



ELITE SUPERYACHTS

Welcome Aboard

THE
FLEET

Our collection of
superyachts



ONEWORLD

Onboard Oneworld, the options are endless for your next momentous event.

Make corporate events a lavish affair and charter Oneworld, a 103ft luxury superyacht, cruising Sydney harbour during the summer and winters in the Whitsundays. Featuring an expansive contemporary saloon, this area is bright and airy, with panoramic windows giving spectacular views of the harbour. Oneworld is fitted with a state of the art entertainment system, serving as the ideal setting for that glitzy product launch, posh corporate party or exclusive wedding celebration.

Delight in two spectacular levels of superyacht style - and feel the breeze of the upper deck featuring sunbeds and lounges to relax and toast your champagne bubbles! Mingle with your guests in the outdoor bar, or soak in the fizzy spa - Oneworld has everything you need to make a glamorous event catered to your discerning guests.

TAKE A LOOK

Over a day Oneworld can host up to 120 guests serving as the perfect venue for that unique product launch, corporate gathering, Christmas Parties, Weddings as well as milestone birthdays & anniversaries.



Overnight Oneworld can accommodate up to 12 guests in five luxuriously appointed guest suites each with their own ensuite bathroom and state the art entertainment systems. Let the on board chef take you on a culinary adventure tailored just for you or take a slip on the slide the possibilities on Oneworld are endless.

With a travelling itinerary Oneworld is scheduled to spend from May - July in Sydney and cruise with the whales north to the beautiful Whitsundays in August - October. Returning to Sydney in late October to begin the busy Christmas and New Year period on the Harbour.







MODERN AND SPACIOUS

*Expansive outdoor areas, gathering spaces and water activities
are best enjoyed on Oneworld.*





MEET AND MINGLE

For corporate events, meetings and product launches make your event distinct with Oneworld's world class amenities.





DELUXE INTERIORS

With modern interiors and large expansive deck spaces, Oneworld caters to large corporate and entertaining groups right down to the more private and exclusive holidays.

OVERNIGHT BLISS

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CHARTER RATES

SYDNEY (100 PERSONS MAX)

NOVEMBER – APRIL – SUMMER

Hourly – Minimum 4 hours

0-60 guests \$2950

61-80 guests \$3200

81-100 guests \$3800

MAY – JULY – WINTER

Hourly – Minimum 2 hours

0-60 guests \$2800

61-80 guests \$3000

81-100 guests \$3500

All hourly rates include GST

DAILY AND OVERNIGHT RATES

Daily – 8 hours

0-60 guests \$18,000

Overnight – 24 hours

0-12 guests \$22,000

All daily and overnight rates include GST

Catering and beverage packages are additional to these rates

Surcharges apply for public holidays .

Included in all rates is a professional crew of five.

Additional wait staff are required for 10+ guests at a ratio of 10:1. \$350 per wait staff for four hours + \$75 per hour per person for additional hours.





SPECIFICATIONS

LOA: 31.5m / 103ft

Built: 2018

Beam: 7.1m / 23ft

Gross Tonnage: 198 gt

Hull: GRP

Stabilisers: ABT-TRAC

Engines: 2x MAN V12 1900hp

Cruising / Max: 15 kts / 21 kts

Eco Range: 650 nm

Class: AMSA, RINA LY3

Flag: Australian

Staterooms: 5 (3 x Double 2 x Triple)

Guests Overnight: 12

Guests Day: 100 (Sydney Harbour) 85
(Whitsundays)

Crew: 5/6

Summer: Sydney

Winter: Sydney & Whitsundays

Tender: Extender 4.9m / 16ft

Jacuzzi: Aquavia 5 person

Watersports: Funair slide

Funair splash Mat (1.5m x 6m)

Snorkelling Equipment

Rendezvous Diving

Stand Up Paddle Boards

Kayaks

CATERING AND BEVERAGES

Oneworld Canape Menu

Gold Package

\$79 per Person

5 Gold Canapés + 2 Platinum Canapés + 1 Substantial + 1 Dessert

Chefs fee included in pricing for 4 hours. Additional hours charged at \$75
per chef per hour

