



One of the ultimate luxury vessels on Sydney Harbour today. A.Q.A. offers a flexible layout from the renovated interior which makes it perfect for entertaining corporate clients or that intimate cocktail party. Truly impressive!

Specifications

- 92 foot Super Yacht
- Accommodates up to 67 passengers
 - Up to 38 passengers for seated dining
- Fully air conditioned
- 3 deck levels
- Very spacious rear deck
- Alfresco top rear deck
- Spacious front area with lounge and sunbed
- Built in sun beds on front deck
- 3 Cabins – King bed, Queen bed and Twin room.
- Overnight charters available for up to 6 guests

Special Features

- 2 x 42 inch flat screen TVs
- Bose sound system
- Contemporary interior furnishings
- Modern art on walls
- Espresso machine
- Wi-Fi

Rates

April – September

AU\$1950 per hour (minimum 3 hours)

January – March & October

AU\$2050 per hour (minimum 3 hours)

Minimum 4 hours on Saturday & Sunday

November & December

AU\$2250 per hour (minimum 4 hours)

Wait staff: AU\$350 per wait staff (4 hours)

Additional hours at AU\$87.50 per wait staff per hour

1 wait staff required per 10 guests

2 required for up to 10 passengers

Travelling / Wharf fees: AU\$75 per docking

Beverages

AU\$25 per person per hour

Includes beer, sparkling, red and white wine, soft drinks, juice

Upgrades available

BYO: On request

Food: AU\$30 per person

Beverages: \$25 per person

STRICTLY NO BYO -Nov/Dec on Thurs-Sun

City Wharves: King Street Wharf, Casino Wharf

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A.Q.A. – Menu

Canapes

Minimum of 6 from Selection A & B items

Selection A: \$9 per item per person

Petite short crust tarts, confit tomato, roast red pepper, goats cheese and caramelised onion (V)

Freshly made Vietnamese vegetable and tofu spring rolls with sweet chili dipping sauce (V)

Mini bruschetta with basil and oregano on ciabatta bread (V)

Southern fried chicken sliders with coleslaw and chipotle aioli

Petite southern highlands beef burger with gruyere and tomato chutney

Roasted pumpkin and baby spinach, bocconcini arancini

Slow cooked beef brisket stroganoff pies with duchess potato topping

Thai chili fish cakes with crisp lettuce and lime mayo

Chicken san choy bow served in baby cos lettuce cups (GF)

Indonesian chicken satay skewers with spicy peanut and coconut sauce



A.Q.A. – Menu

Selection B: \$12 per item per person

Chilled Queensland tiger prawns served with lemon cured mayonnaise

5 spice duck pancakes with cucumber, shallots and hoisin sauce

Sydney Rock Oysters served with a champagne vinegar mignonette and pears of the sea

Gravlax cured Tasmanian King Salmon with dill, cucumber, crème fresh on a sourdough crouton

King Prawn and chorizo skewers with lime and coriander aioli

Petite wagyu fillet steak sandwiches filled with rocket, brie cheese and caramelized onion

Blacken Cajun Yellow Fin Tuna served with mango, paw paw and coriander salsa

Seared Harvey Bay Scallop vermicelli salad with ginger, chili and lime dressing

Mini beef wellington with mushroom duxelles served in a fresh puff pastry parcel

Pecorino and herb crusted lamb cutlets drizzled with a mint chimichurri

Substantials: \$12 per item per person (can be added with minimum 6 canapes)

Thai red curry chicken, baby bok choy and bean sprouts with jasmine rice

Spinach and ricotta ravioli with baby eggplant and olives tossed in Napolitana sauce

Poached ocean trout with a nicoise salad in a lettuce leaf cup

Hokkien noodles with BBQ pork



A.Q.A. – Menu

Platter options

To be added to canape menu

Chef's house made dip selection: \$10 per person

Selection of house made dips, variety of flat breads and bread sticks and seasonal vegetables

Antipasto platter: \$20 per person

Selection of cold cured meats, marinated vegetables and a selection of lightly marinated olives served with crisp bread and lavosh

Oyster bar: \$25 per person

(6 oysters per person)

A selection of freshly shucked Sydney Rock and Pacific oysters served with a selection of condiments, lemon, Asian shallot vinaigrette or spiced tomato and caper salsa

Ocean king prawns: \$22 per person

(4 king prawns per person)

King prawns served with fresh lemon and aioli with condiments

Seasonal cheese and fruit platter: \$15 per person

Selection of Fine Australian Cheese & Seasonal Fruits

Served with dried fruit, gourmet grissini, crackers and walnut bread

Dessert Tasting Plate: \$15 per person

Selection of Chocolate mousse cups with Chantilly cream, vanilla bean crème brûlée, tiramisu, sticky date pudding, petite cakes



A.Q.A. – Menu

Platter options

These platters can be ordered on their own (minimum 3 selections)

Chef's house made dip selection: \$15 per person

Selection of house made dips, variety of flat breads and bread sticks and seasonal vegetables

Antipasto platter: \$25 per person

Selection of cold cured meats, marinated vegetables and a selection of lightly marinated olives served with crisp bread and lavosh

Fresh cold seafood platter: \$85 per person

(Seafood selection may change dependant on season)

