

Quantum



The Mediterranean may be jealous about this gorgeous Sydney charter boat. Quantum is a sleek luxury yacht with state of the art features and fresh contemporary interior. She is the supermodel of the charter boat industry.... sexy, stylish and impressive.

Specifications

- 120 foot Warren Sports Yacht
- Accommodates up to 50 passengers
24 passengers for seated dining
- Gyro stabiliser at maximum speed and zero speed
- 3 deck levels
- Lounge and dining table on main deck
- Outside lounge and dining table on back deck
- Lounge area on upper deck
- Lounge with dining table on front deck
- Large sun bed on front deck
- Sun awning for back deck and upper deck
- Cabins
 - Master bedroom - King bed, en-suite bathroom, large flat screen TV, CD/DVD player
 - V.I.P. room - Queen bed, en-suite bathroom, flat screen TV, CD/DVD player
 - 2 guest rooms - Double bed, flat screen TV
- Overnight stays available for up to 8 guests

Special Features

- Large flat screen TV on main deck
- State of the art sound system with iPad control
- BBQ on upper deck
- Laundry room with washing machine and dryer
- Foxtel
- Hydraulic lowering bathing platform
- Water toys: Paddle boards, donuts

Rates

February – November

AU\$3,000 per hour (minimum 4 hours)

December & January

AU\$3,300 per hour (minimum 4 hours)

Wait staff: AU\$460 per wait staff (4 hours)

Additional hours: AU\$115 per wait staff per hour
1 required per 10 guests

Beverages

From AU\$25 per person per hour

Upgrades available

City Wharves: King Street Wharf, Casino Wharf, Campbells Cove, Eastern Pontoon

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Quantum – Menu

Menu is provided by Elite Chefs Sydney

A Chef is required for all menus at a rate of AU\$140 per hour

Canapé Selections

GOLD PACKAGE - \$70 per person (3 Cold, 3 Warm, 1 Substantial, 1 Dessert)

PLATINUM PACKAGE - \$90 per person (4 Cold, 4 Warm, 2 Substantials, 2 Dessert)

ELITE PACKAGE- \$110 per person (4 cold, 5 warm, 2 Substantials, 2 Dessert)
Choice of one of the below stations (min 30 pax)

GLAZED HAM STATION or CHARCUTERIE & CHEESE

Cold Canapé

(All cold canapes can be made GF)

Freshly shucked Sydney Rock oysters with apple cider, cucumber vinaigrette (gf)

Miso eggplant, spear mint, new season orange, sesame aioli (v)

Chilled Queensland king prawns with citrus aioli dipping sauce (gf)

Chipotle spiced chicken, superfood fine salad, shaved kale, red pepper, feta, activated almonds (GF)

Citrus marinated king salmon, avocado jalapeño, peperonata, blue corn crisp (GF)

Roast duck breast, hoisin sauce, baby greens, light fermented chili, crispy onion, on spoon (GF)

Black Angus beef sirloin, wrapped prosciutto, horseradish cream, fried capers on sourdough crisp

Alaskan King crab, baby pea crush, spiced organic seeds and grains, shaved kale, dry chili aioli on
shortcrust tart



Quantum – Menu

Warm Canapé

Herbed green pea, baby spinach, buffalo mozzarella risotto balls with smoked paprika aioli, (v)

Dukkah spiced lamb fillet, feta, Heirloom cherry tomatoes, black olive on spoon

Chipotle spiced pork belly, avocado smash, black bean cherry tomato on quesadilla

Seared Atlantic scallops, smoked bacon, fine cut celeriac, caper thyme mayonnaise, lemon

Duck Potstickers, shallots, crispy onion Ponzu dressing in spoon

Popcorn cauliflower and chickpeas, roasted naan bread Rita

Chicken and leek handmade pie, smoked chilli tomato relish

Substantial canapé

Southern Fried buttermilk chicken, fine slaw, jalapeño, soft milk bun

Roasted Black Angus beef sirloin, Thai salad, rice noodles, mint, lemon grass, bean sprouts

Mexican spiced chicken rice bowl, roasted sweetcorn, tomato, black bean salsa, guacamole

Seared King Tasmanian salmon, Japanese pickles, fine cut baby bok choy, sushi rice and nori salad, edamame, coriander

Tiger prawn Orecchiette, truss tomatoes, shaved zucchini, dry chili, olive oil, Pecorino

