



DISCOVER MORE

WITH PHOENIX ONE

# DISCOVER THE WHITSUNDAYS AND FAR NORTH QLD

*Dates are approximate and subject to change based on weather and booking requests.*

April - September 24th 2025 | Whitsundays

September 29th - December 1st 2025 | Port Douglas, Lizard Island, Cook Town



PHOENIX ONE

Step aboard Phoenix One, a 35-metre Benetti superyacht offering unforgettable day charters in the heart of the Whitsundays and Far North Queensland. Whether you're celebrating a milestone, hosting a corporate event, or simply indulging in a day of tropical bliss, Phoenix One provides the perfect setting. With capacity for up to 38 guests, tailored catering and beverage options, and access to some of the most stunning waters in the world, your time onboard promises to be effortless, elegant, and entirely yours.



## DISCOVER PHOENIX ONE

35m LENGTH

30 - 38 GUESTS

6 MARINE CREW

12m WATERSLIDE

4 PADDLECRAFT - SUPS AND KAYAKS

1 FROZEN COCKTAIL SLUSHY MACHINE

### EVERYTHING YOU NEED FOR AN UNFORGETTABLE DAY AT SEA

From the thrill of a waterslide to the calm of paddlecraft adventures, Phoenix One is fully equipped for a day of indulgence and entertainment. With 35 metres of luxury, dedicated crew, and thoughtful extras like a slushy machine and on-water toys, every detail is designed to elevate your Whitsundays or FNQ experience.



# DISCOVER PHOENIX ONE



CAPTAIN / ENGINEER  
Ben Daikin



FIRST OFFICER  
Jay Bowers



SECOND OFFICER  
Nick Toon

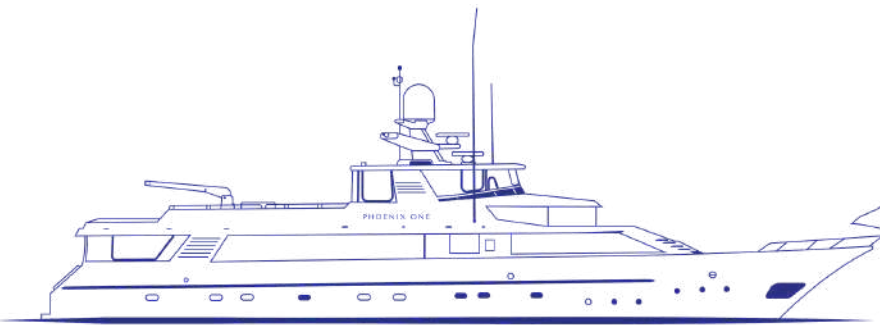


CHIEF STEWARDESS  
Natasha Cully



SECOND STEWARDESS  
Autumn Treasure

# WHITSUNDAYS + FNQ DAY CHARTER RATES



## CHARTER RATES AND FEES

Hourly Rate:	\$2000 per hour
Island Relocation (Whitsundays):	\$1,500
Waitstaff: *1 required per 10 guests:	\$400 for 4 hours per waitstaff, \$85 per hour thereafter

## DAY CHARTER ADDITIONS

Jacuzzi:	Included in all 4 hour + charters.
Slide:	\$1,800 (*min 5 hour charter)
Towels:	BYO or \$10 pp
Shoes:	No shoes on board
Slushy Machine:	First Round is on the house! \$180 thereafter

All rates are inclusive of GST. All Day Charter rates are exclusive of food and beverages | All Live Aboard rates are inclusive of food and beverages. Public holidays: + 25% on top of the charter rate, catering and beverages. Crew and Chef +100%

## BEVERAGE PACKAGES

Gold Selection - \$20 pp/ph  
 Platinum Selection - \$30 pp/ph  
 Diamond Selection - \$40 pp/ph

## CATERING PACKAGES

\$85pp Silver – 5 canapés, 2 substantials, 1 dessert  
 \$95pp Gold - 7 canapés, 1 substantials, 1 dessert  
 \$105pp Platinum – 8 canapés, 2 substantials, 1 dessert  
 \$125PP Buffet Selection - 2 canapés, 2 proteins, 2 sides, 1 fruit platter or 1 dessert, breads  
 \$125pp BBQ - 2 canapés, 3 proteins, 2 salads, 1 fruit or 1 dessert  
 \$10pp BYO - substantial to comply with RSA, must be pre-prepared.  
 Grazing Platters + pricing below

## ADDITIONS

Premium Spirit Package - \$15 pp/ph\*  
 Premium Champagne Upgrade - \$15 pp/ph\*  
 Cocktail Package: \$25 pp/ph - 2 cocktails only\*\*  
 Frozen Slushy Cocktails: \$180 per chamber\*\*\*

\*must be purchased in conjunction with a beverage package, 2 hour minimum, must be purchased for all guests

\*\* must be purchased in conjunction with a beverage package, 2 hour minimum, must be purchased for all guests, additional bar staff fee applies

\*\*\*First Round is on the house!



