

## AQA

Sydney's finest luxury Super Yachts



**67**

Passengers

**\$1950**

Minimum Hourly Rate

**Sydney**

Location

AQA is one of Sydney's finest luxury vessels designed for your comfort and convenience in mind. From her graceful exterior lines to her magnificently appointed interior she is known for her class, superior service and stunning design.

The back deck includes a 10 seat dining table giving that feeling of an open air five star restaurant. Her saloon can be used for formal dining up to 40 guests or left unchanged to remain as a luxurious lounge area. The top deck boasts panoramic views of Sydney Harbour and can be designed to create a formal alfresco dining experience for those who enjoy decadence at its best.

Accommodation for six is provided on the lower level with a luxuriously appointed Master and two VIP bedrooms each with private marble ensuites and flat screen TV's.

Cocktail Dining – **67 passengers**

Casual Buffet – **45 passengers**

Table Dining – **40 passengers**

Overnight – **6 passengers**

**Note:** No shoe policy, disposable slippers provided on request. If swimming, BYO towels please.

### Special Features

Main and Sky lounge

Stunning large top deck

Bow lounge and sunbed

3 full bathrooms and a powder room

Bose lifestyle audio system

Auxiliary access throughout

2 x 42-inch flat-screen TV's

24-inch TVs in bedrooms

Multi-zone air Conditioning

Dance floor availability



## AQA

Charter Rate



### April – September

- 3 Hour Charter: \$5,850
- 4 Hour Charter: \$7,800
- Additional Hours: \$1,950 per hour

### January – March & October

- Monday – Thursday: Minimum 3 hours
- Friday, Saturday & Sunday: Minimum 4 hours
- Rate: \$1,950 per hour

### November & December

- Rate: \$2,250 per hour (Minimum 4 hours)
- Note: No BYO Thursday – Sunday in November & December

### Overnight: POA

Public Holidays: 25% surcharge on the total charter fee

### BYO Charters (On Request)

- Allowed: January to October (Monday - Friday)
- Allowed: November & December (Monday - Wednesday)
- Not Allowed: Thursday to Sunday in November/December
- Not Allowed: Friday/Saturday in January/February
- Food Surcharge: \$25 per person
- Beverage Surcharge: \$25 per person
- (Includes eskies and ice)
- Cutlery & Crockery Hire: \$5 per person
- Galley manager (4 hrs) for use of galley facilities for heating food

### Please Note:

- All crockery, cutlery, and glassware must be provided by the client.
- To use the vessel's glassware, a \$5 per person surcharge applies.

### Add-On Options

- Water Toys: \$550 (Includes Lilypad and 2 Inflatable Paddle Boards)
- Tender Hire: \$1,000 (Includes Captain and Tender use for the duration of the cruise)
- DJ - \$750 (up to 4 hours)

### Prior Access

- No Charge: 1.5 hours prior to the cruise
- (For drop-off of BYO supplies, DJ set up, or decorations)
- Additional time will incur extra charges.

### Additional Notes

- No Shoe Policy: Disposable slippers are provided upon request.
- If swimming, please bring your own towels.

### Wharf Fees

- \$75 per wharf visit
- \$250 for ICC

### Staffing Fees

- \$400 per bar staff for up to 4 hours
- \$400 per wait staff for up to 4 hours
- 1 staff required per 10 guests (minimum 2 staff)
- \$100 per additional hour/staff (pro-rata)
- Security for high risk events (18-21<sup>st</sup> Birthday & Bucks parties) - \$275 (up to 4 hours)

### Chef Fee

- \$500 for an on-board chef for up to 4 hours
- \$125 per additional hour
- Chef is required for all buffet and 3-course menus





### CHEF'S SHARED PLATTERS

Up to 10 passengers

**\$300 (2 passengers)**

**Additional passengers - \$100pp**

#### Platter Inclusions

Lemon and herb crusted salmon fillet served with a hollandaise sauce and grilled asparagus

Platters of fresh Tiger prawns accompanied with seafood aioli (GF)

Sydney Rock Oysters with champagne and vinaigrette and pearls of the sea (2 per person)

Dill, red onion and caper berry potato salad (V)

Rocket, Pear and Parmesan salad dressed in a balsamic reduction (V)

A selection of boutique rolls with butter portions

#### Choice of (one of the following)

Rib eye fillet with duxelles field mushrooms, confit tomato and red wine jus with roasted chat potatoes

Succulent oven baked chicken marinated with cajun and lemon juice, served with a parsley garnish (GF)

#### To Finish

A selection of fine Australian cheese served with fresh and dried fruit with deli style crackers

Tea, herbal teas and coffee

Available cater for the below listed requirements

Vegetarian (V), Vegan (VG), Gluten Free, Halal and Lactose Free *\*Please note we are unable to guarantee no cross contamination for guests with allergies\**



# AQA

Catering Menu



## Canapé Menu

- Package A** \$79.00 per person  
3 Cold, 3 Hot, 1 Substantial, 1 Dessert
- Package B** \$95.00 per person  
4 Cold, 4 Hot, 1 Substantial, 1 Dessert
- Package C** \$110.00 per person  
4 Cold, 4 Hot, 2 Substantial, 1 Dessert

