



DISCOVER MORE

WITH PHOENIX ONE

# DISCOVER PHOENIX ONE

December 10<sup>th</sup> 2025 - February 2026

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



PHOENIX ONE

Welcome aboard Phoenix One, your private superyacht on Sydney Harbour.

At 35 metres, Phoenix One is the ultimate venue for unforgettable day charters. From corporate celebrations and family gatherings to iconic New Year's Eve parties. Her expansive top deck features a cocktail bar, jacuzzi, sun lounge, and dance floor - perfect for soaking up the sunshine or celebrating under the stars. With premium beverage and catering packages available, and space for up to 46 guests, Phoenix One promises a seamless, luxurious experience from start to finish.



## DISCOVER PHOENIX ONE

35m LENGTH

46 GUESTS

2 ENTERTAINMENT DECKS

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 Sydney Harbour experience.



# DISCOVER PHOENIX ONE



CAPTAIN / ENGINEER  
Ben Dakin



FIRST OFFICER  
Jay Bowers



SECOND OFFICER  
Nick Toon

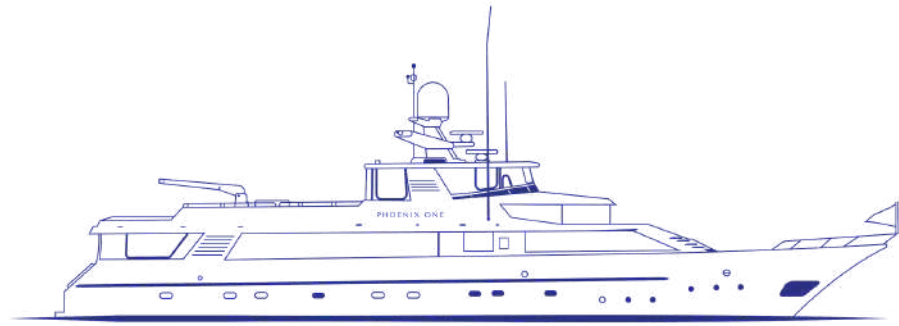


CHIEF STEWARDESS  
Natasha Cully



SECOND STEWARDESS  
Autumn Treasure

# SYDNEY DAY CHARTER RATES



## CHARTER RATES AND FEES

Hourly Rate:	\$2,200 per hour
Wharf fees:	\$50 per wharf booking
Waitstaff: *1 required per 10 guests	\$400 for 4 hours per waitstaff, \$85 per hour thereafter
Chef fee:	\$450 for the first 4 hours, \$85 thereafter

## DAY CHARTER ADDITIONS

Jacuzzi:	Included in all 4 hour + charters.
Slide:	\$2,800 (*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 canapès, 2 substantials, 1 dessert  
 \$95pp Gold - 7 canapès, 1 substantials, 1 dessert  
 \$105pp Platinum – 8 canapès, 2 substantials, 1 dessert  
 \$125pp Buffet - 2 canapès, 2 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!



A photograph of two women in white uniforms, likely crew members on a boat, smiling and holding trays of food. The image is overlaid with a dark blue tint. The text 'CATERING PACKAGE SELECTIONS' is centered over the image.

# 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

Heirloom Tomato, Burrata, olive (v)

Falafel, hummus, dukha (v)

Truffle Mushroom, parmesan Tarts (v)

Ceviche, coconut, lime, coriander, chili (df, gf)

Karaage Chicken, Japanese Mayo, Sesame Seeds, Nori (gf)

Crab, fennel, limoncello, radish (df)

Coconut Snapper ceviche, coriander, lime, chili (df, gf)

Chicken san choy bow, nam jim, herb salad (gf)

Lamb kofta, yogurt mint, dukha salt - contains nuts

Scallop shells, cauliflower, herb butter crumb

## SUBSTANTIALS

Wagyu mini beef burger, cheese, house pickles, milk buns

Haloumi burger, rocket, relish, aioli (v)

BBQ Chicken, smoked tomato tarragon vinaigrette, rocket (gf)

Braised Lamb shoulder, quinoa, chickpea, pomegranate, mint, feta & parsley

Lobster rolls, crème fraiche, caviar, potato crisps

Miso Salmon, pickled ginger, sesame, nori, cucumber (gf, df)

