



ELITE SUPERYACHTS

Welcome Aboard

---

THE  
FLEET

---

Our collection of  
superyachts





## QUANTUM

If you are looking for the ultimate in luxury and style, look no further. Quantum offers state-of-the-art features and a sense of seclusion that makes her a favourite for celebrities, officials and high profile events.

Magnificent to look at the 36.5m luxury yacht QUANTUM is a high-performance vessel, as its design would suggest, with a cruising speed of 24 knots. Built by Warren Yachts, QUANTUM was designed by naval architect Peter Lower with interiors completed by Anthony Starr Design. Eight guests are housed in four luxurious staterooms on the lower deck; they feature deep rich leather and wood furnishings that offset crisp white bedding and furnishings. The aft sitting area offers the perfect location for a casual cocktail or an alfresco barbeque dinner. This has been a very successful and busy charter yacht in years past with plenty of space to entertain. Up to 45 guests can comfortably enjoy cocktails on board, with seating available for a formal dinner of up to 18 people.

Quantum is ideally located in Sydney Harbour and can customise a charter to meet your needs – from meals prepared by award-winning chefs, to your desired vendors and services. ush overnight accommodation for 8 guests

# TAKE A LOOK

From her expansive dining and lounging areas to her four luxurious staterooms for overnight guests, the Warren S120 has been custom built for pleasure, beauty and comfort.



It is easy to see why this superyacht provides an exceptional setting for corporate events, available at hourly, daily, overnight or weekly charters. Quality materials, spacious interiors and state-of-the-art technology complement the sleek and powerful design of the vessel.











# MODERN AND SPACIOUS

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







## DELUXE INTERIORS

*With modern interiors and large expansive deck spaces, Quantum caters to large corporate and entertaining groups right down to the more private and intimate parties.*



# CHARTER RATES

SYDNEY (45 PERSONS MAX)

DECEMBER – JANUARY

Hourly – Minimum 4 hours

\$2,950 per hour

Minimum 4-hour charter \$11,800

Additional hour \$2,950 per hour

FEBRUARY – NOVEMBER

\$2,750 per hour

Minimum 4-hour charter \$11,000

Additional hour \$2,750 per hour

All hourly rates include GST

WHARF BOOKING FEES

\$ 50 per stop

STAFFING

\$ 300 – 4 hours ( 1 staff per 10 guests applies)

\$75 per hour thereafter

CHEF FEE

\$ 300 – 4 hours

\$75 per hour thereafter

DAY RATE (8 HOURS)

\$17,700

OVERNIGHT RATE (24 HOURS - UP TO 8 GUESTS)

\$22,000

WEEKLY RATE ( 7 CONSECUTIVE DAYS- UP TO 8 GUESTS)

\$115,000 + 30% APA

Public holiday surcharges apply







# SPECIFICATIONS

- 120 feet of pure luxury and class
- Main saloon featuring open dining room with lounge area
- Spacious aft deck featuring outside dining for 12 and lounge area with awning
- Fly bridge featuring a lounge area seating eight and barbecue with awning
- Front deck featuring a lounge with table and large shade umbrella
- Four luxurious staterooms with ensuites for overnight stays:
- Hydraulic-lowering swimming platform
- State-of-the-art sound system with iPad control and Wireless internet
- Gyroscopic stabiliser ensuring a smooth experience at zero and max. speeds
- Kayaks and stand-up paddleboards



# CATERING AND BEVERAGES

---

## Canapé Selections

*Menu is provided by Elite Chefs Sydney*

*A Chef is required at \$75 per hour*

*\$400 public holiday charge based on 4 hours (\$100 after that)*

**GOLD PACKAGE** - \$60 per person (3 Cold, 3 Warm, 1 Substantial, 1 Dessert)

**PLATINUM PACKAGE** - \$80 per person (4 Cold, 4 Warm, 2 Substantials, 2 Dessert)

**ELITE PACKAGE**- \$100 per person (4 cold , 5 warm , 2 Substantials , 2 Dessert)

*Choice of one of the below station*

**GLAZED HAM STATION, CHARCUTERIE & CHEESE min 30 pax**





# CATERING AND BEVERAGES

---

## Canapé Selections

### **Cold Canapé**

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

*Spiced butternut pumpkin, pistachio nut, caramelised onion, ricotta mini puff pastry tart*

