



ELITE SUPERYACHTS

Welcome Aboard

THE
FLEET

Our collection of
superyachts



ONE O ONE

A 121ft Custom Built Superyacht Masterpiece

One O One is a 120ft superyacht unlike any other that have graced Australian seas, as it has been designed from the ground up to provide 36 passengers with the best sea-faring experience.

The newest yacht on Sydney harbour - One O One features a vast open plan entertainment deck which includes a fly bridge, saloon bar, and swimming platform that allows you to enjoy the fresh air and sparkling water while basking in the sun or gazing at the stars.

Luxuriate in prime harbour viewing on the bow of One O One, fitting 15 lucky guests to enjoy the luxuriant sun pads, ideal for sun bathing or an afternoon respite. The bow is fitted with a dining table ideal for drinks, canapes and mingling whilst watching the sunset. Step onboard the saloon, precisely designed to escape the mundane and enter a realm of relaxed, cheerful serenity. One O One's saloon windows are massive, allowing guests to feel entirely immersed in the natural environment. It will be your private sanctuary, complete with unique furniture, a lounge setting, and a bar.

Take in the breathtaking views from your very own private beach club on One O One. Feel the sun caress your body and warm your soul as you relax in one of the sizeable low-slung deck chairs with a cold glass of champagne overlooking the harbour.

TAKE A LOOK

ONE O ONE defies convention and establishes a new standard for style and elegance. Every aspect of ONE O ONE is custom-designed and sourced with care, resulting in a level of luxury unrivaled in the industry.



The aft deck is also a popular gathering space to enjoy a sit down meal or maybe unwind on the ample L-shaped corner lounge.

Entertainment has also been considered at the core design of the aft deck, with tv-screens set behind the lounges. Protection from the elements is assured, where a custom deployable sun shade sail is fitted.









MODERN AND SPACIOUS

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





MEET AND MINGLE

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





DELUXE INTERIORS

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

OVERNIGHT BLISS

Spend the night in any of the 4 guest cabins decadently fitted with ensembles and private showers, individually controlled air conditioning and automated blinds. Indulge yourself in utmost luxury with a uniquely exclusive feel onboard One O One.



CHARTER RATES

SYDNEY (36 PERSONS MAX)

Hourly – Minimum 4 hours

\$3500 per hour

DAILY (8 hours) \$22,000

up to 20 guests

\$22,000

All hourly rates include GST

STAFFING REQUIRED

Wait staff (1 per 10 guests) \$350 (min. 4 hours),

\$75 per hour after 4 hours

Chef Fee (for \$600 for 4 hours), \$85 per hour
after 4 hours

WHARF FEES

\$50 per wharf

PUBLIC HOLIDAYS AND SPECIAL EVENTS

Public holidays incur the following surcharges;

25% on Yacht hire, Food and Beverage packages

100% on chef and wait staff fees

All prices for special events are POA

Events include – Boxing Day, Christmas Day,

New Years Eve and New Years Day





SPECIFICATIONS

GUESTS: 36 Day | 8 Overnight

CABINS: 4

CONFIGURATION: 1 Master | 2 Doubles | 1 Twin

SHIPWRIGHT: Norman R Wrights & Sons

FITOUT: Asone Super Yachts

DESIGN: Henderson & Co

WATER TOYS

2 x Aqua Glide Inflatable Mats

2 x Bay Sports Inflatable Stand Up Paddle Boards

Aqua Glide Inflatable Trampoline

Zar 85 SL chase boat

Water skis, wake board, knee board, inflatable towables

2 x Seadoo Sea Scooters

Light fishing gear

Diving by rendezvous only.



CATERING AND BEVERAGES

Canape Packages

Gold \$80pp

6 canapés, 1 substantial, 1 dessert

Platinum \$105pp

8 canapés, 2 substantial, 2 desserts

Diamond \$130pp

8 canapés, 2 substantial, 2 desserts, 1 food station



CATERING AND BEVERAGES

Cold Canapés

South coast oysters on ice, vodka mignonette, pickled cucumber GF
Snow crab, radish, soft brioche round, trout roe
Yellowfin tuna tataki lollipops, pea, wasabi, popped rice GF
Ocean trout and omelette roulade with trout roe pearls GF
Market fresh peeled king prawns, yuzu kewpie, roe GF
Salmon tartare, crispy wonton, nashi, pickled nashi pear, lime aioli
Betel leaf, prawn, green mango, peanut and coconut chutney, chilli GF
Jamon wrapped fig, holy goat, honey drizzle GF
Beef tartare, fennel crostini, parmesan snow, avocado puree
Black mini slider bun, smoked chicken, beetroot jam
Pork rilletes, pear jam, lavosh
Goats curd tartlets, caramelised red onion, fig, truffle honey drizzle V
Roasted sweet corn spring onion pikelet, guacamole V
cabbage, watercress, apple cider dressing (in box) (gf)

