



ELITE SUPERYACHTS

Welcome Aboard

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THE  
FLEET

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Our collection of  
superyachts





# **PROMETHEUS**

Prometheus

Luxury Yacht

Sydney is designed for the ultimate luxury experience whilst cruising the harbour.

Prometheus is one of the most popular charter boats in Sydney harbour, known for her sleek and sophisticated styling and ability to accommodate up to 36 guests. Relunched in 2020 following a full-scale remodeling, this 77ft Warren Riviera Sports Yacht has been refitted to provide total versatility to tailor the inside furnishings to suit your type of charter, whether it be a catered corporate function, birthday party or family event.

Prometheus showcases its generous outdoor areas and spacious sundeck which can be arranged with either minimum furniture for a cocktail style event or small group dining. On the upper deck, the indoor section is distinctly bright, open and breezy with panoramic windows and wide glass doors leading to the sundeck. Guests may also opt to have Prometheus' sunroof opened for an amazing beach club feel. Climate controlled comfort is offered all year round thanks to high capacity reverse cycle air conditioning serving the upper saloon.

# TAKE A LOOK

Prometheus is a beautiful sports cruiser offering an seamless amount of space through the vessel for guests to roam around comfortably.



This luxurious yacht is the ultimate daytime/night time experience with a formal dining setting for 14 guests or you can use the whole space for the full 36 people. As a result, the indoor/outdoor deck provides guest with ample space to mingle and enjoy the stunning views.





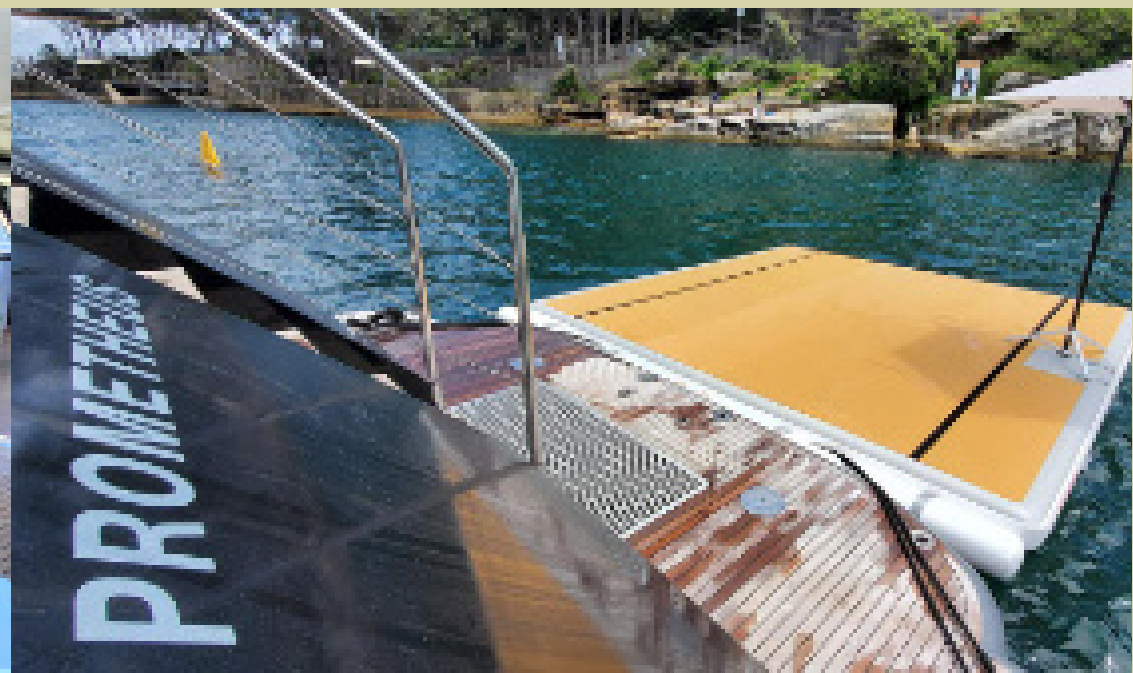






# MODERN AND SPACIOUS

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







## DELUXE INTERIORS

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





# CHARTER RATES

SYDNEY (36 GUESTS MAX)

