



ELITE SUPERYACHTS

Welcome Aboard

THE FLEET

Our collection of
superyachts

SAHANA



Marvel at the sleek lines, be immersed in the gracious deck space and be inspired by the sheer beauty. Sahana is the newest luxury super yacht to grace Sydney Harbour and will no doubt be a head turner.

The level of detail is where Sahana stands apart from other super yachts. Showcasing a sleek, minimalist interior combined with the polish and grace of contemporary style, Sahana evokes a refreshing blend of simplified elegance – sure to appease the most discerning of guests.

Stretching at 120ft of pure luxury and comfort, Sahana's best feature lies in the vessel's extensive wrap around walkway – facilitating functions for up to 70 guests. Sahana is your consummate venue for exclusive corporate events, meetings or gatherings. Presenting you breathtaking scenery whilst we organise a tailor-made affair for you and your guests. Sahana proudly flaunts five separate entertaining areas over 3 stunning decks. Relax in the bow lounge, ample beam saloon or laze in the flybridge bar's sun deck lounges – every nook bares top tier furnishings, hand-picked, all throughout.

TAKE A LOOK

Sitting on the bow with lounge seating is a dream setting in itself, imagine holding that special event on this gorgeous beast of a vessel. Pure Luxe.



Spend a night or two in Sahana's luxurious staterooms that sleep up to 8 guests, all with individual ensuites. Marvel at Sahana's state of the art audio visual equipment, complete with an HD 1,000 movie hard drive, surround speakers with subwoofers, Apple TV and Airplay and for those exciting live DJ parties - a Turntable record player.







MODERN AND SPACIOUS

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





DELUXE INTERIORS

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



CHARTER RATES

SYDNEY (70 PERSONS MAX)

Hourly – Minimum 4 hours

\$3,250

OVERNIGHT PACKAGE (24 HOURS
ALL-INCLUSIVE FOR 8 GUESTS)

\$25000 - Includes Vessel Hire, GST,
Fuel, 2 x Wharf Booking, 5 Marine Crew,
Private Chef, 3 Main Meals, Snacks,
Australian Wines and Beers, Soft drinks
and Juices.

WAIT STAFF Ratio: 1 per 10 guest

4 Hour Charter \$300

5 Hour Charter \$400

6 Hour Charter \$450

8 Hour Charter \$600

CHEF FEE - included in Menu Selections

Extra charge of \$95 per hour for charters
over 4 hours.

Minimum Catering Spend Applies \$1500

LONGER TERM CHARTERS

January to November \$125,000 + 30%

APA

December \$150,000 + 30% APA

Public Holiday Surcharges Apply





SPECIFICATIONS

- 120 foot Oceanfast Super Yacht
- Accommodates up to 70 passengers
- 20 passengers for seated dining
- 11 passengers offshore
- COVID maximum passengers:
- 60 (1 person per 2 square meters)
- Rear deck with outdoor dining table for 10 guests
- Upper deck with 5 seater sun lounges
- Upper deck bar area with U-shaped lounge seating
- Front deck lounge seating with table and sun lounges
- Main saloon – round marble dining table with Minotti Italian dining chairs
- Main saloon – Minotti sofa and coffee table
- Imported platinum carpet from Norway, laid on soundproof underlay
- Cabins
- Master Cabin: King bed, en-suite bathroom, walk-through wardrobe, Samsung 55" curved TV, DVD/CD player, safe
- 2 x VIP Cabins: Queen Bed, en-suite, Samsung 48" HD TV, DVD/CD player
- Guest Cabin: Queen bed, ensuite, Samsung 40" HD TV, DVD/CD player
- Liveaboard charters available for up to 8 guests

Sahana – Menu

Catering by onboard chef: Samuel Waller.

*Sam's culinary style has been influenced by his time spent in the
Mediterranean, Bahamas, Caribbean,
Canada, the United States and the Pacific.*

Chef included for 4 hours. AU\$100 per hour thereafter.

Menus are based on minimum spend of AU\$1500



CANAPÉ MENU

GOLD PACKAGE - \$75 per person

Selection of 5 canapés, 1 substantial canapé, 1 dessert canapé

PLATINUM PACKAGE - \$100 per person

Selection of 8 canapés, 1 substantial canapés, 1 dessert canapé

ELITE PACKAGE - \$125 per person

Selection of 9 canapés, 2 substantial canapés, 2 desserts, & Grazing station



CATERING AND BEVERAGES

CANAPÉ MENU

COLD CANAPÉS

Yellowfin Tuna Tartare with Edamame, Pickled Ginger and Ponzu Dressing (GF)

Scallop Ceviche with Fresh Lemon and Watercress (GF)

