



ELITE SUPERYACHTS

Welcome Aboard

THE
FLEET

Our collection of
superyachts



KARISMA

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

Karisma is luxury custom designed and built private charter boat on Sydney Harbour. Offering the perfect floating venue for all kinds of leisure and corporate events spread across three large entertaining areas, Karisma is a modern and unique catamaran that represents fun and sophistication to captivate your guests and create that 'wow' factor.

Karisma features 3 generous entertaining areas with overhead coverage, air-conditioning, uninterrupted panoramic 360-degree views of Sydney Harbour, a built in heated 6-person spa (available on request.) For day charters, Karisma provides hydraulic stairs for swimming, 2 large bathrooms each with toilet and hot water shower and best of all, a spacious top deck with lounges and sun-baking area. BYO catering is also an option for this boat, and BBQ facilities are available as well.

TAKE A LOOK

Over a day Karisma can host up to 50 guests serving as the perfect venue for that unique product launch, corporate gathering, Christmas Party, Wedding as well as milestone birthday & anniversary.



There are 2 bars available on Karisma for thirsty guests and you can set the ambiance to your party with music to stream via the in-house sound system. You and your guests can dance the night away on the dance floor where we can set up a designated DJ/musician area.

For evening charters, the catamaran is illuminated with Green LED lighting and unique light-up glass floor panels. Karisma can be chartered for a luxury cruise with crew for up to 50 persons for any type of party or celebration.







MODERN AND SPACIOUS

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





MEET AND MINGLE

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





DELUXE INTERIORS

With modern interiors and large expansive deck spaces, Karisma caters to large corporate and entertaining groups right down to the more private engagement, hens or bucks parties.

OUTDOOR SPACES

Karisma has all of the important functionalities of a catamaran such as stability, multiple spacious entertaining areas and ample overhead coverage but with the elegance and classy finish of a yacht, including spa and sunbaking deck!



CHARTER RATES

SYDNEY (50 PERSONS MAX)

CATERED CHARTER RATES

November to January

4-hour charter \$4,200

Additional hours: \$1,050 per hour

Minimum of 25 guests for catering

December Thurs to Sat Rate

4-hour charter \$4,400

Additional hours: \$1,100 per hour

Minimum 35 guests for Thursday to Saturday catered bookings in December

February to October

3-hour charter \$2,700

Additional hours: \$900 per hour

Minimum of 25 guests for catering

Chef Charge applicable to all menus (3-4 hour rates)

Monday to Friday: \$270, Saturday: \$285, Sunday: \$310

Staff Charges – applicable to all bookings:

\$250 per staff member for 3-4 hour charter

1 – 15 guests = 1 x wait staff

16 – 40 guests = 2 x wait staff

41 – 48 guests = 3 x wait staff

Wharf Fees – \$30 per booking

BYO CHARTER RATES

BYO not available on Fridays in December

November to January

4-hour charter \$4,600

Additional hours: \$1,150 per hour

February to October

4-hour charter \$3,960

Additional hours: \$990 per hour

3-hour charters available on application for April to August





SPECIFICATIONS

Year Built: 2011

Length: 57ft (18m)

Foredeck: 30sqm

Aft Deck: 20sqm

Top Deck: 50sqm

EXTRAS AVAILABLE

- Aqua Pack – \$550 (Includes spa, lily pad, sunglass shaped tandem floats and inflatable trampoline + supervisor)
- Lily Pad (6-8 person) – \$150
- Sunglass-Shaped Tandem Float x 2 – \$100
- Spa Operation – \$250 - 1 hour of spa use is guaranteed for 4-hour charter and 2 hours guaranteed to use for 5-hour charter
- Rave Sports Inflatable Trampoline 13FT- \$250 - 1 hour of trampoline use is guaranteed for 4 hour charter and 2 hours guaranteed use for 5 hour charter
- Second Bar Open – \$250 (not available for BYO charters)
- DJ & lighting – \$150 per hour (min charge 4 hours)

