



DAY CHARTER RATES

NOVEMBER - MAY

UP TO 20 GUESTS	\$3,600
21 - 50 GUESTS	\$4,000
51 - 70 GUESTS	\$4,200

TERM CHARTER RATES

NOVEMBER - MAY

OVERNIGHT	AUD \$25,000 + GST+ 25% APA
WEEKLY	AUD \$150,000 + GST + 25% APA

ADDITIONAL DAY PRICING

STAFF <i>\$120 per hour thereafter</i>	\$480 <i>4-hour hire</i>	PUBLIC HOLIDAY SURCHARGE	<ul style="list-style-type: none"> 25% on yacht hire, catering & beverage 100% on staff
STAFF-TO-GUEST RATIO	1:10	ON CONSUMPTION BEVERAGES	\$2,500 minimum spend <i>Maximum 45 guests</i>
CHEF <i>\$120 per hour thereafter</i>	\$480 <i>4-hour hire</i>	TENDER HIRE	\$600
STAFF-TO-GUEST RATIO	1:45	SLIDE HIRE <i>*on request</i>	\$2,500
CATERING	\$2,500 <i>Minimum Spend</i>	YACHT GOLF <i>*on request</i>	\$2,200 - 100 BALLS \$350 additional 100 ball
WHARF FEES	\$50 per touch		

Additional Information

- 2-hour turnaround time between each slot
- DJ Allowed: Yes (must bring all equipment including table)
- Toys: On request only
- Home Berth: Rozelle Superyacht Marina





CANAPE MENU

GOLD | \$85PP

3 Small, 1 Substantial, 1 Dessert

PLATINUM | \$110PP

8 Small, 1 Substantial, 1 Dessert

ELITE | \$150PP

9 Small, 2 Substantial, 2 Dessert
Grazing station

COLD CANAPÉS

- Fresh Sydney Rock Oysters with Red Wine Vinaigrette (GF)
- Fresh caught Queensland Tiger Prawns and Seafood sauce (GF)
- Roasted Eggplant Tart, Olive Oil, Chick Pea Popcorn (V)
- King Salmon cured w/ Lime & Tomato Salsa, Blue Corn Crisp
- QLD Spanner Crab Mini Tart, Baby Basil, Pea Crush, Dry chilli, Lemon Aioli
- Sesame Soy glazed, free, range Chicken, Edamame, Shallots, Kewpie mayo
- Basil-Goat Cheese Mousse, Tomato Tartare tart (V)

HOT CANAPÉS

- Green Pea, Buffalo mozzarella Arancini with Aged Reggiano Cheese, lemon aioli(V)
- Korean, fried Popcorn Chicken, Nori, salt, Kimchi slaw
- Double cheese Empanadas, Spicy Tomato Sauce (V)
- Duck Pot stickers, Shallots, crispy onion Ponzu dressing
- Grilled Lamb back strap Kofta spiced with Mint and Cucumber Yogurt Dressing (GF)
- Pork Belly Spoons w/ Carrot Puree & Caramelised Onion GF
- Chicken and Leek Petite Pie with Smoked Tomato Chutney

SUBSTANTIAL CANAPES

- Angus Beef Cheeseburger Slider w/ Lettuce & Special Sauce
- Southern Fried Chicken Slider w/ Lettuce & Peri Peri Mayo
- Sticky Pork Belly slider w/ Carrot, Coriander, Nuoc Cham & Fried E shallots
- Chipotle chicken Burrito Bowl on Mexican Rice w/ Guacamole, Sour Cream & Tom Salsa
- Slowed Lamb shoulder braise, Wild Greens, Rigatoni, Toasted Sour Dough Crumbs, Pecorino
- Roasted Mediterranean Vegetable Burger, Haloumi, Baby rocket, Paprika spiced Aioli
- Buddha Bowl w/ Braised Chickpeas, Miso Roast Pumpkin, Kimchi, Pickled Radish & Black Sesame
- Chicken tikka masala curry, toasted coconut, coriander baby leaves, crispy onion, organic rice