Fresh caught Queensland Tiger Prawns and Seafood sauce (GF)

Fresh Sydney Rock Oysters with Meyer Lemons (GF)

Vegetarian Rice Paper Rolls with Fresh Mint and Coriander (V) (VG) (GF)

Tomato Bruschetta with Fresh Basil and Crisp Bread (V) (VG)

WARM CANAPÉS

Spanner Crab Rice Cakes with Fresh Herbs and Lemon

Green Pea, Asparagus and Truffle Arancini with Aged Reggiano Cheese (V)

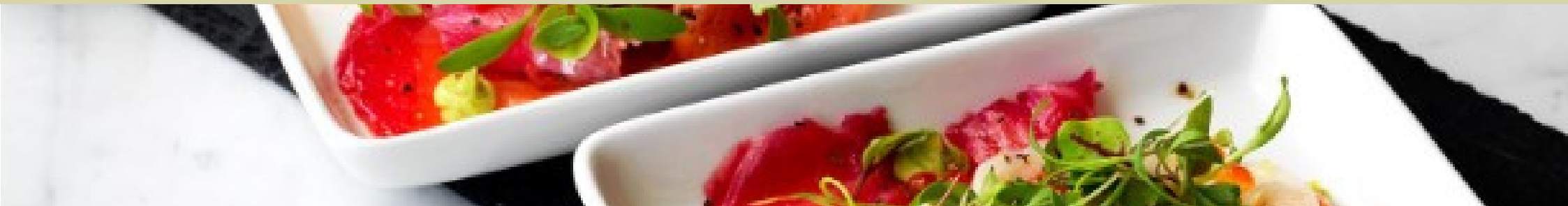
Potato, Corn and Herb Croquettes (V) (VG)

Fried Zucchini and Lentil Bites with Sesame Dressing (V) (VG) (GF)

Lamb Kofta with Mint Dressing Yogurt Dressing (GF)

8 Hour Slow Cooked Bangalow Pork with Apple Chutney (GF)

Chicken, Leek and Camembert Petite Pie with Tomato Chutney



CATERING AND BEVERAGES

SUBSTANTIAL

Vegetarian Lentil Brioche Slider with BBQ Sauce, Vegenaïse and Lettuce (V) (VG)

Black Angus Beef Slider with Tomato, Tasty Cheese, Tomato Sauce and Kewpie

Grilled Organic Chicken Slider with Tomato, Tasty Cheese, BBQ Sauce and Kewpie

Salmon Poke Bowl with Brown Rice, Quinoa, Edamame, Mango, Cucumber and Radish (GF)

Pulled Pork Bowl with Cabbage Slaw, Coriander, Kewpie, Peanuts and Chilli (GF)

Crispy Chicken Bowl with Corn Salsa, Brown Rice, Sesame Dressing and Kewpie Wasabi

DESSERT CANAPÉS

Deconstructed Vanilla Bean Cheese Cake with Fresh Berries

Almond Cake with Vanilla Cream and Fresh Raspberries (GF)

Chocolate Mousse with roasted pecans and fresh raspberry



CATERING AND BEVERAGES

GRAZING STATIONS

\$20 per person

- *Australian Cheeses, Cured and Smoked Meats, Dips, Fresh Fruits, Lavosh and Fresh Breads*

CHILLED SEAFOOD STATION

Priced on request

Queensland Tiger Prawns, Balmain Bugs, Sydney Rock Oysters, Tuna Tataki, Seafood Sauces and Lemons (GF)



CATERING AND BEVERAGES

BUFFET MENU

GOLD BUFFET PACKAGE - \$130 per person

Maximum 45 guests

2 x canapés on arrival, 6 platters, 1 dessert canapé

Fresh caught Queensland Tiger Prawns and Seafood sauce (GF)

Vegetarian Rice Paper Rolls with Fresh Mint and Coriander (V) (VG) (GF)

Rocket with Aged Parmigiano Reggiano, Pears, Pine Nuts and Balsamic Vinaigrette (V) (GF)

Roasted Carrot, Capsicum, Celery, Zucchini with Rosemary and Oregano (V) (VG) (GF)

Chat Potato and Fresh Herb Salad with Lemon Vinaigrette (GF)

Basmati Rice with Corn Salsa, Shallots and Chili (V) (VG) (GF)