APRIL TO SEPTEMBER

Weekend Rate Hourly

\$1,100 – Minimum 4 hours

Weekday Rate Hourly

\$975 – Minimum 3 hours

DAY RATE (11am to 5pm)

\$5,500

OVERNIGHT (6pm-10am) Max 6 guests

\$6,500

WAIT STAFF REQUIRED (4 Hours Min)

\$50 per wait staff per hour

1 – 12pax – 1 x wait staff required

13 – 24pax – 2 x wait staff required

25 – 36pax – 3 x wait staff required

AMENITIES SUPPLY FEE REQUIRED

\$15 per person

Amenities Fee Inclusions. Use of Premium Champagne Flutes, Wine Glasses, Drinking Glasses, Cutlery, Dinner Plates, Side Plates, Desert Bowls, Serving Platters, Serviettes, BBQs, Oven, Microwave, Cooktop, Bath Towels, Hand Towels, Use of Eskys, Fridges and Supply of Ice.

WHARF FEES \$50 per visit





# CHARTER RATES

OCTOBER, NOVEMBER, JANUARY TO MARCH

Weekend Rate Hourly

\$1,400 – Minimum 4 hours

Weekday Rate Hourly

\$1,400 – Minimum 4 hours

DAY RATE (11am to 5pm)

\$7,000

OVERNIGHT (6pm-10am) Max 6 guests

\$8,000

DECEMBER

Weekend Rate Hourly

\$1,500 – Minimum 4 hours

Weekday Rate Hourly

\$1,400 – Minimum 4 hours

DAY RATE (11am to 5pm)

\$7,500

OVERNIGHT (6pm-10am) Max 6 guests

\$8,500

All hourly rates include GST. Public Holiday  
Surcharges Apply.

BYO Food & Drinks Service. Drop-off at  
Woolloomooloo (No Charge), Storage and 30  
minute window pickup of leftovers (\$50 per 48hrs –  
no loss liability accepted).





## SPECIFICATIONS

- Length 77'
- Builder Warren Yachts Supernova 77
- 55 inch Full HD TV on main deck & lower deck with HDMI input
- Bose sound system – indoor and outdoor speakers
- iPod connection
- Dual wireless microphone
- Retractable sunroof
- Skylight in kitchen/lounge area
- 16m<sup>2</sup> Floating Pontoon
- 240volt air pumps for inflatables
- Inflatable pontoon & Pool: AU\$295



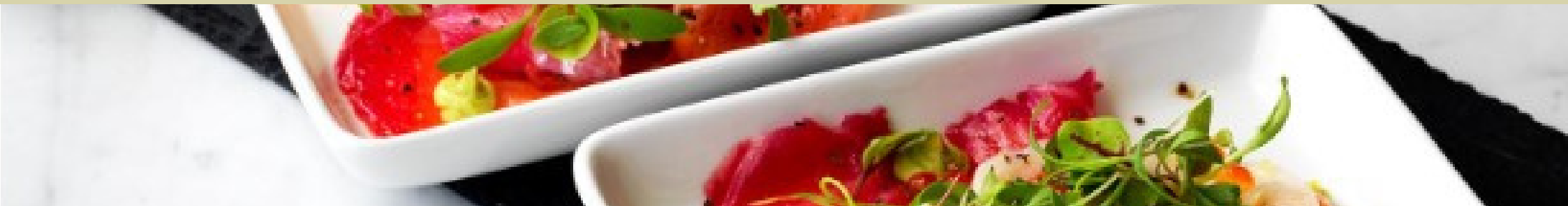
# CATERING AND BEVERAGES

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## *Premium Dining for Small Groups*

### *Small Numbers BBQ Menu | \$78pp – 2 to 8 people*

- **Charcuterie / Antipasto** - *Bresaola / Prosciutto / Salami / Eggplant ~ Chickpea ~ Tzatziki Dip / Vege Crudités / Olives / Feta / Bread/ Crackers*
- **Spiced & Peppered Rump Steak** - *Chimichurri Sauce on the side*
- **Smoked Salmon** - *Crusty Baguette / Grilled Lemon / Capers / Pickled Red Onion / Dill / Horseradish Cream*
  - **Lemon Chicken** - *Parsley / Minted Yoghurt*
- **Classic Potato Salad** - *Potato / Parsley / Dill Pickles / Egg Mustard Mayonnaise / Spring Onion*
  - **Quinoa Salad** - *Roast Pumpkin / Coconut / Seeds / Mint*
  - **Crusty French Baguette**
  - **Chocolate Brownie's & Cheese Platter**





