

# Rhemtide

A 76' Jack Hargraves



**42**

Passengers

**\$990**

Minimum Hourly Rate

**Sydney**

Location

The Rhemtide is a 76' Jack Hargraves designed classic motor yacht, constantly refitted to create a sense of openness and effortless luxury.

She boasts an enormous amount of room across three levels with full walk around decks, huge upper entertaining deck and the latest audio-visual equipment. Rhemtide is most suited for corporate charters or private birthday cruises and boasts a star studded line up of world famous clients.

Her many entertainment areas will surprise you and your guests and is the perfect environment to have a corporate team building charter or meeting.

With a star studded history in the USA where Rhemtide entertained visits from the Kennedys and Jacqueline Onassis. The likes of Peace Prize Laureate and former Russian President Mikhail Gorbachev, musical celebrities Kanye West, Jay-Z, Cher, the late Luciano Pavarotti and Gloria Estefan have also graced her decks. A very popular choice for a luxury boat, this beautiful vessel is now in Sydney to boast its luxurious presence.

Cocktail Dining – 42 passengers

Overnight – 6 passengers

### Special Features

- 1 x master stateroom
- 2 x twin guest staterooms
- Entertaining areas include salon, aft deck, upper deck and foredeck
- Plasma screen TV with satellite and Foxtel
- State of the art zone controlled speaker system with mp3 compatibility
- Air conditioning

### Additional Information

- Bucks & Hens parties are on application only.
- No Bucks or Hens parties allowed after 5.00pm
- Absolutely no adult entertainment allowed.
- Flat sole shoes only. No heels.
- Smoking is not permitted anywhere on the vessel.
- If swimming, Guests must BYO towels.



## Rhemtide

Day Charter Rates

### Rhemtide Charter Rates 2024

#### Peak Season

November – February  
\$1,250 per hour  
4 hour charter \$5,000

#### Low Season

March – October  
\$990 per hour  
3 hour charter \$2,970  
4 hour charter \$3,960

#### Transfer Rate

Low season only  
\$1,500 per hour (min. 2 hours)

#### Overnight Charters

Set times of 12.00pm – 10.00am  
\$10,000 + 20% APA (Advanced Provisioning Allowance)  
Includes captain, deckhand, and a stew/cook  
If a chef is required, an additional fee of \$650 per day  
+ applicable tender fees applies

#### Staffing Fees

\$300 per wait staff for a 4 hour charter  
\$75 each per hour thereafter  
0 – 10 pax = 1 Waitstaff  
11 – 20 pax = 2 Waitstaff  
21 – 42 pax = 3 Waitstaff

#### Additional Fees

Wharf Fees \$50 per visit  
Lilypad Included  
Inflatable WaterSlide Hire Min 5-hour charter \$2,000

#### BYO Catering Fee

\$500 Peak  
\$250 Off Peak  
BYO Beverage Fee (\$500 Min Spend)  
\$25 per person  
Includes supply of ice, glassware and filtered tap water  
No BYO Fridays/Saturdays in December





# Rhemtide

## Day Charter Rates

### Rhemtide Charter Rates 2024

#### Special Events

##### Public Holidays

Min 5-hour charter, No BYO

\$1,500 p/hr

*+ 20% surcharge applies on all food and drinks and 100% surcharge applies on staff fees*

##### Boxing Day

6 hours, all inclusive. Max 30 guests

\$20,000

##### New Years Eve

7 hours, all inclusive. Max 30 guests

\$40,000

#### Additional Information

- Bucks & Hens parties are on application only.
- No Bucks or Hens parties allowed after 5.00pm
- Absolutely no adult entertainment allowed.
- Flat sole shoes only. No heels.
- Smoking is not permitted anywhere on the vessel.
- If swimming, Guests must BYO towels

