



ELITE SUPERYACHTS

Welcome Aboard

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THE  
FLEET

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Our collection of  
superyachts





# SEAS THE DAY

Seas the Day is a 60ft gorgeous Kingfisher Royal Yacht distinctively designed for luxury charters in Sydney harbour for groups of up to 30 guests.

Seas the Day is equipped with a wide bow area to take in spectacular Sydney harbour views. This grand motor yacht sparkles with a polished timber finish and is fitted with leather lounges throughout the vessel for an extraordinary day out in Sydney harbour.

You will be delighted at how the rear and front decks are conveniently linked through spacious walk around decks presenting more space to ensure guests comfortably move from one part of the yacht to the other. The front deck also features a sun-bathing area for guests to relax and take in the fresh sea air.

Other features to note on Seas the Day would be the abundant seating on the aft deck saloon and fly bridge. The aft deck allows for easy access to the water with a swim ladder for fun swimming parties on the platform. You can set the tone of your party with the boat's iPod dock with internal and external speakers to play music all around the boat.

# TAKE A LOOK

Seas the Day also offers a fully equipped galley providing 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, all crockery, cutlery, serving and ice are included.



Seas the Day is also appointed with fully air-conditioned staterooms, a flat screen TV on the aft deck and saloon, and best of all, a top of the range Fusion sound system.

Boasting a large bow area to take in the sights of Sydney Harbour, leather couches though out the vessel and polished timber finishes, this vessel also features two showers, a swim platform and inflatable water toys.

Experience a relaxing Sydney harbour cruise for your next corporate function, social event, Christmas or New Year's Eve celebration with Seas the Day.











## MODERN AND SPACIOUS

*Expansive outdoor areas, gathering spaces and water activities  
are best enjoyed on Seas the Day.*







# MEET AND MINGLE

*For corporate events, meetings or glitzy parties, make your event distinct with Seas the Day's world class amenities.*





# OVERNIGHT BLISS

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*Seas the Day's spacious nature forms a comfortable yet intimate atmosphere. Cruising on Seas the Day is the perfect way to lose yourself with family and friends for the afternoon or even the week. Sleeps 2 guests.*



# CHARTER RATES

## **November to April**

\$900 per hour

## **May to October**

\$700 per hour

## **Staff Fees:**

1-10 guests requires 0 Wait staff

11-20 guests requires 1 Wait staff

21-30 guests requires 2 Wait staff

Note: \$250 per wait staff for a minimum 4-hour period.

Thereafter – \$50/hour per staff member

## **BYO Charters**

Amenities Charge - \$250 per charter

Fridge storage permitted

No BYO permitted on Saturdays in December

BYO Amenities charge includes inflatable swim toys, eski, ice, cutlery, plates, boat safe glasses, bottled water, serving platters and garbage disposal

**Wharf Fees:**\$50 per stop

**Chef Fee** -\$300 per 4 hour charter

Flat soft sole shoes preferred. Strictly no stiletto heels

*Public holiday surcharges apply.*







# SPECIFICATIONS

Model: Kingfisher Royal Yacht

Length: 60ft

Overall Cruise Speed: 12 Knots

## CAPACITY & LAYOUT:

Day Maximum Passengers: 30

Cabins: 1

Bathrooms: 2

## Other Features:

Galley (kitchen)

2 Onboard toilets + Showers with hot water

iPod dock with internal and external speakers

Flat Screen TV

Onboard gas BBQ

Two large eskys with ice

2 Onboard toilets + Showers with hot water

Swim ladder

Onboard safety equipment

Inflatable water toys

One paddle board

Blow up Pontoon Hire \$50



# CATERING AND BEVERAGES

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## Canapé Menus

### Mostly Vegetarian Canapé Menu

**AU\$33.00 per person (minimum 10 people)**

Polenta onion tart V  
Moroccan cocktail pie V  
Smoked salmon tartlet  
Arancini V GF  
Mediterranean filled pumpkin flower V  
Thai beef rice paper roll GF

### Light Canapé Menu

**AU\$33.00 per person (minimum 10 people)**

Smoked salmon tartlet  
Moroccan cocktail pie V  
Cumin spiced lamb kofta GF  
Spicy chicken empanada  
Prawn rice paper parcels GF  
Arancini V GF