### Cold Canapé Selections

- Freshly made Vegetarian Vietnamese Rice Paper Rolls with Crispy Tofu and Egg served with a Peanut and Tamarind Sauce (V) (GF)
- Mini Tomato Bruschetta with Fresh Basil and Oregano on Ciabatta Bread (V)
- Pork & Shiitake Mushroom San Choy Bow served in Baby Cos Lettuce Cups and Crispy Wonton (GF)
- Chilled Yamba King Prawns served with Marie Rose Sauce (GF)
- Sydney Rock Oysters served with Champagne Vinegar, Cucumber Mignonette, and Pearls of the Sea (GF)
- Gravlox of New Zealand Ora King Salmon with Dill, Cucumber, and Burnt Lemon Crème Fraîche on a Sourdough Crouton
- Blackened Cajun Spiced Yellowfin Tuna served with Mango, Paw Paw, and Coriander Salsa (GF)
- Seared Abrolhos ½ Shell Scallop on Vermicelli Salad with Ginger, Lime, and Lemongrass Dressing (GF)
- Petite Short Crust Tart with Confit Heirloom Tomato, Paprika Spiced Pumpkin, Spinach and Ricotta Mousse, and Caramelised Onion Jam (V)
- Fillet of Beef Tartar on a Baguette Crouton drizzled with Chervil Infused Olive Oil

### Hot Canapé Selections

- Arancini with Roasted Jap Pumpkin, Bocconcini, Baby Spinach, and Semi-Dried Tomato (V)
- Slow Cooked Beef Brisket Stroganoff Pies with Duchess Potato Topping
- Snapper & Blue Swimmer Crab Thai Style Fish Cake with Sweet Chili Dipping Sauce (GF)
- Indonesian Satay Chicken Skewers with Spicy Peanut and Coconut Sauce (GF)
- 5 Spice Duck Pancakes with Cucumber, Shallots, and Hoisin Sauce
- Chimichurri King Prawn and Chorizo Skewers (GF)
- Mini Beef Wellington with Mushroom Duxelles in a Fresh Puff Pastry Parcel
- Kataifi Wrapped Haloumi Cheese drizzled with Honey and Pistachio Crumble (V)
- Harissa Spiced Chickpea Patty with Coriander Tomato Salsa and Avocado Mousse (GF) (V)
- Lamb Kofta with Sumac & Labneh Tzatziki Dressing

### Substantial Canapé Selections

- Southern Fried Chicken Sliders with Coleslaw and Chipotle Aioli
- Pulled BBQ Brisket Slider with Coleslaw and Smoked Hickory
- Pecorino and Herb Crusted Lamb Cutlets drizzled with Mint Chimichurri
- Authentic Thai Red Curry with Chicken, served with Asian Greens & Jasmine Rice
- Seared Salmon with Vermicelli Asian Noodle Salad (V option) (GF)
- Chargrilled Vegetable Medley: Eggplant, Zucchini, Peppers, and Field Mushroom on a Napolitana Sauce (V)
- Homemade Roasted Pumpkin & Ricotta Ravioli with Sage and Burnt Butter Sauce (V)
- Garlic King Prawns sautéed in a Champagne Cream Sauce, served on a Bed of Pilaf Rice

### Dessert Selections

- Seasonal Fresh Fruit Platters
- Chef's Selection of Petit Fours
- A Selection of Fine Australian Cheese served with Dried Fruit and Deli Style Crackers

Available cater for the below listed requirements

Vegetarian (V), Vegan (VG), Gluten Free, Halal and Lactose Free *\*Please note we are unable to guarantee no cross contamination for guests with allergies\**







## **BUFFET MENUS**

### **Summer Buffet - \$80pp**

#### **On Arrival**

Assortment of Chef Selection Canapes

#### **Starters**

Chefs special Antipasto platter of cured meats a selection of cheeses, dips and roasted vegetables  
Roast pumpkin, bocconcini and baby spinach arancini (V)

#### **Warm Buffet**

Succulent oven baked chicken marinated with cajun and lemon juice, served with a parsley garnish (GF)  
Strip loin duxelles field mushrooms, confit tomato and red wine jus with roasted chat potatoes

#### **Seafood**

Lemon and herb crusted salmon fillet served with a hollandaise sauce and grilled asparagus  
Platters of fresh Tiger prawns accompanied with seafood aioli (GF)

#### **Salads**

Dill, red onion and caper berry potato salad (V)  
Caprese salad of tomato, bocconcini and fresh basil (V)  
Rocket, Pear and Parmesan salad dressed in a balsamic reduction (V)

A selection of boutique rolls with butter portions

#### **To Finish**

Seasonal fresh fruit platters  
Chef's selection of house desserts made fresh on board daily  
Tea, herbal teas and coffee

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## BUFFET MENUS

### **Buffet Menu 1 - \$110pp**

#### **On Arrival**

Assortment of Chef Selection Canapes

#### **Starters**

Chefs special Antipasto platter of cured meats a selection of cheeses, dips and roasted vegetables  
Roast pumpkin, bocconcini and baby spinach arancini (V)