OTHER INFORMATION

- BYO DJs/musicians/bands welcome at \$100 set-up/booking fee
- External on-board chefs are considered on application only

CATERING AND BEVERAGES

Canape Menus Package Pricing

Silver Package – \$45.00 per guest

*Light Option (minimum 30 guests)

7x Gold Range Canapés

1x Substantial Canapé

Qty of items based on a 3-4 hour service (10 pieces per person)

Gold Package – \$56.00 per guest

2x Diamond Range Canapés

5x Gold Range Canapés

1x Slider Canapé

1x Substantial Canapé

Qty of items based on a 3-4 hour service (12 pieces per person)

Diamond Package – \$65.00 per guest

3x Diamond Range Canapés

2x Gold Range Canapés

1x Slider canapé

1x Substantial Canapé

1x Sweet Canapé

Tea & Coffee Station

Qty of items based on a 3-4 hour service (13 pieces per person)

Platinum Package – \$75.00 per guest

3x Platinum Range Canapés

3x Diamond Range Canapés

1x Slider Canapés

2x Substantial Canapé

1x Sweet Canapé

Tea & Coffee Station

Qty of items based on a 3-4 hour service (13 pieces per person)

Additional Canapes

Gold Range – \$5.50

Diamond Range – \$7.50

Platinum Range – \$9

Dessert Range – \$5.50

Slider Range – \$9

Substantial Range – \$10.50

***Chef charge applicable to all canape menus (3-4 hour rates)**

Monday to Friday – \$270

Saturday – \$285

Sunday – \$310



*A Gold Canape can also be exchanged for a Sweet Canape or vice versa

CATERING AND BEVERAGES

Gold Range Cold Canapés

- Smoked capsicum, whipped fetta and olive crumb tart
- Confit leek, fresh thyme, and red onion tart with black pepper cream
- Applewood smoked beef rump on crostini w/ horseradish and parsley
- House dried cherry tomato tartlet with goats cheese cream, and basil

Gold Range Hot Canapés

- Handmade pies with potato puree and tomato chutney:
 - o Wagyu beef mince
 - o Spring lamb
 - o Wagyu beef and pepper
 - o Shepherds Pie
 - o Spinach and mushroom

·House made pizza:

- o Margarita with mozzarella and basil pesto
- o BBQ Pulled pork, bacon, shaved red onion and chipotle aioli.
- o Peri Peri chicken with caramelised onion, blistered cherry tomato and spiced aioli
- o Smoked chorizo, caramelised onion and Persian fetta
- o Artichoke, marinated olive, shaved red onion, chilli and fresh parsley
- Authentic Satay chicken skewers w/ roasted peanut sauce (GF)
- Pork and fennel sausage roll w/ tomato, apple chutney
- Caramelised onion, marinated fetta puff pastry scrolls with chimmi churri
- Roast purple carrot and marinated fetta arancini w/ chipotle aioli (GF)
- Thai snapper fish cakes w/ nahm jim and Asian salad



CATERING AND BEVERAGES

Diamond Range Cold Canapés

- Pepper berry crusted beef with spiced tomato mascarpone on sourdough crouton.
- 5 spice duck rice paper rolls with cucumber, mint and hoisin (GF)
- House cured salmon, dill pancake, lemon caviar and caper cream.
- Seared haloumi with salsa Verde and baby herbs (GF) (VG)
- Handmade sushi with pickled ginger, katsu chicken, nam jim (GF)
- Mediterranean roast vegetable tart with rosemary and whipped goat's curd (VG)
- Mini prawn cocktail with spiced tomato cream and iceberg lettuce (GF)

