

## Masteka 2



Masteka 2, the largest luxury super yacht available for charter in Sydney. Launched in 2009, and refurbished in 2017, Masteka 2 boasts 5 star comfort all round. 3 deck levels of entertainment space makes a corporate event a statement.

### Specifications

- 122 foot Monte Fino Super Yacht
- Accommodates up to 80 passengers
- 3 deck levels
- A sky lounge for great views
- Lounge and dining are on main outdoor deck
- Lots of outdoor space rear and front
- Full galley kitchen
- 5 Cabins with ensuite
  - Master Cabin
  - 2 x Double cabins
  - 2 x Twin
  - 2 x Pullman
- Live aboard charters available for up to 12 guests

### Special Features

- TV's throughout the vessel
- State of the art sound system
- Spa on front deck
- 2 tenders
- Water activity equipment for overnight charters

City wharves: Walsh Bay, King Street Wharf, Casino Wharf

### Rates

AU\$3,250.00 per hour (minimum 4 hours)

**Wait staff:** AU\$500.00 per wait staff  
1 required per 10 guests  
*15% surcharge applies for Sundays*

**Travelling / Wharf fees:** AU\$75 per docking

### Beverages

AU\$25.00 per person per hour  
Includes beer, red & white wine, sparkling, soft drinks, juice

*Upgrades available*

BYO food & beverages: Not offered

*Rates are subject to change on public holidays and special events.*



## Masteka 2 - 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



## Masteka 2 - 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



## Masteka 2 - 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



## Masteka 2 - 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



## Masteka 2 – 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 Gravlax 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



## Masteka 2 - 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



## Masteka 2 – 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*





## Masteka 2 - 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