

Empress

Luxurious 23.5-metre Gulfcraft Majesty



36

Passengers

\$1300

Minimum Hourly Rate

Sydney

Location

This exquisite 23.5-metre Gulfcraft Majesty, Empress, offers an unparalleled experience for up to 36 guests on day charters and up to 8 guests for overnight stays.

Empress is a modern, spacious, and luxurious vessel, equipped with zero-speed stabilisers, air-conditioning throughout, and a high-end audio-visual system. Marble benchtops, handcrafted parquet flooring, and a stunning high-gloss timber finish come together to create an elegant and sophisticated aesthetic. The generous saloon windows provide a remarkable 360-degree view while maintaining a sense of privacy. Immaculately presented and available for charter for the first time.

The vessel features a well-designed four-cabin layout, each with private ensuites, rainfall showers, and audio-visual installations. The expansive master cabin is outfitted with BOSE surround sound audio, a walk-in robe, and a minibar. The forward VIP berth is also spacious and filled with natural light. Twin cabins on both port and starboard sides accommodate a total of 8 guests comfortably. Crew accommodation and bathroom facilities are discreetly located in a separate area of the vessel, ensuring guest privacy during overnight and extended voyages.

Guest Capacity

Day Charters – 36 passengers

Overnight Stays – 8 passengers

Fine Dine - 15 passengers

Special Features

Zero-speed stabilisers

Air conditioning throughout

High-end audio-visual system

Spacious saloon with 360-degree views

Private ensuites in all cabins



Empress

Charter Rate



Standard Rates

Minimum booking: 4 hours

Peak Season (November to March - excluding December):

\$1,500 per hour

Off-Peak Season (April to October):

\$1,300 per hour

December

\$1550 per hour

Special Event Days:

Christmas Day, New Year's Day, Australia Day, Boxing Day:
\$1,950 per hour (5-hour minimum on Boxing Day, New Year's Day, and Australia Day)

Note: A 50% surcharge applies to waitstaff fees on these dates.

Other Public Holidays:

A 20% surcharge applies to all rates for public holidays not noted above.

New Year's Eve

(6:00pm to 1:00am, 7 hours)

\$47,500 for BYO charter

\$52,950 for all-inclusive food and beverage package

Rates are based on 36 guests.

BYO Fees

BYO Food: \$10 per person (minimum \$250)
Includes use of cooking facilities and equipment

BYO Beverages: \$20 per person

Includes ice, glassware, and cool storage
Please Note: BYO charters are by application
only in December (not available for Bucks)

Waitstaff

1-9 guests: 1 waitstaff

10-20 guests: 2 waitstaff

21-36 guests: 3 waitstaff

Waitstaff Rate:

\$300 per waitstaff for 4 hours
Additional hours: **\$75 per hour**

Surcharges

Pre-access for drop-off of food, beverages,
equipment, and decorations:

\$100 for charters with a beverage package

\$200 for BYO charters

Post-access - for items left on-board

\$100

Wharf fees - \$50 per visit

BYO DJ - \$100 (includes supply of speakers,
cabling and table)

Water Toys

Lilypad: Complimentary on all charters

Stand-up Paddle Boards (SUPs): \$60 each

Splash pond - \$200

Brig Eagle Tender (5pax) - \$1150

Slippers - \$4pp (pre-ordered)



Empress

Catering



Terms & Conditions

Minimum Order:

A minimum of 10 pax is required. For orders fewer than 20 pax, a surcharge of \$100 applies (excluding fine dining menu).

Public Holiday Surcharge:

A 25% surcharge applies to all catering orders, except for Christmas Day and New Year's Day, where custom menus are required.

Fine Dining Chef Fee:

A chef fee of \$400 applies for fine dining menu (up to 4 hours). Extra hours \$85 per hour

Platter Orders:

Platters ordered without other menus require a minimum spend of \$1,000 and incur a delivery fee of \$150.

Custom Menus:

We are happy to offer custom menus, including food stations, live cooking, small group dining, and plated menus upon application.

Dietary Abbreviations:

GF: Gluten-Free DF: Dairy-Free V: Vegetarian VG: Vegan



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Catering



CANAPÉ I - \$70

Includes: 5 Canapés, 2 Substantial Items, Assorted Patisseries (min 10 adults)

Canapés:

Traditional & Prawn Vietnamese Rice Paper Roll, hoisin & peanut sauce (GF, VG)
Roasted pumpkin, feta, caramelised onion miniature pizza (V)
Peking Duck Pancake, hoisin, cucumber, shallot (DF)
Korean fried chicken, honey butter
Slow-Cooked Lamb Shank, rosemary & preserved lemon miniature pie

Substantial Items:

Hickory Smoked Wagyu Beef Burger, American cheese, onion jam, pickles & truffle mayonnaise
Gnocchi, roasted cherry tomato sauce, burrata, basil & pecorino (V, VG option)

Dessert

Traditional Italian ricotta, honey, pistachio cannoli

CANAPÉ II - \$90

Includes: 2 Grazing Boards, 5 Canapés, 2 Substantial Items, 2 Desserts (min 10 adults)

Grazing Boards:

Warrnambool cheddar, Udder Delights brie, Heysen blue, Friuli Venezia, Kakadu apple & plum relish, dried mixed nuts, grapes & lavoche rosemary (GF)
Assorted meats, hummus, tzatziki, baba ghanoush, chutney, chili & rosemary marinated olives (GF)

Canapés:

Seared Salmon, sesame seeds & wasabi avocado (DF, GF)
Homemade vegetable curry puff, chilli & coriander dip (DF, VG)
Poached Lobster & Shrimp Tartlet, chervil mayonnaise, black caviar
Miniature Hickory Smoked Wagyu Beef Burger, American cheese, onion jam, pickles & truffle mayonnaise
Thai Chicken Satay, peanut sauce (GF)

Substantial Items:

Pan-Seared Atlantic Salmon, truffle oil mash, asparagus, yuzu & tarragon beurre blanc (GF)
Ravioli 'Quattro Formaggi', Parmesan, feta, ricotta, pecorino, chives (V)

Desserts:

Dark Belgian chocolate crème brulee, Frangelico & hazelnut praline (GF)
Raspberry Bakewell tart (GF)

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CANAPE ADD-ON OPTIONS

The items below can be also swapped/ added to Canape I & II menu options.

SUBSTANTIAL ADD-ON OPTIONS - \$15 Each

- Egyptian Spiced Chicken Tagine served with couscous, almonds & apricots (GF)
- Ravioli 'Quattro Formaggi' filled with parmesan, feta, ricotta, pecorino, and chives (V)
- Milk Fed Veal Shavings with creamy porcini mushroom sauce and homemade saffron spaetzle (GF option)
- Pan-Seared Atlantic Salmon served with truffle oil mash, asparagus, yuzu & tarragon beurre blanc (GF)
- Mediterranean Chicken & Macaroni Salad with celery, capsicum, heirloom tomatoes, olives, and fine herbs
- Szechuan Prawn & Soba Noodle Salad with cucumber, peas, pepper & black vinegar dressing (GF)
- Portuguese Chicken Slider with chili, ginger, and Habanero pepper mayo

COLD CANAPÉS - \$6 Each

- Alaskan Snow Crab Roulade with Japanese mayo
- Smoked Duck Breast with raisin & walnut baguette, orange gel, balsamic red cabbage (DF)
- Sustainable King Prawns with yuzu aioli (DF, GF)
- Wagyu Beef Tataki with mushroom and crispy sushi rice (DF, GF)
- Natural Sydney Rock Oysters with seasonal citrus (DF, GF)

VEGETARIAN & VEGAN CANAPÉS - \$6 Each

- Pumpkin Kibbeh with burghul and minted coconut (DF, VG)
- Mushroom Pan-Fried Gyoza with light soy & coriander dipping sauce (DF, VG)
- BBQ Oyster Mushroom Skewers with avocado & lime emulsion (GF, VG)
- Homemade vegetable curry puff, chilli & coriander dip (DF, VG)
- Baby spinach & Parmesan slice, spring vegetable brick pastry (V)
- Smoked almond frittata, kale, broccoli & Woodside goats curd (GF, V)
- Caramelised onion, Gorgonzola tartlet, truffle oil (V)
- Twice baked cheese souffle, sage butter (GF, V)
- Roasted pumpkin, feta, caramelised onion miniature pizza (V)

WARM CANAPÉS - \$6 Each

- Caramelised Onion & Gorgonzola Tartlet drizzled with truffle oil (V)
- Coconut Tiger Prawns with Sriracha aioli (DF, GF)
- Charcoal Crumbed King Prawns with Sriracha aioli (DF)
- Korean Fried Chicken glazed with honey butter
- Lamb Kofta with garlic sauce (DF, GF)
- Roasted Pumpkin Miniature Pizza with feta and caramelised onion (V)
- Homemade Vegetable Curry Puff served with chili & coriander dip (DF, VG)

DESSERTS - \$7.50 Each

- Chai Latte Crème Brûlée (GF)
- Chocolate Espresso Tart
- Ruby Opera Cake
- Caramel Chocolate Cookie



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COLD BUFFET I - \$70

2 Canapés, 4 Mains, 3 Salads, 1 Dessert

CANAPÉS

Miniature hickory smoked wagyu beef burger,
American cheese, onion jam, pickles & truffle
mayonnaise