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

*Smoked free range chicken, roasted sweet corn, streaky bacon, Sriracha mayo on spoon*

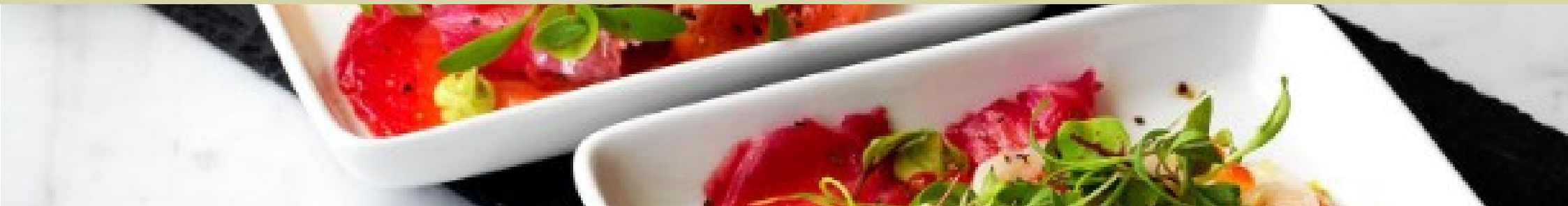
*Sugar cured King salmon, horseradish cream cheese, baby capers, shaved radish on black pepper crisp*

*Teriyaki seared Black Angus beef, sesame seed, pickled cucumber, Kewpie mayo, fried garlic (GF)*

*San Daniele prosciutto fig jam whipped feta salsa verde on crisp flatbread*

*Alaskan King crab, baby pea crush, spiced organic seeds and grains, shaved kale, dry chilli aioli on shortcrust tart*

*(All cold canapes can be made GF)*





# CATERING AND BEVERAGES

---

## Canapé Selections

### Warm Canapé

*Herbed green pea, baby spinach, buffalo mozzarella risotto balls with smoked paprika aioli, (v)*

*Dukkah spiced lamb fillet, feta, Heirloom cherry tomatoes, black olive on spoon*

*Crispy Berkshire pork belly, lemon grass, glass noodles, mint, fermented chilli, lime soy dressing (GF)*

*Seared Atlantic scallops, smoked bacon, fine cut celeriac, caper thyme mayonnaise, lemon*

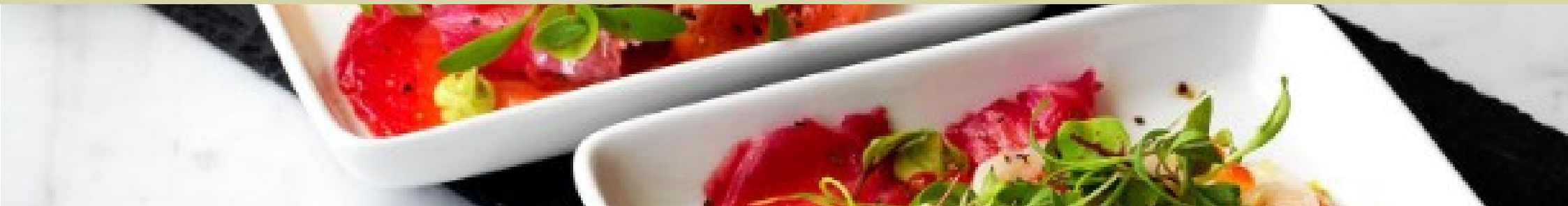
*Five-spiced blackened duck breast, sour cherry, wonton chip, caramelized soy*

*Spiced beef potato egg, chimichurri empanada*

*Roasted pumpkin and feta, chimichurri empanada*

*Prawn and chive fried dumplings, shallots, sambal chilli dressing*

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





# CATERING AND BEVERAGES

---

## Canapé Selections

### ***Substantial canapé***

*Southern Fried buttermilk chicken, fine slaw, jalapeño, soft milk bun*

*Roasted Black Angus beef sirloin, Thai salad, rice noodles, mint, lemon grass, bean sprouts*