The image shows two women in white uniforms, likely crew members on a boat, smiling and looking at each other. One woman is holding a tray of food. The background is a blurred view of the sea and the boat's structure. The text 'CATERING PACKAGE SELECTIONS' is overlaid in the center.

# CATERING PACKAGE

SELECTIONS

# CANAPÉ CATERING PACKAGE SELECTIONS

SILVER SELECTION - Choose 5 canapés, 2 substantial, 1 dessert - \$85 PP

GOLD SELECTION - Choose 7 canapés, 1 substantial, 1 dessert - \$95 PP

PLATINUM SELECTION - Choose 8 canapés, 2 substantial, 1 dessert - \$105 PP

*Items are subject to seasonal availability and some menu items may change*

*Dietary requirements can be catered to, please advise ahead of charter.*

**df=dairy free gf=gluten free v=vegetarian gfa=gluten free available va=vegetarian available**

## CANAPÉS

Wild mushroom, truffe arancini, truffle aioli (V)  
 Heirloom tomato, basil, buffalo crostini, aged balsamic (V) (ve – no buffalo)  
 Hiramasa King fish ceviche noir cones, coconut cream, lime pearls  
 Peking duck pancake, hoisin, micro shiso  
 Caramelized onion, camembert tartlets (V)  
 Compressed watermelon, whipped goats curd, micro mint (V,GF)  
 Huon smoked salmon blini, horseradish cream, dill, black caviar  
 Mini chicken katsu, avocado, pickled cabbage (DF)  
 Tuna lollipop, lime aioli, black sesame (GF,DF)  
 Ham hock croquette, white bean puree  
 Buttermilk chicken taco, pickled cabbage, chipotle

## SUBSTANTIALS

Bug roll; Moreton Bay bug, lemon kewpie, chives, black brioche  
 Pepper crusted Thai beef, Asian vegetables, chilli, lime dressing, black sesame  
 Vietnamese prawn and glass noodle salad, Nam Jim (GF,DF)  
 Beef slider, brie, wild rocket, truffled kewpie, brioche bun  
 Thai coconut chicken salad, galangal dressing, roasted peanuts (V,DF,GF)  
 Marinated tofu salad, Nam Jim dressing, cucumber, radish (V,DF,GF)

## DESSERT

Rich chocolate ganache tart, mascarpone, raspberry  
 Coconut panacotta, macerated berries, coconut crumble (GF,DF)  
 Pavlova nests, vanilla cream, seasonal berries, passionfruit (GF)  
 Lemon meringue tartlet



# BUFFET CATERING PACKAGE SELECTIONS

BUFFET SELECTION - 2 canape's, 2 proteins, 2 sides, 1 fruit platter  
or 1 dessert, artisan breads | \$125 PP

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Dietary requirements can be catered to, please advise ahead of charter.*

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## CANAPES

Chefs selection

## PROTEIN

Sesame crusted salmon, avocado, kale, shaved radish, fennel (GF,DF)  
Char-grilled Moroccan chicken, chickpeas, lemon, roasted red capsicum (GF,DF)  
Smoked BBQ pork ribs, rainbow slaw (GF,DF)  
Marinated tofu, roasted heirloom carrot, coriander hummus (GF,DF,VG)  
Rare roasted beef eye fillet, confit tomato, watercress, horseradish cream (GF)

## SALAD/SIDES

Roasted cauliflower, wild rocket, currants, toasted almonds, cumin yoghurt (V,GF)  
Charred broccolini, lemon oil, Persian fetta (V,GF)  
Heirloom tomato caprese, buffalo mozzarella, torn basil (V,GF)  
Roasted baby beetroot, citrus segments, goats cheese, candied walnuts (V,GF)  
Roasted Hasselback potatoes, lemon butter (V,GF)  
Super greens salad, avocado, baby gem, green goddess (VG,DF,GF)

## DESSERT

Rich chocolate ganache tart, mascarpone, raspberry  
Coconut panacotta, macerated berries, coconut crumble (GF,DF)  
Pavlova nests, vanilla cream, seasonal berries, passionfruit (GF)  
Lemon meringue tartlet





# BBQ CATERING PACKAGE SELECTIONS

BBQ SELECTION - 2 canape's, 3 proteins, 2 salads, 1 fruit platter  
or 1 dessert, artisan breads | \$125pp

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Dietary requirements can be catered to, please advise ahead of charter.*