DESSERT

- Deconstructed Vanilla bean cheesecake with fresh berries almond biscuit crumble
- Chocolate Cremeux with peanut brittle and mandarin
- Eton Mess with mascarpone, berry compote, meringue, passion fruit, strawberry served on a spoon
- Sea salt caramel and brownie crumble tart
- Triple cream brie, sour cherry and baby basil crisp

KIDS MENU - \$55 PER CHILD (3-12 YEARS)

- Margarita pizza bites
- Free range chicken strips, chips mayo
- Penne bolognese and parmesan (plain if need)
- Vanilla ice cream strawberries, crushed meringue

VE = VEGETARIAN, VEG = VEGAN GF = GLUTEN FREE, DF = DAIRY FREE





BUFFET MENU

MAXIMUM 45 GUEST

GOLD | \$130PP
2 Canapes on arrival,
6 Platters, 1 Dessert Canape

PLATINUM | \$150PP
3 Canapes on arrival,
8 Platters, 2 Dessert Canape

COLD PLATTERS

Black Angus beef tataki with spring onion, king brown mushrooms, aged soy
House-smoked Petuna ocean trout with pickled red onion, capers and horse radish cream fraiche (GF)
Salumi selection with pickles, olives and grilled vegetables
Heirloom tomato medley with torn buffalo mozzarella, hand-made basil pesto (GF)
Poached Yamba prawns, chilled and served with shaved fennel, watercress and ruby grapefruit salad

HOT PLATTERS

Grilled Tasmanian King salmon with celeriac remoulade, wild rocket and shaved radish
8 hour slow-cooked S.A lamb shoulder with pomegranate molasses, kale and warm Israeli couscous
Roasted (med-rare) pepper-crusted Black Angus sirloin with local mushrooms and chimichurri (GF)
Free-range de-boned chicken with sumac, blackened corn, red pepper, rainbow chard and harissa-spiked yogurt
Crispy-skinned W.A Cone Bay barramundi with sautéed wombok, pickled ginger, aged soy and wild mushrooms

DESSERT PLATTERS

Valrhona Dark chocolate pave candy peanuts shortbread crumble vanilla ice cream
Strawberry cheesecake coconut crumble strawberry ice cream
Handmade Pavlova nests mango passionfruit curd Raspberry sorbet (gf)
Local and Imported cheese served with spiced apple chutney, marinated figs and flatbread

BUFFET INCLUDES

Green micro salad with shaved radish, red onion and cold-pressed dressing
Fresh baked bread rolls and Pepe Saya butter
Steamed baby potatoes with parsley butter and lemon

VE = VEGETARIAN, VEG = VEGAN GF = GLUTEN FREE, DF = DAIRY FREE





BUFFET MENU

MAXIMUM 45 GUEST

SEAFOOD BUFFET | \$180 PER PERSON

COLD PLATTERS

Seafood platter with a selection of Oysters, Tiger Prawns, Balmain bugs, chilled Mussels, Caper mayonnaise, Citrus Aioli

COLD PLATTERS

Yellow Fin Tuna, Spring Onion, King Brown Mushroom, Aged Soy

QLD Spanner Crab (deshelled) Heirloom tomato medley, avocado, radish, cucumber, light chili

WARM PLATTERS

Roasted (med-rare) pepper-crusted Black Angus sirloin with local mushrooms
and chimichurri (gf)

Large king prawns with butternut pumpkin, Persian Feta and Harissa (gf)

Crispy-skinned W.A Cone Bay barramundi with sautéed Wombok, pickled ginger, aged soy and wild mushrooms

DESSERT PLATTERS

Handmade Pavlova nests mango passionfruit curd Raspberry sorbet (gf)

Local and Imported cheese served with spiced apple chutney, marinated figs and flatbread