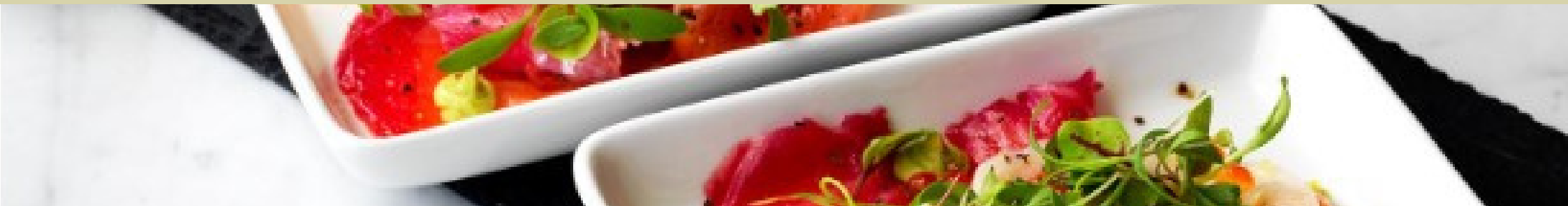
# CATERING AND BEVERAGES

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## ***Premium Dining for Small Groups***

### ***Small Numbers Canapé Menu | \$39.00pp - Minimum 4***

- **Smoked Salmon Tartlet** - *Puff Pastry / Shallots / Dill*
- **Moroccan Vegan High-Top Cocktail Pie**
- **Cumin Spiced Lamb Kofta** - *Cucumber Tzatziki (Halal) (GF)*
- **Sugar Cane Prawns** - *Coconut Dusted / Lime Sauce*
- **Arancini X 2** - *Mushroom/Parmesan/Truffle Mayo (V) (GF)*
- **Sushi** - *Wasabi / Pickled Ginger / Soy*





# CATERING AND BEVERAGES

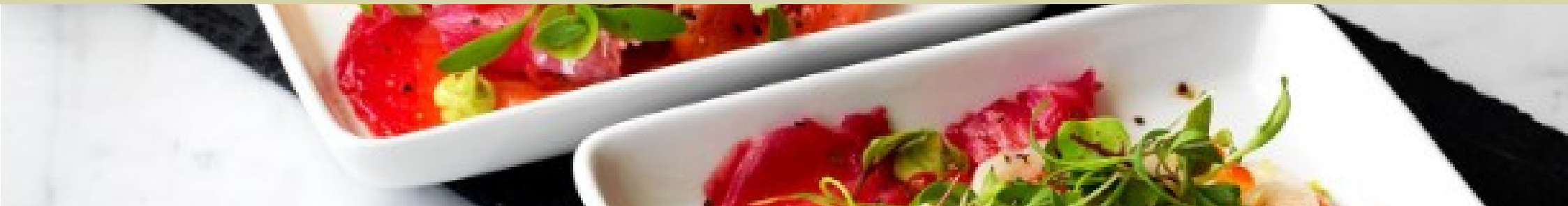
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## Buffet

*(Minimum Order: 10) | Our Buffets are served at a preferred time during the charter. The menus provide multiple food options. If you have selected a buffet menu please nominate your preferred dining time to either your booking agent, or the crew on the day.*

### **Buffet Menu 1 | \$46.00pp - Minimum 10**

- **Charcuterie/Antipasto** - *Bresaola / Prosciutto / Salami / Eggplant ~ Chickpea ~ Tzatziki Dip /  
Vege Crudités / Olives / Feta / Bread/ Crackers*
- **Traditional Thai beef salad** - *Glass Noodles / Snow Pea / Capsicum / Choy Sum / Baby Corn  
Cucumber / Coriander Mint Lime Dressing*
- **Lemon thyme roast chicken** - *Charred Lemon / Rosemary / Thyme*
  - **Quinoa Salad** - *Roast Pumpkin / Coconut / Seeds / Mint*
- **Kumera Salad** - *Baby Spinach / Roasted Pine Nut / Chickpea / Shallot /Balsamic*
  - **Crusty French Baguette**