Slow cooked grass-fed sumac lamb shoulder with gnocchi, rainbow chard and cucumber yoghurt bowl

Poached tiger prawn roll, pickled radish, iceberg lettuce, cocktail aioli

Moroccan spiced butter nut pumpkin, slow roasted vegetables, chickpea stew, sumac, cucumber yoghurt

Sticky pork belly Xcel roll, pickled carrot, cucumber, coriander, light chilli, Vietnamese soy

Dessert canapé

Passion fruit curd and fresh strawberry crushed coconut meringue tart

Sea-salt caramel and brownie crumble tart

Valrhona Dark chocolate espresso mousse, chocolate crumble

Prosecco rosewater marinated strawberries, watermelon, mint, meringue

Whipped vanilla bean raspberry cheesecake, black sesame seed, short bread crumble

Triple cream brie, sour cherry and baby basil tart



Quantum – Menu

Buffet Selections

GOLD BUFFET PACKAGE - \$110 per person

(2 x canapés on arrival, 2 cold platters, 2 warm platters, 1 dessert platter)

PLATINUM BUFFET PACKAGE - \$130 per person

(3 x canapés on arrival, 3 cold, 3 warm platters, 2 dessert platters)

Cold Platters

Black Angus beef tataki with spring onion, king brown mushrooms, aged soy

House-smoked Petuna ocean trout with pickled red onion, capers and horseradish cream fraiche (gf)

Salumi selection with pickles, olives and grilled veg

Heirloom tomato medley with torn buffalo mozzarella, hand-made basil pesto (gf)

Poached Yamba prawns, chilled and served with shaved fennel, watercress and ruby grapefruit salad

Warm Platters

Grilled Tasmanian King salmon with celeriac remoulade, wild rocket and shaved radish

8 hour slow-cooked S.A lamb shoulder with pomegranate molasses, kale and warm Israeli couscous

Roasted (med-rare) pepper-crusted Black Angus sirloin with local mushrooms and chimichurri (gf)

Free-range de-boned chicken with sumac, blackened corn, red pepper, rainbow chard and harissa-spiked yogurt

Crispy-skinned W.A Cone Bay barramundi with sautéed wombok, pickled ginger, aged soy and wild mushrooms

Dessert Platters

Valrhona Dark chocolate pave candy peanuts shortbread crumble vanilla ice cream

Strawberry cheesecake coconut crumble strawberry ice cream

Handmade Pavlova nests mango passionfruit curd Raspberry sorbet (gf)

Local and Imported cheese served with spiced apple chutney, marinated figs and flatbread

Includes complimentary platters of

Green micro salad with shaved radish, red onion and cold-pressed dressing

Fresh baked bread rolls and Pepe Saya butter

Steamed baby potatoes with parsley butter and lemon



Quantum – Menu

SEAFOOD BUFFET MENU - \$180 per person

Canapés

Miniature shortcrust tart with hummus and spiced butternut pumpkin (v)
Seared Atlantic scallops with scorched sweet corn, chorizo, wild mushroom tart (can be gf)
Chili lime free range chicken, baby greens, cucumber, nam jim dressing, wonton

Cold

Seafood platter with a selection of oysters, tiger prawns, Balmain bugs, chilled mussels, caper mayonnaise, citrus aioli
Yellow fin tuna spring onion, king brown mushrooms, aged soy
Qld spanner crab (de shelled) heirloom tomato medley, avocado, radish, cucumber, light chili
(lobster on request, price depends on market value)

Warm

Roasted (med-rare) pepper-crusted Black Angus sirloin with local mushrooms and chimichurri (gf)
Large king prawns with butternut pumpkin, Persian fetta and Harissa (gf)
Crispy-skinned WA Cone Bay barramundi with sautéed wombok, pickled ginger, aged soy and wild mushrooms

Buffet includes

Steamed new potatoes
Wild rocket salad with shaved pear, pecorino and aged balsamic dressing
Spiced cauliflower salad with chickpeas and raita
Handmade bread rolls with cultured butter

Dessert

Handmade Pavlova nests with mango passionfruit curd and raspberry sorbet (gf)
Local and Imported cheese served with spiced apple chutney, marinated figs and flatbread



