



ELITE SUPERYACHTS

Welcome Aboard

---

THE  
FLEET

---

Our collection of  
superyachts



# MASTEKA 2

MASTEKA 2 is an elegant superyacht with expedition capabilities, perfectly suited to the South Pacific environment. Nominated for superyacht of the year in the 30-40m category 2009, her Dubois styling shines in every aspect of her design.

This world-standard luxury charter yacht with an Australian and South Pacific focus, provides charters to the highest international level with the added bonus of unbeatable local knowledge. Her incredible journeys have so far taken her to the East Coast of Australia (Sydney and the Whitsunday Islands since 2011), New Zealand (America's Cup, 2021), and further afield to the South Pacific Islands: New Caledonia (in 2018 & 2019), and the Fijian Islands since 2013. From fishing charters, rendezvous diving with knowledgeable instructors, cultural interactions in traditional villages, she is the perfect platform to create unforgettable memories.

MASTEKA 2's expansive deck space, sleek lines and great layout make her an elegant and functional choice. She is seaworthy enough to comfortably cruise long passages, compact enough to take guests right up close to all the hidden wonders of the Pacific and spacious enough to give each guest their own slice of paradise.





# MODERN AND SPACIOUS

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





# EXPERIENCE

Set a course for privacy, indulgence and the freedom to explore. Pick a destination in Australian or South Pacific waters and your captain will draft a custom itinerary to perfectly match how you would like to spend your time onboard.



Masteka 2 is also your consummate watersports host, fully equipped with 2 tenders, waterskis, wakeboards and paddle boards, kneeboards, kayaks, snorkeling and fishing gear. She offers a full beach BBQ set up perfect for lunch or sunset cocktails. Masteka 2's five majestic cabins accommodate up to 12 guests. Spend the night or charter Masteka 2 for a few days and discover a new level of solace and style.

For corporate events, Masteka 2 stands out with spacious entertaining areas for up to 80 guests to freely glide about. And with her state-of-the-art stabilizers - Masteka 2 ensures a smooth cruise in all weather conditions. Be pampered by Masteka 2's highly-trained crew and experience the finest in catering and service for a luxurious and memorable affair.





# OVERNIGHT BLISS

*Further afield, Masteka 2's five well-appointed cabins can accommodate 12 guests as they explore some of the region's far reaches in the expedition vessel. This world-standard luxury charter yacht with an Australian and South Pacific focus, provides charters to the highest international level with the added bonus of unbeatable local knowledge*





# CHARTER RATES

SYDNEY (80 PERSONS MAX)

OCTOBER – FEBRUARY

Hourly – Minimum 4 hours

\$3,250 per hour

Minimum 4-hour charter \$13,000

Additional hour \$3,250 per hour

Charter rates are in AUD and include yacht hire, GST, fuel and marine crew for Sydney Harbour.

Wait Staff ratio required is 1 per 10 guests. \$300.00 per wait staff (4 hours)

Additional Wait Staff Hours: \$75 per hour per wait staff

Chef charges are \$70 per hour for charters longer than 4 hours. 2 Chefs required for 45 or more guests.

Lifeguard Required if 20 guests and over wish to swim.

Lifeguard fees \$500 (4 hours) \$125 for additional hours.

Public holiday surcharges apply.

Shoe Policy: No shoes. Removed upon boarding.

## OVERNIGHT AND LONGER TERM CHARTERS

Overnight \$25,000 + GST + 30% APA

Multiple nights (24-hour use, 2 nights minimum charter) \$22,500 + GST + 30% APA

Weekly (7 Days) \$125,000 + GST + 30% APA

Sydney New Year's Eve (24 hours) \$120,000 (All-inclusive for 12 guests) Less





## **SPECIFICATIONS**

LENGTH 37.1m / 121'9

BEAM 7.32m / 24'

DRAFT 2.25m / 7'5

GROSS TONNAGE 254 GT

CRUISING SPEED 10 Knots

BUILT 2009 | 2017 (Refitted)

BUILDER Kha Shing

MODEL Custom



# CANAPES

---

## **Canapé Menu**

*Minimum 25 guests*

**GOLD PACKAGE:** \$85 per person  
*(4 cold, 4 warm, 1 substantial, 1 dessert)*

**PLATINUM PACKAGE:** \$110 per person  
*(5 cold, 5 warm, 2 substantial, 2 dessert)*

**ELITE PACKAGE:** \$130 per person  
*(5 cold, 5 warm, 2 substantial, 2 dessert)*  
*Choice of one of the below stations*

### **COLD**

*Freshly shucked Sydney Rock oysters with apple cider cucumber vinaigrette (gf)*

*Baby pea, broad beans, Persian feta, dry chilli, shaved radish miniature tart*

*Chilled Queensland king prawns with citrus mayo dipping sauce (gf)*

*Soy glazed free-range chicken, toasted coconut, lime leaf, mint, aioli on spoon (GF)*

