



ELITE SUPERYACHTS

Welcome Aboard

THE
FLEET

Our collection of
superyachts

CORROBOREE

Corroboree is a luxury charter boat that boasts a contemporary interior with colours inspired by the Native Australian Outback.

Corroboree is one of the few superyachts in Sydney offering a day guest capacity of over 100 guests. She is your perfect choice for weddings, and corporate events and ritzy parties – yet also conveys a cozy ambiance for fewer numbers in an executive lunch or board meeting. Corroboree offers a relaxed venue for hosting various events and meets every conceivable need for comfort and recreation on the harbour.

Step aboard Corroboree and enjoy the most exquisite food and fine wines while cruising. Take pleasure in Corroboree's sweeping decks, featuring an upper sundeck fitted with alfresco table dining and seating. Have a drink at the backlit Sky Bar, sun lounges and nibble on sumptuous canapes prepared by our finest onboard chefs.

Corroboree is fitted with the most advanced equipment available including four fin stabiliser systems designed to minimise boat roll, thereby giving a smoother ride in adverse weather conditions while underway and at anchor.



TAKE A LOOK

CORROBOREE has recently had a refit adding a sky deck to it's already spacious layout, making this one of the best value luxury boats to charter on Sydney Harbour.



The sizeable top deck is suitable for entertaining larger groups and offers great flexibility for Christmas Party functions. The modern decor and state of the art AV equipment is a pleasure to use for business presentations or simply enjoying an overnight charter with the array of movies and entertainment on offer.







MODERN AND SPACIOUS

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





DELUXE INTERIORS

Corroborree's warm and clean-cut interiors completes your superyacht cruise experience with huge panoramic windows to gaze into Sydney's unparalleled views.



CHARTER RATES

SYDNEY (110 PERSONS MAX) -
SUMMER

Hourly – Minimum 4 hours

0-60 guests \$2800

61-80 guests \$3000

81-100 guests \$3200

101-110 guests \$3400

Wharf / Travelling fees: At cost (AU\$32.60)

WAIT STAFF: AU\$300 per wait staff (4
hours) – 1 required per 10 guests

4 Hour Charter | \$300

5 Hour Charter | \$400

6 Hour Charter | \$450

8 Hour Charter | \$600

CHEF RATES: \$95 per hour for charters
over 4 hours.

Minimum Catering Spend | \$1500

Shoe policy: No shoes. Removed upon
boarding. Please note no red wine to be
consumed inside. Smoking not permitted
onboard except on the swimming platform.
Rates are subject to change on Public
Holidays and special events.





SPECIFICATIONS

- L110 foot Lloyds Luxury Motor Yacht
- Up to 110 passengers
- Up to 20 guests for seated dining (separate tables)
- COVID maximum passengers:
 - 70 (1 person per 2 square meters)
 - 70 (1 person per 4 square meters)
- 3 deck levels
- Sunbed/lounge area on front
- Sunbeds on middle & top deck
- Full service bar on middle deck with dining area
- Four fin stabiliser system
- Cabins
 - 1 x Master cabin: King bed with ensuite
 - 1 x VIP cabin: Queen bed with ensuite
 - 1 x VIP cabin: Double bed with ensuite
 - 2 x Guest cabins: Double bed & 1 single with ensuite
- Live-aboard charters available for up to 12 guests

CATERING AND BEVERAGES

Breakfast Menus

Breakfast menus include freshly brewed tea, coffee and juice

Continental breakfast

Assorted house made baked goods, bagels with cream cheese, butter and spreads, seasonal fruit

Milk butter Pancakes

Assorted house made baked goods, bagels with cream cheese, butter and spreads, seasonal fruit

Vegetarian Omelette

With mushrooms, potato, spinach and mixed herbs

Eggs Benedict

A classic breakfast of poached eggs on slices of Canadian bacon, topped with a silky hollandaise sauce served on toasted English muffins

Big Breakfast

Poached eggs accompanied by maple sausages, potato gratin, tomatoes, bacon, sautéed mushrooms, spinach served on toasted



