

Oscar II



Large in stature and in deck space, this beautiful Super Yacht provides 2 spacious entertaining decks. The interior décor has recently been refurbished giving a chic elegance. With all this modern space, Oscar II has really made lasting impressions, even on the more discerning guests.

Specifications

- 101 foot Motor Yacht
- Accommodates up to 64 passengers
 - Up to 30 passengers for casual seated dining
- Fully air conditioned
- Large top deck with alfresco area
- Cabins
 - 2 x Queen cabins with en-suite
 - 2 x Twin cabins with ensuite
- Liveaboard charters available for 8 guests

Special Features

- Large LCD TV's
- Multi Zoned surround sound
- iPod connection
- Spa on front deck
- Swim platform
- Paddle Board
- Diving Gear

Rates

February - October

AU\$2200.00 per hour (minimum 4 hours)

November, December, January

AU\$2500.00 per hour (minimum 4 hours)

Wait staff: AU\$200.00 per wait staff (4 hours)

1 required per 10 guests

Travelling / Wharf fees: AU\$50.00 per docking

Beverages

Silver Package

AU\$17.50 per person per hour

Beer, red and white wine, sparkling, soft drinks, juice

Upgrades available

City Wharves: Walsh Bay, King Street Wharf, Casino Wharf, Campbells Cove, Man O War



Oscar II – Menu

*Catering by professional inhouse chef
Minimum order of 10 passengers*

Canapés Menu

8 canapés \$55

10 canapés \$64

15 canapés \$85

COLD

Sydney Rock Oysters, lemon (gf)

Crystal Bay Prawns, Mary Rose (gf)

Chef's selection of sushi, soy

Vegetarian Rice paper rolls, Vietnamese dressing (V) (gf)

Peking Duck Pancakes, hoi sin

Kingfish Ceviche, wasabi mayo (gf)

Tuna Tartare (gf)

Sliced Serrano ham, crostini

Spanner crab fingers, crème fraiche

Caprese skewers, cherry tomato, bocconcini, basil (gf) (v)

Smoked Salmon mousse cone



Oscar II - Menu

HOT

Wagyu beef slider, cheese, ketchup, pickle

Chicken skewers, lemon, oregano, rock salt (gf)

Portobello mushroom, haloumi slider, black garlic mayo (v)

Spinach and feta cigar, tzatziki (v)

Salmon skewers, saffron mayo (gf)

Pork katsu sliders, pickled red cabbage, miso mayo

Grilled beef skewers, salsa verde (gf)

Prawn skewers, red nam chin (gf)

Pork belly, glazed apple sauce (gf)

Heirloom tomato, goat cheese tart (v)

Desserts

Fruit skewers, honey yoghurt

Mini assorted cannoli

Chocolate tart, hazelnut, salted caramel

Gelato cones

Individual lemon meringue



Oscar II – Menu

Buffet menu

\$110 per person

Cold station

Tomato salad, goat's cheese, olives, basil dressing (v) (gf)

Chopped cos salad, red radish, pickled onion, crispy pancetta, Parmesan, red wine vinaigrette (gf)

Crystal Bay prawns, Mary Rose (gf)

Sydney Rock Oysters (gf)

Charcuterie Board, condiments, bread

Sushi and sashimi plates, soy sauce, wasabi, pickled ginger (gf)

Hot Station

Oven baked Atlantic Salmon, capers, fennel, dill (gf)

Corn-fed chicken breast, seeded mustard, eschallots, garlic cream

Roast Black Angus Sirloin, red wine gravy

Baked vegetable medley (v) (gf)

Steamed Jasmine rice (v) (gf)

Sweet station

Mini tart selection

Mini gelato cones

Fruit platter (gf)



Oscar II - Menu

Asian buffet menu

\$125 per person

Sydney Rock Oysters, red nam chin (gf)
Vegetarian Rice paper rolls, tom yum (gf)
Salmon and avocado nori roll, wasabi, soy
Peking duck pancakes, cucumber, hoisin sauce
Thai beef salad, crispy noodles, palm sugar dressing (gf)
Whole baked market fish, ginger, shallots, sesame (gf)
Black bean chicken, capsicum, curry leaves, chilli
Pork spare ribs, hoisin, szechuan
Stir fried Asian greens, oyster sauce
Steamed /fried rice
Seasonal fresh fruit platter (gf) (v)

