

Enigma

65' Flybridge Cruiser



41

Passengers

\$990

Minimum Hourly Rate

Sydney

Location

This beautifully appointed 65' Flybridge Cruiser has it all. Large bow with lounges to relax in the sun, large aft entertainment deck, luxurious appointed air-conditioned saloon and spacious flybridge. There's a large swim platform with easy access into the water as well as water toys – Aqua Lily Pad and SUP boards.

She is fitted with a state of the art six-zone SONOS system, Apple TV including KAYO, Netflix, and Stan and Wireless Internet. Choose from a range of quality menus or bring your own (restrictions may apply for BYO).

Why not make it a holiday aboard? Enigma can accommodate up to 6 passengers overnight in 3 staterooms two with en-suites.

Cocktail Dining – 41 passengers

Casual Buffet – 24 passengers

Formal Dining – 12 passengers

Offshore - 12 passengers

Overnight – 4 passengers

Special Features

Retractable 42' Plasma & LCD TV/DVD

Wireless broadband Internet

Multi-zone sound system with subwoofer & Bluetooth connectivity

Cordless Microphone

Swim Platform, ladder, and outdoor shower

Air Conditioning & Heating

BBQ

Built-in motion stabilizer system for extra comfort aboard

Three luxurious cabins, 1 king, 1 queen, 1 twin, all with en suites and plasma screen TVs

Feature lighting and underwater lights

Bow sunbeds

Lillypad swimming toy available upon request (no extra charge)

Overnight charters



Enigma

Charter Rate



Rates

- May to September: \$990 per hour (Three-hour minimum)
- October to April: \$1,100 per hour (Excludes December; Four-hour minimum)
- December: \$1,300 per hour (Four-hour minimum)
- Overnight: POA (Price on Application)

Additional Charges

- Wharf Booking Fees: \$50 per wharf
- Paddle Board Hire (max. four boards): \$80 per board
- Pool Pontoon: \$400 per charter
- Lilypad: FREE (on request only)
- Clay Bird Shooting: \$1,750
- Oz Jet Boat Ride: From \$1,200

Waitstaff

- 1 waitstaff required for up to 12 guests
- 2 waitstaff required for 13-30 guests
- 3 waitstaff required for 31-41 guests
- \$300 for four hours, \$75 per hour thereafter
- Public Holidays: 100% surcharge on waitstaff

BYO (Bring Your Own)

BYO Drinks Fee: \$20 per person

BYO Food Fee \$10 per person

Includes: Crockery, cutlery, glassware, utensils, serving equipment, and eskies

Excludes: Waitstaff and ice

Catering

Notice Required: General Catering: At least five days notice

Chef On Board Menus: At least two weeks notice

Dietary Requirements: At least three days notice

- Chef Fee: \$400 for up to four hours, \$80 per hour thereafter

Public Holidays: 100% surcharge on chef fee

Public Holidays

A 20% surcharge applies to all charges (except waitstaff where a 100% surcharge applies) on public holidays.

Five-hour minimum on Boxing Day and New Year's Day.

Special pricing applies to New Year's Eve and Christmas Day.

All prices are inclusive of GST.

Lifestyle Charters can cater to most food intolerances and preferences. Please advise upon booking.

Dietary Glossary

GF: Gluten Free

DF: Dairy Free

VEG: Vegetarian

VEGAN: Vegan

Whale Watching - \$4600

4-hour BYO cruise, maximum of 12 guest
(Min. 4 hours for whale watching cruises)

Christmas Day 2025

\$12000 for up to 6hrs BYO, up to 12pax,
\$50pp thereafter

NYE Catered 2025

\$48000 for up to 12 pax \$600pp thereafter

Includes 6pm-1am charter

Premium beverage package

Chef prepared dinner

NYE BYO 2025

\$43500 for up to 12 pax \$300pp thereafter

Includes 6pm-1am charter



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Felix Catering



CLASSIC BBQ - \$50PP

Minimum 20 guests : Chef not required on board
Where minimum numbers cannot be reached, a \$175 fee applies
\$500 minimum spend applies

Gourmet beef sausages GF, DF

Slow cooked lamb shoulder, served with tzatziki GF, DF

Choice of two salads:

- Green salad with balsamic dressing GF
- Coleslaw GF
- Pesto pasta salad
- Rocket, pear & parmesan salad with balsamic dressing GF

Bread & butter

Sweets for dessert

BBQ Enhancements (min. 10 person charge)

Cheese and charcuterie board.....\$19 PP

Marinated chicken GF, DF.....\$10 PP

Fresh Australian Prawns (3 pieces per person).....\$12 PP

Fresh Pacific Oysters (3 pieces per person).....\$15 PP

Fresh Sashimi Platter (suitable for 10 guests).....\$200

PLATTERS

Minimum spend of \$650 if only platters are ordered : \$80 delivery fee, not included in minimum spend
Chef not required on board

As a guide, three-to-five platters recommended per 10 guests : All platters served with baguettes and butter

FRESH SEAFOOD PLATTER – FOR 2, \$360 | FOR 3, \$650 | FOR 6, \$850

Mixed seafood platter including prawns, smoked salmon, oysters, grilled octopus, lobster tails, scallops, cocktail sauce.