CATERING AND BEVERAGES

**Canape
Selection A**
(minimum 6 selections)

Chef's selection of mini flans

A selection of rice paper rolls with sesame dipping sauce

Mini bruschetta with basil and oregano on ciabatta bread

Petite southern highlands beef burger with gruyere and tomato chutney

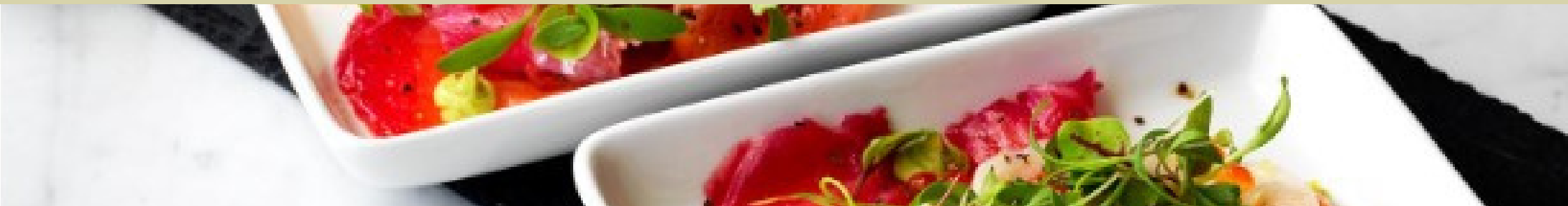
Roast pumpkin and baby spinach, parmesan and parsley arancini

Mini Angus beef stroganoff pies with duchess potato

Chilli fish cake with crisp lettuce and lime mayo

Chicken san choy bow

Indonesian chicken satay skewers with spicy peanut and coconut sauce



CATERING AND BEVERAGES

**Canape
Selection B**
(minimum 6 selections)

Tiger Prawns with herb and lemon aioli

Peking duck pancake with shallots and chilli jam

Rock oysters with champagne vinaigrette and pearls of the sea

Prawn cocktail with Marie rose sauce

Smoked salmon terrine on toasted ciabatta

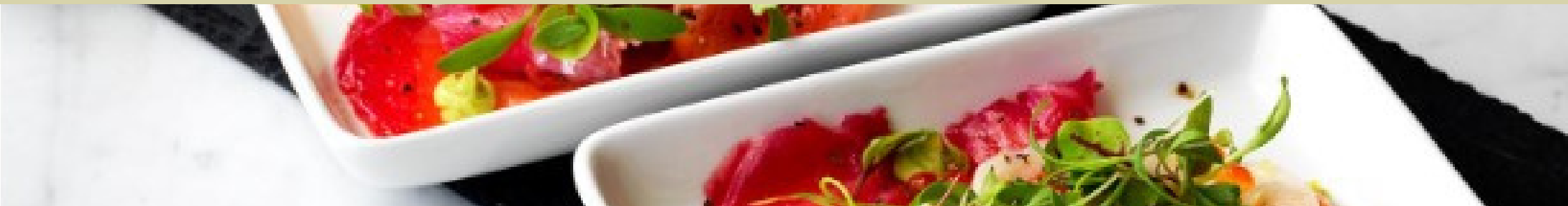
Prawn and chorizo skewers

Petite wagyu fillet steak sandwiches

filled with roquette, brie cheese and caramelized onion

Scallops seared with ginger & soy dressing

Rosemary and red wine seared lamb cutlets with mint and yoghurt

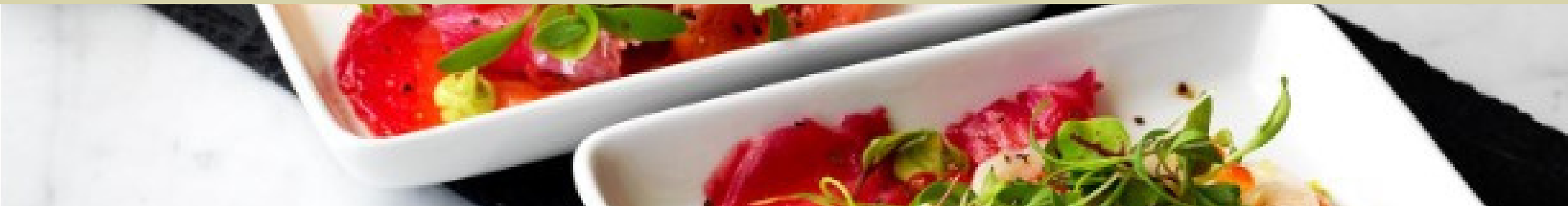


CATERING AND BEVERAGES

Noodle Box Selection

(minimum 3 selections)

- *Thai red curry chicken, baby bok choy and bean sprouts with jasmine rice*
- *Spinach and ricotta ravioli with baby eggplant and olives tossed in napolitana sauce*
- *Poached ocean trout with a nicoise salad in a lettuce leaf cup*
- *Hokkien noodles with BBQ pork*



CATERING AND BEVERAGES

Platter Options

(Minimum 3 Selections)

CHEFS HOUSE MADE DIP SELECTION

Selection of house made dips, variety of flat breads and sticks and seasonal vegetables

