



ELITE SUPERYACHTS

Welcome Aboard

THE
FLEET

Our collection of
superyachts



MOHASUWEI

Recognised for her novel and charming look, Mohasuwei is a 108ft superyacht exuding sophistication and leisure in every direction. Accommodating up to 36 guests, Mohasuwei is an up-to-date venue, having undergone a refit in 2018 yet keeping its classic selection of art as captured by acclaimed 1960's photographer to the stars Terry O'Neill.

Sightseeing and harbour viewing is one of Mohasuwei's best hallmarks with a choice of sun lounges in the upper deck spread astern, to the two inward-facing sofas with alfresco dining tables for ultimate relaxation and casual dining under the sun or stars. Mohasuwei's forward area also offers a great spot for surveying the sights and socialising.

Inside the yacht, we see a welcoming and cosy atmosphere in stone and pink accents leading to a mini cinema area or reading room for utmost privacy. If you fancy, a formal dining area for 10 may be set up in the main salon or the aft deck.

Spend an evening or two with up to 8 guests via the Master suite's King sized bed featuring panoramic windows making you truly feel at sea level. Guests may also choose among the convertible suite (queen or 2 single beds) or 2 additional twin cabins, each with side by side single beds as well as a Pullman in each. All cabins come with ensuite facilities for your comfort and convenience.



MODERN AND SPACIOUS

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



TAKE A LOOK

Undergoing a large internal refit to produce a very modern and welcoming interior before launching into the charter market. After an extensive interior refit by the current owners in 2018, MOHASUWEI features a sophisticated and luxurious yet relaxed interior.



Mohasuwei offers complete entertainment facilities from water sports to its surround sound system and covers all areas for the guests to party and enjoy. Finally, cap of your superyacht experience by taking in Mohasuwei's amazing beach club, allowing guests to relax on the director chairs or step straight into the water from the comfort of the large swim platform using the hydraulic swim stairs to descend slowly.

Choose Mohasuwei and be delighted with her unique stylings and impeccable service and make your event one for the books.



OVERNIGHT BLISS

MOHASUWEI boat can accommodate up to 8 guests overnight in 4 luxuriously appointed guest suites, each with their own en-suite. The Master Cabin features large windows, as a result making you truly feel at sea-level.



CHARTER RATES

SYDNEY (36 PERSONS MAX)

Hourly – Minimum 6 hours

\$2,500 per hour

Minimum 6-hour charter \$15,000

Additional hour \$2,500 per hour

WHARF BOOKING FEES

Complimentary - 1 pick up and 1 drop off

STAFFING

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

\$75 per hour thereafter

BYO BEVERAGE CHARTER

\$20 per person surcharge applies

Includes service of beverages, glassware,
still/sparkling water and ice

Prices are inclusive of GST

OVERNIGHT CHARTER (24 HOURS - UP TO 8 GUESTS)

\$20,000 + GST + 30% APA

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

\$100,000 + GST + 30% APA

SPECIAL EVENTS

New Years Eve - Price Upon Request Less



SPECIFICATIONS

Length 33.0m / 108ft

Builder 2009, Cantieri di Pisa (2018 Refit)

Speed: 10 to 29 knots

Beam 7.15m (23.5ft) | 1.27m (4.2ft)

Accommodation 4 Bedrooms



Features:

- Cinema
- Video-on-demand
- SATCOM
- WiFi
- Air Conditioning
- Gym
- Satellite TV

Tenders & Water Toys

- 1 x 10m TechnoHull Tender (8 guests comfortably)
- Aqua Lily Pad
- Inflatable and towable tubes
- Ski biscuit
- Snorkelling equipment
- Rendez-Vous diving

CANAPES

CANAPE MENU 1 | \$79 per person

5 Gold Items, 2 Platinum Items, 1 Substantial Item, 1 Dessert

CANAPE MENU 2 | \$89 per person

5 Gold Items, 3 Platinum Items, 1 Substantial Item, 1 Dessert

GOLD ITEMS

Freshly shucked market best oysters, Cabernet vinaigrette, lemon (s)

Roasted Portobello mushroom miniature tartlet, aged reggiano (v)

Panco & oregano crumbed chicken strips, confit garlic & saffron aioli

Pan fried haloumi, pine nut pesto (v)

Manchego, quince, crusty bread, cress (v)

Queensland Banana prawns, air popped popcorn, sesame (s) (gf)