*Chicken and chorizo Quesadilla, smoked sweet corn, spiced avocado aioli*

*Seared King Tasmanian salmon, Japanese pickles, fine cut baby bok choy, rice and nori salad,  
edamame, coriander*

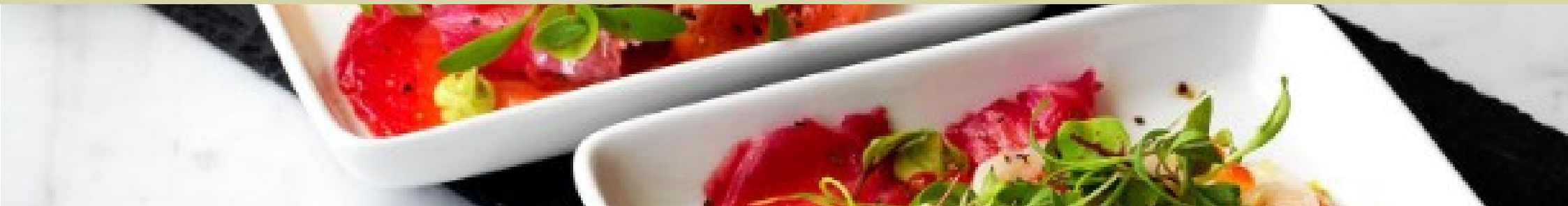
*Tikka Masala spiced chicken, organic brown rice, baby coriander in bowl*

*Slow cooked grass-fed sumac lamb shoulder with gnocchi, rainbow chard and cucumber yoghurt  
bowl*

*Poached tiger prawn roll, pickled radish, iceberg lettuce, cocktail aioli*

*Moroccan spiced butter nut pumpkin, slow roasted vegetables, chickpea stew, sumac, cucumber  
yoghurt*

*Crispy pork belly roll, pickled carrot, cucumber, coriander, light chilli, Vietnamese soy*



# CATERING AND BEVERAGES

---

## Canapé Selections

### Dessert canapé

*Passion fruit curd and fresh strawberry crushed coconut meringue tart*

*Sea-salt caramel and brownie crumble tart*

*Valrhona Dark chocolate espresso mousse, chocolate crumble*

*Prosecco rosewater marinated strawberries, watermelon, mint, meringue*

*Whipped vanilla bean raspberry cheesecake, black sesame seed, short bread crumble*

