



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 <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

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

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





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