Diamond Range Hot Canapés

- Pork belly, cauliflower puree, burnt sage butter (GF)
- Southern fried Popcorn chicken w/ house made ranch aioli
- Roast pumpkin and fetta tart w/ saffron emulsion (VG)
- Wild mushroom, rosemary and marinated fetta scrolls with tomato chilli jam (VG)
- Sesame crumbed prawns' w/ yuzu mayonnaise
- King prawn skewers with chilli, garlic, coriander and fingerlime aioli
- **Hand made cocktail Pasties – served with Tomato Chutney**
 - o Cornish Pastie
 - o Moroccan chickpea and vegetable (VG)
 - o Chilli beef
 - o Wagyu beef and red wine
- Braised beef brisket and parmesan arancini with harissa aioli



CATERING AND BEVERAGES

Platinum Cold Range

- Roast fig and blue cheese tart with vanilla bean honey (seasonal)
- Seared sesame crusted tuni with wasabi kewpie (GF)
- Freshly shucked Sydney rock oysters with gin, cucumber and dill (GF)
- Ash cured salmon w/ pink pepper cream and finger lime caviar (GF)
- Wagyu bresaola, pickled purple carrot, whipped horseradish creme fraiche on sourdough
- Handmade sushi with wakime, fresh salmon, ponzu sauce

Platinum Range Hot Canapés

- Lamb wellington w/ wild mushroom duxelle and lamb jus
- Seared sea scallops, cauliflower puree, bacon crumb (GF)
- Hand made wagyu beef and shiraz mini pies with horseradish Paris mash
- King prawns in katifi pastry w/ lemon, dill aioli
- Sous vide lamb fillet with celeriac puree, spring pea and charred eshallot (GF)

Sweet Canapés

- Mini banoffee tarts
- Salted caramel and dark chocolate tart
- Textures of Chocolate – whipped chocolate mousse, chocolate fudge and brownie crumb
- Passionfruit cremeaux, vanilla sponge, whipped mascarpone, fresh strawberry
- Sticky date pudding, vanilla cream butterscotch sauce
- Mango, raspberry, and vanilla bean eton mess
- Lime curd pannacotta, pastry crumb and burnt meringue (GF)
- Mini Lemon meringue pies



CATERING AND BEVERAGES

Substantial Canapé Range

- Salmon croquettes w/ seasonal salad and a dill, caper aioli
- Lamb tagine, Israeli couscous and minted yogurt
- Beef Penang curry w/ kaffir lime and jasmine rice (GF)
- Spicy fried rice nasi goreng w/ shiitake mushrooms and sweet soy (GF)
- Authentic Satay Chicken w/ jasmine rice and roast peanut sauce (GF)
- Harissa chicken w/ aromatic rice, dill and lemon yogurt and a cucumber salsa (GF)

Handmade pasta:

- o Fusilli pasta with wild mushroom, fresh thyme and crispy bacon
- o Papardelle pasta with slow braised bolognese and red wine

Handmade brioche sliders:

- o Cheeseburgers with American mustard aioli, housemade pickle and fried onion
- o BBQ pulled pork with chipotle slaw
- o Wagyu beef burger, café de Paris aioli, wild rocket, cheddar
- o Panko crusted chicken, avocado, thyme, and harissa aioli and iceberg
- o Purezza sparkling battered fish w/ pickled cucumber, iceberg, and dill aioli
- o Chickpea and white bean fritter with wild rocket, spiced chutney, aioli
- o Mini steak sandwich with pepperonata, cheddar, aioli, caramelised onion

Salads, served in a noodle box:

- Roast pumpkin, watercress, alfalfa and goats cheese (GF)
- Poached chicken, quinoa, cucumber and rocket (GF)
- Thai beef salad with nam jim, fresh mint and crispy onions



CATERING AND BEVERAGES

BUFFET MENU

Gold Buffet Menu \$60pp

2x Canapes Chef Selection
2x Main dishes from the buffet items
2x Salads/sides
Freshly baked sourdough
Chef's Selection Dessert
Tea and Coffee Station

Diamond Buffet Menu \$72.00pp

2x Canapes Chef Selection
3x Main dishes from the buffet items
2x Salads/sides
1x Cheese Platter
Freshly baked sourdough
1x Market Fresh Chef's Selection Dessert
Tea and Coffee Station with petit fours