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





# CATERING AND BEVERAGES

---

## Buffet Selections

*Menu is provided by Elite Chefs Sydney*

*A Chef is required at \$75 per hour*

*\$400 public holiday charge based on 4 hours (\$100 after that)*

**GOLD BUFFET PACKAGE** - \$95 per person (2 x canapés on arrival, 2 cold platters, 2 warm platters, 1 dessert platter)

**PLATINUM BUFFET PACKAGE** - \$115 per person (3 x canapés on arrival, 3 cold, 3 warm platters, 2 dessert canapes)

## Cold Platters

*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*



# CATERING AND BEVERAGES

---

## Buffet Selections

### Warm Platters

*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*

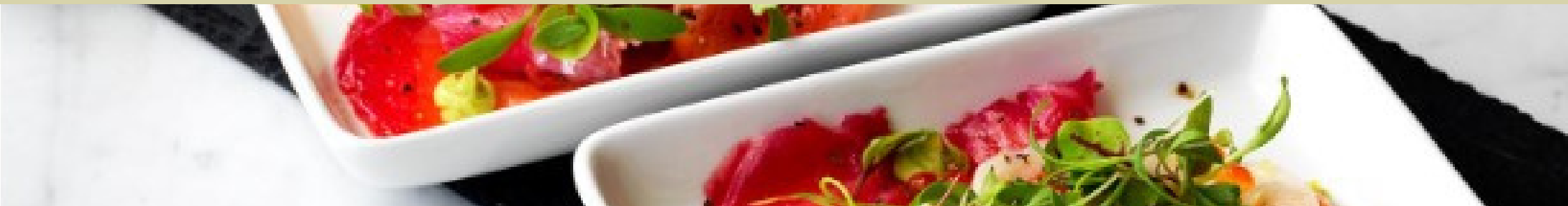
### Dessert Platters

*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*





# CATERING AND BEVERAGES

---

## Buffet Selections

**Share Platter option will also include complimentary platters of:**

*Green micro salad with shaved radish, red onion and cold-pressed dressing*

*Fresh baked bread rolls and Pepe Saya butter*

*Steamed baby potatoes with parsley butter and lemon*



# CATERING AND BEVERAGES

---

## SEAFOOD BUFFET MENU

*\$150 per person*

### Canapés

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

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

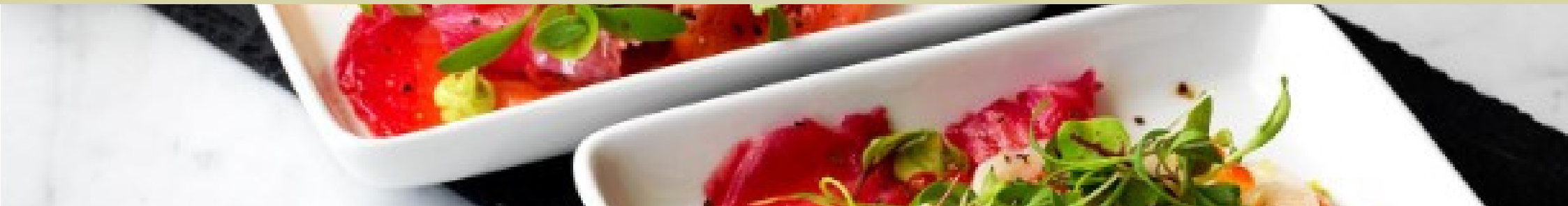
*Chili lime free range chicken, baby greens, cucumber, nam jim dressing, wonton*

### Cold

*Seafood platter with a selection of oysters, tiger prawns, Balmain bugs, chilled mussels, caper mayonnaise, citrus aioli*

*Yellow fin tuna spring onion, king brown mushrooms, aged soy*

*Qld spanner crab (de shelled) heirloom tomato medley, avocado, radish , cucumber, light chili  
(lobster on request, price depends on market value)*





# CATERING AND BEVERAGES

---

## SEAFOOD BUFFET MENU

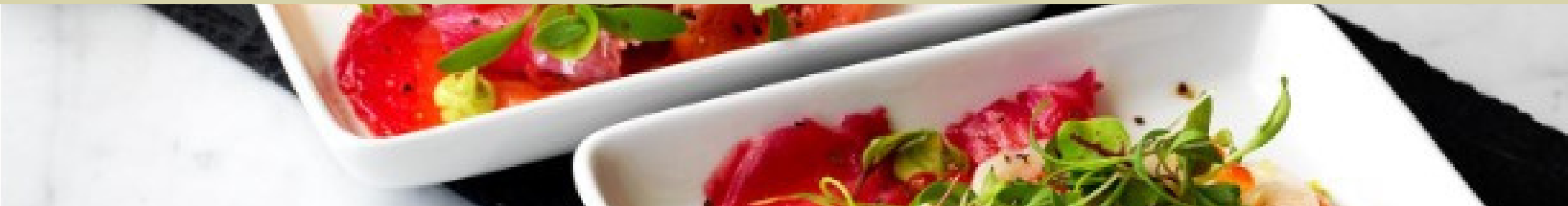
*\$150 per person*

### Warm

- *Roasted (med-rare) pepper-crusted Black Angus sirloin with local mushrooms and chimichurri (gf)*
  - *Large king prawns with butternut pumpkin, Persian fetta and Harissa (gf)*
- *Crispy-skinned WA Cone Bay barramundi with sautéed wombok, pickled ginger, aged soy and wild mushrooms*

### Buffet includes:

- *Steamed new potatoes*
- *Wild rocket salad with shaved pear, pecorino and aged balsamic dressing*
  - *Spiced cauliflower salad with chickpeas and raita*
  - *Handmade bread rolls with cultured butter*



# CATERING AND BEVERAGES

---

## SEAFOOD BUFFET MENU

*\$150 per person*

### Dessert

*Handmade Pavlova nests with mango passionfruit curd and raspberry sorbet*

*(gf)*

*Local and Imported cheese served with spiced apple chutney, marinated figs  
and flatbread*





