

Sahana



Marvel at the sleek lines, be immersed in the gracious deck space and be inspired by the sheer beauty. Sahana is the newest luxury super yacht to grace Sydney Harbour and will no doubt be a head turner. Sitting on the bow with lounge seating is a dream setting in itself, imagine holding that special event on this gorgeous beast.

Specifications

- 120 foot Oceanfast Super Yacht
- Accommodates up to 70 passengers
 - 20 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/CD player, safe
 - 2 x VIP Cabins: Queen Bed, en-suite, Samsung 48" HD TV, DVD/CD player
 - Guest Cabin: Queen bed, ensuite, Samsung 40" HD TV, DVD/CD 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

Rates

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

Overnight: AU\$25,000 (24 hours)

Includes crew, chef, 3 main meals, snacks, drinks for up to 8 pax

Wait staff: AU\$300.00 per wait staff (4 hours)

1 required per 10 guests

Beverages

From AU\$60.00 per person (4 hours)

Beer, red & white wine, sparkling, soft drinks

Upgrades available

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



Sahana - Menu

Catering by onboard chef: Samuel Waller.

Sam's culinary style has been influenced by his time spent in the Mediterranean, Bahamas, Caribbean, Canada, the United States and the Pacific.

Chef included for 4 hours. AU\$95 per hour thereafter.

Menus are based on minimum spend of AU\$1500

CANAPÉ MENU

GOLD PACKAGE - \$70 per person

Selection of 3 cold canapés, 2 warm canapés, 1 substantial canapé, 1 dessert canapé

PLATINUM PACKAGE - \$100 per person

Selection of 4 cold canapés, 4 warm canapés, 2 substantial canapés, 1 dessert canapé

ELITE PACKAGE - \$125 per person

Selection of 5 cold canapés, 4 warm canapés, 2 substantial canapés, 2 dessert canapé,
1 station (Sashimi or Bangalow leg Ham or Charcuterie & Cheese)

COLD CANAPÉS

Freshly shucked Sydney rock oysters (GF)

Pan seared beef fillet with cracked pepper and chive cream and tomato chutney

Chilled Queensland king prawns with citrus mayonnaise (GF)

Prosciutto with rock melon, danish feta and extra virgin olive oil (GF)

Cured Tasmanian salmon with avocado salsa and fennel (GF)

Petite Heirloom tomato tart with buffalo mozzarella and kalamata olive (V)

Tuna tartare with avocado, sesame and ponzu dressing (GF)

(All cold canapés can be made GF)

WARM CANAPÉS

Truffled mushroom and parmesan arancini (V)

Rare beef fillet, horseradish cream and confit mushrooms on crisp bread

Potato, corn and manchego cheese croquette (V)

Lamb cutlet with tomato chutney and fresh mint (GF)

Rare yellowfin tuna with sesame crust with wasabi mayonnaise (GF)

Chicken and leek petite pie with home-made short crust pastry and tomato relish



Sahana - Menu

SUBSTANTIAL

Soft shell crab slider with asian slaw and wasabi mayonnaise
Black Angus beef slider with aged cheddar, mesclun lettuce and barbecue sauce
Crispy chicken slider with truss tomatoes, baby spinach and Japanese mayonnaise
Tasmanian salmon box with fennel, cucumber and mint slaw and tzatziki (GF)
Slow cooked leg of lamb box with bulgur wheat and pomegranate tabouleh
Prawn and chilli risotto box with lemon and fresh herbs
Vegetarian box with roasted mediterranean vegetables, quinoa, hummus
and fresh herbs

DESSERT CANAPÉS

Fresh berry cheese cake
Sea salt caramel slice
Dark chocolate mousse with roasted pecans (GF)
Lemon curd tart with fresh fruits
Almond and Grand Marnier cake (GF)
Chocolate tart with fresh berries

Additional Canapés

Cold Canapés: \$7 per person per item

Warm Canapés: \$7 per person per item

Dessert Canapés: \$7 per person per item

Substantial Canapés: \$15 per person per item



Sahana - Menu

FOOD STATION

Available to add to Canapé or Buffet menu

AU\$20 per person (minimum 50 guests)

Caviar Station: Priced on request

Sashimi Station

A selection of the freshest sashimi grade fish served raw

Bangalow leg Ham Station

Carved to order served with mustard, pickles and soft rolls

Charcuterie & Cheese Station

Selection of cured and smoked meats, cheese, pickles and house-made Chutneys

Dumpling Bar

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

Oyster Station

Showcasing freshly shucked regional oysters from around Australia including Sydney Rock, Pacific's & Flats

Just Cheese

A wide selection of local and imported cheese with various breads and classic accompaniments

Caviar Station (to be priced upon request)

Selection of Caviars, ice bowl with hosts to guide you through the Caviars



Sahana - Menu

BUFFET MENU

GOLD BUFFET PACKAGE - \$120 per person

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

PLATINUM BUFFET PACKAGE - \$150 per person

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

CANAPES

Freshly shucked Sydney rock oysters (GF)

Petite Heirloom tomato tart with buffalo mozzarella and kalamata olives (V)

Chilled Queensland king prawns with citrus mayonnaise (GF)

Prosciutto with rockmelon, Danish feta and extra virgin olive oil (GF)

Cured Tasmanian salmon with avocado salsa and fennel (GF)

Tuna tartare with avocado, sesame and ponzu dressing (GF)

Truffled mushroom and parmesan arancini (V)