Peking duck pancake, hoisin, cucumber, shallot
(DF)

MAIN BUFFET

Angus beef sirloin, pickled jalapeños, lime crema,
garlic herb sauce (GF)

Lemongrass chicken, carrots, daikon, snow peas,
nam jim dressing (DF, GF)

Smoked salmon, avocado cream, pickled onions,
finger lime (DF, GF)

VEGETARIAN

Grilled asparagus, feta, grapefruit & apple cider
vinaigrette (GF, V)

SALADS

Charred carrot, wild rice, lemon myrtle dressing
(GF, VG)

Cobb salad: cos lettuce, bacon, avocado,
tomatoes, eggs (GF)

Austrian potato salad, gherkins, egg tartare (GF, V)

BREADS

Sonoma sourdough breads & Pepe Saya butter

DESSERT

Dark Belgian chocolate crème brûlée, Frangelico
& hazelnut praline (GF)

WARM BUFFET II - \$90

*3 Canapés, 4 Mains, 2 Sides,
2 Salads, 2 Desserts*

CANAPÉS

Seared salmon, sesame seeds & wasabi avocado
(DF, GF)

Miniature hickory smoked wagyu beef burger,
American cheese, onion jam, pickles & truffle
mayonnaise

Traditional Vietnamese rice paper roll, hoisin &
peanut sauce (GF, VG)

MAIN BUFFET

Chicken cacciatore, roasted mushrooms, parsley
(GF)

Pan-seared Atlantic salmon, garlicky yogurt,
tabouli & pomegranates (GF)

Roasted beef rump, salsa verde (GF)

VEGETARIAN

Vegetarian moussaka (GF, V)

SIDES

Saffron herbed rice (GF, VG)

Chargrilled broccolini & zucchini, maple & lemon
dressing (GF, VG)

SALADS

Radicchio, baby cos, parmesan, almonds, palm
sugar vinaigrette (GF, V)

Spiced pumpkin, baby spinach, Persian feta,
pomegranates (GF, V)

BREADS

Sonoma sourdough breads & Pepe Saya butter

DESSERTS

Dark Belgian chocolate crème brulee, Frangelico &
hazelnut praline (GF)

Raspberry Bakewell tart (GF)



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PLATTERS

All platters are designed for 20 pax but do not substitute a meal.

Minimum order of \$1,000 if not ordered in conjunction with a canapé or buffet menu.

A delivery fee of \$150 applies to stand-alone platter/station orders.

CHARCUTERIE - \$300

Air-dried beef, Soppressata, double-smoked Bangalow ham, Jamón Serrano, Mortadella, Coppa, Chorizo, pickles, bush tomato chutney, Sonoma sourdough breads, Pepe Saya butter.

SEAFOOD - \$420

Sydney Rock oysters (2 | 3 dozen), peeled King prawns (20 | 40 pieces), lemons/limes, cocktail sauce.

CHEESE - \$250

Warrnambool Cheddar, Udder Delights Brie, Udder Delights Heysen Blue, Friuli Venezia Montasio (Italy), quince paste, Kakadu apple & plum relish, dried apricot, mixed nuts, grapes & lavoche.

SEAFOOD DELUXE - \$720

Sydney Rock oysters (2 | 3 dozen), peeled King prawns (20 | 40 pieces), salmon sashimi (20 | 40 pieces), Moreton Bay bugs crème fraîche tarragon mayonnaise (10 | 20 pieces), lemons/limes, cocktail sauce, mignonette, wasabi.

ANTIPASTO - \$190

Hummus, tzatziki, babaghannoush, falafel, dolmades, chargrilled eggplant, zucchini, semi-dried tomatoes, chilli & rosemary marinated olives, marinated artichokes, marinated feta, fire roast capsicum (V, GF)

GRAZING TABLE - \$40 pp

All cheese, charcuterie & antipasto items as listed above, leek & forest mushroom tartlet, onion jam, smoked truffle aioli (V), cured or smoked salmon, dill yogurt, horseradish crème fraîche (GF), assorted Sonoma sourdough breads, sliced loaves, whole loaves, breadsticks & Australian cultured, Pepe Saya butter.

FRUIT PLATTER - \$140

Seasonal fruit.