# CATERING AND BEVERAGES

---

## 3 COURSE PLATED MENU

*\$130.00 per person*

***Menu is provided by Elite Chefs Sydney***

***A Chef is required at \$75 per hour***

*\$400 public holiday charge based on 4 hours (\$100 after that)*

### Entree

- *Pan seared prawns, celeriac remoulade, red vein sorrel, and lemon dressing*
- *Zucchini quinoa fritters, pea mint cream, Hunter Valley goat's cheese, watercress*
- *De-boned baby chicken 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 yellow fin tuna, shaved fennel, orange, aioli*
  - *Confit WA octopus, baby octopus, red pepper, olive, chilli aioli*



# CATERING AND BEVERAGES

---

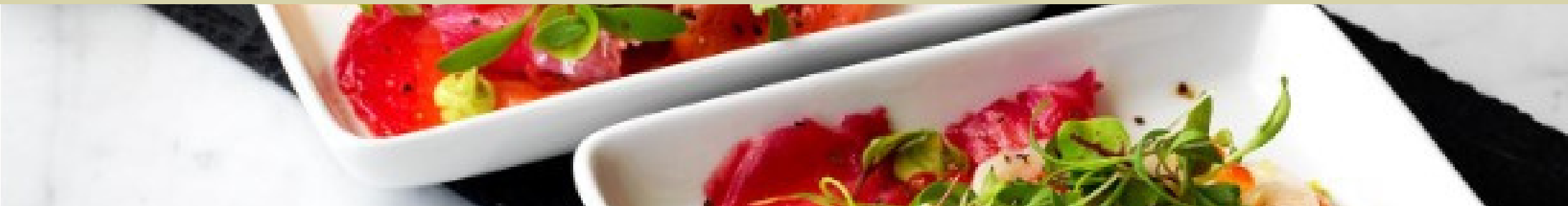
## 3 COURSE PLATED MENU

### Mains

- *Baby snapper, mussels, confit fennel, zucchini flower, bisque*
- *Peppered lamb loin, slow cooked shoulder, globe artichoke, broad beans, peas, jus*
  - *De-boned corn-fed chicken, sweet corn, red pepper, baby leeks, pearl barley*
  - *Hapuka Fillet, squid, chorizo, nettle butter, lemon*
- *Grass fed beef tenderloin, ox tail 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*

### Desserts

- *Dark chocolate pave, poached strawberry, cream fraiche, strawberry ice cream*
- *Salt caramel, chocolate slice, banana fritters, peanuts, chocolate ice cream*
  - *Coconut panna-cotta, mango, crumble, coconut sorbet*
- *Vanilla cheesecake, mixed berries, orange cardamom ice cream*
- *Local and imported cheeses, fig loaf, flat bread, apple cherry chutney*



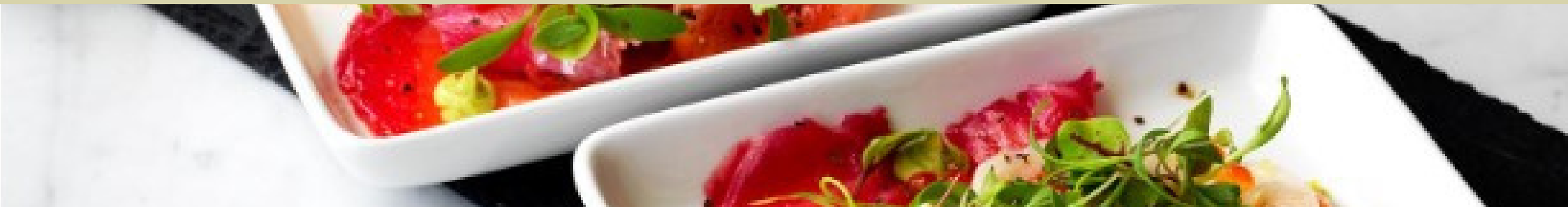
# CATERING AND BEVERAGES

---

## 3 COURSE PLATED MENU

### KIDS MENU - \$35 per person

- *Margarita pizza bites*
- *Free range chicken strips, chips mayo*
- *Penne bolognaise and parmesan (plain if need)*
- *Vanilla ice cream strawberries, crushed meringue*