Tuna poke, avocado, wasabi, sesame, wakame boats (gf, df)

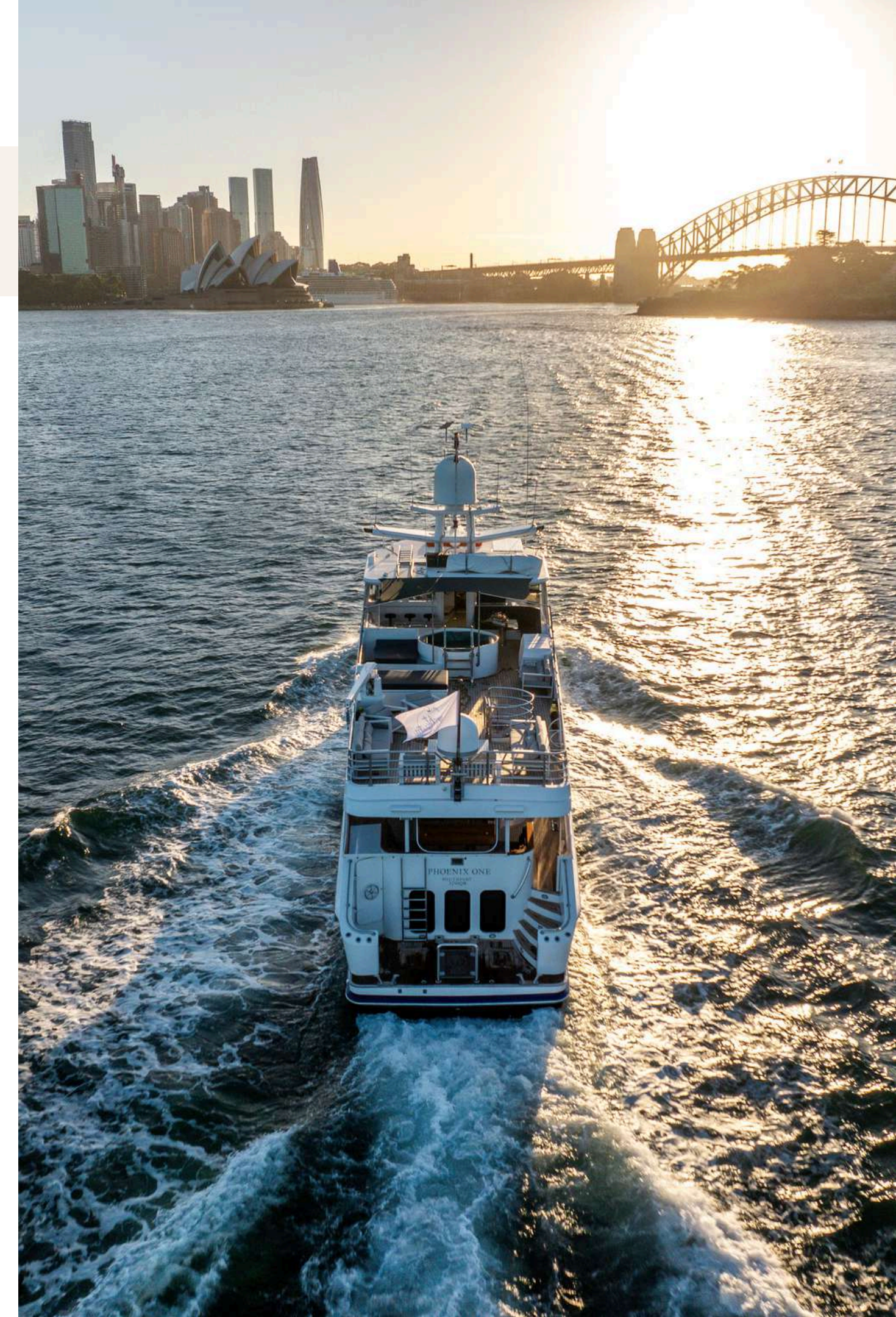
## DESSERT

Chocolate pistachio brownie

Berry polenta cake

Fig friands

Sweet slices



# BUFFET CATERING PACKAGE SELECTIONS

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

## CANAPES

Chefs selection

## PROTEIN

Smoked chicken, spinach, chickpeas, smoked paprika yogurt, lemon thyme (gf)  
Roast beef, rocket, grana Padano, cherry tomato, truffle aioli (gf)  
Miso salmon, soba noodles, sesame, pickled ginger, Asian herbs (gf/ df)  
Pulled lamb, feta, cous cous, currants, toasted almond - contains nuts  
Frittata, pea, mint, feta, spinach (v, gf)  
Haloumi, lemon, caper, chili (mild), parsley salad (v, gf)

