



ELITE SUPERYACHTS

Welcome Aboard

THE
FLEET

Our collection of
superyachts



Add a little bit of body text

SEVEN STAR

Cruise the Sydney harbour in luxury,
comfort and style

MY Seven Star is a 98-foot Azimut sporting superyacht that is built to dazzle. She has a luxurious saloon, a large cockpit, and many party places, making her ideal for any type of Sydney Harbour tour. Her highlight is a massive upper fly bridge deck with her own private jacuzzi, which can be used for both day trips and lengthy leases.

MY Seven Star will complement your Harbour event with flair and opulence that is simply unsurpassed, whether it's a business occasion, a leisurely group cruise, or a private charter. Enjoy this beautiful superyacht for your next special occasion or celebration on Sydney Harbour and indulge in the ultimate experience.

TAKE A LOOK

Seven Star features three luxurious levels of beautiful Italian design for exclusive charters of up to 80 guests. Seven Star's 98ft length forms the ideal layout with its vast open plan configuration. A panoramic glass door blurs the line between inside and out – seamlessly merging the ample saloon and back deck into one continuous stretch of room.



Plush seating in cream and brown is spread throughout the vessel and an awning may be pulled up or hidden away depending on your preference or time of day. Entertain your guests with Seven Star's various flat screens, Foxtel, iPod docking stations for music and fully licensed cocktail bar.

The lower deck of Seven Star is fitted with a master bedroom and two well appointed cabins, all with ensuites, that together can fit up to 6 guests. Enjoy the Jacuzzi under the stars on the Seven Star as well as a range of water activities with her jet tender, two storey inflatable slide, aqua mat and inflatable toys. Reward your team or celebrate your next event with the ultimate superyacht experience on Seven Star.







MODERN AND SPACIOUS

Expansive outdoor areas, gathering spaces and water activities are best enjoyed on Seven Star.





MEET AND MINGLE

For corporate events, meetings and product launches make your event distinct with Seven Star's world class amenities.





DELUXE INTERIORS

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



CHARTER RATES

SYDNEY (80 PERSONS MAX)

Hourly – Minimum 4 hours

NOVEMBER TO MARCH

\$2,500 per hour

Minimum 4-hour charter \$10,000

Additional hour \$2,500 per hour

APRIL TO OCTOBER

2,250 per hour

Minimum 3-hour charter \$6,750

WHARF BOOKING FEES

\$ 50 per stop

STAFFING

\$ 260 – 4 hours (1 staff per 10 guests applies)

\$65 per hour thereafter

CHEF FEE

\$340 up to 4 hours

\$85 per hour thereafter

A chef is required for buffet and BBQ menus or where use of the Galley is required

BYO CHARTER NOTES

BYO Drinks: \$20 per person surcharge

Seven Star will supply Glassware and Ice

BYO cutlery and crockery required

No BYO charters on Fridays and Saturdays from November – March

SPECIAL EVENTS

NYE from @ \$90,000

NYD from @ \$30,000

Overnight (6pm – 9am) from @ \$20,000

No BYO and 25% surcharge on Public Holidays Less





SPECIAL FEATURES

- 1 x extravagant stateroom with double bed with ensuite and shower
- 2 x lavish twin guest cabins with ensuites and showers
- In-cabin entertainment featuring flat screen televisions, Foxtel and satellite phone in all guest rooms
- Home theatre system with plasma TV screen, CD/DVD player and iPod docking station in main saloon
- Spacious aft deck with retractable curved glass doors
- Main saloon area with glass bar
- Sundeck with jacuzzi
- Teak swimming platform and diving board
- Cushioned bow sunbed
- Aqua mat and inflatable pool toys
- Air conditioning throughout
- Two story inflatable slide (additional extra)
- Jet tender (additional extra)

CATERING AND BEVERAGES

3 Course Formal Dining Menu (Chef Required)

Entrée (Alternate Placement)

Garlic king prawns, shallot champagne and champignon cream sauce served on a bed of pilaf rice

Italian antipasto plate with a variety of delicacies including cured meats, marinated vegetables and olives, caprese salad with balsamic glaze and grissini

Slow cooked lamb shank lasagne with eggplant, tomato and halloumi bechamel sauce

Homemade roast pumpkin and ricotta ravioli served in a sage and burnt butter sauce topped with pecorino crusted garlic sourdough

Warm salad consisting of chorizo, haloumi, roasted pumpkin, chargrilled capsicum and rocket with a spicy tomato chutney

Seafood pot pie with white wine cream sauce encased in puff pastry

Moroccan lamb rump on a bed of Greek salad and crisp pita, drizzled with homemade tzatziki

Braised mushrooms in a white wine reduction, served with baby spinach, semi-dried tomatoes and grilled asparagus
(V)



CATERING AND BEVERAGES

Main Course (Alternate Placement)

Chargrilled beef tenderloin with red wine jus, served with kumara au gratin, truffle and duxelles mushrooms, green bean parcel and confit vine tomatoes

Herb and pistachio crusted lamb rack, chickpea patties, bouquet of carrots and green beans, glazed onion, infused with rosemary jus

Crispy skinned Tasmanian salmon, roast kipfler potatoes, lemon zest asparagus, fried baby capers in dill beurre blanc