# CATERING AND BEVERAGES

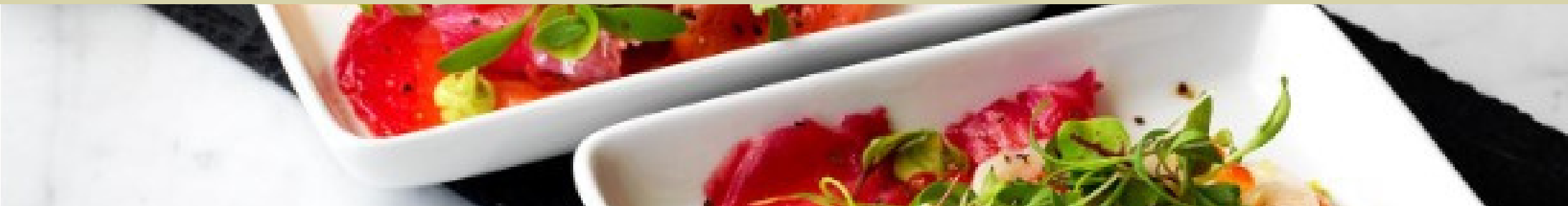
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### **Buffet Menu 2 | \$55.00pp - Minimum 10**

- **Charcuterie/Antipasto** - *Bresaola / Prosciutto / Salami / Eggplant ~ Chickpea ~ Tzatziki Dip / Vege Crudités / Olives / Feta / Bread / Crackers*
- **Traditional Thai beef salad** - *Glass Noodles / Snow Pea / Capsicum / Choy Sum / Baby Corn Cucumber / Coriander Mint Lime Dressing*
- **Lemon thyme roast chicken** - *Charred Lemon / Rosemary / Thyme*
- **Caramelised onion pumpkin and pepper Polenta Tart**
- **Smoked Salmon** - *Crusty Baguette / Grilled Lemon / Capers / Pickled Red Onion / Dill / Horseradish Cream*
- **Kumera Salad** - *Baby Spinach / Roasted Pine Nut / Chickpea / Shallot / Balsamic*
- **Exotic Rice Salad** - *Black Rice / Pickled Beetroot / Walnuts / Baby Spinach / Feta/ Balsamic*
- **Crusty French Baguette**





# CATERING AND BEVERAGES

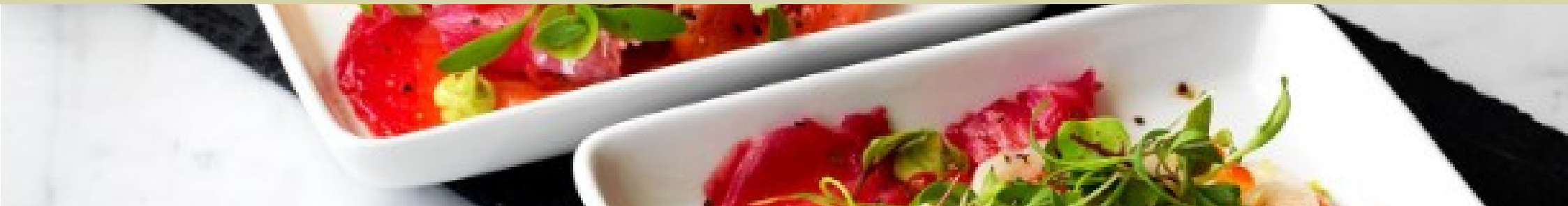
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### **Buffet Menu 3 (Vegetarian) | \$44.00pp - Minimum 10**