Platinum Buffet Menu \$95.00pp

3x Canapes Chef Selection
3x Main dishes from the buffet items
2x Salads/sides
1x Cheese Platter
1x Seasonal Fresh Fruit Platter
Freshly baked sourdough
2x Market Fresh Chef's Selection Dessert
Tea and Coffee Station with petit fours

***Chef Charge Applicable to all canape Menus (3-4 hours)**

Monday to Friday -\$270, Saturday -\$285, Sunday \$310



CATERING AND BEVERAGES

BUFFET ITEMS

- Lamb kofta with charred pita bread, fresh onion, parsley and sumac salad with confit garlic hummus (1 per guest)
 - Pumpkin, thyme and ricotta cannelloni w/ napolitana sauce and shaved parmesan
 - Charred beef rump, south American chimmi churri, roasted carrots
 - Salmon with crispy skin, bok choy and oyster sauce (GF)
 - Sous vide beef 2 ways w/ potato puree and red wine jus (GF)
- Native pepper- berry beef rump skewers, w roasted onions, horseradish cream (GF)
 - Salmon croquettes w/ seasonal salad and dill, caper emulsion
- Braised chicken with olives, pancetta, and basil served with charred parmesan polenta
 - Harissa roasted chicken thigh, aromatic rice, lemon yogurt, dill salsa (GF)
- Panko and oregano crumbed eggplant, napolitana sauce, fresh basil, and fresh mozzarella
 - Slow braised lamb rillette with puree potato, roasted shallot jus (GF)
- Sous vide chicken breast with crispy skin, rosemary sourdough crumb, puree potato, jus
 - Slow Braised beef brisket croquettes w/ smoked cauliflower puree, roast onion jus
 - Charred salmon, crispy skin, creamed leek, and salsa verde (GF)
 - Whole char-grilled Barramundi with Vietnamese noodle salad (GF)

Salads/Sides

- Rocket, grilled pear, crispy bacon, fetta and walnut (GF)
- Cumin roasted sweet potato, baby spinach, fried chickpeas, chimmi churri (GF)
- Roasted Pumpkin, watercress, sprouts and marinated fetta cheese and mixed seeds
- Pearl cous cous salad with Moroccan roasted vegetable, baby spinach and tahini dressing
 - Fusilli pasta with chilli, confit garlic, lemon and parsley
- Roasted chat potato salad w/ crispy bacon, shallots and aioli (GF)

EXTRAS

Desserts can be added for \$9 per guest

Dessert Canapes can be added for \$5.50 per guest

Platters can be added to any package (see platters menu)

Extra Canapes can be added, starting at \$5.50 per person



CATERING AND BEVERAGES

BBQ MENU

All of our BBQ Menus & Build-A-Burger Menu are self-served at the buffet and are suitable for groups of 10 to 65 guests

Simple BBQ Menu \$25pp

(no chef fee)

Includes:

Premium beef sausages

Home-made seasonal garden salad

Fresh home-made crunchy coleslaw

Fresh bread rolls

Assorted condiments

Gourmet Hotdog and Homemade Slaw \$25pp

(no chef fee)

Includes:

Fresh glazed hotdog bun with Wagyu Beef Sausage, melted cheddar cheese, caramelised onion & mustard aioli with a side of fresh, homemade crunchy coleslaw.

Build-A-Burger Menu \$30pp

(no chef fee)

Includes:

Mixture of Milk & Brioche burger buns, premium beef patties, cheese, tomato, lettuce, pineapple rings, pickles, jalapenos, onion, beetroot & a large selection of assorted condiments with a side of sweet potato chips.

All set up at the buffet for you to build your perfect burger!