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## CANAPES

Chefs selection

## PROTEIN

Locally made gourmet sausages (2 types)  
Moroccan spiced chicken thighs (DF,GF)  
Aged beef skewers, honey, soy, garlic (DF,GF)  
Garlic prawn skewers (DF,GF)  
Lemon pepper Red Throat Emperor (DF,GF,)

## SALAD/SIDES

Heirloom tomato, basil, boconcini salad (GF,V)  
Roasted baby potato, mustard salad (GF,DF,V)  
Asian style brown rice salad, spinach, balsamic dressing (GF,DF,V)  
Roasted cauliflower, wild rocket, currants, toasted almonds, cumin yoghurt (V,GF)  
Vegetable skewers, thyme garlic marinade (DF,GF,V)

## DESSERT

Rich chocolate ganache tart, mascarpone, raspberry  
Coconut panacotta, macerated berries, coconut crumble (gf)  
Pavlova nests, vanilla cream, seasonal berries, passionfruit (gf)  
Lemon meringue tartlet



# GRAZING BOARDS

GRAZING SELECTIONS - SERVES 10 - 15 GUESTS

## MEZZE PLATTER \$225

Trio of dips, marinated olives, fetta, crudities, grilled vegetables, Sourdough baguette (V)

## CURED MEATS \$265

Salami selection, prosciutto, bresaola, chorizo, pickles, olives

## SEAFOOD PLATTER \$285

Whitsunday poached prawns, salmon sashimi, natural Coffin Bay oysters, Dippers, squeezers, lime caviar

## DESSERT PLATTER \$180

Rich chocolate ganache tart w mascarpone & raspberry, Coconut panacotta w macerated berries & coconut crumble (GF), Lemon meringue tartlet, Chocolate brownie

## FRUIT PLATTER \$160

Selection of in season fresh fruit

## FROMAGE PLATE \$265

Selection Australian cheeses, quince, fresh and dried fruits, quince, artisan crackers, sourdough

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BEVERAGE PACKAGE  
SELECTIONS

# BEVERAGE PACKAGE SELECTIONS

## GOLD BEVERAGE PACKAGE \$20 PER PERSON / PER HOUR

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### SPARKLING

De Bortoli King Valley Prosecco

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### WHITE WINE

Shaw + Smith Sauvignon Blanc, Adelaide Hills, AU

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### ROSÉ

Rameau d'Or 'Petit Amour' Rose, Cotes de Provence, FRA

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### BEER

Corona  
Peroni 3.5

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Non-Alcoholic: Includes water, soft drinks, tea and coffee.

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## PLATINUM BEVERAGE PACKAGE \$30 PER PERSON / PER HOUR

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### SPARKLING

Calabria Belana Prosecco NV

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### WHITE WINE

Vasse Felix Chardonnay, AU  
Opawa Pinot Gris, NZ

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### ROSÉ

Maison Saint AIX, FR

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### BEER

Corona  
Peroni 3.5

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Non-Alcoholic: Includes water, soft drinks, tea and coffee.

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## DIAMOND BEVERAGE PACKAGE \$40 PER PERSON / PER HOUR

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### SPARKLING

Mumm Cordon Rouge Brut NV Champagne, France

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### WHITE WINE

Domaine Christian Salmon Sancerre, FR  
Leeuwin Estate prelude vineyard Chardonnay, AU

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### ROSÉ

Chateau d'esclans Whispering Angel FR

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### BEER

Corona  
Peroni 3.5

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Non-Alcoholic: Includes water, soft drinks, tea and coffee.

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*Drink selections are subject to availability and some selections may change. Cocktails are included on overnight charters only, unless otherwise arranged and quoted.*

## BEVERAGE OPTIONAL ADDITIONS

### PREMIUM SPIRIT UPGRADE \*

\$15 per person / per hour

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VODKA  
Belvedere

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TEQUILA  
Patron Silver

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GIN  
The Botanist

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RUM  
Krakken Spiced Rum

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WHISKEY  
Glenfiddich 12YO

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\*must be purchased in conjunction with a beverage package, 2 hour minimum, must be purchased for all guests

### PREMIUM CHAMPAGNE UPGRADE

\$15 per person / per hour

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CHAMPAGNE  
Mumm Cordon Rouge Champagne

### FROZEN COCKTAIL SLUSHY \*

\$180 per chamber

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\*first round is on the house!  
Choice of 2 chambers

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Limoncello Granita

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Frozen Margarita

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Mango Daiquiri

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Piña Colada

### COCKTAIL PACKAGE \*

\$25 per person / per hour

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2 Cocktail maximum

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\*must be purchased in conjunction with a beverage package, 2 hour minimum, must be purchased for all guests, 1x additional wait staff fee applies