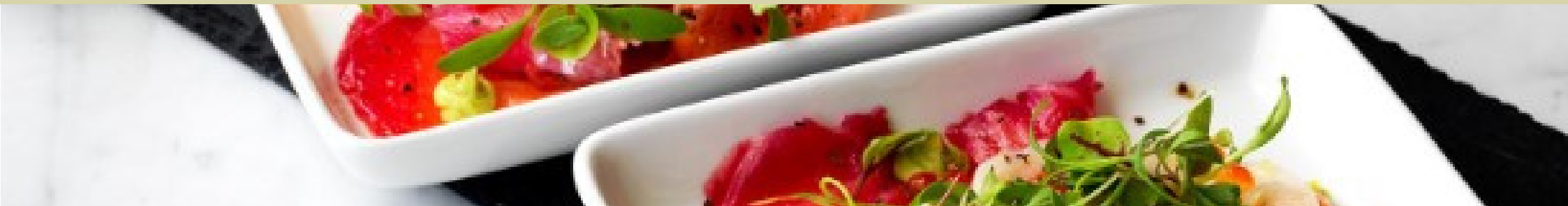
ANTIPASTO PLATTER

Selection of cold cured meats, marinated vegetables and a selection of lightly marinated olives served with crisp bread and lavosh

FRESH COLD SEAFOOD PLATTER

(Seafood selection may change dependant on season)

Selection of seafood fresh from the Sydney Fish Markets, including King Prawns, Sydney Rock Oysters, smoked salmon, scallops, bug tails, blue swimmer crab dressed with parsley, lemon and garlic butter and served with toasted sourdough, seafood and tartare sauces



CATERING AND BEVERAGES

OYSTER BAR

(6 oysters per person)

A selection of freshly shucked Sydney Rock and Pacific Oysters served with a selection of condiments, lemon, asian shallot vinaigrette or spiced tomato and caper salsa

OCEAN KING PRAWNS

(4 King Prawns per person)

King Prawns served with fresh Lemon and Aioli with condiments

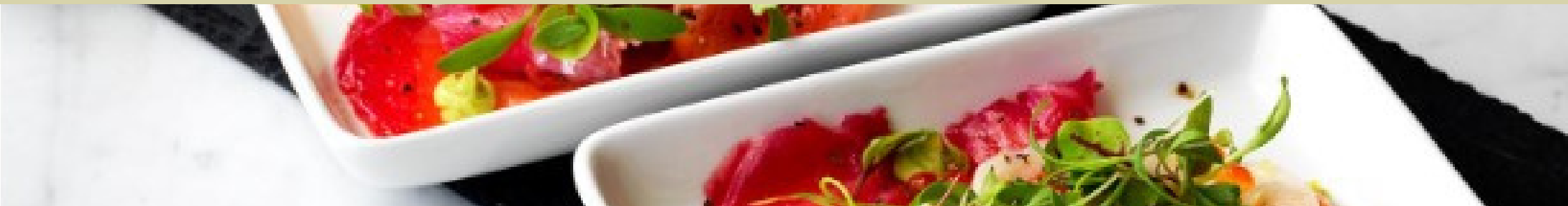
SELECTION OF FINE AUSTRALIAN CHEESES AND SEASONAL FRUITS

Served with dried fruit, gourmet grissini, crackers and walnut bread

DESSERT TASTING PLATE

Selection of:

Chocolate mousse cup with Chantilly cream, vanilla bean crème brulee, tiramisu, sticky date pudding and petite cakes



CATERING AND BEVERAGES

Charcuterie & Seafood Station

Roaming Canapes

- *Yamba King Prawn panko crumbed, wasabi and Japanese mayo*
 - *Petite Lamb wellington parcels, drizzle rosemary jus*
 - *Pumpkin spinach bocconcini arancini, parma rosa sauce*
 - *Chicken souvlaki skewers drizzled with homemade tzaziki*

Antipastio & Charcuterie

- *Selection of grilled & marinated vegetables, garlic infused back and olives, marinated feta, grilled halloumi, zucchini frittata*
- *Selection of cold meats to include prosciutto, sopressa, truffle salami*
 - *Grilled chorizo with caramelised onions*
- *Assorted local cheeses, fruit display and artisan breads*