- **Vegetable Tikka Masala** - *Vegetables / Coriander / Chilli / Cumin / Garlic / Ginger / Tumeric / Cardamom*
- **Vegetable Pasta** - *Celery / Carrot / Corn / Black Olives / Onion / Shallot / Garlic Dressing*
- **Traditional Italian Roasted Vegetable Frittata** - *Seasonal Vegetables / Fresh Herbs*
- **Tofu & Black Mushrooms** - *Julianne Carrots / Chilli Sesame Oil Dressing*
- **Exotic Rice Salad** - *Black Rice / Pickled Beetroot / Walnuts / Baby Spinach / Feta/ Balsamic*
- **Greek Salad** - *Marinated Feta / Kalamata Olives / Plum Tomato / Cucumber / Red Onion / Crisp Lettuce / Lemon Oregano Dressing*
- **Classic Potato Salad** - *Potato / Parsley / Dill Pickles / Egg / Mustard / Mayonnaise / Spring Onion*
- **Crusty French Baguette**



# CATERING AND BEVERAGES

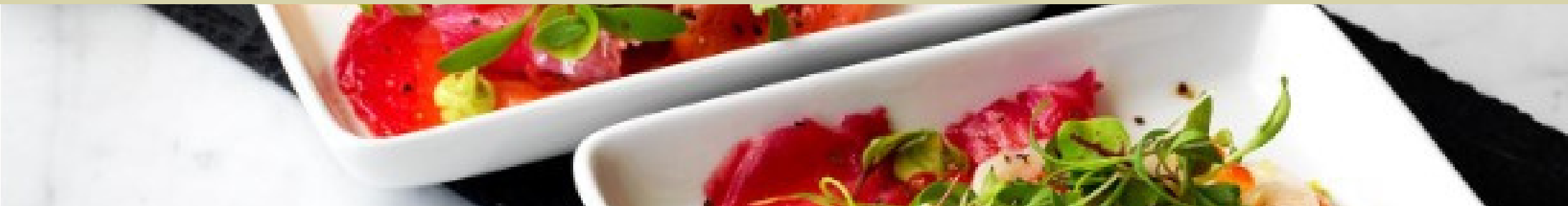
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## Buffet

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### **Buffet Menu 4 (Asian Theme) | \$69.00pp - Minimum 15**

- **Satay Chicken Peanut Coconut Sambal** - *Coriander / Dry Fried Onion (Halal)*
  - **Peking Duck Spring Roll** - *Hoisin Plum Dipping Sauce*
- **Dumplings** - *Prawn w Soy & Hot Chili ~ Pork Dim Sim w Ginger Soy ~ Vegan*
  - **Marinated Ocean Trout** - *Ginger Soy / Baked / Crispy Skin / Snow Peas*
  - **Tofu & Black Mushrooms** - *Julianne Carrots / Chili Sesame Oil Dressing*
    - **Drunken Chicken Breast** - *Szechuan Star Anise Master Stock*
      - **Braised King Prawns** - *Broccolini / Garlic / Chili*
- **BBQ Pork Noodles** - *BBQ Pork / Curried Singapore Noodles / Shallot / Julienne Carrots*
  - **Chinese Greens** - *Pak Choi or Choy Sum / Oyster Sauce*
    - **Fresh Fruit Platter** - *Seasonal Best / Sliced / Skin Off*
      - **Steamed Rice**
      - **Custard Tart**





# CATERING AND BEVERAGES

## Canapé Menus

**Light Canapé menu 1 (6 Pieces)| \$34.00pp - Minimum 10**

- **Smoked Salmon Tartlet** - *Puff Pastry / Shallots / Dill*
  - **Moroccan Cocktail Pie (V)**
- **Cumin Spiced Lamb Kofta (GF)** - *Cucumber Tzatziki (Halal)*
  - **Spicy Chicken Empanada**
  - **Prawn rice paper parcels (GF)**
    - **Arancini –(V) (GF)**

