



### ALL INCLUSIVE TERM CHARTER RATES

|                          |                              |
|--------------------------|------------------------------|
| 1 NIGHT / 2 DAYS         | \$22,000                     |
| 2 NIGHT / 3 DAYS         | \$38,000                     |
| 3 NIGHT / 4 DAYS         | \$55,000                     |
| 5 NIGHT / 6 DAYS         | \$88,000                     |
| ADDITIONAL NIGHTS OVER 5 | \$10,000<br><i>per night</i> |

**Includes:**

- Curated dining by Raes Executive Chef, Jason Saxby
- Premium beverage including Champagne and cocktails
- World-class amenities
- Watersport activities
- Land activities including guided hikes and bushwalks
- Beachside dining
- Transfers \*location pending
- Concierge Service

### DAY CHARTER RATES

|                          |          |
|--------------------------|----------|
| 6 HOUR CHARTER           | \$15,000 |
| 8 HOUR CHARTER           | \$18,000 |
| ADDITIONAL GUESTS OVER 8 | \$400PP  |

**Includes:**

- Fully crewed vessel
- Premium beverages
- Lunch and afternoon canapés for up to 8 guests
- Access to a range of watersport activities

### Additional Information

The Sea Raes culinary experience blends local sensibility with a Mediterranean philosophy, inspired by our sister property, Raes on Wategos. All menus are crafted exclusively by Raes Executive Chef Jason Saxby, ensuring a unique and high-quality dining journey.

Our chef and team are available to collaborate with you prior to arrival, tailoring menus to your dietary requirements and personal preferences.

Whether you prefer:

- Breakfast alfresco
- Lunch on the top deck
- Aperitivo at sunset
- Dessert with a movie in the saloon

...we'll deliver an experience designed just for you.

**Catering options:**

- Seated dining for up to 14 guests
- Stand-up canapé style for up to 30 guests





## OPTIONAL ADD ONS

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*For those seeking an elevated escape or an extended stay, we offer a selection of extra indulgences to make your journey truly unforgettable.*

### INDULGE IN:

- Curated massage and wellness rituals
  - Wine and whisky tasting
- Deep-sea fishing and dicing adventures
  - Private live music performances
- Scenic helicopter tours over the coastline
  - Golf experience
  - Luxurious inflatables
- A long lunch at Josh Niland's newest culinary destination
- Seamless coordination of flights, transfers, and extended accommodation
- Additional nights at Raes on Wategos with a 20% extended stay privilege

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#### **Please note:**

*These add-ons incur an additional fee. Each experience is thoughtfully curated to bring an effortless sense of indulgence, ensuring your time with us is truly unforgettable*

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## SAMPLE MENU

### BREAKFAST

- Local sourdough, dressed avocado
- Eggs your way, crispy bacon, salmon
- Australian cheeses, cured meats
- Buckwheat pancakes
- Seasonal fruit with yoghurt

### LUNCH – share style

- Oysters, finger lime mignonette
- Wagyu carpaccio, anchovy, mustard greens,
- pickled onion
- Salt baked snapper, seaweed, lemon myrtle crust
- Green beans, brown butter, hazelnuts, lemon
- Sgroppino, seasonal sorbet

### DINNER – formal

- Herb focaccia, Cantabrian anchovies
- Yellowfin tuna crudo, Campari, grapefruit dressing
- Bay lobster alla Catalana, heirloom tomato, pickled onion, parsley
- Bistecca Fiorentina, salsa verde
- Charred broccolini, lemon myrtle
- Crispy potatoes, garlic oil, rosemary salt
- Australian cheese platter, seasonalcondiments

### DAY CHARTER – canape event

- Oysters, finger lime mignonette
- Wagyu tartare, egg yolk, horseradish
- Queensland spanner crab, witlof, finger lime, fragrant herbs
- Anchovy crostini, puttanesca salsa
- Rosemary lamb skewer, green chilli dressing
- Gnocchetti sardi, calamari, zucchini, bottarga, lemon

