



ELITE SUPERYACHTS

Welcome Aboard

THE
FLEET

Our collection of
superyachts



AFFINITY

Affinity is a spacious 100ft superyacht cruising Sydney harbour for up to 50 of your guests.

Affinity is a Custom Built superyacht showcasing three spacious levels for dining, relaxing and entertaining. Measuring 100ft - this luxury vessel features full walk-around decks offering guests with breathtaking views from a high vantage point. Perfect for Sydney harbour events such as the celebrated New Year's Eve fireworks, the Sydney to Hobart Boxing Day race, Australia Day festivities and Vivid Sydney.

Layout wise - Affinity's main deck entices guests to relax with it's plush, modern deck furniture and a chic saloon and bar. The upper deck amenities include a dining area and wrap-around lounge for guests to unwind and soak in the stunning harbour views.

For a truly luxurious cruise experience, impress your clients or guests with Affinity's six person Jacuzzi, sipping cocktails and champagne with Affinity's well-stocked bar. Enjoy the pleasures of cruising with Affinity's Naiad Stabilizers ensuring a smooth journey and make this stylish superyacht your next choice to make for an unforgettable event.

TAKE A LOOK

Affinity also provides the option to bring your food and drink, or take advantage of its fully stocked, licensed bar. The yacht is mounted with an onboard gas BBQ, 6 person Jacuzzi and swim platform.



The yacht has extensive outside wraparound walk ways on all decks, giving easy access to all areas of the vessel and comfortable riding on the bow or stern. Enjoy unobstructed panoramic views of whales, Sydney Harbour, and Sydney's spectacular New Year's Eve Fireworks.

The yacht's lower outside deck combines a large clean open deck with teak floors. Comfortable seating awaits those who would prefer to relax with the compliment of a glass topped coffee table.

The outside deck is shaded by a canopy and illuminated by blue LED lights at night providing a unique ambiance.







MODERN AND SPACIOUS

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





MEET AND MINGLE

For corporate events, meetings or glitzy parties, make your event distinct with Affinity's world class amenities.



INTERIOR AREAS

AFFINITY's inside dining area has an L shaped cushioned seating area, that seats 8 to 10 people comfortably. This is complimented by an inside bar that seats another 5-6 guests comfortably. The classical, timber finish is a masterpiece of workmanship. This fully airconditioned area is surrounded by Sea tight windows which provide panoramic views of the harbour.



CHARTER RATES

SYDNEY (50 PERSONS MAX)

Hourly – Minimum 4 hours

April to September

2 Hour Charter \$3000

3 Hour Charter \$3800

4 Hour Charter \$4800

Additional Hours \$1200 an hour

Day Rate (11am-5pm) \$6000

All hourly rates include GST

October to March (Excludes December)

2 Hour Charter \$3850

3 Hour Charter \$4200

4 Hour Charter \$5600

Additional Hours \$1400 an hour

Day Rate (11am-5pm) \$7000

All hourly rates include GST

December

2 Hour Charter \$3850

3 Hour Charter \$4200

4 Hour Charter \$6000

Additional Hours \$1500 an hour

Day Rate (11am-5pm) \$7500

All hourly rates include GST

Wharf fees \$50 per visit

STAFFING

Wait staff (1 per 10 guests) \$50 per staff per hour

Amenities Fee: \$15 per person

Public holiday surcharges apply.





SPECIFICATIONS

Length :	28.5 m.
Beam :	6 m.
Draft :	2.65 m.
Constructed :	1990
Refit :	2014, 2017
Electrical :	12, 24 110, 240 volt + Shorepower.
Cruising Speed :	10 Knots
Accommodation :	Master Stateroom with Ensuite, Aft Guest VIP Stateroom with Ensuite
On Saloon Deck:	Guest Cabin (2 Singles)
Air Conditioning :	All Cabins Air Conditioned.
Refrigeration & Freezers: * Full size fridge/freezer in Galley, under bar refrigeration & Freezer in Galley. Fridge & Chest Freezer on Sky Deck Ice Maker in Aft Compartment.	
Tender :	R.I.B with 40 hp. Electric start 4 stroke Johnson.

