

The Ribbon

Ferretti 550 Motor Yacht



12

Passengers

\$850

Minimum Hourly Rate

Sydney

Location

The Ribbon is a 550 Ferretti motor yacht in Sydney harbour being buzzed as a work of art and ready to attract new fans.

Recently refurbished, you will delight in the sea in ways you never imagined with The Ribbon's revolutionary features refined even further by her unique hull and interior design created in collaboration with famous luxury Italian brands.

This 55ft yacht exudes elegance, functionality, and seductively attractive lines. For added flare, the wraparound glazing on the deck cuts through her silhouette. The three enormous hull windows blend in seamlessly with the overall design, allowing enough of natural light into the staterooms and providing spectacular views from inside.

The new forward salon area on the wheelhouse and the lowered flybridge provide breathtaking al fresco areas to enjoy in total seclusion.

Capacity – 12 guests

Special Features

Length: 55 ft

Beam: 4.82m

Max speed: 30 knots

Special Features

- Italian luxury designed interior and exterior spaces
- Cabins and saloon bathed in natural light
- Fabulous al fresco spaces
- Gyro stabiliser fitted
- Air conditioning through out
- Hydraulic swim platform

Charter Rates 2025

January to November

\$850 per hour

Minimum 3 Hours

December

\$950 per hour

Minimum 4 hours

Public Holiday Surcharge 20%, Staff 100%

New Years Day, Australia Day and Boxing Day – \$POA
Rates include Captain, Deckhand & Fuel

Staffing Required

1 Staff per 10 guests

\$350 per waitstaff for 4 hours

\$65 per additional hour

Chef: \$500 for 4 hours

\$100 per additional hour

The Ribbon

Charter Rates



BYO Fees

BYO Beverages only – \$10 per person

BYO Food – \$10 per person

The Ribbon will provide glasses & ice. The crew can offer to order your beverages on your behalf at very competitive prices (charterer's expense) or alternatively the crew will accept delivery prior to your event so that the beverages have time to chill. Drinks may be pre-ordered through our bottle shop partner and delivered to the boat prior, please enquire.

Wharf fees – \$50 per visit



The Ribbon

Catering Menu



CANAPE MENU

Chef fee: \$500 (4 hours - \$100/hr thereafter) - Required with premium/ substantial canape selection & set packages

Delivery fee – regular/dessert canapes only and/or grazing platters - **\$55 flat fee (\$110 public holidays)**

CANAPE PACKAGES

Select a 50/50 ratio of cold and hot canapés (Chef Required)

Option 1 (8 pieces per person):

- 2 regular + 2 premium = \$69 per person

Option 2 (9 pieces per person):

- 2 regular + 2 premium + 1 dessert = \$82.50 per person

Option 3 (12 pieces per person):

- 3 regular + 2 premium + 2 dessert = \$102 per person

Option 4 (14 pieces per person):

- 3 regular + 3 premium + 2 dessert = \$115 per person

DIY SELECTION

Minimum 6 canapes recommended for charters of 3-4 hours – chef required if premium canapes selected.

\$10 per person fee applies for amenities - plates, cutlery, napkins

COLD CANAPÉS

REGULAR

\$13 each (2 pieces per person)

- Mushroom mix, sesame seeds, and chives in filo pastry
- Pea and ricotta tartlet
- Blue cheese and figs tartlet
- Ratatouille and hummus tartlet
- Grilled zucchini, tomatoes supreme, kimchi mayo tartlet
- Beetroot and cauliflower tartlet
- Salmon tartare on crispy wonton with horseradish cream and wasabi crumbs
- Beef tataki with ponzu sauce and garlic chips
- Mushrooms tiramisu, funghi powder
- Mini tomato bruschetta with fresh basil and dehydrated olives
- Mini prosciutto bruschetta
- Smoked salmon, cream cheese, caviar on blinis
- Balsamic tomato and pea pesto
- Smoked salmon tartlet on puff pastry
- Smoked zucchini tartlet on puff pastry

PREMIUM

\$17 each (2 pieces per person) – Chef Required

- Crème Fraiche, caviar, preserved lemon on blinis
- Mini Brie and prosciutto bruschetta with red wine reduction and arugula
- King crab, cucumber, charcoal sliders
- King fish ceviche
- Fresh oysters with mango vinaigrette
- Palmheart ceviche
- King crab sliders
- Octopus tentacles with kimchi mayo, cherry tomatoes, puff pastry
- Karaage prawns with wasabi aioli
- Mushrooms tiramisu with funghi powder

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Catering Menu



HOT CANAPÉS

REGULAR

\$13 each (2 pieces per person)

- Crispy halloumi bites with Brazilian baby pepper and sugar cane syrup
- Mushroom arancini with truffle mayo
- Mini quiche Lorraine
- Potato cheese and bacon croquettes
- Sous vide pork belly with charred pineapple skewers
- 5 cheese mini arancini with crispy sage
- Mushrooms stuffed with warm hummus and confit tomatoes
- Spicy lamb koftas with tzatziki sauce
- Peking duck wonton
- Mushroom arancini with truffle mayo
- Sugar cane prawns with lime sauce
- Roasted vegetables in filo pastry
- Kale and pumpkin croquette
- Ratatouille open pie
- Spicy prawns and zucchini skewers

PREMIUM

\$17 each (2 pieces per person) – Chef Required

- Lamb with pistachio and dukka skewers
- Kataifi prawns with spicy coconut sauce
- Duck magret with potato dauphinoise and red wine reduction
- Grilled scallops with smoked chorizo and mint powder
- Full blood wagyu with Emmenthal puree, Australian shiraz reduction, and crispy arugula
- Crispy chicken with corn puree, baby peppers, and coriander
- Wagyu mini burger with cheese, pickles, and tomatoes
- Grilled vegetables, beetroot & cashew square bites
- Braised brisket with cassava puree, jus, and crispy kale
- Flamed scallops with coconut soup, coriander pearls, and dende oil
- Sous vide pork belly with charred pineapple, rum-pickled red cabbage, and watercress
- Halloumi, sliced tomatoes, pickles, grilled carrots on a charcoal slider bun

DESSERT

\$8 each (1 piece per person)

- Chocolate truffle, dehydrated berries
- Almonds and citrus cake, mascarpone and pistachios
- Capuccino cheese cake
- Mini chocolate brownie, caramelised walnuts
- Single malt chocolate tartlet, gold almonds
- Caramel tartlet with peanut praline and brown coconut



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Catering Menu



GRAZING PLATTERS

delivery fee applies

(1 platters serves 15-20 passengers)

Cheese Platter-\$265

• cheddar, French cream brie, blue cheese, quince, grapes & berries, dried fruits, crackers and nuts).

Antipasto Platter - \$265

• Prosciutto, salami, smoked ham, cheddar, French cream brie, cornichon, slow cooked olives, tomato relish, baba ghanoush, hummus, grapes & berries, sourdough crostini, grissini and crackers).

Charcuterie Platter - \$265

Prosciutto, salami, smoked ham, braciola, cornichon, slow cooked olives, tomato relish, baba ghanoush, hummus, crackers and French baguette).

Mezze Vegetarian Platter - \$265

• Grilled vegetables, marinated feta, bocconcini, veggies crudité, dolmades, slow cooked olives, filled baby bell peppers, baba ghanoush, hummus, beetroot hummus, tzatziki, pita bread, sourdough crostini, grissini and lavosh).

Seafood Platter - \$265

• Peeled prawns, Pacific oysters, smoked salmon, lemon wedges, mignonette and seafood sauce)

Fresh Fruit Platter – \$160

• Selection of fresh seasonal fruits