Rare beef fillet, horse radish cream and confit mushrooms on crisp bread

Potato, corn and manchego cheese croquette (V)

Lamb cutlet with tomato chutney (GF)

Rare yellow fin tuna with sesame crust with wasabi citrus mayonnaise (GF)

Chicken and leek petite pie with home-made short crust pastry and tomato relish

(All cold canapes can be made GF)

COLD PLATTERS

Beef tataki with daikon, red radish and mild wasabi dressing (GF)

Smoked ocean trout with watercress, red onion, capers and aioli (GF)

Serrano ham with roasted figs, pomegranate molasses and orange zest (GF)

Heirloom tomato caprese with fresh mozzarella and basil (GF) (V)

Chilled prawns with fennel, orange, mint and watercress salad (GF)



Sahana - Menu

WARM PLATTERS

Pan seared Tasmanian Salmon with (GF)
Slow roasted lamb with bulgur wheat and pomegranate tabouleh
Roasted beef fillet with salsa verde and confit mushrooms (GF)
Roasted free range chicken breast with baby zucchini, danish feta and dukkah (GF)
Panko crumbed Barramundi with butter lettuce, green peas, Greek yogurt and lemon

DESSERT PLATTERS

Lemon curd tart with fresh fruits
Fresh berry cheese cake
Almond and Grand Marnier cake (GF)
Local and imported cheese and preserves with a selection of flat bread

Buffet includes

Mixed leaf salad with parmesan cheese, pine nuts and balsamic vinaigrette
Fresh baked bread rolls with sea salted butter
Roasted rosemary potatoes



Sahana Menu

SEAFOOD PLATTERS - \$180 per person

CANAPES

Tuna tartare with avocado, sesame and ponzu dressing (GF)

Chilled Queensland king prawns with citrus mayonnaise (GF)

COLD PLATTERS

Chilled seafood platter with a fresh selection of Oysters, Tiger Prawns, Balmain Bugs (GF)

Tuna tataki with radish, watercress, wasabi mayonnaise and citrus dressing (GF)

Smoked ocean trout with watercress, red onion, capers and aioli (GF)

Lobster on request (Prices depend on market value)

WARM PLATTERS

Roasted beef fillet with salsa verde and confit mushrooms (GF)

King prawns with lime, chilli, coriander and aioli (GF)

SIDES

Mixed leaf with parmesan cheese, pine nuts and balsamic vinaigrette

Fresh baked bread rolls with sea salted batter

Roasted rosemary potatoes

Roasted baby carrots, capsicum, radishes, zucchini and sweet potato

DESSERT

Almond and Grand Marnier cake (GF)

Local and imported cheese and preserves with a selection of flat bread



SYDNEY HARBOUR SPECIALISTS

Sahana – Beverages

Packages are based on 4 hours

Beverages are subject to change

Gold Package

AU\$15 per person per hour

Sparkling Wine

Chandon Brut NV

Rose

Chateau La Gordonne Rose, Provence, France

White Wine

Palazzo Grimani Pinot Grigio, Veneto, Italy

Red Wine

Cape Mentelle Trinders, Cabernet Merlot, Margaret River WA

Beer

Corona (Mexico)

Peroni Nastro Azzura (Italy)

Peroni Leggera (Italy)

Platinum Package

AU\$25 per person per hour

Champagne

Veuve Cliquot Yellow label NV

Rose

Chateau La Gordonne Rose, Provence, France

White Wine

Cloudy Bay Sauvignon Blanc, Marlborough NZ

Cape Mentelle Chardonnay, Margaret River WA

Red Wine

Cape Mentelle Trinders, Cab Sav, Margaret River WA

Beer

Corona (Mexico)

Peroni Nastro Azzura (Italy)

Peroni Leggera (Italy)

All packages include

San Pellegrino Sparkling, San Pellegrino Still, Soft Drinks & Juice

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Sahana – Beverages on Consumption

Available with a maximum of 20 guests

\$2000 will be charged. Refund or additional payment will be arranged after the charter.

Champagne

Veuve Cliquot Yellow Label NV \$125 Per Bottle

Sparkling Wine

Chandon Brut NV \$40 Per Bottle

Rose

Chateau La Gordonne Rose, Provence, France \$45 Per Bottle

White Wine

Palazzo Grimani Pinot Grigio, Veneto, Italy \$40 Per Bottle

Cloudy Bay Sauvignon Blanc, Marlborough NZ \$55 Per Bottle

Cape Mentelle Chardonnay, Margaret River WA \$60 Per Bottle

Red Wine

Cape Mentelle Trinders, Cabernet Merlot, Margret River WA \$45 Per Bottle

Cape Mentelle Trinders, Cab Sav, Margret River WA \$70 Per Bottle

Beer

Corona (Mexico) \$10 Per Bottle

Peroni (Italy) \$10 Per Bottle

Peroni Leggera (Italy) \$10 Per Bottle

None Alcoholic Drinks

Sparkling San Pellegrino \$6 Per Bottle

Still San Pellegrino \$6 Per Bottle

Soft Drinks/ Juices \$3 Per Serve

Vodka - Belvedere Pure Vodka: \$10 per shot

Gin - Bombay Sapphire London Dry Gin: \$10 per shot

Rum - Appleton Estate Reserve: \$10 per shot

Japanese Whisky - Hakushu Distillers Reserve: \$10 per shot

Scotch whisky - Glenmorangie 10 Year Old Original: \$10 per shot

Beverages and prices are subject to change