CATERING AND BEVERAGES

CANAPE PACKAGES

Essential Package – select 6 canapés & 2 substantials @ \$39.00 per person

Deluxe Package – select 7 canapés & 2 Substantials @ \$42.00 per person

Premium Package – Charcuterie Cones to start + your selection of 5 canapes + 2 substantials + Decadent Dessert Cones to end the night @ 48.00 per person

Package Additions:

+ Individual Charcuterie Cones: a premium selection of charcuterie meats, antipasto and cheese **\$5pp**

+ Dessert Cone: end the night right with this decadent cone of sweet slices, fudgy brownie bites and fresh strawberries **\$5pp**

+ Substantial item: for the big eaters! simply add and select an additional substantial item to your package **\$6pp**

Package Inclusions

With each package you will receive:

Approximately 2 pieces of each canape item, and 1 serve of each substantial item per person

Cocktail napkins

Quality serving platters / trays

Basic cooking equipment required for selected menu

Exclusions

Waitstaff + bar staff - Please note waitstaff are essential to service of our canape packages - P.O.A.

Hire equipment of glassware, linen, tables, ovens etc



CATERING AND BEVERAGES

Cold Canapes

Smoked salmon on sweet potato waffles w caper cream, fresh dill
Peking Duck Pancakes w' Hoi-sin & greens
Crispy potato rosti w rare roast beef, baby spinach, horseradish cream, tomato jam (GF)
Seared Moroccan lamb w hommus on toasted olive crostini
Vietnamese rice paper rolls w/Nam Jim (GF / V)
Feta & Sundried Tomato Mousse on crisp sourdough crouton w/ basil pesto (V)
Mediterranean Vegetable & Olive Tart w/ basil pesto (V)
Crispy Sourdough Crouton w/ Prawn, avocado & fresh dill
Sushi - Nori roll assortment (GF option / V)

Hot Canapes

Four Cheese arancini balls w semi dried tomato pesto aioli (V)
Wild Mushroom arancini balls w saffron aioli (V)
Tartlet w mushroom Duxelles, goat cheese & truffle oil (GF option / V) Sweet potato & cashew empanadas w garlic yoghurt (V)
Tandoori chicken skewers w mint raita (GF)
Thai chicken bites w vermicelli noodle & kaffir lime & Thai sweet chilli & lemongrass sauce
Parmesan crumbed chicken breast w pesto mayonnaise Twice cooked crispy confit Pork belly Bites with apple gel (GF)
Mexican Meatball Skewer Bites w/ avocado dipping sauce
Petite Beef Wellingtons w grain mustard & mushroom Duxelle wrapped in crisp puff pastry
Classic Beef sausage rolls w/homemade Napoli sauce
Petite pie assortment: Peppersteak | Chicken & leek | Vegetarian tikka (V)
Handmade baby quiche assortment: Semi dried tomato & feta (V) | Lorraine
KFP - Krunchy Fried Prawns w sriracha mayo
Salt 'n' pepper squid w roasted garlic aioli

Substantial Selections

Fish 'n' chip cones w/tartare sauce & lemon wedges
American Cheese Burger Slider w/ special sauce & pickles
Crispy Pork Belly Roll w/ fig & pear chutney & rocket
Fish Taco w crisp iceberg lettuce, mexican salsa & citrus mayo
Thai Beef Salad w/ crunchy noodles, tomato, cucumber, fresh coriander & mint
Curry Pail w/ steamed rice (GF)
Potato & Eggplant Curry Pail w/ Rice (V)



CATERING AND BEVERAGES

Start Your Day

order per person (min order 10) or from our set mixed boxes

Sweet cocktail pastries \$3.00ea

Fresh Daily Muffins \$3.50ea

Individual Yoghurt & Muesli Tubs \$3.50ea

Banana Bread \$4.00ea

Turkish Rolls \$8.50ea

Bacon & Egg w/ smoky BBQ sauce

Egg, Avocado & Tomato w/ rocket & chilli jam

Smoked Salmon w/ dill cream cheese & rocket

Petite Savoury Croissant Assortment (18 pieces) \$65.00

6 x Shaved Ham, Aged Cheddar & Fresh tomato

6 x Fresh tomato & Aged Cheddar

6 x Smoked Turkey, Triple Cream Brie &

Cranberry Jam

Petite Sweet Pastry Assortment (24 pieces) \$54.00

includes assorted fresh danishes, pastries & banana bread

Sweet Break-Time Box (24 pieces) \$54.00

indulge in an assortment of decadent sweet slices, portuguese tarts & mini cupcakes