## SALAD/SIDES

Roasted root vegetables, Salsa Verde, rocket (v, gf)  
Frittata, pea, mint, feta, spinach (v,gf)  
Haloumi, lemon, caper, chili (mild), parsley salad (v, gf)  
Quinoa, mint, tomato, lemon oil, tabouli (v, gf)  
Chermoula potato salad with crispy chorizo, sweet corn, olives (gf)  
Super greens, tamari sesame seeds; broccolini, Asian greens, ponzu dressing (v, gf)

## DESSERT

Chocolate pistachio brownie  
Berry polenta cake  
Fig friands  
Sweet slices





# GRAZING BOARDS

GRAZING SELECTIONS - SERVES 10 - 15 GUESTS

## MEZZE PLATTER \$225

Spiced olives, smoky eggplant, hummus, tapenades, marinated fetta, Fattoush salad, pita chips (v)

## CURED MEATS \$265

Salami, prosciutto, melon, smoked ham, spiced olives, grilled chorizo, pickled onions

## SEAFOOD PLATTER \$285

Local poached King prawns, salmon sashimi, natural Tasmanian oysters

## DESSERT PLATTER \$180

Chocolate pistachio brownie, Berry polenta cake, Fig friands, sweet slices (GF options available)

## FRUIT PLATTER \$160

Selection of in season fresh fruit

## FROMAGE PLATE \$265

Australian cheese selection, tropical fruits, breadbasket, quince paste, lavosh

*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**



A group of people clinking champagne glasses at a party, with a blue overlay and white text.