*Citrus cured king salmon on blinis with sumac, ruby grapefruit, horseradish cream, fennel*

*Black Angus beef tataki, sesame seeds, king brown mushroom, green shallots, ponzu dressing (GF)*

*QLD spanner crab, roasted sweet corn, crispy bacon, corn custard, basil verde tart*

*(All cold canapes can be made GF)*





# CANAPES

---

## WARM

*Fresh herb and green pea, baby spinach, buffalo mozzarella, risotto balls with smoked paprika aioli(v) Blackened Haloumi, cherry tomatoes, cucumber, red peppers, oregano, extra virgin olive oil on spoon Crispy Berkshire pork belly lollipops, crackling, Szechuan pepper, sourcherry (GF)*

*Seared sea scallops, grilled chorizo, remoulade, crispy onion*

*Peking cured duck pancake with cucumber, spring onion, hoisin sauce*

*Pumpkin and feta spiced roasted pumpkin empanadas with chimichurri*

*Popcorn tiger prawns, edamame, shredded baby greens, hot lime dressing*

*Chicken and leek handmade pie, smoked chilli tomato relish*





# S U B S T A N T I A L S

---

*Crispy fried buttermilk chicken, butter lettuce, tomato chilli relish, smoked paprika aioli on a milk*

*bun Pork katsu roll, kimchi slaw, Asian herbs, red-eye mayo*

*Rodriguez chorizo quesadilla, mozzarella, spiced butternut pumpkin, avocado cream*

*Salmon poke - Japanese pickles, daikon, edamame, brown rice, seasoned seaweed, soy lime dressing*

*Thai style lemongrass chicken, rice noodle vermicelli, mint, baby greens salad*

*Slow-cooked grass-fed Black Angus beef, Swiss brown mushrooms, sauté gnocchi, gremolata*

*Moroccan spiced vegetables, pearl couscous, sumac, cucumber yoghurt*





# D E S S E R T S

---

*Passionfruit curd and fresh strawberry tart*

*Sea-salt caramel and brownie crumble tart*

*Double espresso chocolate mousse, coffee crunch, on spoon*

*Prosecco marinated strawberries, rose water cream meringue*

*Whipped raspberry vanilla bean cheesecake short bread biscuit*

*Triple cream brie, sour cherry and baby basil tart*





# FOOD STATIONS

---

**Food Stations** | Minimum 30 Guests  
*Can be added to any Canapé menu or Buffet*

**SASHIMI STATION** | \$24 per person

*Kingfish, tuna and fresh seasonal seafood served raw and carved to order*

**DUMPLING BAR** | \$23 per person

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

**OYSTER TASTING STATION** | \$24 per person

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

*LIVE OYSTER SHUCKING | 24 per person*

*Shucked to order Sydney Rock, Pacific and Flats by chef on board. \$22 inc. additional \$200 chef charge*

**GLAZED HAM STATION** | \$23 per person

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

**CHARCUTERIE & CHEESE** | \$22 per person

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

**JUST CHEESE** | \$21 per person

*Selection of both local and imported cheeses with various breads and classic accompaniments*

**CAVIAR STATION**

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

*Price on enquiry*



# B U F F E T

---

## Buffet Menu

*Minimum 18 passengers*

**GOLD BUFFET PACKAGE:** \$125 per person

*2 x canapés on arrival, 2 cold platters, 2 warm platters, 1 dessert platter*

**PLATINUM BUFFET PACKAGE:** \$150 per person

*3 x canapés on arrival, 3 cold, 3 warm platters, 2 dessert canapés*

### COLD

*Black Angus beef tataki with spring onion, king brown mushrooms, aged soy*

*House-smoked Petuna ocean trout with pickled red onion, capers and horseradish cream fraiche (gf)*

*Salumi selection with pickles, olives and grilled veg*

*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*

### WARM

*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 harissaspiked yogurt*

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





# BUFFET

---

## **DESSERTS**

*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*



# B U F F E T

---

## **Seafood Buffet Menu | \$195 per person**

*Minimum 18 passengers*

### **CANAPES**

*Miniature shortcrust tart with hummus and spiced butternut pumpkin (v)*

*Seared Atlantic scallops with scorched sweet corn, chorizo, wild mushroom tart (can be GF)*

*Chilli lime free-range chicken, baby greens, cucumber, nam jim dressing, wonton*

### **COLD PLATTERS**

*Seafood platter with a selection of oysters, tiger prawns, Balmain bugs, chilled mussels,*

*Caper mayonnaise, aioli*

*(lobster on request, price depends on market value)*

*Yellowfin tuna spring onion, king brown mushrooms, aged soy*

*QLD spanner crab (de-shelled) Heirloom tomato medley, avocado, radish, cucumber, light chilli*