Quiches & Frittatas

Cocktail Size (min order 10) \$3.00

Individual Size (min order 10) \$7.50

Family Size (serves 6 - 8) \$30.00

Choose from the following fillings:

Lorraine: Bacon, Cheese & Parsley

Salmon & Dill w/ peas, parmesan & spinach

Spinach & Cheese w/ mushroom & bacon

Pumpkin & Feta w/ spinach & parmesan

Roasted Vegetable w/ caramelised onion, olives, semi- dried tomato & parmesan



CATERING AND BEVERAGES

Finger Food

(Priced per dozen unless stated otherwise)

Perfect for nibbles! Arranged on disposable platters, ready to serve.

Hot canapes require heating in the oven unless HotBox delivery is arranged (charges apply)

Cold

Peking Duck Pancake w' hoisin & greens (24pcs min)

Vegetarian Rice Paper rolls w' nam jim dipping sauce | V

Chicken Rice Paper Rolls w' sweet spicy soy dipping sauce

Smoked Salmon on sweet corn blini

Thai Sweet Chilli & Lemongrass Marinated Prawns

Lavash Pinwheels:

Red capsicum, basil pesto & cream cheese | V

Chipotle Chicken, roasted capsicum & fresh herbs

Rare Roast Beef, hommus, roast capsicum & fresh herbs

Hot

Thai Chicken Balls

Parmesan Crumbed Chicken Bites

Tandoori Chicken Skewers | GF

Beef wellingtons with mushroom duxelle

Napoli Beef Meatballs

Mini Beef Sausage Rolls

Assorted Petite Pies (includes Peppersteak, Chicken & Leek and Vegetable Tikka)

Sweet Potato & Cashew Empanadas

Twice Cooked Pork Belly Bites

Mini Quiches:

Lorraine

Sundried Tomato & Feta (V)

Dipping Sauces:

Thai Lemongrass & Sweet Chilli

Tzatziki

Pesto Aioli (contains nuts)

Sundried Tomato Pesto Aioli (contains nuts)

Tomato Chilli Jam

Tomato Napoli

Apple Gel



CATERING AND BEVERAGES

Sandwich Platters

order per person (min order 10) or from our set mixed boxes

Sandwiches (point triangles) \$7.00ea

Wraps (10") \$7.50ea

Baguettes \$8.80ea

Panini \$8.80ea

Gluten Free Sandwich or Wrap \$8.70ea

Fillings (Minimum order of 5 sandwiches per filling)

Bacon & Egg w/ bbq sauce

Chicken Caesar w/ bacon

Chicken Schnitzel w/ cheese & slaw

Herb Chicken Mayo w/ lettuce

Chicken Salad w/ dijonnaise

Turkey, Cheese & Salad w/ cranberry jam

Grilled Vegetable w/ feta, pesto & rocket

Ham, Cheese & Tomato

Classic Egg Mayo w/ lettuce

Pumpkin & Falafel w/ spinach

Roast Beef w/ carrot, mustard pickle, rocket & cheddar

Cocktail Bread Box (24 pieces with a chefs selection of premium fillings) \$78.00

8 x Mini assorted Artisan Rolls

8 x Gourmet Cocktail Wraps

8 x Premium Finger Sandwiches

Cocktail Picnic box (serves 10) \$150.00

10 x Mini Reuben Rolls w/ pastrami, sauerkraut & swiss cheese

20 x Salami, triple cream brie, relish & rocket Finger Sandwiches

20 x Chipotle Chicken & Capsicum Lavash Pinwheels

10 x Petite beetroot & feta tartlets

10 x Smoked Salmon Blinis w/ dill cream cheese

Finger Sandwich Box (20 pieces) \$63.00

a premium selection of sandwich fillings served on artisan bread



CATERING AND BEVERAGES

Corporate Lunch Boxes

(Minimum order of 10 | GF Available)

Gourmet Lunch Box \$16.50 per person

Sandwich or Wrap (choose ONE)

Mini Brioche Slider

Sweet Slice

Whole piece of Fruit

add:

+ Individual Yoghurt & Muesli Tubs \$3.50ea

+ 300mL Bottled Juice \$3.60ea

Deluxe Lunch Box \$18.50 per person

Sandwich or Wrap (choose ONE)