1 chef required per 40 guests

Platinum Canapé Package

\$99 per person

Minimum 12 guests

5 Gold canapé + 2 Platinum Canapes + 1 Substantials + 1 dessert +
Antipasto Station

Chefs fee included in pricing for 4 hours. Additional hours charged at \$75
per chef per hour

1 chef required per 40 guests

Diamond Canapé Package

\$127 per person

Minimum 12 guests

6 Gold Canapé + 3 Platinum Canapes + 1 Substantial + 2 desserts +
Antipasto Cheese Station

Chefs fee included in pricing for 4 hours. Additional hours charged at \$75
per chef per hour

1 chef required per 40 guests



CATERING AND BEVERAGES

GOLD CANAPES

Roasted Portobello mushroom tartlet, aged Parmigiano-Reggiano (v)
Panco & oregano crumbed chicken strips, saffron & confit garlic aioli
Crispy smashed chat potatoes, sweet chilli, sour cream (gf)
Pan fried haloumi, pine nut pesto, herbs (v)
Sydney Rock oysters, Cabernet granita, lemon (s)
Activated turmeric wafer, whipped fetta, roasted pumpkin, toasted pine-nuts (v) (gf)
Saffron & mozzarella arancini, chive aioli (v)
Glazed Triumph pear, chive, ricotta, sourdough, aged balsamic (v)
Panco & coconut prawns, sweet chilli aioli (s)
Sumac crusted Angus beef, sourdough crouton, horseradish cream (gf)
Slow roasted Berkshire pork belly, chilli salt, pepper caramel (gf)
Handmade pork and prawn dim sim, chilli, lime & coriander dipping sauce (s)
Vegetarian fried spring rolls, sweet soy dressing, sliced shallots (v)
Charred goats cheese tartlet, caramel onions, micro cress (v)

PLATINUM CANAPES

Duck pancakes, sliced cucumber, spring onion
Angus beef burger, Boardwalk chutney, smoked aioli, charcoal roll, pickle
Slow roasted lamb shoulder, tartlet, labneh, fried rosemary
Fried calamari, aioli, chilli chips, fresh lime (s)
Crispy chicken slider, shaved iceberg lettuce, sweet chilli aioli, brioche
Smoked salmon blinis, salmon roe, lemon crème fraiche (s)
Beef & mushroom cocktail pie, roasted tomato chutney
Seared Canadian scallops, black sesame dressing, crisp rice noodle (s) (gf)
Australian King prawn, smoked paprika mayonnaise, snow pea tendril (s) (gf)
Portuguese chicken skewers, grilled lime, fresh mint yoghurt (gf)
ceviche of Yellowtail kingfish, citrus dressing, ruby grapefruit segment (s) (gf)

SUBSTANTIAL

seared Gold band snapper, herbed potatoes, asparagus, capers (s) (gf)
braised beef brisket, charred broccolini, potato puree, toasted almonds, jus (gf)
Chicken & chorizo paella, heirloom tomatoes (gf) (df)
Vegetarian paella, fresh vegetables, lemon, parsley (v) (vgn) (gf)
Australian banana prawns, mango, avocado, coriander, chilli & lime dressing (s) (gf)

DESSERT

Boardwalk chocolate brownie, salted caramel (v)
Belgian milk chocolate tartlet, freeze dried raspberry dust (v)
Skewers of seasonal fresh fruit (v) (vgn) (gf)
Lemon curd tartlet, torched meringue (v)
Chocolate dipped assorted mini gelato cones (v)



CATERING AND BEVERAGES

Gold Buffet Menu

\$115 Per Person

2 Canapés + 6 Mains + 2 Desserts

Canapes

Roasted Portobello mushroom tartlet, aged Parmigiano-Reggiano (v)
Handmade pork and prawn dim sim, chilli, lime & coriander dipping sauce (s)

Main

Sourdough bread rolls & salted butter
Chat potato salad, honey mustard mayonnaise, spring onion (v) (gf)
Wild rocket, shaved pear, parmesan, brown sugar balsamic (v) (gf)
Sydney Rock Oysters, white wine mignonette (s) (gf)
Heirloom tomato, charred corn, mixed lettuce, avocado, paprika & lime (v) (gf) (vgn)
Thyme marinated chicken thigh, confit garlic, baby celery (gf)
Baked Tasmanian salmon, cauliflower puree, baby radish (s) (gf)

Dessert

Boardwalk chocolate brownie, salted caramel (v)
Fruit brochettes skewered seasonal fresh fruit (v) (gf) (vgn)

All dietary requirements can be catered for just let us know upon booking or 10 days prior to charter commencement.



