



ELITE SUPERYACHTS

Welcome Aboard

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THE  
FLEET

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Our collection of  
superyachts





# ELEMENT

Onboard Element, the options are endless for your next momentous event.

Built by the internationally acclaimed Warren Yachts, Element is a 82ft Motor Yacht that fulfils the role of everything from executive entertainer to long-range luxury cruiser. Element stands out from the rest with her superb balance of outdoor and interior areas with her ageless, elegant lines.

Sip champagne and nibble on canapes on Element's spacious teak aft deck - ideal for an al fresco lunch social or sunset cocktails with friends. Up to 36 Guests can also enjoy a comfortable day in the harbour regardless of the weather thanks to Element's enclosed cockpit with retractable sunroof.

Step onto the main saloon exquisitely designed in a color palette showcasing contemporary vitality. This fully air-conditioned, chic space may also be configured to act as an entertaining area as well, where guests can dance the night away.

# TAKE A LOOK

Over a day Element can host up to 36 guests serving as the perfect venue for that unique product launch, corporate gathering, Christmas Party, Wedding as well as milestone birthdays & anniversaries.



At anchor, the foredeck beckons where guests can relax on the sun lounges. Another popular gathering space is the upper deck, where the skipper entertains guests at the flybridge.

Guests can dance the night away in comfort and privacy thanks to the easy-to-use sound system with iPod/phone connection via Bluetooth. Sports and movie buffs will also be delighted with Element's Foxtel TV and DVD player.

Frolic in the water all day with Element's floating mat, paddle boards, water slide and Seabob underwater scooter and enjoy being on one of the world's finest harbours pampered by Element's friendly and professional crew.











## MODERN AND SPACIOUS

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







## MEET AND MINGLE

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







## CONTEMPORARY DESIGN

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*With modern interiors and large expansive deck spaces, Element caters to large corporate and entertaining groups right down to the more private and exclusive holidays.*



# OVERNIGHT BLISS

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*On the lower level, four luxury cabins may sleep up to eight people for the night. The grand master stateroom has a king size bed and an ensuite. There is also an ensuite VIP cabin on this deck, as well as two twin share cabins.*





# CHARTER RATES

SYDNEY (36 PERSONS MAX)  
JANUARY TO OCTOBER (Off-Peak)

\$1,200 per hour

4-hour charter: \$4,800 (minimum)

8-hour charter: \$8,400

NOVEMBER TO DECEMBER

\$1,300 per hour

4-hour charter: \$5,200 (minimum)

8-hour charter: \$9,100

Fridays & Saturdays minimum number of 20 pax

Overnight (24 hours): \$13,000 + APA (25% )

STAFFING:

Standard Charter Rates: \$300 for 4-hrs; \$75/ph thereafter

1-10 guests: 1 wait staff required

11-20 guests: 2 wait staff required

21-36 guests: 3 wait staff required

WHARF FEES – \$50 per visit

BYO Beverage Option – \$20 per person surcharge

Available when a catering package is purchased.

Includes supply of ice, utensils, cutlery, plates and filtered tap water

Consumption bar – available for less than 15 guests

Water Toys

Paddle Boards – \$100 (2 x paddle boards)

Water Slide – \$2,800 (min. 5 hour charter)

Underwater jet scooter – \$750

## IMPORTANT INFORMATION

- **\$50 delivery fee for ALL catering**

ELEMENT has a strict “no shoe policy”

No BYO food or drinks on Fridays and Saturdays in November and December

All rates may be subject to change depending on seasons, public holiday or special events levy







# SPECIFICATIONS

Builder: Warren

Year: 1999 Refit 2018

Length: 82ft

Beam: 19.35ft

Draft: 4.59

Speed: 26 knots

Max Capacity: 36

Cabins: 4

Crew Accom: 2

## FEATURES

Large teak aft deck is perfect for al fresco dining

Sunbaking room on foredeck

Entertaining space on the upper deck on flybridge

Fully enclosed cockpit with retractable sunroof

Spacious main saloon with indoor dining space for 12

360 degree windows provide panoramic views

4 luxurious cabins for up to 8 guests overnight

Master stateroom with King size bed and ensuite

VIP cabin with ensuite and twin share

Foxtel, TV, DVD and iPod/iPhone connectivity

Fully air-conditioned

Swim platform

Floating water mat

Paddle Boards x 2 (\$100)

Water slide – \$2800 (minimum 5-hour charter)

Seabob underwater scooter (\$750)