FRESH AUSTRALIAN PRAWNS PLATTER - \$240

Queensland Tiger prawns, seafood sauce

OYSTERS PLATTER - \$240

Selection of oysters served with lemon and seasonal dressing

SMOKED SALMON PLATTER - \$240

Smoked Salmon, dill, capers, cream cheese, red onion, cracked pepper

MIXED CHARCUTERIE PLATTER - \$230

Charcuterie, pate, pickles, mustards

MARINATED LAMB CUTLETS - \$230

Grilled lamb cutlet platter, fresh herbs, lemon zest, garlic tzatziki dressing

MARINATED CHICKEN DRUMMETTES - \$230

Chicken drummettes, coriander, chili, sesame, lime, ginger

GRILLED VEGE PLATTER - \$190

Grilled Mediterranean vegetable platter, olives, stuffed peppers, dips

CHEESE BOARD - \$190

Cheese platter featuring our favourite three cheeses, fruit and quince paste

FRESH VEGES & DIPS - \$190

Fresh vegetable & assorted dip platter

MIXED SANDWICHES - \$230

Assorted sandwiches/wraps with mixed fillings

MORNING TEA - \$200

Morning tea including pastries, muffins & fruit

SEASONAL FRUIT PLATTER - \$160

Fresh seasonal fruit



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Catering Menu



SET DROP OFF CANAPE MENU BY RUKUS - \$70PP

Includes six canapes and one substantial : 10pax minimum spend
For 10-15 guests, a 20% surcharge applies : Chef not required

CANAPES

Caramelised onion and chevre tart, chervil VEG
Warm pork and Fennel Sausage roll, black garlic puree
Raw kingfish tostada, jalapeno, avocado crema, sumac GF
Warm roasted pumpkin, thyme, Adelaide hills goats cheese quiche VEG
Chicken yakitori skewer, wasabi aioli, furikake, shallots GF DF
Pulled pork banh mi slider, carrot and daikon, coriander, crispy shallots

SUBSTANTIAL

Moroccan spiced chicken breast, chimmichurri, harissa labne, preserved lemon, heirloom tomatoes tossed in salsa verde, roasted kipfler potatoes GF

CANAPES BY RUKUS - \$80PP

Includes seven canapes, two substantials and one dessert : Add canapes for \$7 per canape, per person
Add substantial for \$13 per substantial, per person : 10pax minimum spend
For 10-15 guests, a 20% surcharge applies
Chef required at \$400 up to four hours, and \$80ph thereafter

COLD ITEMS

- Herbed ricotta, fresh fig, truffle oil, honey en croute VEG
- Spring pea tart, whipped Persian feta, shaved pecorino VEG
- Caramelised onion and chevre tart, chervil VEG
- Spanner Crab, green apple, creme fraiche, trout roe served on brioche
- Sydney rock oysters, yuzu vinaigrette, cucumber and sliced shallots GF DF
- Hot smoked trout rillette, cucumber disc GF
- Peeled QLD King prawns, bloody mary dressing GF DF
- Szechuan steak tartare served on crisp rice paper, chilli oil, sesame GF
- Peking duck pancake, cucumber, spring onion DF

HOT ITEMS

- WA scallop, cauliflower puree, herb and garlic butter, chives GF
- Sesame prawn toast, sriracha mayo, finger lime DF
- Pork and Fennel Sausage roll, black garlic puree
- Roasted pumpkin, thyme, Adelaide hills goats cheese quiche VEG
- Green pea arancini, shaved pecorino, crisp sage VEG
- Chicken yakitori skewer, wasabi aioli, furikake, shallots GF DF
- Grilled Moroccan lamb skewer, smoked yoghurt, almond dukkah GF
- Carne asada beef taco, corn tortilla, salsa roja, pickled onion GF DF
- Japanese salmon taco, daikon, wasabi, cabbage, corn tortilla GF DF
- Baja fish taco, lime crema, mango salsa, corn tortilla DF
- Homestyle chicken & leek pie, carrot puree
- Pulled pork banh mi slider, carrot and daikon, coriander, crispy shallots