Warm Canapes

Tikka masala prawns, yoghurt GF
Crunchy potato cakes, sour cream, chives, black tobiko GF
Black crumbed prawn arancini, saffron mayo, tobiko
Fried chilli and pepper calamari, lime and smoked salt GF
White anchovy on toast, romanesco sauce, parsley
Snapper pea, dill croquette, lemon mayo
Chilli jam grilled salmon sticks, crushed peanuts, nori dust GF
Middle Eastern lamb roll spring rolls, spicy chutney
Lemongrass and peanut satay chicken sticks
Spicy lamb kofta, pomegranate, mint labne, coriander, sumac GF
Korean sweet sticky chilli fried chicken, popcorn style GF
Pepper beef mini pies, smashed pea topper
Harissa lamb, feta, pea sausage rolls, minted yoghurt
Cocktail empanada, spicy beef and sultana, jalepeno yoghurt sauce
Feta, spinach and pumpkin empanadas, tomato chutney V
Haloumi popsicles, lemon, chilli, parsley GF V
Black crumbed pea, spinach, feta arancini, chimichurri V
Wild mushroom arancini, goats cheese, lemon V

Substantial finger and fork food

Prawn cocktails in glass pots, horseradish seafood sauce GF
Crumbed white fish soft taco, cabbage, pineapple, spicy mayo
Chermoula chargrilled lamb cutlet, pomegranate, yoghurt GF
Mini tuna burger, beetroot, pickled onion, wasabi mayo and iceberg
Wagyu cheeseburger, gruyere, pickles, caramelised onion, relish
Malaysian prawn or chicken curry, rice, mango chutney GF
Green tea soba noodle salad, edamame, mint, cashew, sambal V



CATERING AND BEVERAGES

Food stations and grazing tables

French cheese and/or charcuterie grazing table
Oyster bar with ice and sauces - freshly shucked
Chargrilled skewers - chicken satay, chilli prawns, garlic beef
Warm glazed leg ham, fennel slaw and rolls

Sweets

Mini Nutella or dulce de leche empanada
Mini chocolate tart
Lemon sable, mascarpone, blackberry
Chocolate dipped strawberry
Rhubarb pannacotta pot
Mini pavlova, cream, passionfruit
Chocolate meringue, hazelnuts, cream
Pots of creme caramel
Salted caramel tart, pistachio

Please note:

A Chefs Charge of \$500 applies to all canape menus
Minimum order of \$250 applies to all catering orders
All dietary requirements can be catered for, please let us know upon booking



CATERING AND BEVERAGES

Buffet Packages

Gold \$120pp

2 canapés chefs choice, 3 main platters, 3 side platters, 1 dessert platter

Platinum \$135pp

2 canapés chefs choice, 4 main platters, 4 side platters, 2 dessert platters



CATERING AND BEVERAGES

Mains

Smoked ocean trout slices cornichons, asparagus, soft egg, avocado, croutes
Pistachio crusted salmon side, citrus, watercress, salsa verde
Slow cooked lamb shoulder, fennel, peas, preserved lemon
Whole stuffed ocean trout, orange butter sauce
Barramundi, corn puree, smokey corn and jalepeno salsa
Mediterranean seafood salad, prawns, mussels, calamari, saffron lemon vinaigrette
Smoked duck salad, plum, grilled radicchio, candied walnuts
Grilled king prawns, harissa, apricot couscous, yoghurt
Pine nut, currant, brioche chicken ballantine, salsa verde
Chargrilled Moroccan spiced spatchcock, eggplant, feta
Coconut, curry leaf chicken curry, rice, mango chutney, pappadum
Spicy grilled eggplant involtini, ricotta, leek, tomato salsa V
Ricotta gnocchi, pesto, cherry tomatoes, parmesan V