**Light Canapé Menu 2 (6 Pieces) | \$34pp - Minimum 10**

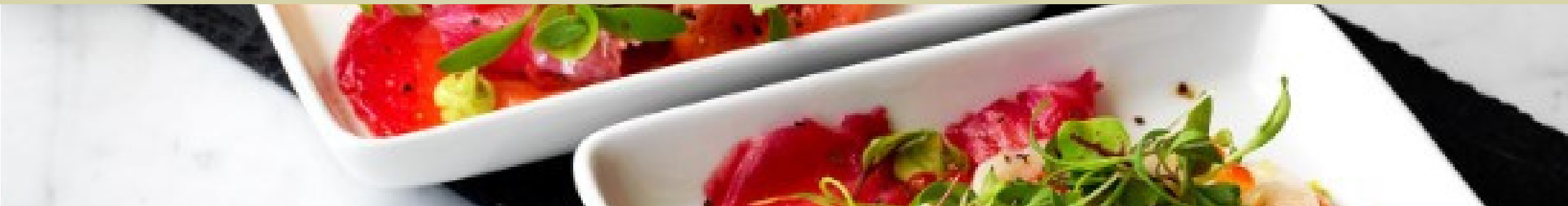
- **Polenta Onion Tart** - *Rosemary / Fig*
  - **Moroccan Cocktail Pie (Vegan)**
- **Smoked Salmon Tartlet** - *Puff Pastry / Shallots / Dill*
- **Arancini X 2** - *Mushroom/Parmesan/Truffle Mayo (V) (Gf)*
- **Mediterranean Filled Pumpkin Flower** - *Diced Pumpkin / Coriander / Onion / Cumin*
- **Thai Beef Rice Paper Roll** - *Snow Pea / Capsicum / Cucumber / Coriander Mint Lime*



## Canapé Menus

### Canapé Menu 1 (12 Pieces) | \$60pp - Minimum 10

- Moroccan Cocktail Pie (Vegan)
- Arancini X 2 - *Mushroom/Parmesan/Truffle Mayo (V) (GF)*
  - Petite Chicken & Leek Pie - *Celery / Spring Onions*
- Prawn rice paper parcels - *Mint / Coriander / Chili Sauce X 2(GF)*
  - Best Market Oysters - *Lime Emulsion X 2(GF)*
  - Sugar Cane Prawns - *Coconut Dusted / Lime Sauce*
- Pumpkin Goats Cheese Tartlet - *Caramelised Onion / Pine-nut*
  - Smoked Salmon Tartlet - *Puff Pastry / Shallots / Dill*
- Skewered Lamb Kofta X 2 - *Cumin Spiced / Cucumber Tzatziki*





## Canapé Menus

### Canapé Menu 2 (14 Pieces) | \$70pp - Minimum 10

**Moroccan Cocktail Pie (Vegan)**

**Arancini** - *Blue Cheese / Caramelised Onion(V) (GF)*

**Prawn rice paper parcels** - *Mint / Coriander / Chili Sauce X 2(GF)*

**Satay Chicken Peanut Coconut Sambal** - *Coriander / Dry Fried Onion (Halal) X 2 (GF)*

**Best Market Oysters** - *Lime Emulsion X 2(GF)*

**Sugar Cane Prawns** - *Coconut Dusted / Lime Sauce X 2*

**Assorted Nori** - *Fish / Prawn / Chicken / Veg / Egg*

**Smoked Salmon Tartlet** - *Puff Pastry / Shallots / Dill X 2*

**Steak Green Peppercorn Pie**



# CATERING AND BEVERAGES

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## Platters

*Starters / Entrees*

### ***Charcuterie / Antipasto Platter | \$120.00 – 8 to 10 People***

*Bresaola, Prosciutto, Salami, Eggplant ~ Chickpea ~ Tzatziki Dip, Vege Crudités, Olives, Feta, Bread & Crackers*

### ***Cheese Platter | \$120.00 – 8 to 10 People***

*Australian & Imported Cheese*

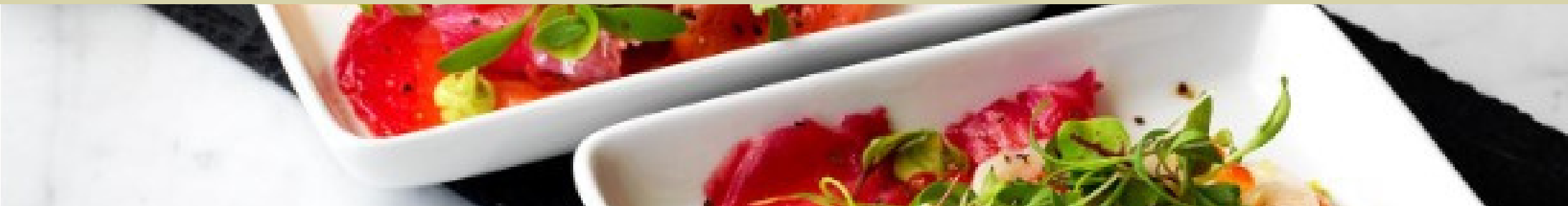
*Cheddar / Wash Rind / Blue / Brie / Crackers*