# CATERING AND BEVERAGES

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## BASIC CANAPES

**RATES- \$45 PER PERSON (MIN 15 PAX)**

INC. CHOICE OF 2 CANAPES FROM WARM AND 2 FROM COLD

**ADD \$7.20 PP FOR EXTRA CANAPE**

### WARM

- Baby spinach, pea, pecorino arancini balls with smoked paprika aioli (V)
- Turmeric-spiced chicken skewers, coconut satay dipping sauce

### COLD

- Black Angus beef tataki, King Brown mushrooms, miso mayonnaise, crispy shallots on spoon
- Turmeric-spiced chicken skewers, coconut satay dipping sauce

### DESSERT CANAPÉS - \$5.60 PP FOR EXTRA CANAPE

- Dark chocolate brownie, chocolate mousse, strawberry
  - Lemon, meringue, blueberry tart
  - Dark chocolate and salt caramel tart
- Vanilla bean cheesecake, passion fruit crumble in pots
- Coconut pannacotta, berry compote, vanilla bean crumble pots (GF)
  - Triple-cream brie, sour cherry tart





# CATERING AND BEVERAGES

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## DELUXE CANAPES

**RATES - \$66 PER PERSON (MINIMUM 15 PAX)**

INC. CHOICE OF 3 CANAPES FROM WARM AND 3 FROM  
COLD AND 1 SUBSTANTIAL

**ADD \$7.20PP FOR EXTRA CANAPE, \$12.00 FOR EXTRA  
SUBSTANTIAL, \$5.60 FOR EXTRA DESSERT**

### Cold

- Miniature short crust tart with heirloom cherry tomatoes, whipped ricotta, kalamata olives (V)
- Black Angus beef tataki, King Brown mushrooms, miso mayonnaise, crispy shallots on spoon (GF)
  - Cold peeled prawns, homemade citrus mayo (GF)
- Caramelized soy free-range chicken, ginger, sesame, baby greens, lime & chilli dressing (GF)
  - Freshly shucked Sydney rock oysters with cucumber apple cider dressing (GF)

### Warm

- Baby spinach, pea, pecorino arancini balls with smoked paprika aioli (V)
  - Turmeric-spiced chicken skewers, coconut satay dipping sauce (GF)
  - Grass-fed beef mini pies with house-made tomato chutney
    - Mini pork and fennel sausage rolls, harissa
    - Spinach and 3 cheese filo triangles (V)





# CATERING AND BEVERAGES

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## SUBSTANTIAL CANAPES

### Bowls (All COLD)

- Tuna or Salmon or Vego poke – Japanese pickles, daikon, edamame, brown rice, seasoned seaweed, soy lime dressing (GF)
  - Coconut poached chicken, shredded greens, rice noodles, black sesame (GF)
    - Chilli chicken, baby bok choy, crispy onions, lime, soba noodles
    - Chilli tofu, baby bok choy, crispy onions, lime, soba noodles (V)
      - Sliders: Pork katsu burger, milk bun, kimchi, red eye mayo
  - Sliders: Black angus beef burger, swiss cheese, house sauce, pickles, butter lettuce
    - Sliders: haloumi, kimchi, red eye mayo, milk bun
    - Sliders: Southern-fried chicken, slaw, mayo, milk bun

### DESSERT

- Dark chocolate brownie, chocolate mousse, strawberry
  - Lemon, meringue, blueberry tart
- Vanilla bean cheesecake, passionfruit crumble in pots
- Coconut Pannacotta, berry compote, vanilla bean crumble pots (GF)
  - Triple-cream brie, sour cherry tart





# CATERING AND BEVERAGES

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## GRAZING BOARDS & PLATTERS (COLD)

EACH PLATTER SERVES UP TO 10 PEOPLE FOR 20- 30 GUESTS 4- 5  
PLATTERS ARE RECOMMENDED MINIMUM ORDER 3 PLATTERS

### SEAFOOD

- Tasmanian cold smoked salmon, pickled red onion, radish, capers, horseradish cream (GF) \$169
- Poached Queensland tiger prawns, ruby grapefruit, celeriac, butter lettuce, citrus mayo (GF) \$159

### MEATS

- Black Angus beef carpaccio Swiss brown mushroom, wild rocket, Caper aioli, pecorino (GF) \$165
- Sumac spiced roast free-range chicken sweetcorn, wild rocket, Harissa spiked yoghurt (GF) \$179
- Grazing selection of cured and smoked meats, Local and imported cheeses, olives, grilled vegetables house made chutneys, flatbreads \$220

### CHEESE

- Wide selection of both local and imported cheeses with various breads and classic accompaniments (V) \$155