Saffron and mozzarella arancini, chive aioli (v)

Glazed Triumph pear, chive, ricotta, brioche, aged balsamic (v)

Rare roast Angus beef, sourdough crouton, horseradish cream (gf)

Slow roasted Berkshire pork belly, crackling, spiced apple (gf)

Prosciutto, mozzarella & rocket pizzetta

Double smoked leg ham & parsley mini quiche

Handmade pork and prawn dim sim, chilli, lime, coriander (s)

Beetroot, candied walnut, whipped goats cheese, chervil (v) (gf)

Vegetarian spring rolls, shallot soy dressing (v)

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



CANAPES

PLATINUM ITEMS

Hoisin duck pancakes, sliced cucumber, spring onion
Salt & pepper calamari, aioli, lime (s)
Seared scallop, pea puree, crisp prosciutto (gf)
Spring lamb cocktail pies, roasted tomato chutney
Rosemary lamb skewers, sumac yoghurt (gf)
Peeled, market best prawn, smoked paprika mayonnaise (s)
Confit garlic & thyme chicken skewers (gf)
Yellowtail Kingfish ceviche, citrus dressing (s)
Spanner crab tartlet, creamed leek (s)
Angus beef burger, Boardwalk chutney, pickles, charcoal roll
Crispy chicken sliders, iceberg lettuce, brioche
Spiced duck breast, buttered walnut, orange (gf)

SUBSTANTIAL ITEMS

63-degree grain fed beef fillet, glass noodles, sliced vegetables (gf)
Pan fried gold band snapper, penne, caper, fresh herbs, lemon vinaigrette (s)
Chicken & chorizo paella, heirloom tomatoes (gf)
King prawn, avocado, shaved fennel, rocket, citrus (s) (gf)
Beer battered flathead, shoestring fries, lemon tartare sauce (s)
Lamb shoulder, tri colour quinoa, asparagus, fetta (gf)
Vegetarian paella, fresh vegetables, lemon, parsley (v) (vgn) (gf)

DESSERT ITEMS

Baby pavlova, crème Chantilly, summer berries, gold leaf (v)
Boardwalk chocolate brownie, salted caramel (v)
Belgian milk chocolate & salted caramel tartlet (v)
Grape, watermelon and strawberry fruit skewers (gf) (v) (vgn)
Lemon curd tartlet, torched meringue, raspberry dust (v)
Chocolate dipped mini gelato cones (v)



BUFFETS

BUFFET MENU 1 | \$99 per person

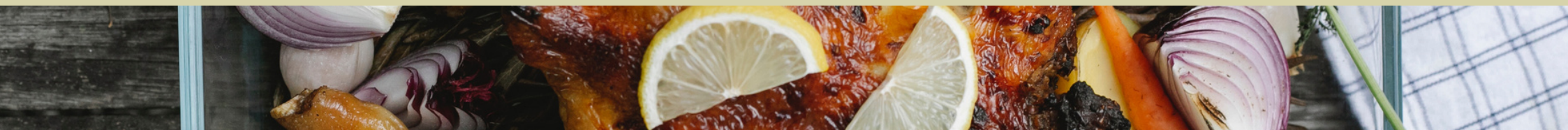
4 Gold Items, 3 Platinum Items

BUFFET MENU 2 | \$109 per person

3 Gold Items, 3 Platinum Items, 1 Diamond Item, 2 Dessert Items

GOLD ITEMS

Local Sydney rock oysters, assorted seasonal dressings (2 oysters per person) (s) (gf)
Market best prawns, lemon, Boardwalk signature cocktail sauce (3 prawns per person) (s) (gf)
Baked chat potatoes, fresh rosemary, confit garlic (v) (gf)
Roasted beetroot, goat's cheese, toasted walnuts, rocket (v) (gf)
Charred corn, heirloom cherry tomato, wild rocket, avocado, smoked paprika & lime (gf) (v)
Spicy roasted pumpkin, pepita seeds, yoghurt dressing (v)
Chat potato, honey mustard mayonnaise, spring onion (v) (gf)
Jamon Serrano, shaved fennel, citrus, aioli (gf)
Broccolini, snow peas, orange, chilli, toasted hazelnut dressing (v) (vgn) (gf)
Chorizo, fetta, semi dried tomato, penne, fresh basil
Tri colour quinoa, pumpkin, asparagus, fetta, red wine vinaigrette (v) (gf)
Heirloom cherry tomato, Persian fetta, sorrel cress (v) (gf)
Rocket, pear, aged parmesan, brown sugar balsamic (v) (gf)