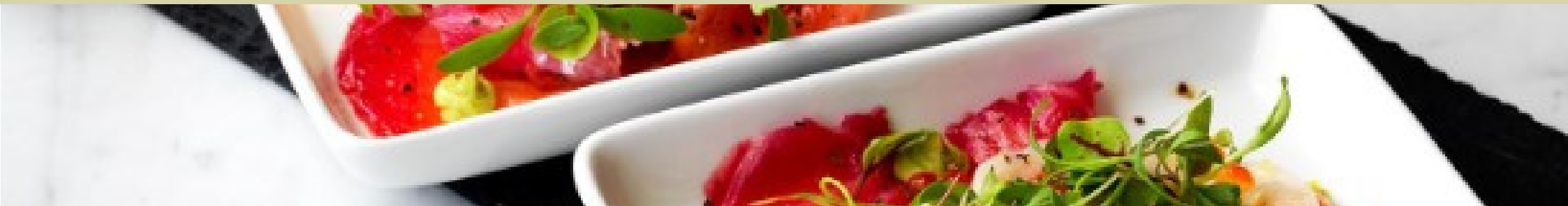
Cured Meats, Olives and Sun Dried Tomatoes (GF)

Grilled Tasmanian Salmon Fillets with Salsa Verde (GF)

Dessert

Deconstructed Vanilla Bean Cheese Cake with Fresh Berries

Included Freshly Baked Bread Rolls with Sea Salted Butter (V)



CATERING AND BEVERAGES

BUFFET MENU

PLATINUM BUFFET PACKAGE - \$150 per person

Maximum 45 guests

3 x canapés on arrival, 8 platters, 2 dessert canapé

Yellowfin Tuna Tartare with Edamame, Pickled Ginger and Ponzu Dressing (GF)

Vegetarian Rice Paper Rolls with Fresh Mint and Coriander (V) (VG) (GF)

Lamb Kofta with Mint Dressing Yogurt Dressing (GF)

Rocket with Aged Parmigiano Reggiano, Pears, Pine Nuts and Balsamic Vinaigrette (V) (GF)

Roasted Carrot, Capsicum, Celery, Zucchini with Rosemary and Oregano (V) (VG) (GF)

Chat Potato and Fresh Herb Salad with Lemon Vinaigrette (GF)

Quinoa, Herbs, Butternut, Pomegranate and Herbs de Provence Vinaigrette (V) (VG) (GF)

Basmati Rice with Corn Salsa, Shallots and Chili (V) (VG) (GF)

Fresh caught Queensland Tiger Prawns and Seafood sauce (GF)

24 Hour Slow Baked Lamb Shoulder with Salsa Verde (GF)

Grilled Lemongrass Chicken (GF)

Dessert

Almond Cake with Vanilla Cream and Fresh Raspberries (GF)

Deconstructed Vanilla Bean Cheese Cake with Fresh Berries

Included Freshly Baked Bread Rolls with Sea Salted Butter (V)



CATERING AND BEVERAGES

BESPOKE DINNING PACKAGE - \$200 per person

Minimum 10 guests / maximum 19 guests

3 Canapés on arrival, 6 Course plated meal

Fresh Sydney Rock Oysters with Meyer Lemons (GF)

Vegetarian Rice Paper Rolls with Fresh Mint and Coriander (V) (VG) (GF)

Lamb Kofta with Mint Dressing Yogurt Dressing (GF)

Green Pea, Asparagus and Truffle Arancini with Aged Reggiano Cheese (V)

Tuna Tartare with Picked Radish, Edamame, Wasabi Cream and Ponzu Dressing (GF)

Cured Trout with Avocado, Cucumber and a Lemon Mustard Vinaigrette (GF)

8 Hour Slow Cooked Black Angus Beef Fillet with Potato Gratin and Salsa Verde (GF)

Almond Cake with Sea Salt Chocolate Ganache and Fresh Raspberries (GF)

Selection of Fine Cheeses, Preserves and Lavosh



BEVERAGES

Gold Package

AU\$15 per person per hour

Sparkling Wine

Chandon Brut NV

Rose Sparkling

Chateau La Gordonne Rose, Provence, France

White Wine

Palazzo Grimani Pinot Grigio, Veneto, Italy

Red Wine

*Cape Mentelle Trinders, Cabernet Merlot, Margaret River
WA*

Beer

Corona (Mexico)

Peroni (Italy)

Peroni Leggera (Italy)



BEVERAGES



Platinum Package

AU\$25 per person per hour

Champagne

Veuve Clicquot Yellow label NV

Rose

Chateau La Gordonne Rose, Provence, France

White Wine

Cloudy Bay Sauvignon Blanc, Marlborough NZ

Cape Mentelle Chardonnay, Margaret River WA

Red Wine

Cape Mentelle Trinders, Cab Sav, Margaret River WA

Beer

Corona (Mexico)

Peroni (Italy)

Peroni Leggera (Italy)

All packages include

San Pellegrino Sparkling, San Pellegrino Still, Soft Drinks & Juice



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