

Evolution



EVOLUTION (ex Sahana) is a high end luxury yacht timeless decor and large open space. Marvel at the sleek lines, be immersed in the gracious deck space and be inspired by the sheer beauty. Evolution one of the most luxurious super yachts to grace Sydney Harbour and is no doubt a head turner.

Specifications

- 120 foot Oceanfast Super Yacht
- Accommodates up to 70 passengers
 - 19 passengers for seated dining
 - 11 passengers offshore
- Rear deck with outdoor dining table for 10 guests
- Upper deck with 5 seater sun lounges
- Upper deck bar area with U-shaped lounge seating
- Front deck lounge seating with table and sun lounges
- Main saloon - round marble dining table with Minotti Italian dining chairs
- Main saloon - Minotti sofa and coffee table
- Imported platinum carpet from Norway, laid on soundproof underlay
- Cabins
 - Master Cabin: King bed, en-suite bathroom, walk-through wardrobe, Samsung 55" curved TV, DVD player, safe
 - 2 x VIP Cabins: Queen Bed, en-suite, Samsung 48" HD TV, DVD player
 - Guest Cabin: Queen bed, ensuite, Samsung 40" HD TV, DVD player
- Liveaboard charters available for up to 8 guests

Special Features

- 78" curved Samsung HD TV
- State of the art sound system
- Hard drive with 1000 movies, apple TV and Airplay
- Fully equipped commercial grade galley
- 6.5 meter Brig Eagle 650 tender
- Inflatable swimming pool
- 2 x stand up paddle boards
- Dive tank room with Dive compressor
 - 6 x full set dive gear including underwater SCUBA communication
 - Snorkelling equipment

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

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Rates

Up to 20 passengers

AU\$3600 per hour (minimum 4 hours)

21 – 50 passengers

AU\$4000 per hour (minimum 4 hours)

51 – 70 passengers

AU\$4200 per hour (minimum 4 hours)

Wait staff: AU\$480.00 per wait staff (4 hours)

Additional hours: AU\$120 per hour per wait staff
1 required per 10 guests

Travelling / Wharf fees: AU\$50 per docking

Beverages

From AU\$20.00 per person per hour

Beer, red & white wine, sparkling, soft drinks

Upgrades available



Evolution – Menu

Chef included in Menu Selections
Extra charge of \$100 per hour for charters over 4 hours
Minimum Catering Spend - \$2500 (Food only)

CANAPÉ MENU

GOLD PACKAGE - \$85 per person

Selection of 5 canapés, 1 substantial canapé, 1 dessert canapé

PLATINUM PACKAGE - \$110 per person

Selection of 8 canapés, 1 substantial canapés, 1 dessert canapé

ELITE PACKAGE - \$150 per person

Selection of 9 canapés, 2 substantial canapés, 2 desserts, & 1 Grazing station

COLD CANAPÉS

Yellowfin Tuna Tartare with Edamame, Pickled Radish and Ponzu Dressing (GF)

Scallop Ceviche with Fresh Lemon and Watercress (GF)

Fresh caught Queensland Tiger Prawns and Seafood sauce (GF)

Fresh Sydney Rock Oysters Red Wine Vinaigrette (GF)

Vegetarian Rice Paper Rolls with Fresh Mint and Coriander (V) (VG) (GF)

Tomato Bruschetta with Fresh Basil and Crisp Bread (V) (VG)

HOT CANAPÉS

Green Pea, Buffalo mozzarella Arancini with Aged Reggiano Cheese, lemon aioli (V)

Quick-fried tiger prawns, capers, radish remoulade, dry chilli on spoon

Seared Atlantic scallops, pickled mushrooms with sesame dressing (V)

Sugar cured duck breast, shredded baby greens, crisp glass noodles, aged soy

Grilled Lamb back strap Kofta spiced with Mint and cucumber Yogurt Dressing (GF)

8 Hour Slow Cooked Bangalow Pork with sour cherry and Apple Chutney (GF)

Pumpkin and feta spiced roasted pumpkin empanadas (V)

