- Black Angus Beef Slider with cos, caramelised onion jam, cheese, tomato relish and mayo
- Crispy free-range Chicken Slider with smoked Tomato chutney, gem lettuce, aioli Salmon Poke Bowl with Brown Rice, Quinoa, Edamame, Cucumber and Radish
- 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
- Slowed lamb shoulder braise, wild greens, igatoni, toasted sour dough crumbs, pecorino
- Roasted Mediterranean vegetable burger, halloumi, baby rocket, paprika spiced aioli
- Beef rendang curry, toasted coconut, coriander baby leaves, crispy onion, organic rice

### DESSERT

- Deconstructed Vanilla Bean Cheesecake with Fresh Berries Almond biscuit crumble
- Chocolate Mousse with Roasted Pecans and Chocolate honeycomb
- Passionfruit, strawberry, meringue on spoon
- Sea-salt caramel and brownie crumble tart
- Triple cream brie, sour cherry and baby basil crisp

### **KIDS MENU - \$50 per Child (3-12 years)**

- Fish and Chips
- Margarita Pizza Fingers



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## Catering Menu

### BUFFET MENU

#### **GOLD | \$130PP**

2 CANAPES ON ARRIVAL, 6 PLATTERS, 1  
DESSERT CANAPE

#### **PLATINUM | \$150PP**

3 CANAPES ON ARRIVAL, 8 PLATTERS, 2  
DESSERT CANAPE

### PLATTERS

#### COLD

Black Angus beef tataki with spring onion, king brown mushrooms, aged soy  
House-smoked Petuna ocean trout with pickled red onion, capers and  
horseradish cream fraiche (GF)

Salumi selection with pickles, olives and grilled vegetables

Heirloom tomato medley with torn buffalo mozzarella, hand-made basil pesto (GF)

Poached Yamba prawns, chilled and served with shaved fennel, watercress and ruby  
grapefruit salad

#### HOT

Grilled Tasmanian King salmon with celeriac remoulade, wild rocket and shaved radish  
8 hour slow-cooked S.A lamb shoulder with pomegranate molasses, kale and warm Israeli  
couscous

Roasted (med-rare) pepper-crusted Black Angus sirloin with local mushrooms and  
chimichurri (GF)

Free-range de-boned chicken with sumac, blackened corn, red pepper, rainbow chard and  
harissa- spiked yogurt

Crispy-skinned W.A Cone Bay barramundi with sautéed wombok, pickled ginger, aged soy  
and wild mushrooms

### MAXIMUM 45 GUESTS

**V = VEGETARIAN, VG = VEGAN GF = GLUTEN FREE**



# Evolution

## Catering Menu

### FOOD STATIONS

RECOMMENDED ADDITION TO ALL GOLD CANAPES  
\$30 PER PERSON PER STATION

#### **COLD PLATTERS**

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

#### **DUMPLING BAR**

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

#### **OYSTER TASTING STATION**

showcasing freshly shucked regional oysters from around Australia - Sydney Rock, Pacific's and Flats

#### **CAVIAR STATION**

Selection of caviars , ice bowl, complete with hostess to guide though the caviars (\$POA)

#### **LIVE OYSTER SHUCKING**

shucked to order Sydney Rock, Pacific and Flats by chef on board

#### **GLAZED HAM STATION**

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

#### **CHARCUTERIE & CHEESE**

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

#### **JUST CHEESE**

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





# Evolution

BEVERAGE PACKAGES

## **GOLD**

\$20 pp/ph

### **Prosecco**

Dal Zotto Pucino, Prosecco, King Valley VIC  
Rosé Sparkling Wine  
Le Petite Maison Saint Rose, Languedoc, France

### **White**

Cantina Trevigiana DOC Pinot Grigio, delle Venezie,  
Italy

### **Red**

The Hedonist Shiraz, McLaren Vale SA

### **Beer**

Corona (Mexico)  
Peroni (Italy)  
Peroni Leggera (Italy)

### **Non-alcoholic**

Sparkling San Pellegrino  
Still San Pellegrino  
Soft Drinks  
Juice OJ

## **PLATINUM**

\$35 pp/ph

### **Champagne**

Veuve Clicquot  
Sparkling  
House of Arras, Blanc de Blanc, TAS

### **Rosé**

Mazi GSM, McLaren Vale SA

### **White**

Castrolabe Sauvignon Blanc, Awaterre Valley,  
Marlborough NZ Xanadu  
Chardonnay, Margaret River WA

### **Red**

Craggy Range Pinot Noir, Martinborough NZ John  
Duval Shiraz (SGM),  
Plexus, Barossa SA

### **Beer**

Corona (Mexico)  
Peroni (Italy)  
Peroni Leggera (Italy)

### **Non-alcoholic**

Sparkling San Pellegrino Still San Pellegrino  
Soft Drinks  
Juice OJ

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BEVERAGE PACKAGES



**INDULGENT**  
**\$70 pp/ph**

**CHAMPAGNE**

Taittinger Brut Reserve NV, Reims, France

**ROSÉ**

Minuty Prestigue, Provence, France

**WHITE**

Domaine Vacheron Sancerre Blanc, Sancerre,  
France  
Domaine  
Oudin Chablis, Chablis, France

**RED**

Amisfield Pinot Noir, Central Otago, NZ  
Dalwhinnie Shiraz, Moonambel VIC  
Henschke Cabernet Sauvignon, Marble  
Angel, Barossa Valley SA

**BEER**

Corona (Mexico)  
Peroni (Italy)  
Peroni Leggera (Italy)

**NON-ALCOHOLIC**

DRINKS Sparkling San  
Pellegrino  
Still San Pellegrino  
Soft Drinks  
Juice OJ