CATERING AND BEVERAGES

Platinum Buffet Menu

\$130 Per Person

3 Canapés + 7 Mains + 2 Desserts

Canapes

Saffron & mozzarella arancini, chive aioli (v)

Sydney Rock oysters, Cabernet granita, lemon (s)

Charred goats cheese tartlet, caramel onions, micro cress (v)

Main

Sourdough bread rolls & salted butter

Toasted cauliflower, pickled onion, pepita seeds, wild leaves (v) (gf)

Wild rocket, shaved pear, parmesan, brown sugar balsamic (v) (gf)

Spiced Kent pumpkin, fresh mint, Greek yoghurt (v) (gf)

Asian style slaw, coriander, mint, puffed vermicelli noodle (v)

Portuguese style chicken breast, blackened lime, sumac yoghurt dressing (gf)

Roasted Tasmanian salmon, pine nut pesto, young basil (s) (gf)

8-hour slow cooked lamb shoulder, pickled eschallots, fried rosemary (gf)

Dessert

Belgian milk chocolate tartlet, raspberry dust (v)

Gelato, chocolate dipped assorted flavours (v)

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Main

Sourdough bread rolls & salted butter

Toasted cauliflower, pickled onion, pepita seeds, wild leaves (v) (gf)

Wild rocket, shaved pear, parmesan, brown sugar balsamic (v) (gf)

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CATERING AND BEVERAGES

Fine Dining Menu

\$170 per person

Minimum 12 guests maximum 38 guests

2 Canapes + 1 Entree + 1 Main + 1 Dessert

All fine dining menus can be tailored to suit your individual dietary requirements and requests.
Contact us for your custom fine dining menu.

Chef required on board for all fine dining. 1 chef required for every 12 guests for \$200 per chef for 4 hours



CATERING AND BEVERAGES

Gold Beverage Package

\$15pp per hour

Sparkling

Castelforte Prosecco NV – Veneto IT

White Wine

2018 Little Black Stone Sauvignon Blanc – Marlborough NZ

2017 Babich Reserve Label Pinot Gris – Marlborough NZ

Red Wine

2017 Tomich 1857 Family Reserve Pinot Noir – Adelaide Hills SA

2017 Mr Riggs The Delinquent Shiraz – McLaren Vale SA

Rose

2017 Crazy Tropez Dry Rose – Provence, FR

Beer

Peroni Nastro Azzuro – IT

Corona Extra – MX

Water and soft drinks are included

Speciality Items are available on request POA

Vintages & wines are subject to availability

Platinum Beverage Package

\$25pp per hour

Champagne

G.H.Mumm Cordon Rouge NV – Champagne FR

White Wine

2017 Babich Reserve Label Sauvignon Blanc – Marlborough NZ

2016 Cape Mentelle Brooks Vineyard Chardonnay – Margaret River WA

Red Wine

2017 Temple Bruer Shiraz - Organic|Preserv Free – Langhorne Creek SA

2016 Howard Park Miamup Cabernet Sauvignon – Margaret River WA

Rose

2017 Chateau Riotor Provence Rose – Cote de Provence FR

Beer

Peroni Nastro Azzuro – IT

Corona Extra – MX

Water and soft drinks are included

Speciality Items are available on request POA

Vintages & wines are subject to availability



CATERING AND BEVERAGES

Beverage Package Add Ons

Perrier Jouet Premium Champagne

\$40pp for 4 hours

Must be purchased with a beverage package

Cocktail Package

\$25pp per hour

Add 1 or 2 cocktails to your drinks package

2 hour minimum

Must be purchased for all guests

Flare Cocktails

\$120pp for 4 hours

Minimum 30 guests

All wines and vintages are subject to availability and can change at any time.