BUFFET INCLUDES

Steamed new potatoes

Wild rocket, shaved pear, pecorino, aged balsamic dressing

Spiced cauliflower, chickpeas, raita salad

Handmade bread rolls, cultured butter

VE = VEGETARIAN, VEG = VEGAN GF = GLUTEN FREE, DF = DAIRY FREE





SIT DOWN MENU

3 COURSE | \$150PP

4 COURSE | \$160PP

6 COURSE | \$225PP

ENTREE

- Chilled Tiger prawns, Celeriac remoulade, red vein Sorrel, and Lemon dressing
- Zucchini quinoa fritters, Pea Mint cream, Hunter Valley Goat's cheese, Watercress
- De-boned baby Chicken Prosciutto, Feta, chestnut Mushroom, Broad beans, broth
- Seared scallops, Jerusalem Artichoke, crisp Pancetta, baby Herbs
- Cured Kingfish, pickled baby Beetroots, Horseradish cream fraiche, roe
- Wagyu Carpaccio, capers, truffle Mayonnaise, wild Rocket, Pecorino, Grissini
- Grilled Bare yellow fin Tuna, shaved Fennel, Orange, Aioli
- Confit WA Octopus, baby Octopus, Red pepper, Olive, chilli Aioli

DESSERT

- Dark Chocolate pave, poached Strawberry, cream fraiche, Strawberry ice cream
- Salt Caramel, chocolate slice, banana fritters, peanuts, Chocolate ice cream
- Coconut panna-cotta, Mango, Crumble, Coconut sorbet
- Vanilla cheese cake, mixed Berries, Orange cardamom ice cream
- Local and imported cheeses, Fig loaf, Flat bread, Apple cherry chutney

MAINS

- Baby Snapper, Mussels, confit Fennel, Zucchini flower, bisque
- Peppered Lamb loin, slow cooked Shoulder, Globe Artichoke, Broad beans, Peas, Jus
- De-boned corn-fed Chicken, sweet Corn, red Pepper, baby Leeks, Pearl barley
- Hapuka Fillet, Squid, Chorizo, Nettle butter, Lemon
- Grass fed beef tenderloin, ox tail cigar, King Brown mushroom, Jus
- Berkshire Pork loin, Prosciutto, crispy pave, Morcilla, Apple, Jus
- Twice-cooked Duck leg, duck breast, Gnocchi, Dale, Fig, Orange glaze

ON THE SIDE

- Bread and side
- Hand made Rolls Cultured Butter
- Baby green leaves, Apple cider dressing

VE = VEGETARIAN, VEG = VEGAN GF = GLUTEN FREE, DF = DAIRY FREE





FOOD STATION

MINIMUM 30 GUEST

SUSHI AND SASHIMI STATION \$23 PP

Kingfish tuna and fresh seasonal seafood served and carved to order

LIVE OYSTER SHUCKING \$26 PP

Sucked to order Sydney Rock, Pacific and Flats by chef on board

DUMPLING BAR \$23 PP

Selection of steamed seafood, meat and vegetarian dumplings served with a variety of dipping sauces

GLAZED HAM STATION \$23 PP

Served warm and carved to order served with mustard, pickles and soft rolls

OYSTER TASTING STATION \$26 PP

Showcasing freshly shucked regional oysters from around Australia - Sydney Rock, Pacific's and Flats

CHARCUTERIE & CHEESE \$20 PP

Selection of cured and smoked meats, cheeses pickles and house-made chutneys

CAVIAR STATION | POA

Selection of caviars, ice bowl, complete with hostess to guide through the caviar

JUST CHEESE \$20 PP

Wide selection of both local and imported cheeses with various breads and classic accompaniments

ADDITIONAL CHEF REQUIRED
STATIONS CAN BE ADDED TO ANY CANAPE OR BUFFET





BEVERAGE PACKAGES

GOLD | \$20 PP/ HR

Prosecco

Dal Zotto Pucino, Prosecco King Valley VIC

Rose Sparkling Wine

Le Petite Maison Saint Rose, Languedoc, France

White

Cantina Trevigiana DOC Pinot Grigio, delle Venezie, Italy

Red

The Hedonist Shiraz, McLaren Vale SA

Beer

Corona (Mexico)

Peroni (Italy)