Add bacon for \$2pp



CATERING AND BEVERAGES

Gold BBQ Menu \$35pp

(no chef fee)

Includes:

BBQ Buffet of premium beef sausages
Mixture of peri -peri marinated chicken breast & thigh
Choice of 2 home-made salads
Fresh sourdough bread
Assorted condiments

Salads:

Seasonal garden salad with French dressing, Caesar salad, Aioli chat potato salad, Rocket, pear, walnut & feta salad, Caprese salad

PREMIUM BBQ MENU OPTIONS

*Chef charge applicable to the below menus
(3-4 hour rates) Mon to Fri - \$270, Sat - \$285, Sun - \$310

Diamond BBQ Menu \$57pp

A selection of cheeses, olives, fruit, nuts and bread

A choice of

2 x items from our silver range
2x Main dishes from the gold range
2x Salads from our salads plus range
Freshly baked bread rolls and condiments
Tea and coffee station with petit fours

Seafood BBQ Menu \$67pp

A selection of cheeses, olives, fruit, nuts and bread

A choice of 1 x item from our silver range

A choice of 1 x main dish from our gold range

2x Seafood items from our BBQ seafood range

2x salads from our salads plus range

Freshly baked bread rolls and condiments

Market Fresh Chef's Selection Dessert

Tea and coffee station with petit fours



CATERING AND BEVERAGES

PREMIUM BBQ MENU ITEMS...

- Silver Range MenuLoaded hotdogs- (1 per guests)
- Worcestershire and cracked pepper sausages, chilli jam, crispy onions on brioche roll
- Wagyu beef sausages, caramelised onion, cheddar, mustard aioli on brioche roll
- Rustic Italian sausage, tarragon, dill and parsley aioli, slaw
- Smokey, Peri Peri chicken fillet w/ Mexican corn salsa
- Lamb kofta with charred pita bread, fresh onion, parsley and sumac salad with confit garlic hummus (1 per guest)
- Charred beef burger, brioche bun, cheddar, tomato, caramelised onion (1 per guest)
- Cheeseburgers with American mustard aioli, fried onions and housemade pickle (1 per guest)

Gold Range Menu-

- Charred beef rump, South American chimmi churri, roasted carrots
- Smokey beef and bacon burger w/ cheddar, café de paris aioli on milk bun (1 per guest)
- Native pepperberry beef rump skewers, w roasted onions, horseradish cream
- Lamb souvlaki skewers, cucumber and dill salsa, lemon yogurt and pita bread (1 per guest)
- Charred chicken thigh, lemon, confit garlic, parsley and chickpea salad
- Harissa chargrilled baby eggplants with roasted onion, cucumber salsa and tahini dressing(GF)

Seafood Range Menu-

- Whole king prawns, charred with asian salad (GF)
- Charred salmon, creamed leek and salsa verde (GF)
- Char grilled Barramundi with Vietnamese noodle salad (GF)
- Thai fish cakes, with chilli jam and Asian slaw
- Balmain bugs with lemon dressing ****

Silver Salads Range –

- Garden salad with French dressing
- Wild rocket salad with shaved parmesan, pear and balsamic
- Potato salad with crispy bacon and green shallot

Salads Plus Range -

- Rocket, grilled pear, crispy bacon, fetta and walnut
- Cumin roasted sweet potato, baby spinach, fried chickpeas, chimmi churri
- Roasted Pumpkin, watercress, sprouts and marinated fetta cheese and mixed seeds
- Pearl cous cous salad with Moroccan roasted vegetable, baby spinach and tahini dressing
- Seasonal garden salad with French dressing
- Roasted aioli and herb chat potato salad with crispy pancetta

**** Attracts extra charge of \$8.50 per person



CATERING AND BEVERAGES

ADDITIONAL PLATTERS

All of our platters are designed to be added to any of our BBQ, Buffet, or Canape Menu.

Chat to our team regarding suitable quantities

Antipasto Platter- \$150 (serves 10)

(no chef fee)

A selection of cheeses, cured meats, dips, fresh and preserved vegetables, fruits & accompaniments, served with fresh artisan bread and crackers.