CATERING AND BEVERAGES

Charcuterie & Seafood Station

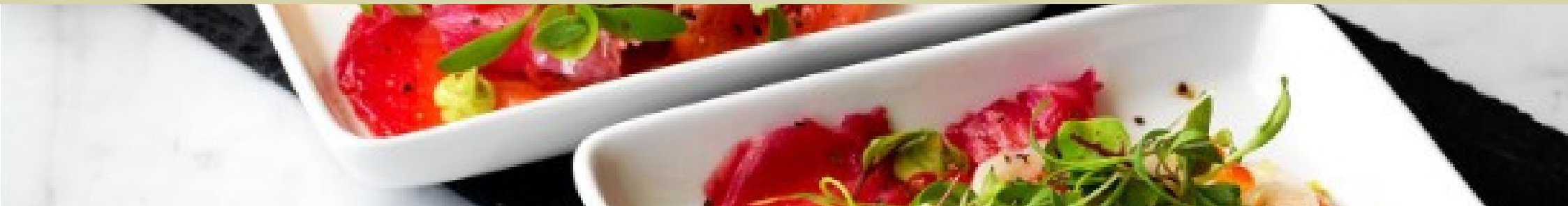
Seafood

Bought Fresh from Sydney Fish Markets on the day

- *Array of King Prawns, Sydney Rock oysters, caviar*
 - *Greek style BBQ baby octopus*
- *Blackened yellow fin tuna with mango pawpaw salsa*
- *Gravlax salmon, dijon creme fraiche on toasted rye bread*
 - *Ceviche coral trout, chili lime and coriander*
- *Tasmanian lobster medallion, brandy thermidor sauce,*
- *Seared Hervey Bay Scallop, Thai style vermicelli salad*

DESSERTS

- *Passionfruit and lemon sorbet*
 - *Petit fours*



CATERING AND BEVERAGES

Buffet Menu No. 1

(Chef required)

A selection of boutique rolls with butter portions

Roast pumpkin, bocconcini and baby spinach arancini

Herb and pepper and lemon encrusted salmon fillet le chef tartare sauce

Chardonnay and thyme poached chicken breast with risoni, oven roasted tomato and baby spinach

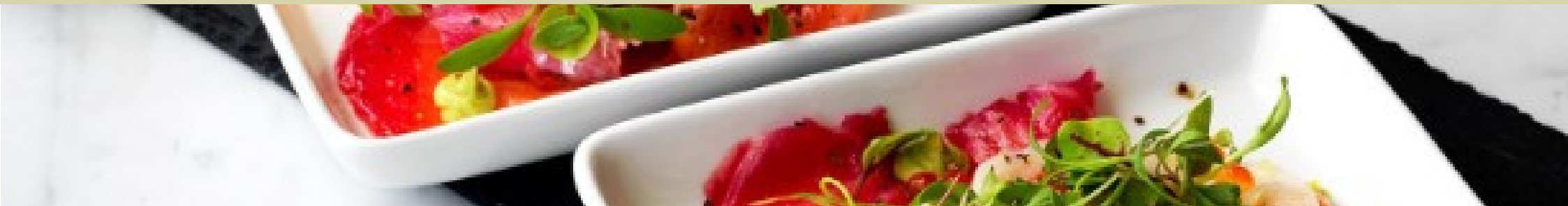
Fresh pasta with roasted capsicum, mushrooms and semi-dried tomatoes tossed in a light tomato pesto dressing

Kajun rump surrounded with our homestyle tzatziki sauce

Tiger Prawn platter with herb and lemon aioli

Wild rocket and parmesan with rock salt and black pepper

Dill, red onion and caper berry potato salad



CATERING AND BEVERAGES

Buffet Menu No. 1

(Chef required)

Dessert

Fresh seasonal fruit platter

Chefs selection of house desserts



CATERING AND BEVERAGES

Buffet Menu No. 2

(Chef required)

A selection of boutique rolls with butter portions

Roast pumpkin, bocconcini and babyspinach arancini

Chargrilled beef fillet and field mushrooms served with a green peppercorn jus

Chardonnay and thyme poached chicken

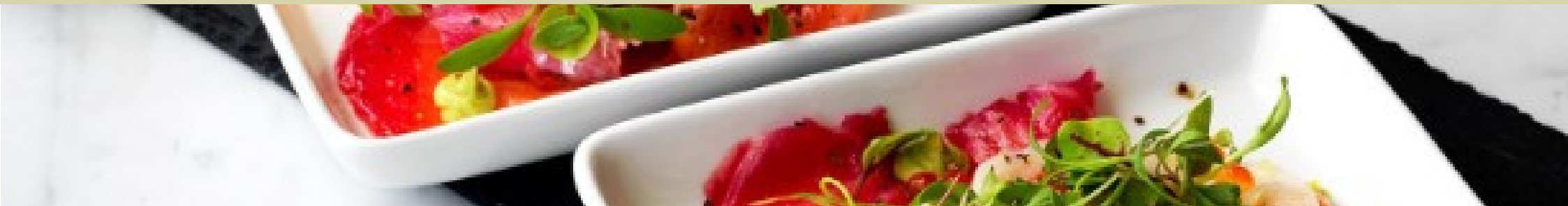
Roasted herb and garlic chat potatoes

Sydney Rock Oysters with champagne and vinaigrette and pearls of the sea (2 per person)