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# WATER TOYS

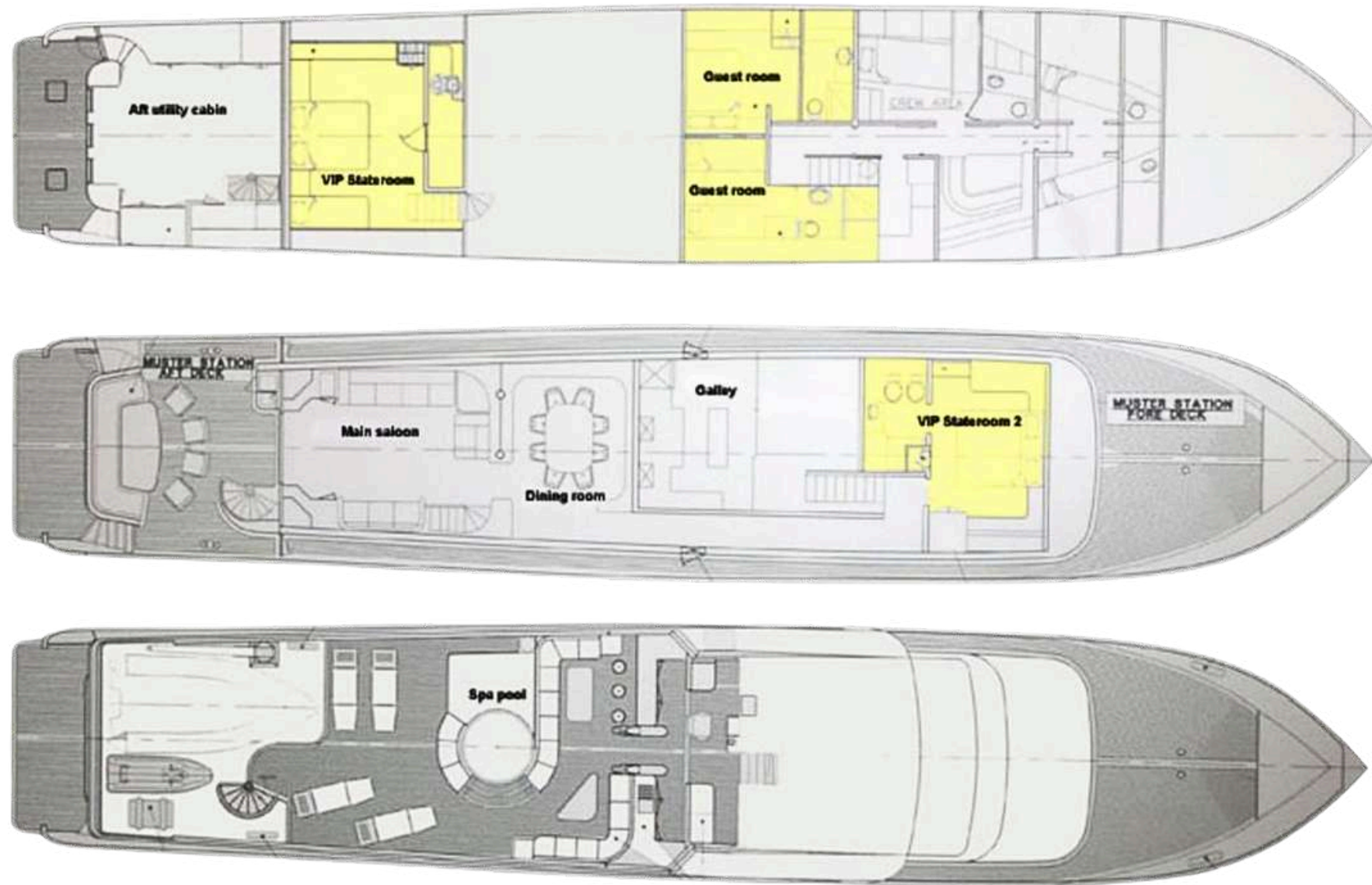
## DAY CHARTER WATER TOYS & RATES

Tender: 5m RIB, 60HP Yamaha Outboard:	Included
8m, high speed, centre console, Boston Whaler Outrage:	POA
Scuba Diving: (Sanctioned PADI Dive Boat)	POA
Stand up paddle boards x2:	Included
Sea kayaks x2:	Included
Sea scooters x2:	Included
Snorkel equipment:	Included
Watersports: Wakeboard, waterskis, sea biscuit:	POA
Fun Air Waterslide:	\$1,800

## WATERSPORTS UNAVAILABLE ON DAY CHARTER

Jet Ski: 2-Person Seadoo Spark

# DECK PLANS









PHOENIX ONE