Chicken and Leek Petite Pie with smoked tomato chutney



Evolution - Menu

SUBSTANTIAL

Black Angus Beef Slider with cos, caramelised onion jam, cheese, tomato relish and mayo
Crispy free- range Chicken Slider with smoked Tomato chutney, gem lettuce, aioli
Salmon Poke Bowl with Brown Rice, Quinoa, Edamame, Cucumber and Radish
Pulled Pork slider with Cabbage Slaw, Coriander, Kewpie, and Chilli aioli
Chipotle spiced Chicken Bowl with cherry tomato, corn salsa brown rice, organic kale salad
Slowed lamb shoulder braise, wild greens, rigatoni, toasted sour dough crumbs, pecorino
Roasted Mediterranean vegetable burger, halloumi, baby rocket, paprika spiced aioli
Beef rendang curry, toasted coconut, coriander baby leafs, crispy onion, organic rice

DESSERT CANAPÉS

Deconstructed Vanilla Bean Cheesecake with Fresh Berries Almond biscuit crumble
Chocolate Mousse with Roasted Pecans and Chocolate honeycomb
Passionfruit ,strawberry, meringue on spoon
Sea-salt caramel and brownie crumble tart
Triple cream brie, sour cherry and baby basil crisp



Evolution - Menu

Food Stations

\$30 per person per station

COLD PLATTERS

Kingfish, tuna and fresh seasonal seafood served raw and carved to order

DUMPLING BAR

selection of steamed seafood, meat and vegetarian dumplings served with a variety of dipping sauces

LIVE OYSTER SHUCKING

shucked to order Sydney Rock, Pacific and Flats by chef on board

GLAZED HAM STATION

served warm and carved to order served with mustards, pickles and soft rolls

CHARCUTERIE & CHEESE

Selection of cured and smoked meats, cheeses, pickles and house-made chutneys

JUST CHEESE

wide selection of both local and imported cheeses with various breads and classic accompaniments

OYSTER STATION

showcasing freshly shucked regional oysters from around Australia - Sydney Rock, Pacific's and Flats

CAVIAR STATION (\$POA)

Selection of caviars , ice bowl, complete with hostess to guide though the caviars



Evolution - Menu

BUFFET MENU

GOLD BUFFET PACKAGE - \$130 per person

Maximum 45 guests

2 x canapés on arrival, 6 platters, 1 dessert canapé

PLATINUM BUFFET PACKAGE - \$150 per person

Maximum 45 guests

3 x canapés on arrival, 8 platters, 2 dessert canapé

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

HOT 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-crusting 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

BUFFET INCLUDES

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 leek

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Evolution - Menu

BESPOKE DINNING PACKAGE

Minimum 10 guests / maximum 19 guests

3 Course - \$155

4 Course - \$180

3 Canapés on Arrival, 6 Course Plated Meal - \$210

ENTREE

Chilled Tiger 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 cheese cake, mixed berries, orange cardamom ice cream

Local and imported cheeses, fig loaf, flat bread, apple cherry chutney



Evolution – Menu

SIDES

Hand made rolls cultured butter
Baby green leaves, apple cider dressing

KIDS MENU

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



Evolution - Menu

SEAFOOD BUFFET PACKAGES

CANAPES

Miniature shortcrust tart with hummus and spiced butternut pumpkin (v)
Seared Atlantic scallops with scorched sweet corn, chorizo, wild mushroom tart (can be gf)
Chilli 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 (lobster on request, price depends on market value)

COLD PLATTERS

Yellow fin tuna spring onion, king brown mushrooms, aged soy
QLD spanner crab (de-shelled) Heirloom tomato medley, avocado, radish ,
cucumber, light chilli

WARM PLATTERS

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

BUFFET INCLUDES

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

DESSERT

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



Evolution – Beverages

Gold Package

\$20 per person per hour

Prosecco

Dal Zotto Pucino, Prosecco, King Valley VIC

Rose Sparkling Wine

Le Petite Maison Saint Rose, Languedoc, France

White Wine

Cantina Trevigiana DOC Pinot Grigio, delle Venezie, Italy

Red Wine

The Hedonist Shiraz, McLaren Vale SA

Beer

Corona (Mexico)

Peroni (Italy)

Peroni Leggera (Italy)