## GRAZING BOARDS & PLATTERS (COLD)

### VEGETARIAN

- Grazing selection of grilled Mediterranean style vegetables pickled artichokes marinated olives selection of local and imported cheeses house made chutney, flat breads (V) \$158
- Raw vegetables, Hummus, spiced eggplant dip, Harissa spiked yoghurt dip, flat breads (V) \$150
- Seasonal fruit platter (Vegan) \$155

### SALAD BOXES- \$155

- Orecchiette salad, broccolini, baby peas, feta, shaved zucchini, lemon, Aleppo chilli flakes (V)
  - Truss tomato medley, buffalo mozzarella, salsa verde (V)
- Moroccan roasted vegetables, Israeli cous cous, lemon and olive oil dressing, goats feta (V)
  - New season baby potato salad, shallots, kale, seeded mustard dressing (V)
  - Mixed green leaves, shaved radish, red onion, apple cider dressing (V)
  - Spiced chicken caesar, aged parmesan crisps, soft boiled eggs





# CATERING AND BEVERAGES

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## GRAZING BOARDS & PLATTERS (COLD)

### SEAFOOD & SUSHI BOXES

- Peeled QLD tiger prawns Cocktail sauce aioli \$275
- Mixed platter of peeled QLD tiger prawns, shucked Sydney rock oysters apple cider dressing, cocktail sauce, aioli \$275
  - Shucked Sydney rock oysters, cucumber apple cider dressing \$220
  - Yellowfin tuna carpaccio, black olives, cherry tomato, caper, lemon \$220
  - Sushi selection with Japanese condiments pickled ginger and seaweed \$200
- Sashimi selection, yellowfin tuna, Atlantic salmon, South Australian kingfish \$220
- South Australian Kingfish Ceviche, cucumber, radish, lime \$179

## GRAZING BOARDS & PLATTERS (WARM)

- 8 hour slow cooked lamb shoulder, pomegranate molasses, kale, pearl couscous \$185
- Pan seared king salmon, baby spinach, spiced chickpeas, lemon cucumber yoghurt \$169
  - Roasted Black Angus sirloin, local mushrooms, salsa verde \$169
  - Spiced roasted heirloom carrots, feta, crispy onion \$110

### BREAD BOX (perfect addition to warm platters)

Selection of sourdoughs, baguettes, soft white and grainy breads, pepe saya butter slices \$55  
Sandwiches / wraps / rolls \$10 each  
Minimum 12 sandwiches \$120

### SANDWICHES

- Double smoked ham, seeded mustard, aged cheddar sandwich
- Black Angus roast beef, truss tomato, mixed leaves, Dijon mustard, aged cheddar sandwich
  - Free range chicken, celery heart, cucumber, for paprika mayonnaise, mini roll
    - Hot salami, Swiss cheese, truss tomato, aioli, mini roll
    - Falafel, spiced pumpkin, baby spinach wrap
  - Roast turkey, wild rocket, brie cheese, cranberry wrap