CATERING AND BEVERAGES

Sides

Pea, mint, fennel, baby gem lettuce, feta V

Marinated heirloom tomatoes, mozzarella and basil V

Shaved squash, zucchini, cherry tomato, parmesan, almonds V

Quinoa, omelette, sautéed silver beet, chickpeas, toasted pepitas V

Mixed garden greens, pickled cucumber, pear, pine nuts, parmesan V

Grilled broccolini, edamame, peas, white beans V

Roasted chermoula cauliflower, baby spinach, currants, blood orange V

Kipfler potato salad, crispy pancetta, dill, mustard mayo, pickled red onion

Soba noodles, chilli, red cabbage, peanut chutney, mint, coriander V

Grilled sweet corn, jalepenos, cherry tomato, coriander, lime V

Shaved brussel sprouts, savoy cabbage, parmesan, fennel, parsley V

Fried chat potatoes with sage salt V

*Sonoma sourdough bread rolls and pepe saya butter included with all Buffets



CATERING AND BEVERAGES

Dessert platters

Cheese and accompaniments

Flourless chocolate almond cake, cream, honeycomb, figs

Rosewater strawberry eton mess, cream, pink floss

French chocolate mousse, biscotti, raspberries, double cream

Vanilla bean custard tarts, seasonal berries

Spiced poached pears, warm dark chocolate sauce, vanilla bean ice cream

Note

A Chefs Charge of \$500 applies to all Buffet menus

Minimum order of \$250 applies to all catering orders

All dietary requirements can be catered for, please let us know upon booking



CATERING AND BEVERAGES

Fine Dining Menu

\$180pp

2 Canapes Chefs choice, 1 entrée, 1 main, 1 dessert

*Minimum 10, alternate drop POA for guest numbers over 20

Entrée

Yellowfin tuna crudo, salmon roe soft egg, goachujang dressing toast

Pan fried scallops, carrot smash, crumbled chorizo, curry leaves

Panfried Clarence River chermoula prawns, watermelon and feta salad

Prosciutto, buffalo mozzarella, peach salad, black olive crumb, shiso

Marinated skinless heirloom tomato, mozzarella, basil oil, parmesan crisp V

Pan fried green ricotta gnudi, wild mushrooms, walnuts, sage V

Main

Snapper, Paris mash, tarragon and pea, jus

Buttermilk blue eye trevalla, braised fennel, urad dahl

Slow braised lamb shoulder ballantine, peas, goats cheese

Deboned corn fed chicken, ricotta gnocchi, green olive, lemon and grapesalsa

Grass fed pink pepper crusted eye fillet, brisket croquettes, chimichurri

Spicy gilled whole eggplant, tomato jam, labne, hazelnuts V

Green pea and leek goats cheese risotto V



CATERING AND BEVERAGES

NB For our plated lunches and dinners sourdough rolls, butter, cavolo nero, parmesan and pine nut salad and duck fat hasselback potatoes for the table are included in price per person

Dessert and cheese

Warm fudgy date cake, coconut ice cream, fresh honeycomb

Flourless chocolate torta caprese, raspberry ice cream

Salted caramel custard, banana, popcorn, peanut brittle

Rhubarb, honey and custard mille feuille

Classic tiramisu

Cheese selection of 3 French cheeses and accompaniments

Note

Chefs Charge of \$600 applies to all fine dining menus

Minimum order of \$250 applies to all catering orders

All dietary requirements can be catered for, please let us know upon booking



BEVERAGES

Silver Beverage Package **\$20 per person per hour**

Sparkling Wine

NV Stefano Lubiana Brut Reserve - Granton Tasmania, AU

White Wine

2018 Domain William Fevre Petit Chablis - Chablis, FR
Petersons Chardonnay - Hunter Valley, AU

Rose

2019 Crudo Rosado - Puglia , IT

Red Wine

2019 Rabbit Ranch Pinot Noir - Central Otago NZ
2015 Zema Estate Cabernet Sauvignon - Coonawarra AU
2019 Torbreck Woodcutters Shiraz - Barossa Valley AU

Beer

Corona - Mexico
Peroni – Italy

Water and soft drinks are included
Speciality Items are available on request POA
Vintages & wines are subject to availability



CATERING AND BEVERAGES

Gold Beverage Package

\$30 per person per hour

Champagne

NV Billicart-salmon Brut Reserve Champagne, FR

White Wine

2018 Domaine Moreau-Naudet Chablis - Chablis FR

2018 Dexter Chardonnay - Mornington Penisular, AU

Rose

2019 Whispering Angel Rose - Provence FR

Red Wine

2018 Curly Flat Pinot Noir - Macedon Ranges, AU

2018 Single File Cabernet Sauvignon - Margaret River AU

2018 Gibson Estate 'Dirtman' Shiraz - Barossa Valley AU

Beer

Peroni - Italy

Corona- Mexico

Water and soft drinks are included

Speciality Items are available on request POA

Vintages & wines are subject to availability



CATERING AND BEVERAGES

Platinum Beverage Package

\$40 per person per hour

Champagne

NV Louis Roederer Brut Vintage - Champagne, FR

White Wine

2016 Pascal Bouchard Premier Crus Mountains -Chablis, FR

2018 Cullen Kevin John Chardonnay -Margaret River, AU

Rose

2018 Domaine Tempier Bandol Rose - Bandol FR

Red Wine

2018 Bass Phillip Estate Pinot Noir Gippsland, AU

2018 Mount Mary Quintet Cabernets Yarra Valley, AU

2017 John Duval Peroni Corona Eligo Shiraz Barossa Valley, AU

Beer

Peroni - Italy

Corona - Mexico

Water and soft drinks are included

Speciality Items are available on request POA

Vintages & wines are subject to availability



An aerial photograph of a marina filled with various luxury yachts. In the foreground, several large white yachts are docked at a wooden pier. The water is dark blue, and the surrounding area includes palm trees and some buildings. The text 'WWW.ELITESUPERYACHTS.COM.AU' is overlaid in white, bold, serif font, centered horizontally and partially obscured by a dark semi-transparent banner.

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