# CATERING AND BEVERAGES

---

## Station Selections

*Stations can be added to any canape or buffet event*

### SASHIMI STATION

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

*\$18 per person*

### DUMPLING BAR

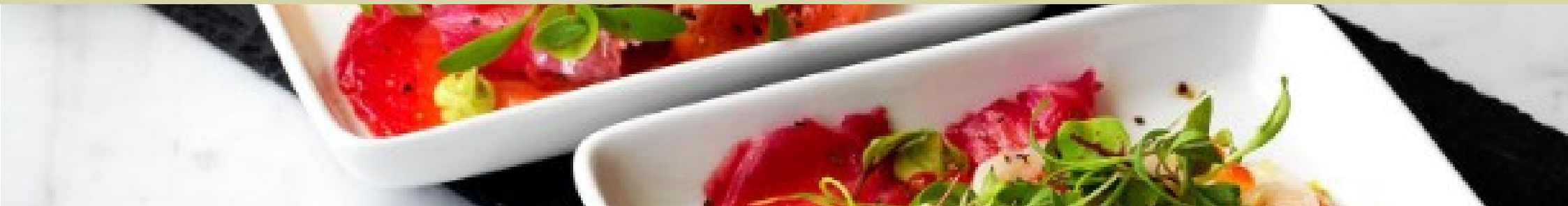
*Selection of steamed seafood, meat and vegetarian dumplings served with a variety of dipping sauces*

*\$17 per person*

### OYSTER TASTING STATION

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

*\$18 per person*



# CATERING AND BEVERAGES

---

## Station Selections

### LIVE OYSTER SHUCKING

*Shucked to order Sydney Rock, Pacific and Flats by chef on board*

*\$18 per person PLUS additional \$220 chef charge*

### GLAZED HAM STATION

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

*\$17 per person*

### CAVIAR STATION

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

*Price on enquiry*

### CHARCUTERIE & CHEESE

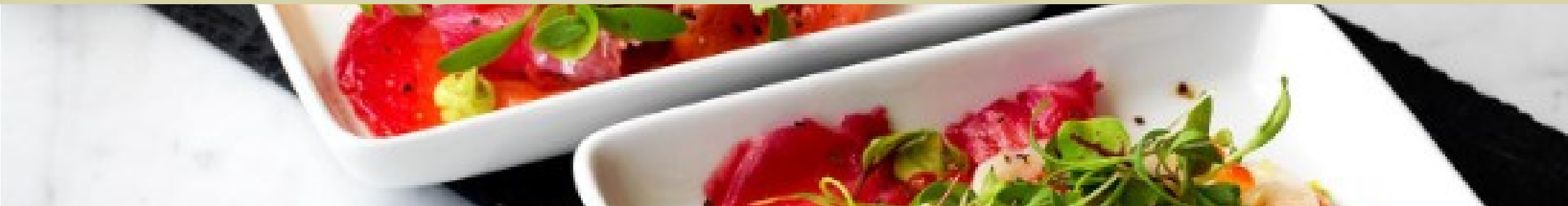
*Selection of cured and smoked meats, cheeses, pickles and house-made chutneys*

*\$16 per person*

### JUST CHEESE

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

*\$15 per person*



# BEVERAGES

---

## **Gold Package**

***AU\$18.50 per person per hour***

### **CHAMPAGNE**

*Chandon NV*

### **WHITE WINE**

*Kindred Spirit Sauvignon Blanc*

*Scarborough Chardonnay Yellow Label*

### **RED WINE**

*Little Yering Pinot Noir*

### **ROSE**

*Pink Flamingo Rose*

### **BEER**

*Corona*

*Peroni*

*Cascade Premium Light*





# BEVERAGES

---



## Platinum Package

*AU\$30 per person per hour*

### CHAMPAGNE

*Pommery NV French Champagne*

### WHITE WINE

*Dog Point Sauvignon Blanc  
Shaw & Smith M3 Chardonnay*

### RED WINE

*Massale Pinot Noir  
Penfolds Bin 28*

### ROSE

*Miravale Rose*

### BEER

*Corona  
Peroni  
Cascade Premium Light*

*Soft drink, juice and water included*





---

**WWW.ELITESUPERYACHTS.COM.AU**

---

Tel +61 (02) 9063 1622  
[info@elitesuperyachts.com.au](mailto:info@elitesuperyachts.com.au)