# B U F F E T

---

## WARM PLATTERS

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

*Jumbo 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*

## DESSERTS

*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 but*



# PLATED 3 COURSE MENU

---

**\$155 per person** (*minimum 15 passengers*)  
*one choice for each course*

## ENTREE

*Pan-seared prawns, celeriac remoulade, red vein sorrel, a lemon dressing*  
*Zucchini quinoa fritters, pea mint cream, Hunter Valley goats cheese, watercress*  
*De-boned quail, prosciutto, fetta, 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 Rare yellowfin tuna, shaved fennel, orange, aioli*  
*Confit WA octopus, baby octopus, red pepper, olive, chili aioli*

## MAINS

*Baby snapper, mussels, confit fennel, zucchini flower, bisque*  
*Peppered venison loin, quince, puff pastry, radicchio, chestnut*  
*De-boned cornfed chicken, sweet corn custard, baby leeks, pearl barley*  
*Hapuku, squid, chorizo, nettle butter, lemon*  
*Grass-fed beef tenderloin, oxtail cigar, King brown mushroom jus*  
*Berkshire pork loin, prosciutto, crispy pave, Morcilla, apple, jus*  
*Twice- cooked duck leg, duck breast, gnocchi, kale, fig, orange glaze*





# PLATED 3 COURSE MENU

---

## DESSERTS

*Dark chocolate pave, poached strawberry, creme fraiche, strawberry ice cream*

*Salt caramel, chocolate slice, banana fritters, peanuts, chocolate ice cream*

*Coconut pannacotta, mango, crumble, coconut sorbet*

*Vanilla cheesecake, mixed berries, orange cardamom ice cream*

*Local and imported cheeses, fig loaf, flatbread, apple cherry chutney*



# BEVERAGE

---

## SELECTION 1

*\$20 per person, per hour*

### SPARKLING

*2015 Seppelt Salinger Vintage, Adelaide Hills, SA*

### ROSE

*2019 Domaine de Triennes, Provence, FR*

### WHITE

*2019 Wirra Wirra Adelaide Chardonnay, Adelaide Hills, SA*

*2019 Bird in Hand Sauvignon Blanc, Adelaide Hills, SA*

### RED

*2019 Bertaine et Fils Pinot Noir, Aude, FR 2018 Hentley*

*Farm The Rascal, Barossa Valley, SA*

### BEER

*Little Creatures Pale Ale (AUS)*

*Peroni (IT)*

### NON ALCOHOLIC

*San Pellegrino Sparkling*

*Aqua Panna Still*

*Soft Drinks*





# BEVERAGE

---

## **SELECTION 2**

*\$30 per person, per hour*

### **CHAMPAGNE**

Mumm NV Cordon Rouge, Reims, FR

### **ROSE**

2019 Domaine de Triennes, Provence, FR

### **WHITE**

2020 Pierro LTC Semillon Sauvignon Blanc, Margaret River,  
WA 2018 William Fevre Petit Chablis, FR

### **RED**

2018 Mt Difficulty Roaring Meg Pinot Noir, Central Otago,  
NZ 2019 Torbreck Woodcutters Shiraz, Barossa Valley, SA

### **BEER**

Little Creatures Pale Ale (AUS)  
Peroni (IT)

### **NON ALCOHOLIC**

San Pellegrino Sparkling  
Aqua Panna Still  
Soft Drinks



# BEVERAGE

---

## CHAMPAGNE

*Mumm NV Cordon Rouge, Reims, FR | \$115 per bottle*

## SPARKLING WINE

*2015 Seppelt Salinger Vintage, Adelaide Hills, SA | \$70 per bottle*

## ROSE

*2019 Domaine de Triennes, Provence, FR | \$55 per bottle*

## WHITE WINE

*2019 Bird in Hand Sauvignon Blanc, Adelaide Hills, SA | \$39.95 per bottle*

*2019 Wirra Wirra Adelaide Chardonnay, Adelaide Hills, SA | \$47 per bottle*

*2020 Pierro LTC Semillon Sauvignon Blanc, Margaret River, WA | \$70 per bottle*

*2018 William Fevre Petit Chablis, FR | \$67 per bottle*

## RED WINE

*2019 Bertaine et Fils Pinot Noir, Aude, FR | \$39.95 per bottle*

*2018 Hentley Farm The Rascal, Barossa Valley, SA | \$45 per bottle*

*2019 Torbreck Woodcutters Shiraz, Barossa Valley, SA | \$60 per bottle*

*2018 Mt Difficulty Roaring Meg Pinot Noir, Central Otago, NZ | \$72 per bottle*

## BEER

*Little Creatures Pale Ale (AUS) | \$10 per bottle*

*Peroni (Italy) | \$10 per bottle*

## NON ALCOHOLIC

*San Pellegrino Sparkling 750ml | \$8.50 per bottle*

*Aqua Panna Still 750ml | \$8.50 per bottle*

*Soft Drinks | \$4.50 per serve*







**WWW.ELITESUPERYACHTS.COM.AU**

Tel +61 (02) 9063 1622  
info@elitesuperyachts.com.au