

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 45 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
- Water toys: Paddle boards, donuts
- Hydraulic lowering bathing platform

Rates

February – November

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

December & January

AU\$3,200 per hour (minimum 4 hours)

Wait staff: AU\$300 per wait staff (4 hours)

Additional hours: AU\$75 per wait staff per hour
1 required per 10 guests

Beverages

From AU\$18.50 per person per hour

Beer, red & white wine, champagne, soft drinks, juice

Upgrades available

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

e) info@sydneyhs.com.au

m) 0449 76 0449
A.B.N. 34 610 345 821

w) www.sydneyhs.com.au



Quantum – Menu

Canapé Selections

Menu is provided by Elite Chefs Sydney

A Chef is included for orders of minimum AU\$1100 otherwise a chef fee of AU\$300 applies.

Over 4 hours a chef fee of AU\$75 per hour applies

GOLD PACKAGE - \$65 per person (3 Cold, 3 Warm, 1 Substantial, 1 Dessert)

PLATINUM PACKAGE - \$85 per person (4 Cold, 4 Warm, 2 Substantials, 2 Dessert)

ELITE PACKAGE- \$100 per person (4 cold , 5 warm , 2 Substantials , 2 Dessert)

Choice of one of the below station

GLAZED HAM STATION, CHARCUTERIE & CHEESE min 30 pax

Cold Canapé

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

Spiced butternut pumpkin, pistachio nut, caramelised onion, ricotta mini puff pastry tart

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

Smoked free range chicken, roasted sweet corn, streaky bacon, Sriracha mayo on spoon

Sugar cured King salmon, horseradish cream cheese, baby capers, shaved radish on black pepper crisp

Spicy Yellow fin tuna Tartare, Sesame Miso aioli on Wong tong

Crostini, Prime New York Steak, Horseradish, aioli Shiitake Mushrooms

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

(All cold canapes can be made GF)



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
Chicken and chorizo Quesadilla, smoked sweet corn, spiced avocado aioli
Seared King Tasmanian salmon, Japanese pickles, fine cut baby bok choy, rice and nori salad, edamame, coriander
Tikka Masala spiced chicken, organic brown rice, baby coriander in bowl
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
Crispy pork belly 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

Menu is provided by Elite Chefs Sydney

A Chef is required at \$75 per hour

\$400 public holiday charge based on 4 hours (\$100 after that)

GOLD BUFFET PACKAGE - \$95 per person

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

PLATINUM BUFFET PACKAGE - \$115 per person

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

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 - \$150 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

\$130.00 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 - \$38 per person

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
\$18 per person

DUMPLING BAR

Selection of steamed seafood, meat and vegetarian dumplings served with a variety of dipping
sauces
\$17 per person

OYSTER TASTING STATION

Showcasing freshly shucked regional oysters from around Australia - Sydney Rock, Pacific's and Flats
\$18 per person

LIVE OYSTER SHUCKING

Shucked to order Sydney Rock, Pacific and Flats by chef on board
\$18 per person PLUS additional \$250 chef charge

GLAZED HAM STATION

Served warm and carved to order served with mustards, pickles and soft rolls
\$17 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
\$16 per person

JUST CHEESE

Wide selection of both local and imported cheeses with various breads and classic accompaniments
\$15 per person



Quantum – Beverages

Gold Package

AU\$18.50 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\$30 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