Cheese & Crackers

Sweet Slice

Whole piece of Fruit

300mL Fruit Juice

Salads

Presented as shared platters, (Minimum order of 10 each variety)

CLASSIC SALADS \$4.50pp

Garden Salad (GF & V)

Traditional Greek Salad w/ Feta (GF & V)

Classic Caesar Salad w/ Bacon & Croutons

Rocket, Caramelised Pear & Walnut (GF & V)

Cajun Macadamia w/ Sundried Tomato & Mango (V)

Chickpea & Quinoa w/ Roast Vegetables, Baby Spinach, Cranberries & Pepitas (GF & V)

Broccoli, Bean & Snowpea w/ Sesame Dressing (GF & V)

Penne Pasta Salad w/ Semi dried Tomato (V)

German Potato Salad w/ Egg, Gherkins & Dill (GF & V)

Glazed Roasted Pumpkin Wedges w/ toasted Pepitas & Sumac Yoghurt (GF & V)

PREMIUM SALADS \$5.50pp

Chicken Caesar Salad w/ Bacon & Croutons

Singapore Noodles w/ Beef, Sweet Soy & Ginger

Smoked Salmon & Risoni w/ Peas, Pine nuts, Capsicum, Rocket & Lemon oil dressing

+ Protein

(Minimum order of 10 per protein | Each serve is a 100g portion | All are GF)

Sliced Chicken Breast \$5.50

Sliced Rare Roast Beef \$6.50

Smoked Salmon \$7.50



CATERING AND BEVERAGES

Hot Lunch Packages

(Min order 10 per package | For hot delivery add \$25 hot box delivery fee)

Mexican Fiesta \$16.50 per person

Build your own Mexican lunch! This package includes:

Soft Tortillas (3 pp)

Shredded Mexican Spiced Chicken & Beans

Mexican Smoked Pulled Pork

Shredded Cheese

Lettuce

Corn & Coriander Salsa

Guacamole

Jalapenos

Middle Eastern Market \$16.50 per person

Tantalise your tastebuds with flavours of the Middle East.

This package Includes:

Shredded Harissa Beef with glazed onions and capsicum

Oven Roasted Peri Peri Chicken Breast

Chickpea Tabouleh Salad

Chunky Tomato Salsa with sultanas

Sumac Spiced Yoghurt

Wholemeal Lebanese Bread and Hummus

Beverages

Spring Water 600ml \$3.00*

Sparkling Water 750ml \$5.40*

Bottled Juice 2L \$9.50*

300mL Bottled Juice \$3.60*

Soft Drink cans \$3.00*



CATERING AND BEVERAGES

Platters

(Serves 10-15 Guests | GF options available)

Seasonal Fruit Platter | GF \$45.00

A selection of seasonal fruit; this may include rockmelon, honeydew melon, pineapple, grapes, watermelon & strawberries

Mediterranean Mezze Platter (V) \$65.00

a Vegetarian's dream, this platter includes falafel bites, marinated feta, semi-dried tomatoes, olives, hummus, basil pesto, roasted seasonal vegetables & grissini

Antipasto Platter \$65.00

an Italian Style platter including charcuterie meats, semi-dried tomato, olives, roasted seasonal vegetables, marinated feta, hummus & grissini

Cheese Platter \$65.00

a selection of sumptuous Australian cheeses including vintage cheddar, triple cream brie & danish blue w/ a selection of dried & fresh fruit, nuts and crackers