Peroni Leggera (Italy)

Non-Alcoholic

Sparkling San Pellegrino, Still San Pellegrino

Soft Drinks, Juice OJ

INDULGENT | \$70 PP/ HR

Champagne

Taittinger Brut Reserve NV, Reims, France

Rose

Minuty Prestige, Provence, France

White

Domaine Vacheron Sancerre Blanc, Sancerre, France

Domaine

Oudin Chablis, Chablis, France

Red

Amisfield Pinot Noir, Central Otago, NZ

Dalwhinnie Shiraz, Moonambel VIC

Henschke Cabernet Sauvignon, Marble Angel, Barossa Valley SA

Beer

Corona (Mexico)

Peroni (Italy)

Peroni Leggera (Italy)

Non-Alcoholic

Sparkling San Pellegrino, Still San Pellegrino

Soft Drinks, Juice OJ

PLATINUM | \$35 PP/ HR

Champagne

Veuve Clicquot

Sparkling

House of Arras, Blanc de blanc, TAS

Rose

Mazi GSM, McLaren Vale SA

White

Castrolabe Sauvignon Blanc, Awatere Valley,

Malborough NZ Xanadu

Chardonnay, Margaret River WA

Red

Craggy Range pinot Noir, Martinborough NZ John

Duval Shiraz (SGM)

Plexus, Barossa SA

Beer

Corona (Mexico)

Peroni (Italy)

Peroni Leggera (Italy)

Non-Alcoholic

Sparkling San Pellegrino, Still San Pellegrino

Soft Drinks, Juice OJ





ON CONSUMPTION

MAXIMUM 30 GUESTS - MINIMUM SPEND \$2,500

SPARKLING & CHAMPAGNE

Dal Zotto Pucino, Prosecco, King Valley VIC | \$75
House of Arras, Blanc de Blanc, TAS | \$110
Mumm Cordon Rouge Brut NV, France | \$135
Veuve Clicquot, Yellow Label Brut NV, France | \$190
Laurent Perrier Cuvée, Grand Brut, France | \$190
Taittinger Brut Reserve NV, Reims, France | \$190
Krug Grad Cuvee, Reims, France | \$550

ROSE

Le Petite Maison Saint Rose, Languedoc, France | \$75
Mazi GSM, McLaren Vale SA | \$85
Minuty Prestige, Provence, France | \$120
Domaine Ott Clos Mireille, Provence, France | \$180

BEERS | \$12

Corona (Mexico)
Peroni (Italy)
Peroni Leggera (Italy)
James Boag's Light (Australia)

NONE ALCOHOLIC DRINKS | \$8

Mineral Water
Soft Drinks
Juice OJ

WHITE WINE

Cantina Trevigiana DOC Pinot Grigio, delle Venezie, Italy | \$75
Astrolabe Sauvignon Blanc, Awatere Valley, Marlborough NZ | \$85
Xanadu Chardonnay, Margaret River WA | \$110
Domaine Vacheron Sancerre Blanc, Sancerre, France | \$140
Domaine Oudin Chablis, Chablis, France | \$120
Pooley Riesling, Margaret Pooley Tribute, TAS | \$180
Pierro Chardonnay, Margaret River WA | \$180

RED WINE

The Hedonist Shiraz, McLaren Vale SA | \$75
Craggy Range Pinot Noir, Martinborough NZ | \$90
John Duval Shiraz (SGM), Plexus, Barossa SA | \$95
Amisfield Pinot Noir, Central Otago, NZ | \$125
Dalwhinnie Shiraz, Moonambel VIC | \$170
Henschke Cabernet Sauvignon, Marble Angel, Barossa Valley SA | \$170
Bass Phillip Estate, Pinot Noir, Gippsland VIC | \$180
Yarra Yering Dry Red No.1, Cabernet Sauvignon, Yarra Valley VIC | \$220
Henschke Mt Edelstone Shiraz, Eden Valley SA | \$450

STANDARD SPIRITS | \$14

**Beverage selection on consumption menu must be chosen from either of the three packages*