### Canapé Menu 1

**AU\$58.00 per person (minimum 10 people)**

Moroccan cocktail pie V  
Smoked salmon tartlet  
Arancini V GF  
Pumpkin goats cheese tartlet V  
Sugar cane prawns  
Skewered lamb kofta GF  
Prawn rice paper parcels GF  
Petite chicken & leek pie  
Best market oysters GF

### Canapé Menu 2

**AU\$68.00 per person (minimum 10 people)**

Moroccan cocktail pie V  
Smoked salmon tartlet  
Arancini V GF  
Satay peanut coconut sambal GF  
Sugar cane prawns  
Assorted Nori  
Prawn rice paper parcels GF  
Steak green peppercorn pie  
Best market oysters GF





# CATERING AND BEVERAGES

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## BBQ Menus

### BBQ Menu 1

**AU\$45.00 per person (minimum 10 people)**

Charcuterie / Antipasto  
Classic potato salad  
Mediterranean spiced chicken tenderloin  
Assorted gourmet pork sausages  
Peppered rump steak  
Greek salad  
Crusty french baguette

### BBQ Menu 2

**AU\$53.00 per person (minimum 10 people)**

Charcuterie / Antipasto  
Grilled lamb cutlets  
Classic potato salad  
Mediterranean spiced chicken tenderloin  
Teriyaki salmon fillet  
Quinoa salad  
Greek salad  
Crusty french baguette  
Sweet treats platter

### BBQ Menu 3

**AU\$64.00 per person (minimum 10 people)**

Charcuterie / Antipasto  
Scotch fillet steak  
North African couscous  
Cumin spiced lamb kofta GF  
Grilled seafood kebabs  
Kumera salad  
Classic potato salad  
Crusty french baguette  
Sweet treats platter





# CATERING AND BEVERAGES

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## Buffet Menus

### Buffet Menu 1

**AU\$42.00 per person (minimum 10 people)**

Charcuterie/ Antipasto  
Lemon roasted chicken  
Quinoa salad  
Thai beef salad  
Crusty French baguette  
Kumera salad

### Buffet Menu 2

**AU\$51.00 per person (minimum 10 people)**

Charcuterie/ Antipasto  
Lemon roasted chicken  
Smoked salmon  
Caramelised onion pumpkin & pepper V  
Thai beef salad  
Crusty French baguette  
Kumera salad  
Exotic rice salad





# CATERING AND BEVERAGES

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## Platters Menu

### **Antipasto/ Charcuterie Platter (price to be confirmed)**

Bresaola / Prosciutto / Salami / Eggplant ~ Chickpea ~ Tzatziki  
Dip / Vege Crudités / Olives / Feta /  
Bread / Crackers

### **Seafood Platter \$131**

Oysters (12) King Prawns (12) Smoked Salmon (12 Slices)  
Accompaniments / Baguette

### **Cheese Platter \$116**

Australian & Imported / Cheddar / Wash Rind / Blue / Brie /  
Crackers / Dried Fruits / Nuts

### **Fresh Fruit Platter V \$66**

Seasonal Best / Sliced / Skin Off

### **Sweet Treats Platter V \$66**

Double Chocolate Brownie Square / GF Passion-fruit Polenta  
Cake / French Macaroons

### **Vegetarian Antipasti & Mezze Platter V \$116**

Hummus / Baba Ganoush / Grilled Vegetables / Dolmades /  
Olives / Bocconcini / Pickled Vegetables  
/ Grissini / Lavosh / Turkish

### **Sushi Platter \$116**

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

### **Smoked Salmon \$116**

Crusty Baguette / Grilled Lemon / Capers / Pickled Red Onion /  
Dill / Horseradish Cream

### **Rice Paper Roll Platter GF \$96**

(10 Rolls In Total / Cut In half)

### **Point Sandwich Platter \$96**

(10 sandwiches in total)

### **Wraps Platter \$59**

(12 Pieces In Total)





# CATERING AND BEVERAGES

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## **Breakfast/Brunch Menu**

**AU\$22.00 per person (minimum 10 people)**

Fresh fruit skewers V GF

Mini Danish pastries V

Banana bread V

Polenta onion tart V

Savoury muffins

## **Asian Buffet Menu**

**AU\$64.00 per person (minimum 15 people)**

Satay peanut coconut sambal

Peking duck spring roll

Dumplings

Marinated ocean trout

Tofu & black mushrooms

Drunken chicken breast

Braised king prawns

BBQ pork noodles

Chinese greens

Steamed rice

Fresh fruit platter V

Custard tart







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