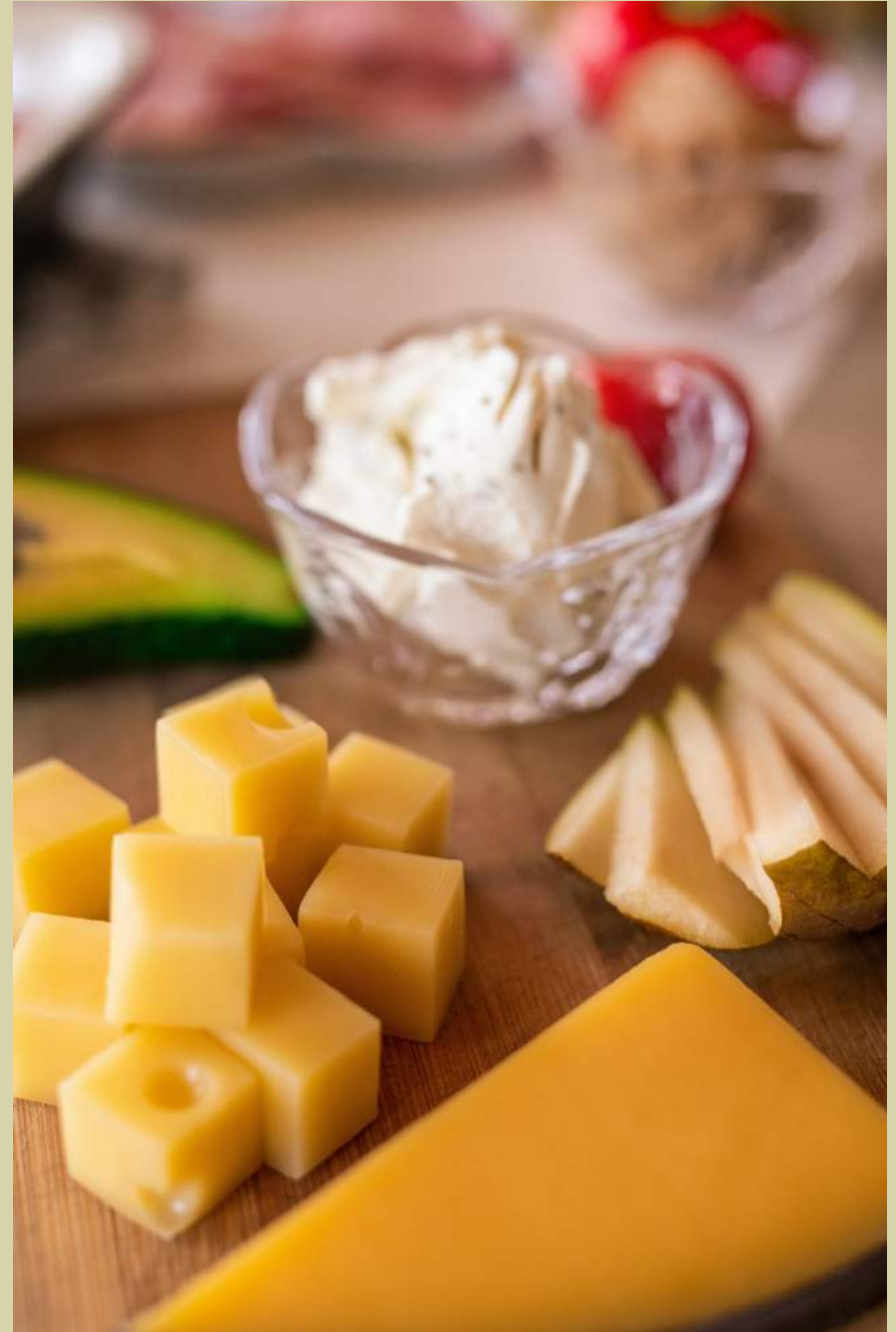
Premium Grazing Platter \$110.00

the perfect afternoon grazing option of Vintage Cheddar, Triple Cream Brie & Danish Blue Cheeses, Premium cured sliced meats, Marinated & Grilled Antipasto Vegetables, Olives, Hummus, Basil Pesto, Dried & Fresh Fruit, Nuts, Crackers & Sliced Baguette (feeds 10 - 20)

Individual Graze Box \$15.50 per person

(Minimum order of 10 | GF Available)

indulge in your own personal grazing box complete w/ triple cream brie, vintage cheddar, ham, salami, olives, semi dried tomato, grapes, dried fruit, strawberries, crackers & mini bread roll



CATERING AND BEVERAGES

Our Buffet Packages

Buffet Package: 2 Canapes* on arrival | 2 Main dishes | 3 Salads or Side dishes | Dessert

\$55 per person

*Select 2 canape items from our menu (excluding the substantial items). Guests will receive approx 2 pieces of each canape item

Package includes:

Complimentary bread and butter

Inclusions

Cocktail napkins

Quality serving platters / trays / tongs

Basic cooking equipment required for selected menu

Exclusions

Waitstaff + bar staff - Please note waitstaff are essential to service of our buffet package - P.O.A.