Selection of seafood fresh from the Sydney Fish Markets, including King prawns, Sydney Rock oysters, smoked salmon, scallops, bug tails, blue swimmer crab dressed with parsley, lemon and garlic butter and served with toasted sourdough, seafood and tartare sauces

Oyster bar (6 oysters per person) \$25 per person

A selection of freshly shucked Sydney Rock and Pacific oysters served with a selection of condiments, lemon, Asian shallot vinaigrette or spiced tomato and caper salsa

Ocean king prawns: \$20 per person

(4 king prawns per person)

King prawns served with fresh lemon and aioli with condiments

Seasonal cheese and fruit platter: \$20 per person

Selection of Fine Australian Cheese & Seasonal Fruits

Served with dried fruit, gourmet grissini, crackers and walnut bread

Dessert Tasting Plate: \$18 per person

Selection of Chocolate mousse cups with Chantilly cream, vanilla bean crème brûlée, tiramisu, sticky date pudding, petite cakes



A.Q.A. – Menu

Grazing Station

\$85 per person

Chef selection canapes on arrival

Cold cured cuts

Prosciutto De Parma, Sopressa, Bresaola, Pancetta and Grill Spanish Chorizo

Vegetables and salads

Char Grill Eggplant, Roast Capsicum, Grilled Field Mushroom, Confit Heirloom Tomato, Marinated Artichokes, Dolmades (rice wrapped in vine leaf), Garlic infused black and green Olives, Grill Halloumi, Marinated Feta, Zucchini Frittata

Arancini with Pumpkin Semi Dried tomato

Caprese Salad of Plum Tomato Bocconcini Pesto Roasted Pine Nuts

Mesculin Salad mix with Cranberry, Pecorino and white balsamic glaze

Roquette Jap Pumpkin Orecchiette with Goats Cheese, caramelize onion and soy toasted nuts.

From the ocean

Salmon Gravlox with Caper Berries and Crème Fraiche

Ceviche Scallops with Lime Chili and Coriander

Marinated Greek Octopus

King Prawn with Marie Rose Sauce

Cheeses and Fruits

Fine Australian and European hard and soft cheeses

Dried fruit, Quince Paste, Assorted Nuts

Seasonal Exotic Fruit Display

Artisan Bread Display, Grissini and Crackers



A.Q.A. – Menu

Buffet Menu 1

AU\$110 per person

Chef fee applies: AU\$500 (4 hours)

Chef selection canapes on arrival

Platter of cured meats, marinated vegetables and cheeses (GF)

Roast pumpkin, bocconcini and baby spinach arancini

Chargrilled beef fillet and field mushroom

Classic chicken Kiev on a bed of wilted spinach with seeded mustard sauce

Platters of fresh Tiger prawns accompanied with seafood aioli (GF)

Sydney Rock Oysters with champagne and vinaigrette and pearls of the sea
(2 per person)

Lemon and herb crusted salmon fillet

Caprese salad of tomato, bocconcini and fresh basil

Dill, red onion and caper berry potato salad

A selection of fine Australian cheese served with dried fruit and deli style crackers

DESSERT

chef selection of house desserts

Fresh Seasonal fruit platters

UPGRADE MENU

Selection of muscles, Balmain Bugs & Scallops in a lemon butter sauce: \$35 per person

Grilled local lobster- Price on Request



A.Q.A. – Menu

Buffet Menu 2

AU\$145 per person

Chef fee applies: AU\$500 (4 hours)

Chef selection canapes on arrival

Roast pumpkin, bocconcini and baby spinach arancini

Chardonnay and thyme chicken

Rib eye fillet with duxelle field mushrooms, confit tomato and red wine jus with roasted chat potatoes

Whole baked Tasmanian salmon topped with baby spinach, dill and capers

Mussels with garlic and chilli butter

Balmain bugs grilled with garlic lemon butter

Sydney Rock oysters with champagne and vinaigrette and pearls of the sea (3 per person)

Tiger prawn platter with herb and lemon aioli

Dill, red onion, and caper berry potato salad

Caprese salad of tomatoes, bocconcini and fresh basil

Assorted Australian cheese board with lavosh and dried fruits

DESSERT

chef selection of house desserts

Fresh Seasonal fruit platters

UPGRADE MENU

Grilled local lobster- Price on Request



A.Q.A. – Beverages

Package

\$25 per person per hour

SPARKLING

Chandon NV Sparkling Brut

WHITE WINE

Cape Mentelle Sauvignon Blanc

Oyster Bay Chardonnay

RED WINE (No Bucks cruises)

St Hugo Cabernet Sauvignon

St Hugo Shiraz

BEERS

Corona , Asahi + Cascade Premium Light

SOFT DRINKS

Pepsi, Pepsi Max, Lemonade, Orange Juice, Soda Water & Tonic Water

Spirit Upgrade

\$35 per person per hour

All drinks in the Package plus spirits

Vodka O, Montego Rum, Old Lions London Dry Gin, Midori, Bacardi, Malibu, Johnny Walker Red Label, Johnny Walker Black Label, Chivas Regal

Soft Drinks package

\$8 per person per hour

Pepsi, Pepsi Max, Lemonade, Orange Juice, Soda Water & Tonic Water