If you would like a particular item we are happy to arrange this for you at an additional cost just contact us with all your requests.



CATERING AND BEVERAGES

Consumption Wine List

Champagne & Sparkling

Castelforte Prosecco NV – Veneto IT \$39 per bottle

G.H.Mumm Cordon Rouge NV – Champagne FR \$110 per bottle

White Wine

2018 Little Black Stone Sauvignon Blanc – Marlborough NZ \$42 per bottle

2017 Babich Reserve Label Pinot Gris – Marlborough NZ \$59 per bottle

2017 Babich Reserve Label Sauvignon Blanc – Marlborough NZ \$59 per bottle

2016 Cape Mentelle Brooks Vineyard Chardonnay – Margaret River WA \$59 per bottle

Red Wine

2017 Mr Riggs The Delinquent Shiraz – McLaren Vale SA \$45 per bottle

2017 Tomich 1857 Family Reserve Pinot Noir – Adelaide Hills SA \$46 per bottle

2017 Temple Bruer Shiraz - Organic|Preserv Free – Langhorne Creek SA \$55 per bottle

2016 Howard Park Miamup Cabernet Sauvignon – Margaret River WA \$65 per bottle

Rose

2017 Crazy Tropez Dry Rose – Provence, FR \$45 per bottle

2017 Chateau Riotor Provence Rose – Cote de Provence FR \$65 per bottle

Beer

Peroni Nastro Azzuro – IT \$8 per bottle

Corona Extra – MX \$8 per bottle

Soft Drinks & Water

Soft drinks – Coke, Sprite, Solo, Fanta, Diet Coke, Coke Zero \$3 per glass

Juices – Orange, Apple, Grapefruit, Pineapple, Tomato \$3 per glass

Water – Still & Sparkling \$3 per glass

Vintages & Wines are subject to availability

Speciality Items are available on request POA



CATERING AND BEVERAGES



Spirits & Cocktails

Basic Spirits – Includes mixer \$10 each

Smirnoff Red
Grey Goose Vodka
Gordons Gin
Tanqueray Gin
Captain Morgan Original Spiced Rum
Bundaberg Rum
Johnny Walker Red Label
Johnny Walker Black Label
Jim Beam Bourbon
Makers Mark Bourbon

Cocktails – must prepay min 50 cocktails \$25 each

Solera Spritz - An approachable summer-style spritz pairing botanicals of rosemary and rose with lychee and strawberry
Elderflower Spritz - Clean, elegant and familiar. A balanced interplay between elderflower, lemon and fresh basil Earl
Grey & Pear Spritz - A softer style spritz that plays with winter flavours
Pink Grapefruit and Kaffir Lime Spritz - Elegant and herbal with Grapefruit supporting a strident Kaffir Lime note
Lemon and Ginger Spritz - Simple and fresh with a cheeky hit of spice
Apple and Cinnamon Old Fashioned - Perfect for any fan of the classic cocktail, this twist still respectfully supports the core spirit whilst highlighting new flavours.
Bramble Club - A twist on a beloved old classic. Pairing gin, citrus and berries together
Tequila Breakfast - Unapologetic and feisty. Perfect for tequila enthusiasts whose boss won't let them do shots - or for anyone feeling a little cheeky.
Passionfruit and Hazelnut Collins - Fruity and playful, a sweeter style cocktail
Pina Coladins - A nod to the classic Pina Colada, less creamy so as to be more approachable
Movie Martini - Coffee, Butterscotch, Caramel Popcorn and Vodka; Need I say more?

CATERING AND BEVERAGES

Coffee

Espresso
Double Espresso
Long Black
Piccilo
Flat White
Latte
Cappuccino
Macchiato
Noisette
Mocha

Tea

Earl Grey
English Breakfast
Darjeeling
Citron Green Tea
Peppermint Green Tea
Jasmine Green Tea
Camomile
Peppermint

Hot Beverages

Hot Chocolate
Chai Tea

*Milk alternatives: Soy, Almond, Lactose free & Skim





WWW.ELITESUPERYACHTS.COM.AU

Tel 02 9063 1622
info@elitesuperyachts.com.au