*Dried Fruits & Nuts*

### ***Vegetarian Antipasti & Mezze Platter | \$120.00 – 8 to 10 People***

*Hummus, Baba Ganoush, Grilled Vegetables, Dolmades, Olives, Bocconcini, Pickled Vegetables,*

*Grissini / Lavosh & Turkish*





# CATERING AND BEVERAGES

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## Platters

*Starters / Entrees*

### ***Oyster's, Prawn, Salmon Platter | \$137.00***

*Oysters - (12)*

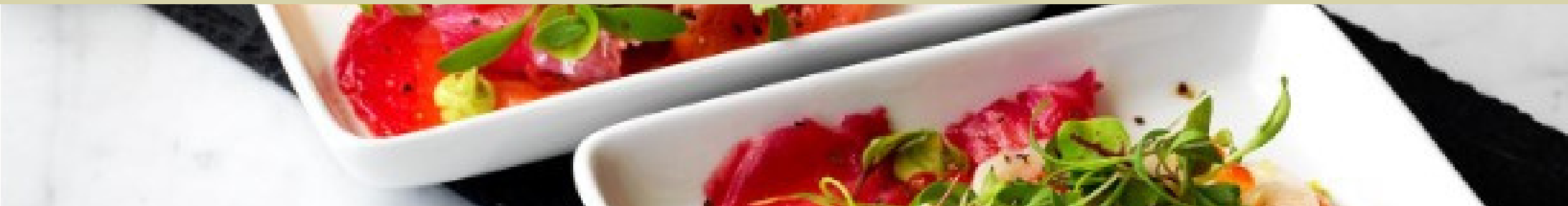
*King Prawns - (12)*

*Smoked Salmon (12 Slices)*

*Baguette*

### ***Smoked Salmon Platter| \$120.00 – 8 to 10 People***

*Crusty Baguette, Grilled Lemon, Capers, Pickled Red Onion, Dill & Horseradish Cream*



# CATERING AND BEVERAGES

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## Light Lunch / Snacks

### ***Sushi Platter – Nori | \$120.00***

*Salmon / Tuna / Teriyaki Chicken / California / Tempura Prawn / Tofu /  
Egg / Cucumber / Avocado*

### ***Rice Paper Roll Platter | \$100.00***

*(10 Rolls in Total / Cut in Half)*

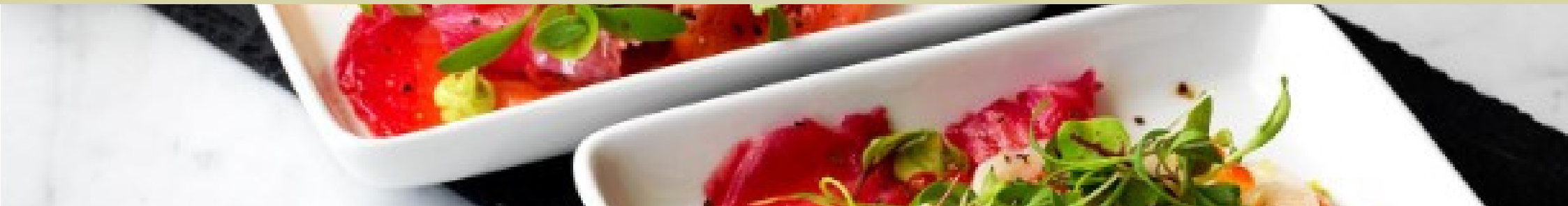
*Prawn – With Lychee / Mint & Coriander*

*Vietnamese Vegetable – (Gluten Free / Vegan)*

*Satay Chicken – Carrot / Capsicum / Cucumber / Coriander*

*Thai Beef – Vermicelli Noodles / Snow Peas / Capsicum / Cucumber*

*Varied sauces*





# CATERING AND BEVERAGES

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## Light Lunch / Snacks

### ***Point Sandwich Platter| \$100.00***

(10 Sandwiches in Total)