Quantum – Menu

3 COURSE PLATED MENU

\$145.00 per person

Menu is provided by Elite Chefs Sydney

A Chef is required at \$350 (4 hours) \$90 per hour thereafter

Entree

Pan seared prawns, celeriac remoulade, red vein sorrel, and lemon dressing
Zucchini quinoa fritters, pea mint cream, Hunter Valley goat's cheese, watercress
De-boned baby chicken prosciutto, fetta, chestnut mushroom, broad beans, broth
Seared scallops, Jerusalem artichoke, crisp pancetta, baby herbs
Cured kingfish, pickled baby beetroots, horseradish cream fraiche, roe
Wagyu carpaccio, capers, truffle mayonnaise, wild rocket, pecorino, grissini
Grilled Rare yellow fin tuna, shaved fennel, orange, aioli
Confit WA octopus, baby octopus, red pepper, olive, chilli aioli

Mains

Baby snapper, mussels, confit fennel, zucchini flower, bisque
Peppered lamb loin, slow cooked shoulder, globe artichoke, broad beans, peas, jus
De-boned corn-fed chicken, sweet corn, red pepper, baby leeks, pearl barley
Hapuka Fillet, squid, chorizo, nettle butter, lemon
Grass fed beef tenderloin, ox tail cigar, King Brown mushroom, jus
Berkshire pork loin, prosciutto, crispy pave, Morcilla, apple, jus
Twice cooked duck leg, duck breast, gnocchi, kale, fig, orange glaze

Desserts

Dark chocolate pave, poached strawberry, cream fraiche, strawberry ice cream
Salt caramel, chocolate slice, banana fritters, peanuts, chocolate ice cream
Coconut panna-cotta, mango, crumble, coconut sorbet
Vanilla cheesecake, mixed berries, orange cardamom ice cream
Local and imported cheeses, fig loaf, flat bread, apple cherry chutney

KIDS MENU - \$43 per child

Margarita pizza bites
Free range chicken strips, chips mayo
Penne bolognese and parmesan (plain if need)
Vanilla ice cream strawberries, crushed meringue



Quantum – Menu

Station Selections

Stations can be added to any canape or buffet event

SASHIMI STATION

Kingfish, tuna and fresh seasonal seafood served raw and carved to order
\$27 per person

DUMPLING BAR

Selection of steamed seafood, meat and vegetarian dumplings served with a variety of dipping
sauces
\$25 per person

OYSTER TASTING STATION

Showcasing freshly shucked regional oysters from around Australia - Sydney Rock, Pacific's and Flats
\$30 per person

LIVE OYSTER SHUCKING

Shucked to order Sydney Rock, Pacific and Flats by chef on board
Price on request

GLAZED HAM STATION

Served warm and carved to order served with mustards, pickles and soft rolls
\$23 per person

CAVIAR STATION

Selection of caviars, ice bowl, complete with hostess to guide through the caviars
Price on enquiry

CHARCUTERIE & CHEESE

Selection of cured and smoked meats, cheeses, pickles and house-made chutneys
\$24 per person

JUST CHEESE

Wide selection of both local and imported cheeses with various breads and classic accompaniments
\$22 per person



Quantum – Beverages

Gold Package

AU\$25 per person per hour

CHAMPAGNE

Chandon NV

WHITE WINE

Kindred Spirit Sauvignon Blanc
Scarborough Chardonnay Yellow Label

RED WINE

Little Yering Pinot Noir

ROSE

Pink Flamingo Rose

BEER

Corona
Peroni
Cascade Premium Light

Platinum Package

AU\$40 per person per hour

CHAMPAGNE

Pommery NV French Champagne

WHITE WINE

Dog Point Sauvignon Blanc
Shaw & Smith M3 Chardonnay

RED WINE

Massale Pinot Noir
Penfolds Bin 28

ROSE

Miravale Rose

BEER

Corona
Peroni
Cascade Premium Light

Soft drink, juice and water included



SYDNEY HARBOUR SPECIALISTS

Quantum – Beverages

Beverages on Consumption

Pommery NV Champagne \$140.00
Chandon Sparkling \$85.00

Shaw & Smith Chardonnay \$96.00
Scarborough Chardonnay \$74.00
Dogpoint Sav Blanc \$92.00
Kindred Spirit Sav Blanc \$74.00

Little Yering Pinot Noir \$66.00
Penfolds Bin 28 \$85.00

Peroni \$12.00
Corona \$12.00
James Squire 150 Lashes \$12.00

Cocktails \$25.00

Spirits \$15.00

Soft drinks, juice, Sparkling Water \$8.00