BEVERAGE PACKAGE  
SELECTIONS

# BEVERAGE PACKAGE SELECTIONS

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

---

### SPARKLING

De Bortoli King Valley Prosecco

---

### WHITE WINE

Shaw + Smith Sauvignon Blanc, Adelaide Hills, AU

---

### ROSÉ

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

---

### BEER

Corona  
Peroni 3.5

---

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

---

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

---

### SPARKLING

Calabria Belana Prosecco NV

---

### WHITE WINE

Vasse Felix Chardonnay, AU  
Opawa Pinot Gris, NZ

---

### ROSÉ

Maison Saint AIX, FR

---

### BEER

Corona  
Peroni 3.5

---

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

---

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

---

### SPARKLING

Mumm Cordon Rouge Brut NV Champagne, France

---

### WHITE WINE

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

---

### ROSÉ

Chateau d'esclans Whispering Angel FR

---

### BEER

Corona  
Peroni 3.5

---

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

---

*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

---

VODKA  
Belvedere

---

TEQUILA  
Patron Silver

---

GIN  
The Botanist

---

RUM  
Krakken Spiced Rum

---

WHISKEY  
Glenfiddich 12YO

---

\*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

---

CHAMPAGNE  
Mumm Cordon Rouge Champagne

### FROZEN COCKTAIL SLUSHY \*

\$180 per chamber

---

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

---

Limoncello Granita

---

Frozen Margarita

---

Mango Daiquiri

---

Piña Colada

### COCKTAIL PACKAGE \*

\$25 per person / per hour

---

2 Cocktail maximum

---

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

---

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





## WATER TOYS

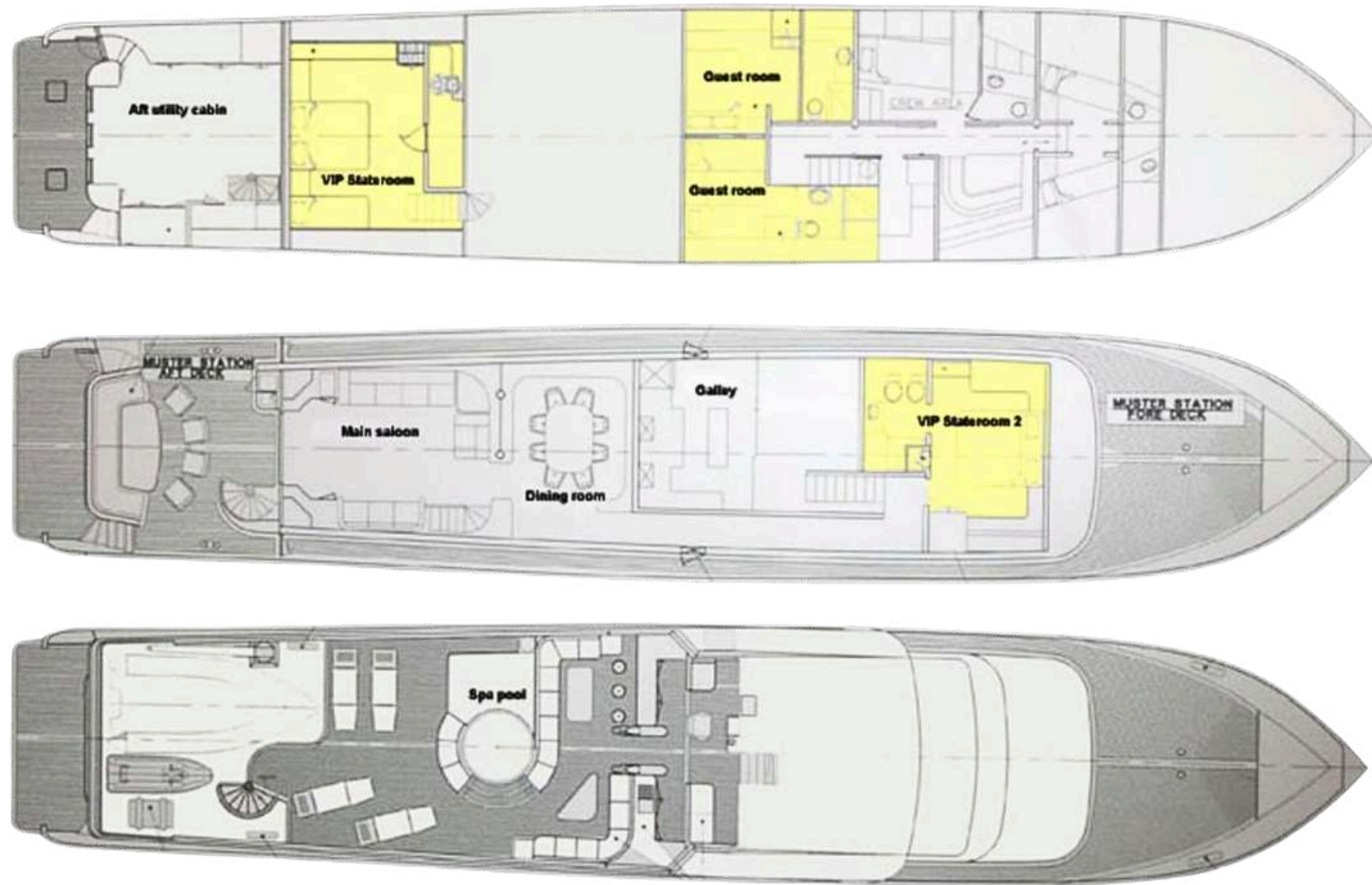
### DAY CHARTER WATER TOYS & RATES

Tender: 5m RIB, 60HP Yamaha Outboard:	POA
8m, high speed, centre console, Boston Whaler Outrage:	POA
Scuba Diving: (Sanctioned PADI Dive Boat)	POA
Stand up paddle boards x2	On Request
Sea kayaks x2	On Request
Watersports: Wakeboard, waterskis, sea biscuit	POA
Fun Air Waterslide	\$2,800

### WATERSPORTS UNAVAILABLE ON DAY CHARTER

Jet Ski: 2-Person Seadoo Spark

# DECK PLANS







PHOENIX ONE