

Platinum



A beautifully appointed Riviera that provides a great deal of valuable space for its lucky guests. Featuring comfortable leather lounges and state of the art sound system, and water toys. Platinum is a great value cruiser and no doubt a treat to charter.

Specifications

- 48 foot Riviera Cruiser
- Accommodates up to 22 passenger
 - 6 for seated dining
 - 12 for offshore
- Flybridge deck with cosy lounge seating
- Spacious rear deck for outside dining
- Fully Air-conditioned
- 2 bathrooms
- 3 cabins
 - Master bedroom – Double bed, TV and stereo
 - Bedroom 2 – Double bed with, ensuite, TV and stereo
 - Bedroom 3 - 2 single bunks with TV and stereo
- Overnight stays available for up to 6 guests

Special Features

- 40" Plasma TV in saloon
- CD player
- Quality sound system
- iPod connection via phone jack
- WiFi
- Microwave oven
- 2 x kayaks
- 1 x stand-up paddle board

Rates

AU\$830 per hour (minimum 4 hours)

Beverages

AU\$15.00 per person per hour
 Includes beer, red & white wine, soft drinks, juice

BYO: AU\$200.00
 Includes, cups, fridges, eskies, wait staff to serve



Platinum - Menu

Menu provided by Business Bites
Minimum order of AU\$200.00

Canapé Menu 1

AU\$34.00 per person

Moroccan spiced vegetarian frittata / chickpea puree / olive petals V GF
Tortilla taco shell / pulled pork / red pepper charred corn salsa
Cider marinated rare roast beef fillet / brioche croutons / pesto / onion jam
Caramelised onion tart / gruyere / balsamic drops V
Prawn rice paper parcels / lychee / mint / coriander / coriander chili GF
Braised mushroom / haloumi / herbed bruschetta V
Smoked rainbow trout pate / hickory smoked salmon / short curst salmon caviar

Canapé Menu 2

AU\$40.00 per person

Chicken camembert pies cranberry pie
Grilled prawn / chorizo / Spanish smoked paprika aioli GF
Smoked / 12 hours brisket / gruyere cheese / red onion / pickles / seeded mustard / Turkish wedge
Overnight candied tomato / shaved Parmesan / basil pesto tart tartin V
Sydney Rock oysters / ginger / lime dressing GF
Ocean trout confit / shaved fennel / labne / black olives / blood orange olive oil / spinach leaves food
Peking duck hoisin pancakes / shallots / sesame seeds
Chicken / peanut / coconut chili spiced skewers GF
Smoked rainbow trout mousse / smoked ocean trout tart / pickled onion / chervil
Caramelized onion Gorgonzola frittata / thyme V GF

Canapé Menu 3

AU\$59.00 per person

Hickory house smoked salmon / waffle potato crisps / creme fraiche / fresh herbs / salmon roe GF
Moroccan spiced vegetarian frittata / chickpea puree / olive petals V GF
Baby beetroot / roasted / goat's curd / butter shortcrust shell V
Prawn / seared scallop skewers / lime / dill dressing GF
Mushroom arancini / truffle aloi V OR lobster arancini / prawn veloute
Sticky pork salad boats / apple celery slaw / apple BBQ sauce GF
Lamb / prosciutto / mascarpone/ fresh herbs
Oysters / seasonally available / smoked soy
Ocean trout confit / shaved fennel / labne / black olives / blood orange olive oil / spinach leaves food
12 hour slow cooked beef cheek sliders / Gruyere cheese / cornichon
Peking duck pancakes/ shallots / hoisin
Cider marinated rare roast beef fillet / brioche croutons / pesto / onion jam



Platinum - Menu

BBQ Menu 1

AU\$30.00 per person

To Start

To Start Charcuterie / house made dip platter / grilled bread / olives / cornichons crackers

BBQ Includes

Assorted gourmet sausages/ Pork fennel sausages / tomato relish / Beef herbed sausages /
caramelized onion. Marinated chicken / lemon / garlic/ parsley
Pasta pesto salad / pine nuts / rocket
Mesculin leaves / cherry tomato / balsamic olive oil
Fresh breads / butter / oils

BBQ Menu 2

AU\$39.00 per person

To Start

Charcuterie / house made dip platter / grilled bread / olives / cornichons crackers