Cheese Platter- \$120 (serves 10)

A selection of cheeses, nuts, fresh and preserved fruits and accompaniments with lavosh crackers and artisan bread

Fruit Platter- \$90 (serves 10)

A platter of beautifully presented fresh seasonal fruit.

Petit Fours Sweets Platter - \$120

(includes 25 pieces)

A selection of indulgent various sweet treats

Prawn Platter (cold) - \$200

(Serves 10) - approx. 5 per person

A delicious platter of fresh tiger prawns with lemon wedges and seafood sauce.

Seafood Platter (cold) - \$290

(Serves 10) - approx. 5-7 prawns pp,

1 oyster pp + half bug pp

Fresh Sydney Rock oysters, tiger prawns and Moreton Bay bugs (halved), served with lemon wedges and seafood sauce.

*Option to have prawns peeled (head off, tail on) for an additional \$25 per platter



CATERING AND BEVERAGES

GRAZING TABLES

(NEW!) – no chef fee applicable to Grazing Table Menus

Morning Tea Graze \$15pp

Includes a variety of sweet and savory pastries, mini muffins, quiches, scones with jam & cream & seasonal fruit

*Suitable for 20-65 guests, this is a light option designed for a 3 hour or less morning charter.

Brunch Graze \$30pp

Includes a variety of cheeses and cold meats, sweet and savory pastries, mini muffins quiches, smoked salmon & goat cheese bruschetta, scones with jam & cream, Greek yoghurt, and muesli cups, mini sandwiches and wraps, seasonal fruit and fresh artisan bread.

*Suitable for 20-65 guests, this is a more substantial option designed for a morning charter.

Antipasto Graze \$35pp

Includes a variety of hard and soft cheeses, cold meats, fresh and pickled vegetables, olives, dips, fresh and dried fruit and fresh artisan bread.

*Suitable for 20 - 65 guests, this is designed for guests to graze on throughout a transfer charter (1-2 hours) or a charter in between lunch and dinner as a light meal option.

*Add assorted sweet petit fours to your graze for \$10pp

**Substantial 3-4 hour grazing board POA



BEVERAGES

BEVERAGE PACKAGES

*All charter beverage packages have a minimum 3 hour charge

Non-Alcoholic Beverage Package \$6pp/ph

Juices, soft drinks, sparkling & still water, tea and coffee

Silver Beverage Package \$12.50pp/ph

Madam Coco Blanc de Blancs Brut (Aude Valley France)

The Hero of Zero Sauvignon Blanc (South Australia)

Hare & Tortoise Gris (Victoria)

Bare Winemakers Shiraz (McLaren Vale, South Australia)

Pure Blonde, Hahn Super Dry, Carlton Draught, Cascade Premium Light

Juices, soft drinks, sparkling & still water

Gold Beverage Package \$15.00pp/ph

Mascareri Prosecco (Italy)

Earth Mother Organic Sauvignon Blanc (Marlborough, New Zealand)

Fontavera Organic Italian Pinot Grigio (Italy)

Bertaine Et Rose (France)

Hare and Tortoise Pinot Noir (Victoria)

Little Giant Shiraz (South Australia)

Corona, Somersby Cider, Pure Blonde, Hahn Super Dry, Carlton Draught, Cascade Premium Light

Juices, soft drinks, sparkling & still water



BEVERAGES

Diamond Beverage Package \$27.50pp/ph (min 30 guests)

Aperol Spritz (cocktail)
Mumm Cordon Rouge Brut (France)
Earth Mother Organic Sauvignon Blanc (Marlborough, New Zealand)
Fontavera Organic Italian Pinot Grigio (Italy)
Bertaine Et Rose (France)
Hare and Tortoise Pinot Noir (Victoria)
Little Giant Shiraz (South Australia)
Choice of any 5 beers/ciders including beer upgrade items
Juices, soft drinks, sparkling & still water