#### **Warm Buffet**

Succulent oven baked chicken marinated with cajun and lemon juice, served with a parsley garnish (GF)  
Rib eye fillet with duxelles field mushrooms, confit tomato and red wine jus with roasted chat potatoes

#### **Seafood**

Lemon and herb crusted salmon fillet served with a hollandaise sauce and grilled asparagus  
Platters of fresh Tiger prawns accompanied with seafood aioli (GF)  
Sydney Rock Oysters with champagne and vinaigrette and pearls of the sea (2 per person)

#### **Salads**

Dill, red onion and caper berry potato salad (V)  
Caprese salad of tomato, bocconcini and fresh basil (V)  
Rocket, Pear and Parmesan salad dressed in a balsamic reduction (V)

A selection of boutique rolls with butter portions

#### **To Finish**

Seasonal fresh fruit platters  
A selection of fine Australian cheese served with dried fruit and deli style crackers  
Chef's selection of house desserts made fresh on board daily  
Tea, herbal teas and coffee

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## BUFFET MENUS

### **Buffet Menu 2 - \$145.00pp**

#### **On Arrival**

Assortment of Chef Selection Canapes

#### **Starters**

Roast pumpkin, bocconcini and baby spinach arancini (V)

Chefs special Antipasto platter of cured meats a selection of cheeses, dips and roasted vegetables

#### **Warm Buffet**

Rib eye fillet with duxelles field mushrooms, confit tomato and red wine jus with roasted chat potatoes  
Succulent oven baked chicken marinated with cajun and lemon juice, served with a parsley garnish (GF)

#### **Seafood**

South Australian live mussels with coconut, lemon grass and fresh coriander

Lemon and herb crusted salmon fillet served with a hollandaise sauce and grilled asparagus

Fresh Lobster with garlic lemon and dill butter sauce

Seared Harvey Bay scallop served on a bed of vermicelli salad with ginger and lime dressing

Fresh Tiger Prawns accompanied with herb and lemon aioli

Sydney Rock Oysters with champagne and vinaigrette and pearls of the sea (3 per person)

#### **Salads**

Dill, red onion and caper berry potato salad (V)

Caprese salad of tomato, bocconcini and fresh basil (V)

Rocket, Pear and Parmesan salad dressed in a balsamic reduction (V)

A selection of boutique rolls with butter portions

#### **To Finish**

Tea, herbal teas and coffee

Seasonal fresh fruit platters

Chef's selection of house desserts made fresh on board daily

A selection of fine Australian cheese served with dried fruit and deli style crackers

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## BEVERAGE PACKAGE



### SOFT DRINKS PACKAGE

\$8 per person, per hour

Pepsi, Pepsi Max, Lemonade, Orange Juice, Soda Water & Tonic Water

### SILVER WINE PACKAGE

\$20 per person per hour

Sparkling: Chandon NV Sparkling Brut

White Wines: Cape Mentelle Sauvignon Blanc, Oyster Bay Chardonnay

Rose: La Plancheliere Cabernet d'Anjou Rose

Beer: Corona, Asahi + Cascade Premium Light

Red Wines: Terrazas Reserva Malbec, Oyster Bay Merlot

Soft drinks and juice: Pepsi, Pepsi Max, Lemonade, Orange Juice, Soda Water & Tonic Water

### GOLD WINE PACKAGE

\$27.50 per person per hour

Sparkling: Mumm Cordon Rouge NV Champagne

White Wine: Cloudy Bay Sauvignon Blanc, Cloudy Bay Chardonnay

Rose: Esclans Whispering Angels Rose

Red Wine: Torbreck Woodcutters Shiraz, St Hugo Cabernet Sauvignon

[prestigeharbourcruises.com.au](http://prestigeharbourcruises.com.au)

Beers: Corona, Asahi + Cascade Premium Light

### PLATINUM WINE PACKAGE

\$37.50 per person per hour

Sparkling: Veuve Clicquot Brut NV

White Wine: Shaw & Smith Sauvignon Blanc, Shaw & Smith M3 Chardonnay

Rose: Aix Rose

Red Wine: Mt Edward Pinot Noir, St Hugo Shiraz

Beers: Corona, Asahi + Cascade Premium Light

### PRESTIGE WINE PACKAGE

\$140 per person per hour

Sparkling: Dom Perignon

White Wine: Grossit Polish Hill Reisling, Pierro Chardonnay

Rose: Domaine Ott Rose

Red Wine: Cloudy Bay Tew Ahi Central Otago Pinot Noir, Chapel Hill Gorge Block Cabernet Sauvignon

Beers: Corona, Asahi + Cascade Premium Light

### SPIRIT UPGRADE

\$10 per person per hour

In Addition to any Wine Package

Vodka O, Montego Rum, Old Lions London Dry Gin, Midori, Bacardi, Malibu, Johnny Walker Red Label, Johnny Walker Black Label, Chivas Regal

### CONSUMPTION BAR TAB

Payable at the end of the charter

*All beverages are seasonal and subject to change*

