

# 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
- Sunchill \$150
- Lilypad: FREE (on request only)
- Clay Bird Shooting: \$2,000
- Oz Jet Boat Ride: From \$1,300

## 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

## 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

A 20% surcharge applies to all charges (except chef & 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



# Enigma

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).....\$240

## 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





# Enigma

## Catering Menu



### SET DROP OFF CANAPE MENU BY RUKUS - From \$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 - From \$80PP

Includes seven canapes, two substantials and one dessert : Add canapes for From \$7 per canape, pp  
Add substantial for From \$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



# Enigma

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



# Enigma

## 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



# Enigma

## 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





# Enigma

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 & Champagne \$10 PP/PH

#### CONSUMPTION BAR

See beverage list  
Waitstaff not included

#### BYO Drinks \$20 PP

#### BYO Food - no charge

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

#### Soft Drinks Package \$6.25 PP

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





# Enigma

## 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**
- Moet Chandon Brut, 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**
- Geologie Riesling, Clare Valley **\$70**

### Rose

- From Sunday Rose, Orange **\$65**

### Red Wine

- Disco Valante Pinot Noir Adelaide Hills, SA **\$70**
- Kennedy Shiraz Hunter Valley, NSW **\$75**
- Tomero Malbec, Argentina **\$70**
- Lost Buoy Cliff Black Grenache, McLaren Vale **\$75**
- Heretic Wines Cabernet Sauvignon, Margaret River **\$75**

### Beer & Cider

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

### Non-alcoholic

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

**\*No shots allowed, prices include a mixer \*Special request spirits available with notice and POA**