Grilled wild barramundi fillet served with Jerusalem artichokes, caramelised baby carrots, blistered cherry tomatoes, rocket salad with a burnt lemon crème fraîche

Roulade of chicken with pancetta and brie, roasted pumpkin and pea risotto, wilted spinach, drizzled with red pepper sauce

Classic chicken Kiev on a bed of garlic potato puree, sided with prosciutto wrapped broccolini and roasted Japanese pumpkin topped with seeded mustard sauce

Mediterranean vegetable medley consisting of layers of marinated baked vegetables resting on a roasted tomato reduction (V)



CATERING AND BEVERAGES



Dessert (Alternate Placement)

Coconut and Malibu crème brûlée with mix berry compote

Baked Belgian white chocolate and lime cheesecake, with Chantilly cream and berry coulis

Classic Italian homemade tiramisu

Dark chocolate ganache tart topped with a chocolate coated strawberry and crème fraiche

Vanilla panna cotta layered with Romanoff and liqueur strawberries

Sticky date pudding with a butterscotch caramel sauce and vanilla bean ice cream

Profiterole skewers with warm chocolate dipping sauce and Chantilly cream

Table dessert tasting platters consisting of a variety of the above featured items

Additional Platters (Formal Dining per table)

Mezze Platter (\$45 per platter) Garlic sautéed olives, labneh, stuffed vine leaves, kibbeh, tabouli, hummus, baba ganoush, freshly cut vegetables and fresh Lebanese bread

Greek Mezze (\$45 per platter) Marinated rosemary feta, black and green olives, stuffed vine leaves, taramasalata, tzatziki with fresh pita bread

Gourmet Antipasto (\$45 per platter) A selection of cured meats, marinated eggplant, capsicum, mushrooms, bocconcini, vine ripened tomatoes and garlic olives with balsamic seasoning

Hot and Cold Seafood (\$65 per platter) Prawns, oysters, smoked salmon, calamari, octopus, tempura prawns and fish goujons

CATERING AND BEVERAGES

Buffet Menu 1 (Chef Required)

A selection of boutique rolls with butter portions

Roast pumpkin, bocconcini and baby spinach arancini

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

Cajun rump surrounded with our home-style tzatziki sauce

Tiger prawn platter with herb and lemon aioli

Wild rocket and parmesan with rock salt and black pepper

Dill, red onion and caperberry potato salad

Dessert

Fresh seasonal fruit platter

Chef's selection of house desserts



CATERING AND BEVERAGES



Buffet Menu 2 (Chef Required)

A selection of boutique rolls with butter portions

Roast pumpkin, bocconcini and baby spinach 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

Dessert

Fresh seasonal fruit platter

Chef's selection of house desserts

CATERING AND BEVERAGES

Buffet Menu 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 potatoes

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 tomatoes, bocconcini and fresh basil

Assorted Australian cheese board with lavosh and dried fruits

Dessert

Fresh seasonal fruit platter

Chef's selection of house desserts



CATERING AND BEVERAGES



Canapés Menu 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

Roasted pumpkin and baby spinach, parmesan and parsley
arancini

Mini angus beef stroganoff pies with duchess potato

Chilli fish cakes with crisp lettuce and lime mayo

Chicken san chow bow

Indonesian chicken satay skewers with spicy peanut and
coconut sauce

CATERING AND BEVERAGES

Canapés Menu 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 rocket, 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



Platter Options (Minimum 3 Selections)

Chef's House Made Dip Selection

Selection of house made dips, variety of flat breads and bread 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

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 Cheese & Seasonal Fruits Served with dried fruit, gourmet grissini, crackers and walnut bread

Dessert Tasting

Plate Selection of Chocolate mousse cups with Chantilly cream, vanilla bean crème brûlée, tiramisu, sticky date pudding, petite cakes

CATERING AND BEVERAGES



Platter Options

(Chef Required)

Canapés on Arrival

Chef's selection of delicious canapés

From the Grill

Greek souvlaki with tzatziki sauce

Garlic rosemary lamb kebabs

Barramundi fillets with lemon butter sauce

Mini beef patties with glazed onions

Gourmet beef sausages

Lentil and potato cakes (V)

Salad Selection

Traditional Greek salad (V)

Roast chat potatoes with caperberry, dill, egg and crispy bacon

Pesto pasta salad with Mediterranean roast vegetables (V)

Mesclun salad mix with cranberry, pecorino and white balsamic glaze (V)

Mini damper and sourdough rolls

Dessert

Chocolate ganache tart with Chantilly cream

Seasonal fresh fruit platters

CATERING AND BEVERAGES



Noodle Boxes (Minimum 3 Choices)

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 aalad in a lettuce leaf cup

Hokkien noodles with BBQ pork

CATERING AND BEVERAGES

Charcuterie and 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

Antipasto & Charcuterie

Selection of grilled & marinated vegetables, garlic infused bread 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

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



BEVERAGES

- **Non-alcoholic beverage package @ \$5pp p/h**
- **Beer, Wine, Sparkling package @ \$18pp p/h**
- **Open Bar 1 including top shelf spirits @ \$25pp p/h**
- **Beverages on consumption available**
- **Pre-paid bar tab available**





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