SUBSTANTIALS

- Sri Lankan chicken or fish curry, baby eggplants, curry leaf, fragrant rice GF DF
- Thai beef curry, baby eggplant, cucumber salsa, jasmine rice GF DF
- Crab rigatoni pasta, Calabrian chilli, lemon, parsley, stracciatella
- Pasta Alla Vodka, oven roasted tomato, shaved parmigiano VEG
- Rukus burgers - American style cheeseburger, dill pickles, secret burger sauce, tomato, lettuce, pickled onion
- Middle eastern lamb shoulder pilaf, dried fruits, crisp shallots, cucumber and tomato salsa, smoked yoghurt GF
- Burrito bowl of chipotle grilled chicken, guacamole, tomatillo salsa, tomato rice, pico de galo, avocado GF DF
- Chicken Saltimbocca, celeriac mousse, spring peas, snow pea tendrils salad GF
- Slow cooked smoked salmon, pea puree, preserved lemon, roasted heirloom tomatoes, fried kipfler potatoes GF

DESSERTS

- Decadent chocolate brownie, dulce de leche GF
- NY style passionfruit cheesecake
- Dark chocolate dipped strawberries GF
- Salted chocolate and roasted hazelnut tart
- Raspberry, lemon and yuzu curd tart, shaved white chocolate



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Catering Menu



FAMILY-STYLE SHARE MENU

10pax minimum spend

For 10-15 guests, a 20% surcharge applies

Chef required at \$400 up to four hours, and \$80ph thereafter

MENU 1 - \$92pp

CANAPÉ

Herbed ricotta, fresh fig, truffle oil, honey en croute VEG
Raw kingfish tostada, jalapeno, avocado crema, sumac GF

MAINS

BBQ Lemongrass chicken cutlet, Vietnamese herb salad, pickled cucumber and shallot GF DF
Whole side of slow smoked Tasmanian salmon, labne, fine herb crust GF

SIDES

Kipfler potatoes and watercress tossed in salsa verde, lemon, capers and parsley GF VEGAN
Grilled broccolini, hazelnut and currant salsa, lemon tahini dressing GF

VEGAN

Sourdough Breads, Pepe saya butter

DESSERT

Salted chocolate and roasted hazelnut tart, mascarpone cream, raspberries

MENU 2 - \$125pp

CANAPÉ

Herbed ricotta, fresh fig, truffle oil, honey en croute VEG
Raw kingfish tostada, jalapeno, avocado crema, sumac GF
Sydney Rock Oyster, yuzu vinaigrette, cucumber and shallot salsa GF DF

MAINS

Peeled QLD king prawns, bloody mary dressing GF DF
BBQ Lemongrass chicken cutlet, Vietnamese herb salad, pickled cucumber and shallot GF DF
Whole side of slow smoked Tasmanian salmon, labne, fine herb crust GF
8 hour slow cooked lamb shoulder, rosemary and garlic, pomegranate jus, green pea puree GF

SIDES

Kipfler potatoes and watercress tossed in salsa verde, lemon, capers and
parsley GF VEGAN
Grilled broccolini, hazelnut and currant salsa, lemon tahini dressing GF VEGAN
Sourdough Breads, Pepe saya butter

DESSERT

Salted chocolate and roasted hazelnut tart, mascarpone cream, raspberries



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Catering Menu



FAMILY-STYLE SHARE MENU

10pax minimum spend

For 10-15 guests, a 20% surcharge applies

Chef required at \$400 up to four hours, and \$80ph thereafter

MENU 3 - \$165pp

CANAPÉ

Herbed ricotta, fresh fig, truffle oil, honey en croute VEG
Raw kingfish tostada, jalapeno, avocado crema, sumac GF
Sydney Rock Oyster, yuzu vinaigrette, cucumber and shallot salsa GF

MAINS

Peeled QLD king prawns, bloody mary dressing GF
Moreton bay bugs, dill and caper mayo GF
BBQ Lemongrass chicken cutlet, Vietnamese herb salad, pickled cucumber and shallot GF DF
Whole side of slow smoked Tasmanian salmon, labne, fine herb crust GF DF
Connor Bistecca steak, served medium rare, lemon, salsa verde GF DF

SIDES

Kipfler potatoes and watercress tossed in salsa verde, lemon, capers and parsley VEGAN GF
Grilled broccolini, hazelnut and currant salsa, lemon tahini dressing VEGAN GF
Heirloom tomatoes, buffalo mozzarella, kombu, oregano, lemon myrtle dressing GF
Green Garden Salad, chervil dressing, chives VEGAN GF
Sourdough Breads, Pepe saya butter