Hire equipment of glassware, linen, tables, ovens etc

Additional Extras:

Gourmet Grazing Platter - From \$260 (serves up to 20 guests)

Get the Party started with a selection of Charcuterie Meats, Vintage Cheddar, Danish Blue, Triple Cream Brie, Semi-Dried Tomato, Olives, Roasted Seasonal Vegetables, Fresh & Dried Fruits, Nuts, Hummus, Basil Pesto, Crackers, Grissini, Sliced Baguettes.



CATERING AND BEVERAGES

Mains

*Select any **two** items from the main meal selection.*

Whole Poached Salmon w saffron mayo, caper berries, lemon wedges (GF) served chilled

Garlic Roasted Chicken Breast w/ a rustic romesco sauce (GF)

Slow Cooked Smoked Beef Brisket w/ glazed onions & capsicum (GF)

Roast Pork Belly w/ fig & pear chutney (GF)

Slow Roasted Lamb w/ rosemary gravy (add \$3pp)

Parmesan and Basil Crumbed Chicken breast w pesto mayonnaise

Hearty Beef Stroganoff w garlic roasted mushrooms & fresh parsley (GF)

Wild Mushroom Pasta w/ truffle oil, leek & a creamy white wine sauce (V | GF option)

Mild Thai-Style Yellow Curry w/ pumpkin, eggplant, peas & coriander (V | GF)

Select three side dishes:

Roast baby potatoes, fresh rosemary & garlic (GF)

Herb Roasted Vegetables w pumpkin, sweet potato, carrots & capsicum (V | GF)

Glazed Pumpkin Wedges w/ toasted pepitas & sumac yoghurt Seasoned Brown Rice (V | GF)

Chickpea & Quinoa Salad w/ roasted Moroccan vegetables, cranberries, pepitas & baby spinach (V | GF)

German Potato Salad w Egg, Gherkin & Dill (V | GF)

Pesto Pasta Salad w Pumpkin & Semi-Dried Tomato (V)

Rocket & Parmesan Salad w pine nuts & Balsamic Glaze (V | GF)

Cajun Macadamia Salad w mango, sundried tomato & toasted sesame dressing (V | GF)

Broccoli, Bean & Snow Pea Salad w toasted sesame dressing (V | GF)

Caesar Salad w/ crisp croutons & bacon

Risoni Salad w/ peas, toasted pine nuts, roasted capsicum, rocket & lemon oil dressing



CATERING AND BEVERAGES

Desserts & Cakes

Select one dessert:

Flourless orange & almond cake w chocolate ganache, toasted almonds & vanilla cream (GF)

Fudgy Belgian Chocolate Brownie w berry compote & creme anglais

New York Baked Mixed Berry cheesecake w whipped cream

Sticky Date pudding w/ rich toffee sauce

Chef's platter of selected desserts



BEVERAGE PACKAGES

We provide experienced RSA certified bar staff who will attend to your bar set up, service of drinks and cocktails, clearing & washing of glassware and breakdown of bar at the conclusion of service.

All packages include Coca cola, Sparkling Water, Juice

For functions over 40 guests, we provide for a selection from the following packages:

Duration Silver Gold

2 hour package \$16 per person \$22 per person

3 hour package \$20 per person \$27 per person

4 hour package \$24 per person \$32 per person

5 hour package \$28 per person \$37 per person

6 hour package \$32 per person \$42 per person

For smaller, more intimate functions under 40 guests we can provide beverages on a per case basis with the flexibility for you to return full, unopened cases.

Silver package

A sample of our range includes –

Sparkling – Beaumont NV Cuvee (Sth Australia)

Sauvignon Blanc Semillon – Imprint (Central Victoria)

Pino Grigio – Tatachilla (McLaren Vale, Adelaide)

Shiraz – Beaumont (Clare Valley)

Merlot – Sandalford Element (Western Australia)

Beer – Carlton Dry | Cascade Light

Gold package

A sample of our recommended range includes –

Sparkling - Veuve D'Argent (France)

Chardonnay

Sauvignon Blanc - Villa Maria (New Zealand)

Pino Gris - Phillip Shaw (Orange, NSW)

Shiraz - St Hallet (Barossa Valley, Adelaide)

Cabernet – Tatachilla (McLaren Vale, Adelaide)

Beer – James Boag | Crown lager | Cascade light



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