Beer Upgrade additional \$5.00pp/ph to Silver or Gold Package

Choice of 2 standards + 2 of the below:
James Squire 150 Lashes Pale Ale
Coopers Pale Ale
Wild Yak Pacific Ale
James Boag's Premium Lager

Basic Spirit Upgrade additional \$5pp/ph

Absolut Vodka, Tanqueray Gin, Jack Daniels, Jim Beam, Bundaberg Rum

Premium Spirit Upgrade additional \$7pp/ph

Belvedere/Grey Goose Vodka, Hendricks Gin, Johnnie Walker Black Label, Canadian Club, Wild Turkey, Bacardi Superior

Champagne Upgrade by bottle (6 bottles minimum pre-purchase)

Mumm Cordon Rouge Brut \$100 per bottle
Veuve Cliquot \$120 per bottle
Bollinger \$150 per bottle



BEVERAGES

TRANSFER BAR PACKAGES

Silver and Gold Beverage Packages are available for 1 & 2 hour transfers.

Alternatively, consumption bars can be organised for transfers with a minimum spend of \$500 plus bar staff charges.

Silver Beverage Package

1 hour = \$20pp

2 hours = \$30pp

Gold Beverage Package

1 hour = \$25pp

2 hours = \$35pp

ON CONSUMPTION/CASH BAR

Consumption or cash bar options are available.

*Minimum spends apply and differ for time/day of the year.

The staff to guest ratio is as follows:

1 – 20 guests = \$250 for 1 staff

21 – 50 guests = \$500 for 2 staff

50 – 65 guests = \$750 for 3 staff

*Additional wait or bar staff can be added at the client's request



BEVERAGES

Consumption Bar Pricing

HOUSE SPIRITS

Skyy Vodka \$10.00
Tanqueray Gin \$10.00
Bundaberg Rum \$10.00
Jack Daniels \$10.00
Jim Beam \$10.00
Double shot \$18.00

PREMIUM SPIRITS

Grey Goose/Belvedere Vodka \$12.00
Hendricks Gin \$12.00
Bacardi Superior \$12.00
Canadian Club \$12.00
Wild Turkey \$12.00
Johnnie Walker Black \$12.00
Double shot \$22.00

SPARKLING

Madam Coco Blanc de Blancs Brut (France) \$7.00 \$35.00
Mascareri Prosecco (Italy) \$45.00

CHAMPAGNE (on request)

Mumm Cordon Rouge Brut \$100.00
Veuve Cliquot \$120.00
Bollinger \$150.00

WHITE WINE

The Hero of Zero Sauvignon Blanc (SA) \$9.00 \$40.00
Hare & Tortoise Pinot Gris (Victoria) \$9.00 \$40.00
Earth Mother Organic Sauv Blanc (Marlborough, NZ) \$45.00
Fontavera Organic Italian Pinot Grigio (Italy) \$45.00

RED WINE

Bare Winemakers Shiraz (SA) \$9.00 \$40.00
Bertaine Et Rose (France) \$9.00 \$40.00
Little Giant Shiraz (South Australia) \$45.00
Hare and Tortoise Pinot Noir (Victoria) \$45.00



BEVERAGES

Consumption Bar Pricing

BEER / CIDER

Cascade Premium Light \$7.00

Pure Blonde \$7.00

Hahn Super Dry \$7.00

Carlton Draught \$7.00

Corona \$9.00

Somersby Cider \$9.00

James Boag's Premium \$9.00

James Squire 150 Lashes \$9.00

Wild Yak Original \$9.00

Coopers Pale Ale \$9.00

SPECIAL (on request)

Aperol Spritz \$12.00

LIGHTS

Soft Drink \$3.00

Sparkling Water \$3.00

Juice \$3.00

Tea/Coffee \$3.00



An aerial photograph of a marina filled with various luxury yachts. The boats are mostly white with dark accents and are docked along a dark wooden pier. In the background, there are buildings with white roofs and palm trees, suggesting a tropical or coastal location. The water is calm and reflects the boats and the sky.

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