DESSERT

Salted chocolate and roasted hazelnut tart, mascarpone cream, raspberries

MEXICAN FEAST - \$105pp

STARTERS

Totopos GF
Traditional guacamole GF VEGAN
Kingfish tostada, avocado creme, jalapeño, finger lime GF
Garlic prawn ceviche, tomato, jalapeno, pineapple GF
Burrata, salsa roja, lime GF

STREET TACOS

Lamb barbacoa taco, pickled onion, cabbage, jalapeno mayo GF
Baja fish taco, mango salsa, cabbage, lime crema GF
Garlic mushroom, cotija cheese, salsa verde, pickled onion, coriander GF VEG

SALADS

Quinoa salad, black beans, red cabbage, currants, kale, bbq corn, roasted almonds VEGAN GF
Tossed green leaves, avocado, chervil dressing VEGAN GF

DESSERT

Spiced chocolate brownie, vanilla bean ice cream, lime zest, cinnamon, butterscotch sauce GF



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Catering Menu



FORMAL SIT DOWN

Minimum spend of \$1,500

Up to 12 guests maximum

Includes three canapes, alternate drop entrée and main, side salad and dessert

Alternate serve optional

Chef required at \$400 up to four hours, and \$80ph thereafter (included in minimum spend)

CANAPES ON ARRIVAL

Herbed ricotta, fresh fig, truffle oil, honey en croute VEG

Raw kingfish tostada, jalapeno, avocado crema, sumac GF

Sydney Rock Oyster, yuzu vinaigrette, cucumber and shallot salsa GF, DF

ENTRÉE ALTERNATE SERVE

Buffalo mozzarella and heirloom tomato salad, fresh fig, fig reduction,
hazelnut crumble, nasturtium leaf GF

Beetroot and gin cured ocean trout, shaved fennel salad, orange
segments, labne, trout roe GF

MAIN ALTERNATE SERVE

Connor dry aged sirloin, potato gratin, green peppercorn and red wine jus,
snow pea tendrils salad, tarragon mustard GF

Pan seared snapper, green olive salsa, cauliflower puree, zucchini and
squash salad, kipfler potatoes GF (VEG option substitute for whole
portobello mushroom)

SIDES

Green garden salad, avocado, chervil vinaigrette GF VEGAN

Sourdough breads, Pepe Saya butter

DESSERT

Salted chocolate and roasted hazelnut tart, mascarpone cream,
raspberries



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Beverage Packages



Packages

The below prices are per person, per hour

BEVERAGE PACKAGE \$20 PP / PER HOUR

Includes

Unlimited sparkling, white and red wine, beer, soft drinks, tea and coffee
Waitstaff not included

Add spirits \$5 PP/PH

Add spirits & Verve Champagne \$10 PP/PH

CONSUMPTION BAR

See beverage list
Waitstaff not included

BYO \$20 PP

Includes crockery, cutlery, glassware, utensils, serving equipment, eskies
Waitstaff not included Ice not included

Soft Drinks Package \$6.25 PP / PER HOUR

Includes:

Unlimited soft drink and juice
Waitstaff not included

ADD A ROAMING WINE TASTING EXPERIENCE TO YOUR BEVERAGE PACKAGE

Add some fun and relaxed theatre by inviting a sommelier from Upstairs Wines to your cruise and experience a roaming wine tasting where you'll learn all about the delicious wines we have on board.

\$600 per sommelier, 1:20 guest ratio
Beverage package required



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Beverage Packages



Spirits

- Absolute Vodka (30ml) **\$15**
- Tanqueray Gin **\$15**
- Johnny Walker Black Label Scotch **\$15**
- Jim Beam Bourbon **\$15**
- Jose Cuervo Tequila **\$15**
- Aperol Spritz **\$18**

*No shots allowed, prices include a mixer

*Special request spirits available with notice and POA

Champagne

- Veuve Clicquot France **\$150**

Sparkling Wine

- Aurellia Prosecco, Australia **\$60**
- NV Chandon Brut Australia **\$70**

White Wine

- Lost Buoy Sauvignon Blanc Adelaide Hills, SA **\$60**
- Corte Giara Pinot Grigio, Italy **\$65**
- Robert Oatley Chardonnay, Margaret River **\$75**
- From Sunday Rose Orange, NSW **\$65**

Red Wine

- Disco Valante Pinot Noir Adelaide Hills, SA **\$70**
- Kennedy Shiraz Hunter Valley, NSW **\$75**

Beer

- Corona **\$10**
- Peroni **\$10**
- 150 Lashes Pale Ale **\$10**

Non-alcoholic

- Soft drinks - Coke, Coke Zero, Sprite, Fanta, Ginger Beer **\$4**
- Still Water **\$4**
- Sparkling Water, 1L **10**
- Orange Juice **\$4**
- Nespresso Coffee **\$4**
- Twinings Tea **\$4**