BBQ Includes

Rump steak grass fed / chimichurri / mustard / horseradish
Assorted Gourmet sausages / tomato relish / caramelized onion
Chicken / Indian spiced / mint yoghurt
Mediterranean vegetable salad / olives / Parmesan / pasta salad
Baby cos / vine ripe tomato / marinated feta / olives / lemon oregano dressing
Fresh breads / butter / oils

BBQ Menu 3

AU\$47.50 per person

To Start

Charcuterie / house made dip platter / grilled bread / olives / cornichons crackers

BBQ Includes

Local lamb / rosemary oil / tapenade / tomato relish
Salmon fillets / ponzu dressing / wasabi aioli
Chicken breast / preserved lemons / Italian parsley / garlic / cracked pepper
Assorted Gourmet sausages / tomato relish / caramelized onion
Roasted baby beetroot / goat curd / rocket / balsamic syrup
Kumara / feta / tomato / rocket / pistachios
Baby cos / vine ripe tomato / marinated feta / olives / lemon oregano dressing
Fresh Breads Butter/ Oils



Platinum - Menu

Buffet Menu 1

AU\$30.00 per person

Charcuterie/ house made dip platter/ grilled bread/ olives/ cornichons crackers
Beef tenderloin/ onion jam/ horseradish
Chicken breast/ candied cherry tomato / black olives / eggplant
Roasted baby potatoes/ caramelised onion / thyme/ sea salt
Mixed leaf/ cherry tomatoes / balsamic / avocado
Seasonal fruits/ berries/ brownie squares
Fresh bread/ butter/ oils

Buffet Menu 2

AU\$40.00 per person

Charcuterie/ house made dip platter/ grilled bread/ olives/ cornichons crackers
Creole chicken/ sweet pepper/ corn green chili salsa
Ocean trout fillet / ginger / garlic / citrus soy
Beef fillet / roasted red peppers / artichokes
Potato salad / sweet mustard / dill / fennel
Baby cos / olives / roma / feta / cucumber / oregano dressing
Fresh breads / butter/ oils
Seasonal fruits / berries/ brownie squares



Platinum - Menu

Platters Menu

Antipasto/ Charcuterie (Serves 10)

\$100.00

Shaved ham / prosciutto / salami / chorizo / broscolla / beef / house made dips / grilled bread / olives / cornichons/ crackers

Seafood Platter (36 pieces)

\$162.00

Oysters - seasonal varieties (12 pieces) Peeled prawns (12 pieces) Hickory smoked salmon (12 slices pieces) Traditional accompaniments

Cheese Selection

\$100.00

Selection of local and imported cheeses including wash rind / blue / cheddar/ crackers biscuits / dried fruit

Fruit Platter

\$68.00

Selection of seasonal fruit and berries

Sweet Treats

\$4.00 per piece

Macaroons

Assorted varieties

Chocolate Walnut Brownies

Frangellico Tarts

Cannoli

Option for sweetened ricotta or pistachio

Flourless Orange Almond Cake

Friandes

Assorted Varieties



SYDNEY HARBOUR SPECIALISTS

Platinum - Beverages

Drinks Package

\$15 per person per hour

Wines

A selection of Australian fine wines including Sauvignon Blanc, Chardonnay, Shiraz, and Sparkling

Beers

Corona, Crown Lager, Cascade Light

Non -- Alcoholic

Sparkling and Still Water Coca Cola & Lemonade Tea & Coffee

Beverages on Consumption

Spirits

\$10.00 per drink

Oyster Bay Chardonnay

Refreshingly crisp and elegant with a delicious concentration of varietal intensity that can only be created in a unique Marlborough climate and soils.

\$8.00 per glass

Oyster Bay Sauvignon Blanc

Pale straw green in colour with brilliant clarity, Oyster Bay Marlborough Sauvignon Blanc is zesty and aromatic with lots of lively, penetrating fruit characters. A concentration of tropical and gooseberry flavours with an abundant bouquet, it is a wine that is always crisp, elegant and refreshing.

\$8.00 per glass

Penfolds Koonunga Hill Shiraz

Believe it or not but the Koonunga Hill label was first released all the way back in 1976. Originally there was just a Shiraz Cabernet in the range but it has expanded to include white wines and this Shiraz is arguably one of the highlights. Berrylicious red fruit flavours are the joys here, the wine showing lots of bright fruit and cast with some nice dry, light tannins.

\$8.00 per glass

Beer Selection - Crown, Corona, Hannah Lite Beer

\$8.00 per beer