## Rhemtide

Day Charter Rates



### Rhemtide Charter Rates 2024

#### BYO Conditions:

- BYO drinks must be delivered to the boat at Jones Bay Wharf 2 hours before charter. A \$75 per hour fee will apply for access to the vessel outside of this time frame.
- Absolutely no charter will be allowed to board with alcohol at the time of guest pick-up.
- No BYO on Fridays & Saturdays in December.
- BYO Drinks surcharge of \$25 per person applies and includes supply of ice, glassware and filtered tap water. \$500 Minimum Spend Applies.
- BYO fee DOES NOT include tea or coffee, lemons/limes, and mixers.
- Any left-over alcohol from BYO charters may be taken off the boat when guests leave. If left onboard, it must be picked up the following day. If not picked up within 24 hours, it will be deemed unwanted and removed from the vessel.
- RSA rules will be enforced, and the wait staff have the right to refuse service to any intoxicated person and have them removed from the boat.
- We have the right to refuse boarding to any guests who appear to be intoxicated.
- We have a zero-tolerance policy towards the mistreatment of our crew.
- BYO Catering fee of \$500 (peak) and \$250 (off peak) applies, which includes reheating facilities only.
- All BYO catering must be confirmed in writing 7 days prior and will only be accepted when signed off by your charter manager. If we deem that there is not enough food, we have the right to refuse the charter.
- All BYO catering must be delivered to the boat a minimum of 2 hours prior to the charter.
- Chefs coming onboard from an external catering company will need to have public liability insurance.



# Rhemtide

## Catering Menu

### Rhemtide Catering Menus 2024

#### Canape Menus

Minimum of 20pax

#### **CHEFS MENU N°1**

\$70 per person

6 classic, 1 substantial, 1 dessert

#### **CLASSIC CANAPES**

Pea, mint, feta crostini – V, (VE no feta)

Falafel, hummus, dukkha – VE

Portobello Truffle Mushroom parmesan Tarts – V, (VE no parmesan)

Ceviche, coconut, lime, coriander, chili – DF, GF

Karaage chicken, Japanese aioli, sesame seeds – GF

Lamb Kofta, yoghurt mint, dukkha salt – N

#### **1 x SUBSTANTIAL CANAPE**

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

#### **1 x DESSERT CANAPE**

Salted chocolate pistachio brownie – N

#### **CHEFS MENU N°2**

\$80 per person

7 canapes, 1 substantial, 1 dessert

Pea, mint, feta crostini – V, (VE no feta)

Portobello Truffle Mushroom parmesan Tarts – V,  
(VE no parmesan)

Corn fritters, spicy tomato relish, avo smash – V

Karaage chicken, Japanese aioli, sesame seeds – GF

Carb, fennel, limoncello, radish – DF

Coconut Snapper ceviche, coriander, lime, chili – DF, GF

Lamb Kofta, yoghurt mint, dukkha salt – N

#### **CHOOSE 1 x SUBSTANTIAL CANAPE**

BBQ Chicken, smoked tomato tarragon vinaigrette,  
rocket – GF

Braised Lamb shoulder, quinoa, chickpea, pomegranate  
molasses & parsley

#### **1 x DESSERT CANAPE**

Salted chocolate pistachio brownie – N

#### **CHEFS MENU N°3**

\$90 per person

8 canapes, 1 substantial, 1 dessert

Pea, mint, feta crostini – V, (VE no feta)

Portobello Truffle Mushroom parmesan Tarts – V, (VE  
no parmesan)

Karaage chicken, Japanese aioli, sesame seeds – GF

BBQ duck pancake rolls, shallot, hoisin

Carb, fennel, limoncello, radish – DF

Coconut Snapper ceviche, coriander, lime, chili – DF,  
GF

Lamb Kofta, yoghurt mint, dukkha salt – N

Scallop shells, cauliflower, butter crumb

#### **CHOOSE 1 x SUBSTANTIAL CANAPE**

Miso salmon, pickled ginger, sesame, cucumber – GF

BBQ chicken, smoked tomato tarragon vinaigrette –  
GF

Braised lamb shoulder, quinoa, chickpea,  
pomegranate & parsley – GF

1 x DESSERT CANAPE

Salted chocolate pistachio brownie – N

**GF – GLUTEN FREE | V – VEGETARIAN | VE – VEGAN | N – NUTS | D – DAIRY FREE**

# Rhemtide

Catering Menu



## Grazing Platters

*Grazing platters can be ordered for a minimum of 10-15 guests when ordered in accompaniment of another menu.*

Mezze platter: spiced olives, smoky eggplant, hummus, tapenades, marinated feta, Fattoush salad, pita chips – V – \$225

Cured meats: salami, prosciutto, smoked ham, spiced olives, grilled chorizo, pickled onions, grilled sourdough – \$265

Fromage plate: Australian cheese selection, tropical fruits, bread basket, quince paste, Lavosh – \$265

Dessert platter: chocolate pistachio brownie, berry polenta cake, fig friands, sweet slices – GF options available – \$180

Fruit platter: selection of fresh seasonal fruit – VE – \$160

Oysters: wakame seaweed, pickled ginger, ponzu sauce, lemon – \$280

QLD tiger prawns: tail on, harissa aioli, lemon – GF – \$300

## BYO Catering

BYO Catering Fee

\$500 Peak (Nov to February)  
\$250 Off Peak (March to October)

### **BYO Conditions:**

- BYO Catering fee of \$500 (peak) and \$250 (off peak) applies, which includes reheating facilities only
- All BYO catering must be confirmed in writing 7 days prior and will only be accepted when signed off by your charter manager. If we deem that there is not enough food, we have the right to refuse the charter. • All BYO catering must be delivered to the boat a minimum of 2 hours prior to the charter.
- Chefs coming onboard from an external catering company will need to have public liability insurance.