Non Alcoholic Drinks

Sparkling San Pellegrino

Still San Pellegrino

Soft Drinks

Juice OJ

Beverages are subject to change



Evolution – Beverages

Platinum Package

\$35 per person per hour

Champagne

Veuve Clicquot

Rosé

Mazi GSM, McLaren Vale SA

White Wine

Astrolabe Sauvignon Blanc, Awatere Valley, Marlborough NZ
Xanadu Chardonnay, Margaret River WA

Red Wine

Craggy Range Pinot Noir, Martinborough NZ
John Duval Shiraz (SGM), Plexus, Barossa SA

Beer

Corona (Mexico)
Peroni (Italy)
Peroni Leggera (Italy)

Non Alcoholic Drinks

Sparkling San Pellegrino
Still San Pellegrino
Soft Drinks
Juice OJ

Beverages are subject to change



Evolution – Beverages

Indulge Package

\$70 per person per hour

Champagne

Taittinger Brut Reserve NV, Reims, France

Rose

Minuty Prestigie, Provence, France

White Wine

Domaine Vacheron Sancerre Blanc, Sancerre, France

Domaine Oudin Chablis, Chablis, France

Red Wine

Amisfield Pinot Noir, Central Otago, NZ

Dalwhinnie Shiraz, Moonambel VIC

Henschke Cabernet Sauvignon, Marble Angel, Barossa Valley SA

Beer

Corona (Mexico)

Peroni (Italy)

Peroni Leggera (Italy)

Non Alcoholic Drinks

Sparkling San Pellegrino

Still San Pellegrino

Soft Drinks

Juice OJ

Beverages are subject to change



Evolution – Beverages

BEVERAGES ON CONSUMPTION

Only available for Event Charters with a maximum of 20 guests or less, \$2000 pre charge required prior to the commencement of the charter.

Additional Payments will be arranged via the client's credit card on board by approval of the Captain. Refunds will be organised on the completion of the charter.

Sparkling & Champagne

Dal Zotto Pucino, Prosecco, King Valley VIC | \$75
House of Arras, Blanc de Blanc, TAS | \$110
Mumm Cordon Rouge Brut NV, France | \$135
Veuve Clicquot, Yellow Label Brut NV, France | \$190
Laurent Perrier Cuvée, Grand Brut, France | \$190
Taittinger Brut Reserve NV, Reims, France | \$190
Krug Grad Cuvee, Reims, France | \$550

Rosé

Le Petite Maison Saint Rose, Languedoc, France | \$75
Mazi GSM, McLaren Vale SA | \$85
Minuty Prestigue, Provence, France | \$120
Domaine Ott Clos Mirelle, Provence, France | \$180

White Wine

Cantina Trevigiana DOC Pinot Grigio, delle Venezie, Italy | \$75
Astrolabe Sauvignon Blanc, Awatere Valley, Marlborough NZ | \$85
Xanadu Chardonnay, Margaret River WA | \$110
Domaine Vacheron Sancerre Blanc, Sancerre, France | \$140
Domaine Oudin Chablis, Chablis, France | \$120
Pooley Reisling, Margaret Pooley Tribute, TAS | \$180
Pierro Chardonnay, Margaret River WA | \$180

Red Wine

The Hedonist Shiraz, McLaren Vale SA | \$75
Craggy Range Pinot Noir, Martinborough NZ | \$90
John Duval Shiraz (SGM), Plexus, Barossa SA | \$95
Amisfield Pinot Noir, Central Otago, NZ | \$125
Dalwhinnie Shiraz, Moonambel VIC | \$170
Henschke Cabernet Sauvignon, Marble Angel, Barossa Valley SA | \$170
Bass Phillip Estate, Pinot Noir, Gippsland VIC | \$180
Yarra Yering Dry Red No. 1, Cabernet Sauvignon, Yarra Valley VIC | \$220
Henschke Mt Edelstone Shiraz, Eden Valley SA | \$450

Beers

Corona (Mexico), Peroni (Italy), Peroni Leggera (Italy), James Boag's Light (Australia) \$12
Non Alcoholic Drinks | \$8
Mineral Water, Soft Drinks, Juice OJ

Standard Spirits | \$14

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