BUFFETS

PLATINUM ITEMS

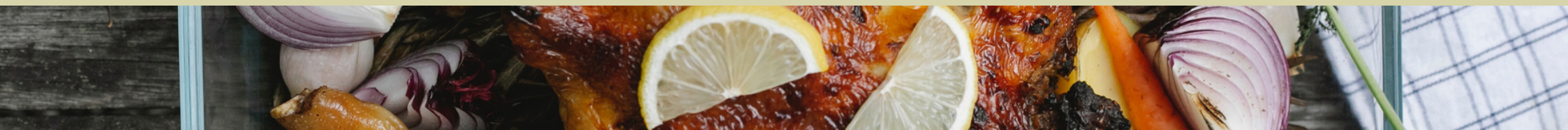
Thyme marinated chicken thigh, confit garlic (gf)
Crispy skin duck breast, pomegranate, toasted cauliflower (gf)
Pasture fed Berkshire pork fillet, spiced apple chutney (gf)
Sous vide, Portuguese style chicken breast, grilled lime, yoghurt dressing (gf)
8 hour slow cooked lamb shoulder, lemon chermoula (gf)
Slow cooked beef brisket, salsa verde (gf)
Baked Tasmanian salmon, citrus, macadamia nuts, baby radish (s) (gf)
South Coast Blue Eye Trevalla, grape & pine nut salsa (s) (gf)
Pan seared Gold Band snapper, pine nut pesto, young basil (s)
Poached Moreton bay bug, roasted garlic & chive aioli (s)

DIAMOND ITEMS

Triston Island Lobster, chive & smoked paprika butter (s)
Riverina lamb back-strap, tzatziki, pomegranate (gf)
sliced Riverina grain fed beef fillet, red wine jus (gf)

DESSERT ITEMS

Baby pavlova, crème Chantilly, summer berries, gold leaf (v)
Boardwalk chocolate brownie, salted caramel (v)
Belgian milk chocolate & salted caramel tartlet (v)
Grape, watermelon and strawberry fruit skewers (gf) (v) (vgn)
Lemon curd tartlet, torched meringue, raspberry dust (v)
Chocolate dipped mini gelato cones (v)



OPTIONAL ADD-ONS

Available as an Addition to Canape and Buffet Menus | Minimum 30 Guests

Whole Honey Baked Leg Ham | \$550

Whole honey baked leg ham with various mustards, relishes and soft bread rolls (serves 50 – 80 guests with other food selections)

Cheese Station | \$15 per person

A selection of local and international cheese, dried fruits, fruit paste and assorted crackers

Antipasto Station | \$23 per person

Grilled, marinated vegetables, freshly bakes crusty bread, sliced salami, Jamon, cured meats and olives

Dumpling Bar | \$14 per person + \$310 chef fee

A selection of hand-made dumplings steamed fresh to order (pork and prawn dim sum, prawn gow gee, BBQ pork bun, chicken dumplings)

Build Your Own Slider Station | \$16 per person

Gourmet slider rolls, freshly cooked Angus beef patties, cheddar cheese, sliced lettuce, red onion, mayonnaise

Live Paella Station | \$20 per person

Watch as our chefs cook fresh paella and serve straight from the pan (chicken and chorizo, seafood, vegetarian or mixed paella)

Pasta Station | \$20 per person

*Guests can help themselves to a variety of warm and cold pasta dishes - choose 3 from below options
chicken & pesto penne (cold), melted salmon and dill penne (cold), spaghetti Bolognese (hot), fettuccini boscaiola (hot), orecchiette with chorizo and field mushrooms (hot)*

Seafood Ice Bar | \$40 per person

Assorted sushi, fresh prawns, Sydney rock oysters, Pacific oysters, dipping sauces served on crushed ice



CONDITIONS

CANAPE & BUFFET MENUS

A chef is included for all catered jobs up to 4 hours. If additional hours are required, the chef will be charged at \$77 per hour.

A minimum spend of \$1,450 applies on all canape and buffet menus.

If minimum spend is not met, a chef charge of \$310 applies.

WEEKENDS & PUBLIC HOLIDAYS

All Public Holiday charters will incur a chef surcharge of \$132 per hour.





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