**Chicken** – *Chopped Breast / Italian Parsley /Mayonnaise*

**Fillet Beef** – *Smoked / Cheese / Mustard / Pickles / Lettuce*

**Salad** – *Avocado / Tomato / Cucumber / Lettuce / Vegan*

**Ham** – *Cheddar / Roma Tomato / House Mayo / baby Spinach*

**Egg** – *C opped Egg / Mayo / Chives / Lettuce / Diverse Bread*

### ***Wraps Platter| \$62.00***

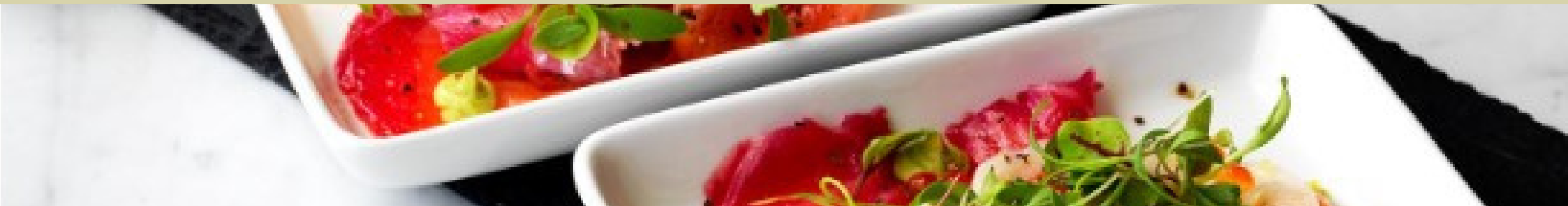
(12 Pieces in Total)

**Falafel** – *Cucumber / Lettuce / Red Onion / Tomato / Minted Yoghurt /Chili*

**Smoked Salmon** – *Crème Cheese / Pickled Onion / Capers / Spinach*

**Chicken Caesar Schnitzel** – *Cos Lettuce, Parmesan, Bacon, Dressing*

**Double Smoked Ham** – *Cheddar / Roma Tomato / Mayo /Baby Spinach*



# CATERING AND BEVERAGES

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## Light Lunch / Snacks

### ***Baked Bites Platter | \$120.00***

(27 pieces in total - 3 of each)

**Cauliflower Sausage Roll**

**Petite Chicken & Leek Pie**

**Vegetarian Samosa**

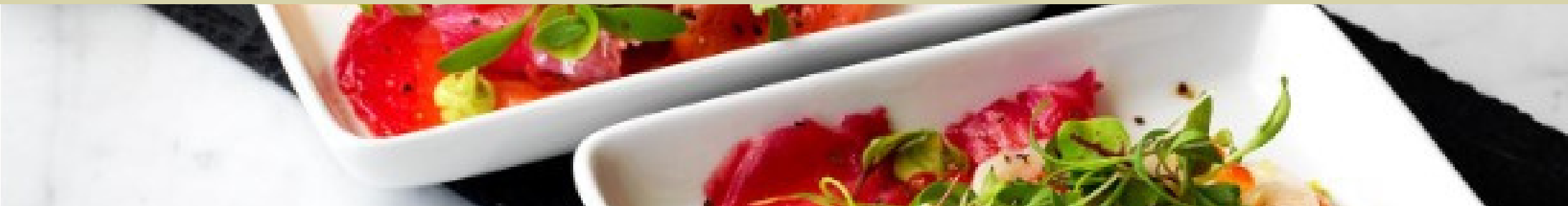
**Mini Steak Pies**

**Chicken Empanada**

**Moroccan Vegan Cocktail Pies**

**Smoked Salmon Tartlet**

**Arancini – Mushroom & Parmesan**





## Desserts

### ***Fresh Fruit Platter | \$69.00***

*Seasonal Best / Sliced / Skin Off*

### ***Sweet Treats Platter | \$69.00***

*Double Chocolate Brownie Square*

*Passion-Fruit Polenta Cake*

*French Macaroons*

### ***Cheese & Brownies Platter for One | \$16.00***

*(Minimum 10 people, must be ordered with a main menu item)*







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