**GF – GLUTEN FREE | V – VEGETARIAN | VE – VEGAN | N – NUTS | D – DAIRY FREE**



# Rhemtide

Beverage Packages

## Rhemtide Beverages 2024

### Gold Beverage Package – \$15 per person per hour

#### Beer

Corona  
Peroni  
Cascade Lite

#### Wine

Saint Clair Marlborough Sauvignon Blanc  
Redbank 'The Long Paddock' Pinot Gris  
Wirra Wirra 'Catapult' Shiraz  
Ha Ha Pinot Noir  
Redbank 'Emily' Chardonnay Pinot Noir Brut Cuvee

#### Soft Drinks

Coke Zero  
Coke  
Lemonade  
Lemon Squash  
Juices and Water  
Apple Juice  
Orange Juice  
Guava Juice  
Pineapple Juice  
Soda Water  
Mineral Water

### Platinum Beverage Package – \$20 per person per hour

#### Beer

Corona  
Peroni  
Cascade Light  
Crown Lager

#### Wine

Saint Clair Marlborough Sauvignon Blanc  
Redbank 'The Long Paddock' Pinot Gris  
Wirra Wirra 'Catapult' Shiraz  
Ha Ha Pinot Noir  
Redbank 'Emily' Chardonnay Pinot Noir Brut Cuvee

#### Spirits

Scotch  
Bourbon  
Vodka  
Rum  
Bacardi  
Gin

#### Soft Drinks

Coke Zero  
Coke  
Lemonade  
Lemon Squash  
Juices and Water  
Apple Juice  
Orange Juice  
Guava Juice  
Pineapple Juice  
Soda Water  
Mineral Water



# Rhemtide

Beverage Packages

**Rhemtide Beverages on Consumption (not available during peak season)**

### **Beverage List**

#### **Beer**

Cascade Lite – \$7

Peroni, Corona, Crown Lager – \$9

#### **Wine (price per bottle)**

Saint Clair Marlborough Sauvignon Blanc – \$40

Redbank 'The Long Paddock' Pinot Gris – \$40

Wirra Wirra 'Catapult' Shiraz – \$40

Ha Ha Pinot Noir – \$40

Redbank 'Emily' Chardonnay Pinot Noir Brut Cuvee – \$32

#### **Spirits**

Scotch, Bourbon, Vodka, Rum, Bacardi, Gin – \$9 per nip including mixer

#### **Soft Drinks and Juices**

Coke Zero, Coke, Lemonade, Lemon Squash, Soda Water, Mineral Water, Apple Juice, Orange Juice, Guava Juice, Pineapple Juice – \$5 per glass

#### **BYO Beverages**

BYO Fee (\$500 Min Spend)

\$25 per person

Includes supply of ice, glassware and filtered tap water

No BYO Fridays/Saturdays in December

#### **BYO Conditions:**

- BYO drinks must be delivered to the boat at Jones Bay Wharf 2 hours before charter. A \$75 per hour fee will apply for access to the vessel outside of this time frame.
- Absolutely no charter will be allowed to board with alcohol at the time of guest pick-up.
- No BYO on Fridays & Saturdays in December.
- BYO Drinks surcharge of \$25 per person applies and includes supply of ice, glassware and filtered tap water. \$500 Minimum Spend Applies.
- BYO fee DOES NOT include tea or coffee, lemons/limes, and mixers.
- Any left-over alcohol from BYO charters may be taken off the boat when guests leave. If left onboard, it must be picked up the following day. If not picked up within 24 hours, it will be deemed unwanted and removed from the vessel.
- RSA rules will be enforced, and the wait staff have the right to refuse service to any intoxicated person and have them removed from the boat.
- We have the right to refuse boarding to any guests who appear to be intoxicated.
- We have a zero-tolerance policy towards the mistreatment of our crew.