

Highlander

46ft motor yacht



18

Passengers

\$425

Minimum Hourly Rate

Sydney

Location

A true classic, this 46ft motor yacht MV Highlander will ensure you cruise in comfort and style. Fine craftsmanship, graceful lines, and a sense of nostalgia from a bygone era of yachting are combined with modern equipment and facilities.

The spacious aft deck has a relaxed vibe. Covered by a retractable shade cloth, the deck offers ample room for guests to kick back and soak up the surroundings. Whether it's a formal dining set up or space for activities you require the space is versatile and can be set up to suit your needs.

If you just want to relax, head inside to the generously sized lounge area which steps down to a well-equipped kitchen

You will be surrounded by beautiful classic wooden paneling and modern coastal touches throughout.

The bow provides a fantastic vantage point as you cruise. Feel free to indulge your fun side and take the mandatory "Titanic" shot or relax on the double sunbed and enjoy the views.

Enjoy cruising with spectacular views as a backdrop while sipping a glass of chilled champagne, watch the sunset from the aft deck, drop anchor and go for a swim in one of the secluded bays or dance the night away. The choice is yours!

Our team of dedicated professionals will work with you from the time you first contact us until you step onboard to ensure everything is perfect for your charter.

Max Capacity: 18 Guests

Offshore: 10 Guests

Special Features

Bluetooth Compatible Sound System

Swim ladder and Marlin Board

BBQ & Eskie for drinks

Large bow with double sunbed

Outdoor table seating for 8

Toilet & Shower

Fridge, Gas Stove, Convection Oven

Please note: No shoe policy applies to this boat.



Highlander

Charter Rates



Low Season (April-Oct)

3 hours - \$450 per hour

4 hours - \$425 per hour

High Season (Nov-March)

3 hours - \$525 per hour

4 hours - \$475 per hour

Whale Watching (June-Oct) - max 10 passengers

4 hours - \$2100

Public Holiday

30% surcharge

NYE

(BYO 5pm-1am)

\$17,700 BYO Drinks, Catering can be arranged in advance (at least 30 days notice).

WHARF FEES

Standard Wharfs \$50 each way

*Manly, Watsons Bay, Paramatta River \$150 each way

BYO

- BYO Food: \$10 per person

- BYO Drinks: \$15 per person

BYO Fee includes crockery, cutlery, glassware, utensils, serving equipment, BBQ use, Eskies, garbage disposal. *ice not included.

OPTIONAL EXTRAS

- Lily-Pad FREE included

- Pre-Loading \$50 flat rate (Rose Bay Pontoon)

- Ice \$10 per bag

- Stand-up Paddle Boards \$50 each

Highlander

Charter Menu



PLEASE NOTE

Pre-Loading

- Boat Location/Preferred wharf: Rose Bay Floating pontoon.
- Option for up to 3 guests to travel with boat to pick up location.

*Subject to timing and availability – confirmation required.

Drinks Collection

Dan Murphy's, Double bay:

- Order online for collection minimum 1 day prior

Rose Bay Liquor

- Order online for delivery minimum 2 hours prior
- Must include Boat Name & Client Name
- Must provide Contact for Captain

- **Entertainment/ DJ's /External Staff**

- Must confirm prior
- Must ensure accounted for in 'guest numbers' for capacity
- Please consider inclusion for drinks /catering packages for these additional persons as fees may apply.

Highlander

Catering Options



BUFFET BBQ OPTIONS

BBQ Staples

\$25pp

Plain beef sausages, Plain beef Patties
Buns, onion, cheese & sauces

BBQ Spread 1

\$55pp

Mix of gourmet sausages
Marinated garlic teriyaki chicken thighs
Gourmet garden salad
Creamy classic home-made potato salad
Bread rolls, spreads & sauces

BBQ Spread 2

\$75 pp

Local rump steak with post marinade
Rosemary lamb / angus beef / Italian pork sausages
Garlic teriyaki chicken thighs
Avocado mixed gourmet garden salad
Creamy classic home-made potato salad
Bread rolls, spreads & sauces



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Catering Options



PLATTERS

Reg (1plater) ~10pax / Large(2platter) ~18pax

Cheese Platter

\$150/\$275

A selection of gourmet cheeses, fig-nut crackers, water crackers, walnuts, blueberries, strawberries, and dried apricots

Cheese & Charcuterie Platter \$245/\$425

An assortment of Australian cheeses, creamy hummus dip, beetroot dip, tahini dip, selection of cured and deli meats, fig-nut crackers, water crackers, selection of fresh & dried fruit and walnuts

Fruit Platter

\$115/\$210

A combination of the freshest in season fruits sourced locally

Sweet Treat

\$95/ \$175

An assortment of muffins, brownies, and gourmet indulgent bars

Mixed Seafood Platter

\$225 / \$400

Peeled prawns (15/30|pieces)
Sydney rock oysters (18/30peices)
Smoked salmon
Cocktail sauce, garnish & lemons

Prawn Platter \$150 / \$260

Tiger prawns farmed fresh off the Queensland coast, cooked perfect to peel & eat
Cocktail sauce, garnish & lemons

NOTE:

Platters ordered without a BBQ menu require a minimum spend of \$400 and incur a delivery fee of \$70.00

Public holiday surcharge of+ 20% applies on all catering orders.