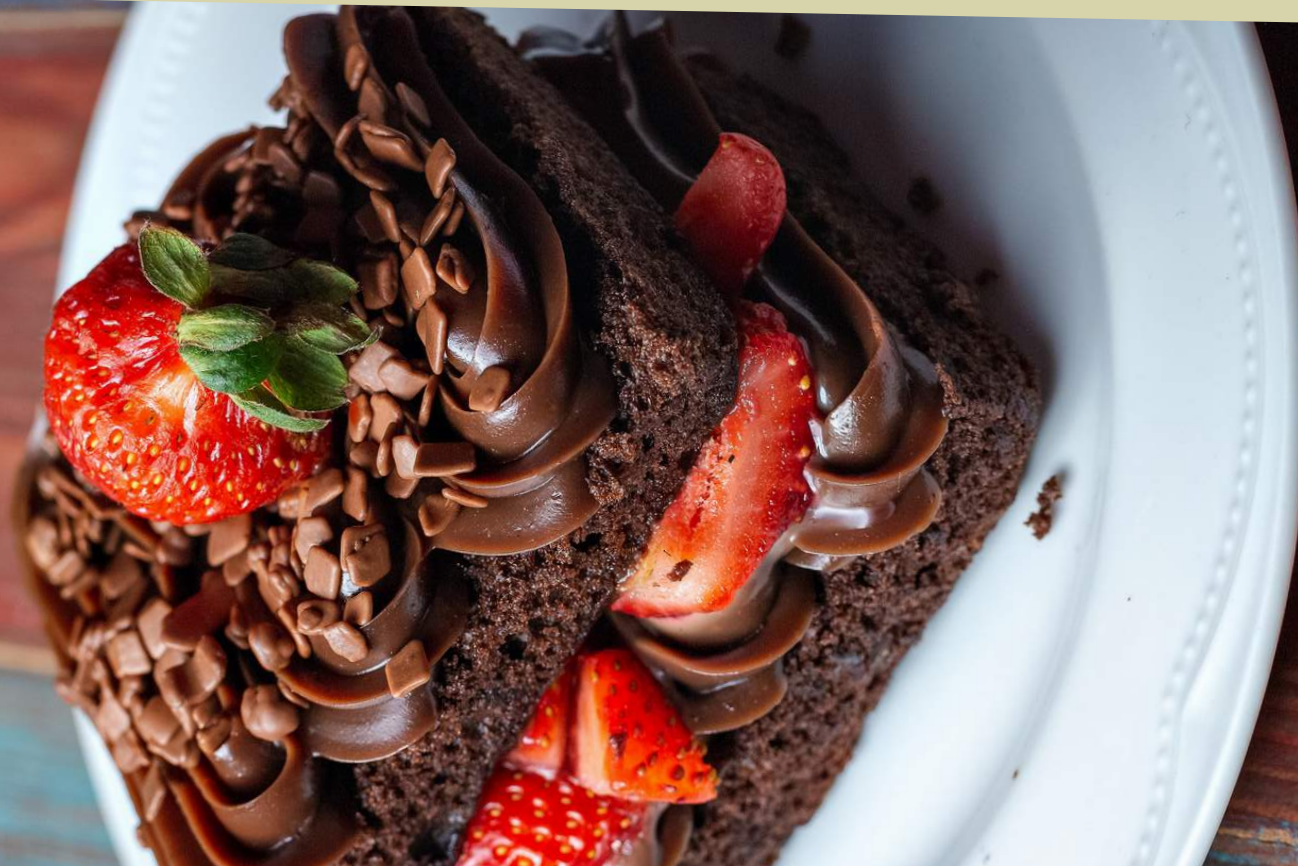
# CATERING AND BEVERAGES

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## SWEETS

**\$58 PER 12 EACH**

- Dark chocolate brownies chocolate mousse, strawberry
- Mini carrot and walnut cake with cream cheese icing
- Vanilla bean cheesecake with crumble
  - Lemon, meringue, blueberry tart
- Pannacotta, berry compote, vanilla bean crumble pots (GF)
- Triple-cream brie, sour cherry tart





# BEVERAGES

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## **GOLD BEVERAGES**

**\$16 PER PERSON, PER HOUR:**

### **Sparkling Wine**

Sparkling - Barnsworth Blanc de Blanc

Brut

### **White Wine**

Sauvignon Blanc - Earths End

Chardonnay - Burns and Fuller

### **Red Wine**

Shiraz - The Hedonist

Cabernet Sauvignon - Woods

Crampton

### **Beer**

Corona

Peroni Nastro Azzurro

Cascade Light

Soft Drinks

Juice

Sparkling Mineral Water

Tea & Coffee

### **Spirits additional on consumption**

Vodka, Gin, Rum, Tequila, Scotch \$12

Beverages may change subject to availability

## **PLATINUM BEVERAGES**

**\$28 PER PERSON, PER HOUR**

### **Champagne**

Veuve Clicquot Brut NV

### **White Wine**

Sauvignon Blanc - Churton

Chardonnay - Ngeringa

'Unclutured'

### **Red Wine**

Pinot Noir - Arfion 'Spring'

Cabernet Sauvignon - Dominique

Portet 'Fontaine'

### **Rosé**

Bondar

### **Beer**

Corona

Peroni Nastro Azzurro

Cascade Light

Soft Drinks

Orange Juice

Sparkling Mineral Water

Tea & Coffee





# BEVERAGES

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## BEVERAGES ON CONSUMPTION

### Champagne

Verve Clicquot Brut VN \$100

### White Wine

Sauvignon Blanc - Earths End

Chardonnay - Burns and Fuller

### Red Wine

Shiraz - The Hedonist

Cabernet Sauvignon - Woods Crampton

### Rosé

Bonda

### Beer

Corona \$10

Peroni Nastro Azzurro \$10

Cascade Light \$8

### Spirits

Vodka, Gin, Rum, Tequila, Scotch \$12

Non-Alcoholic Beverages

Soft Drinks \$3

Orange juice \$3

Sparkling Mineral Water \$3

Tea & Coffee \$3

Consumption bar available with a minimum spend of \$1000 during peak season (Nov-Dec) and \$500 off-peak.

Please note: No consumption bar Friday and Saturdays during peak season.

BYO beverage option is available when a catering package is purchased.

BYO Surcharge of \$20 per person applies

BYO Fee includes supply of ice, utensils, cutlery, plates and filtered tap water.

DOES NOT include tea or coffee, lemons/limes, and mixers.







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