Children's Menu

\$30 Per Child

Chicken tenders
Crumbed fish
Mini cheeseburgers
Ice cream
Fruit salad



Oscar II – Menu

PLATTER MENU

Cheese: \$220

Selection of Australian and imported cheeses, house lavosh, fruit chutney

Fruit: \$200

Fresh seasonal fruit, honey yoghurt, mixed nuts

Cheese and Fruit: \$200

Mix of the above

Cold Seafood: \$450

Queensland Tiger Prawns, Sydney Rock Oysters, house cured salmon, marinated Fremantle octopus, marinated mussels, condiments

Charcuterie: \$300

Finest selection of cured meats, chutneys, pickles, woodfired breads

Antipasto: \$200

Marinated vegetables, dips, breads, crackers

Asian: \$350

Vegetarian rice paper rolls, assorted sushi, kingfish sashimi, tuna tartare, crab san choy boy

Sandwiches and wraps: \$180



Oscar II – Beverages

Silver Beverage Package

\$17.50 per person per hour

Bandini Prosecco, Veneto, Italy
Extra Dry, Fresh, Classic, Vibrant.

Tai Nui Savignon Blanc, Marlborough, NZ
Lush, Bright Fragrances, White Stonefruits, Lengthy, Mouthwatering Finish
or

Baby Doll Pinot Gris, Marlborough, NZ
Pear Aromas, Textural, Aromatic Spice.

Reverie Rose, Languedoc, France
Well-Balanced, Dry, Elegant, Raspberry Aromas

Black Cottage Pinot Noir, Marlborough, NZ
Berry Fruit Flavours, Grainy Tannins, Juicy Finish
or

Le Marquis Cabernet Sauvignon, Rylstone, NSW
Dense Forest Fruits, Cassis, Dark Chocolate Flavours, Berrie Bouquet.

Beer (Peroni, Corona, James Boags Premium, James Boags Light)

Soft Drink, Juice & Mineral Water



Oscar II – Beverages

Gold Beverage Package

\$22.50 per person per hour

Petit Cordon by Maison Mumm, Marlborough, NZ

The intensity of Pinot Noir grapes with the freshness of Chardonnay.

Breganze Pinot Grigio, Veneto Italy

Juicy, Crisp, Zesty, Refreshing

Billet Doux SSB, Rylstone NSW

Fresh, Zesty, Tropical Characters, Melon Aromas, Crisp Finale

Reverie Rose, Languedoc, France

Well-Balanced, Dry, Elegant, Raspberry Aromas

Black Cottage Pinot Noir, Marlborough, NZ

Berry Fruit Flavours, Grainy Tannins, Juicy Finish

Silver Hammer Shiraz, McLaren Vale, SA

Classic, Robust, Silky, Blueberry Tones, Toasty Oak.

Beer (Peroni, Corona, James Boags Premium, James Boags Light)

Soft Drink, Juice & Mineral Water



Oscar II – Beverages

Platinum Beverage Package

\$30 per person per hour

G.H.Mumm Cordon Rouge Brut NV, Champagne, France
Elegant, Classic, Complex Caramel Aromas.

Scotchmans Hill Chardonnay, Geelong, VIC
Rich, Complex, White Stonefruits, Figs, Lucious French Oak.

Mitchell Watervale Riesling, Clare Valley, SA
Citrus Aromas, Elements of Orange and Green Apple, Steely Mineral Notes

AIX Rose, Provence, France
Fresh, Fragrant, Classy notes of Watermelon, Strawberries and Flowers

Shaw & Smith Shiraz, Adelaide Hills, SA
Premium Berry and Cherry Flavours, Light Nuance of Dark Chocolate

Chard Farm 'River Run' Pinot Noir, Central Otago, NZ
Elegant, Fragrant, Morcello Cherry, Bramble, Soft Spice.

Beer (Peroni, Corona, James Boags Premium, James Boags Light)

Soft Drink, Juice & Mineral Water