Caprese salad of tomato, bocconcini and fresh basil

*Wild rocket and parmesan with rock salt
and black pepper*

*A selection of fine Australian cheese
served with dried fruit and deli style
crackers*



CATERING AND BEVERAGES

Buffet Menu No. 2

(Chef required)

Dessert

Fresh seasonal fruit platter

Chefs selection of house desserts

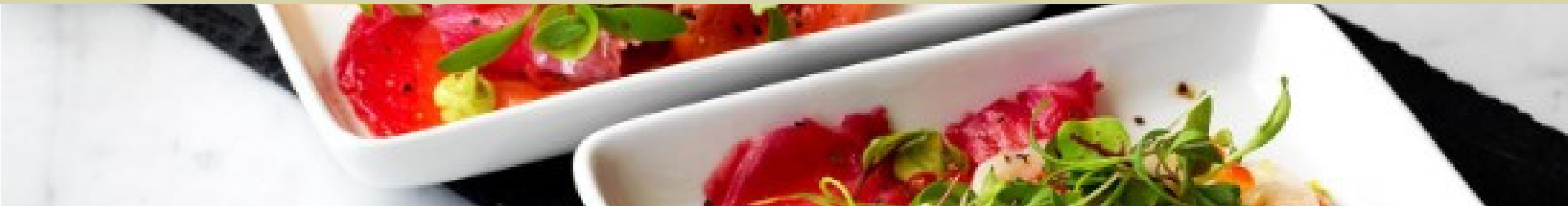


CATERING AND BEVERAGES

Buffet Menu No. 3

(Chef required)

- *A selection of Boutique Rolls with Butter Portions*
- *Roast pumpkin, bocconcini and baby spinach arancini*
 - *Chardonnay and thyme chicken*
- *Rib eye fillet with stuffed field mushrooms and red wine jus with roasted chat potato*
- *Whole baked Tasmanian salmon topped with baby spinach, dill and capers*
 - *Mussels with garlic and chilli butter*
 - *Balmain bugs grilled with garlic lemon butter*
- *Sydney Rock Oysters with champagne and vinaigrette and pearls of the sea (3 per person)*
 - *Tiger Prawn platter with herb and lemon aioli*
 - *Dill, red onion and caper berry potato salad*
 - *Caprese salad of tomato, bocconcini and fresh basil*
- *Assorted Australian cheese board with lavosh and dried fruits*



CATERING AND BEVERAGES

Buffet Menu No. 3

(Chef required)

Dessert

Fresh seasonal fruit platter

Chefs selection of house desserts



BEVERAGES

GOLD BEVERAGE PACKAGE

\$15 PER PERSON PER HOUR

Sparkling wine

T'Gallant Pinot Noir Chardonnay, Mornington Peninsula, Vic

Rosé

Sir Paz Estate Rosé "Cherry Tree" 2016, Yarra Valley, Vic

White Wine

Sir Paz Estate Sauvignon Blanc 2015, Yarra valley, Vic

Red Wine

Sir Paz Estate Shiraz 2013, Yarra Valley, Vic

Beer

Corona (Mexico)

Peroni (Italy)

James Boags Light (Australia)

Water

Capi still and sparkling water

Soft Drinks

Coke

Coke Zero

Solo

Sprite



BEVERAGES

PLATINUM BEVERAGE PACKAGE

\$25 PER PERSON PER HOUR

Champagne

Piper-Heidsiek Brut NV

Rosé

Sir Paz Estate “Cherry Tree” 2016, Yarra Valley, Vic

White Wine

Sir Paz Estate Sauvignon Blanc 2015, Yarra valley, Vic

Sir Paz Estate Chardonnay “Bee Hive” 2012, Yarra valley, Vic

Red Wine

Sir Paz Estate Shiraz 2013, Yarra Valley, Vic

Beer

Corona (Mexico), Peroni (Italy)

James Boags Light (Australia)

Water

Capi still and sparkling water

Soft Drinks

Coke, Coke Zero, Solo, Sprite

ADD ON BASIC SPRITS TO PACKAGES \$10 PER PERSON PER HOUR





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