SEAFOOD STATION - \$65pp

Moreton bay bugs, crème fraîche tarragon mayonnaise (GF)

Harvey Bay scallops (GF)

Sashimi: Tasmanian salmon, Yellowfin tuna, king fish (DF, GF)

Mexican style roasted split prawns (DF, GF)

Pacific oysters, finger lime mignonette (DF, GF)

Smoked salmon, avocado cream, pickled onions, finger lime (DF, GF)

Lemons/limes, cocktail cucumbers, Salmon caviar, cocktail sauce

Sonoma sourdough, Pepe Saya butter



Empress

Catering

FINE DINING \$160

Minimum of 10 pax



CANAPÉS

Seared salmon, sesame seeds & wasabi avocado (DF, GF)
Heirloom tomatoes, Persian feta, pesto, extra virgin olive oil bruschetta (GF, V)
Forest mushrooms, leek & Gruyere tartlet (V)

ENTREE

Please select one

Sous vide chicken, chorizo, cannellini beans & semi dried tomatoes (GF)
Lamb shank tortellini, parsnip puree, truffle tomato salsa
Lobster & salmon ravioli, tomato & tarragon relish, lobster & lemon sauce
Gnocchi, roasted tomato sauce, burrata, basil & pecorino (V)

MAINS

Please select one

1 Sous vide wagyu beef rump, Paris mash, roasted Dutch carrots, modern Bearnaise, tarragon oil (GF)
Parmesan crusted chicken, potato gnocchi, marinated capsicum, seasonal greens (GF)
Grilled swordfish, seasonal greens, pumpkin puree, chive & yuzu hollandaise (GF)
Roasted barramundi, cauliflower puree, pickled yellow cauliflower, yuzu miso, edamame & almonds (GF)
Confit duck leg, potatoes, speck, onions, roast duck sauce (GF)
Roast Dutch carrots, saffron cannellini bean puree, salsa verde, miso butter, hazelnuts (GF, VG)

DESSERT

Please select one

Strawberry gum crème brulee, green apple sorbet, pistachio praline (GF)
Dark Belgian chocolate fondant, poached cherries, coconut ice cream
Yuzu & matcha pebble, honey & oat crumble, yuzu curd (Nut Free)
Sticky date pudding, butterscotch sauce, Baileys ice cream

KIDS MENU \$32

MAINS (Select 1)

Chicken Schnitzel with Napoli Sauce & Tasty Cheese, served with Seasonal Vegetables
Spaghetti Bolognese
Baked Macaroni & Cheese with Fresh Tomatoes
Chicken, Capsicum & Cheese Quesadilla
Rainbow Pizza (Red & Yellow Tomatoes, Mozzarella, Pesto, Spinach)

DESSERT (Select 1)

Banana, Hazelnut & Nutella Muffin (GF)
Chocolate & Raspberry Brownie with Chocolate Sauce
Seasonal Fruit Cups



Empress

Beverage



BEVERAGE PACKAGES

\$20 PER PERSON PER HOUR

SPARKLING

Chandon NV

WHITE WINE

Petaluma White Label Chardonnay
Catalina Sounds Sauvignon Blanc

RED WINE

Little Yering Pinot Noir
Pepperjack Shiraz

ROSÉ

Gerard Bertrand Cote Des Roses

BEER

Corona
Asahi
Cascade Premium Light

SPIRITS ADD ON

\$5 PER PERSON PER HOUR

Vodka, Gin, Whisky, Bourbon, Rum, Tequila
(No shots allowed. Includes a mixer.)

CHAMPAGNE + SPIRITS ADD ON

\$10 PER PERSON PER HOUR

Veuve Clicquot Brut NV*
Vodka, Gin, Whisky, Bourbon, Rum
(No shots allowed. Includes a mixer.)

SOFT DRINKS / KIDS

\$8 PER PERSON PER HOUR

Coca-Cola, Lemonade, Ginger Ale, Tonic, Sunkist,
Juice, Still & Sparkling Water

Soft drinks and water are included in all packages.

Champagne & wine selections are subject to availability.

CONSUMPTION BAR

Minimum spend: \$60 per person.

CHAMPAGNE

Veuve Clicquot Brut NV | \$150
Chandon NV | \$70
Vintage Champagnes (on request) | \$POA

WINES

Petaluma White Label Chardonnay | \$65
Catalina Sounds Sauvignon Blanc | \$65
Little Yering Dry Rosé | \$65
Yering Station Little Yering Pinot Noir | \$65
Pepperjack Shiraz | \$65
Vintage Wines (on request) | \$POA

BEERS

Asahi | \$10
Corona | \$10
Cascade Light | \$10

SPIRITS

Mixers included. No shots allowed.

Grey Goose | \$12
Tanqueray | \$12
Chivas Regal | \$12
Sailor Jerry Rum | \$12
Maker's Mark | \$12

NON-ALCOHOLIC

Soft Drinks / Juice | \$4
Sparkling Water (750ml) | \$8

Add on Cocktails

Max of 2 selections - min order 10 per selection
\$15 each with beverage package
\$20 each for consumption bar or BYO beverages
*Margarita, Aperol Spritz, Mojito, Espresso
Martini, Paloma, Moscow Mule, Tequila Sunrise*

