

## Shadow



SHADOW is unique and in a class of its own. Built in 2013 with a refit in 2023, she is the perfect yacht to host an event to impress guests in a lavish setting. The top open deck is an amazing event space on its own to give elevated views of the Harbour providing an elegant and memorable Boat Charter experience.

### Specifications

- **100 foot Luxury Yacht**
- Accommodates up to 90 passengers
  - 10 passengers for seated dining
- Open upper deck with lounges and bar
- Rear deck with dining table
- Open saloon with leather couches & bar
- Front deck area with seating
- Cabins
  - 1 x Master suite
  - 1 x Double Suite
  - 2 x Twin cabins
- Overnight stays available for up to 8 guests

### Special Features

- Quality sound system

### Rates

#### April - October

##### **1-50 guests**

AU\$2800 per hour (min 4 hours)

##### **51-70 guests**

AU\$3000 per hour (min 4 hours)

##### **71-90 guests**

AU\$3200 per hour (min 4 hours)

**Wait staff:** AU\$400 per wait staff (4 hours)  
AU\$85 per hour thereafter

**Security Staff:** AU\$400 per wait staff (4 hours)  
AU\$85 per hour thereafter  
1 required for 60 passengers and over

#### **For swimming**

1 additional crew member/lifeguard is required at AU\$450 (4 hours) AU\$85 per hour thereafter.  
Required for 40+ pax and above. Only 20pax in the water at one time.

**Travelling / Wharf fee:** AU\$50 per docking

#### **Beverages**

From AU\$18 per person per hour  
Beer, red & white wine, sparkling, soft drinks  
*Upgrades available*

### Rates

#### November - March

##### **1-50 guests**

AU\$3000 per hour (min 4 hours)

##### **51-70 guests**

AU\$3200 per hour (min 4 hours)

##### **71-90 guests**

AU\$3400 per hour (min 4 hours)

City wharves: King Street Wharf, Casino Wharf, Eastern Pontoon, Pirrama Park

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## Shadow – Menu

Provided by Sea Salt Catering  
Minimum 20 Passengers  
Chef Charge of AU\$450 (4 hours)  
2<sup>nd</sup> Chef required for over 51 passengers: AU\$450 (4 hours)  
Each additional hour: AU\$85 per hour per chef

### **Canape Menu 1**

AU\$85 per person  
*6 Canapes, 2 Substantial, 1 Dessert*

#### CLASSIC CANAPES

Pea, mint, feta crostini V (VE no feta)  
Falafel, hummus, dukkha VE  
Mushroom tart, parmesan, truffle – V / VE  
Karaage chicken, Japanese aioli, sesame seeds – GF  
Smoked beef, aioli, prawn, tomato dressing - GF  
Ceviche, coconut, lime, coriander, chili – DF, GF

#### SUBSTANTIAL CANAPES – CHOOSE TWO

Wagyu beef slider, cheese, pickle, milk bun  
Haloumi slider, rocket, house relish – VE  
Wild mushroom risotto, parmesan, truffle – V / VE

#### DESSERT CANAPES

Salted chocolate pistachio brownie – N



## Shadow - Menu

### **Canape Menu 2**

AU\$100 per person

*7 canapes, 1 signature, 1 substantial, 1 dessert + grazing board*

#### GRAZING BOARD

Antipasto, dips, Australian cheeses, cured meats, breads, crackers & fruits

#### CLASSIC CANAPES

Falafel, hummus, dukkha – VE

Mushroom tart, parmesan, truffle – V / VE

Karaage chicken, Japanese aioli, sesame seeds – GF

Lamb kofta, yoghurt, mint, dukkha salt – N

Elderflower cured kingfish sashimi spoons, pineapple chili salsa – GF

Ceviche, coconut, lime, coriander, chili – DF, GF

Scallop shells, cauliflower, butter crumb

#### SIGNATURE CANAPES – CHOOSE ONE

Sticky pork, betel leaves, crispy shallot, palm sugar, chilli

Prawn baguette rolls, Bloody Mary sauce, iceberg lettuce

Crispy duck char sui, bao buns, pickled cucumber carrot

Confit Fennel salmon, baby cos, pickled red onion, horseradish, potato hash

#### SUBSTANTIAL CANAPE – CHOOSE ONE

Paella pans, choice of chicken & chorizo OR prawns & scallops, peas – GF

Miso salmon, pickled ginger, sesame, cucumber – GF

Wild mushroom truffle risotto, parmesan, rocket – V, GF

#### DESSERT CANAPE – CHOOSE ONE

Chia coconut, passionfruit, almond – GF, VE, DF

Salted chocolate pistachio brownie – N

Lemon lime tarts



## Shadow - Menu

### **Canape Menu 3**

AU\$135 per person

*8 canapes, 2 signature, 1 substantial, 2 dessert, grazing board*

#### GRAZING BOARDS

Antipasto, dips, Australian cheeses, cured meats, breads, crackers & fruits

#### CLASSIC CANAPES

Falafel, beetroot hummus, dukkha – VE

Haloumi, heirloom tomato, basil, balsamic – V

Lamb kofta, yoghurt, mint, dukkha salt – N

Karaage chicken, Japanese aioli, sesame seeds – GF

Elderflower cured kingfish sashimi spoons, pineapple chili salsa – GF

Ceviche, coconut, lime, coriander, chili – DF, GF

Scallop shells, cauliflower, butter crumb

Quail, carrot gingerbread, pistachio – N

#### SIGNATURE CANAPES – CHOOSE TWO

Miso salmon, pickled ginger, sesame, cucumber – GF

Wild mushroom truffle risotto, parmesan, rocket – V, GF

Mini lobster brioche rolls, creamy slaw, celery, pickles, and potato crisps

Hot smoked salmon, baby cos, pickled red onion, crème fraiche, horseradish, potato hash

Tuna tartare, avocado, wasabi, baby gem lettuce cups OR tapioca squid ink crisp – GF

Oysters from N.S.W lakes, yuzu ponzu – GF

#### SUBSTANTIAL CANAPE – CHOOSE ONE

Paella pans, choice of chicken & chorizo OR prawns & scallops, peas – GF

Miso salmon, pickled ginger, sesame, cucumber – GF

Wild mushroom truffle risotto, parmesan, rocket – V, GF

BBQ chicken, smoked tomato tarragon vinaigrette – GF

Braised lamb shoulder, quinoa, chickpea, pomegranate & parsley – GF

Grilled market fish, papaya, coconut lime chili – GF

#### DESSERT CANAPE – CHOOSE TWO

Chia coconut, passionfruit, almond – GF, VE, DF

Salted chocolate pistachio brownie – N

Lemon lime tarts



## Shadow – Menu

### **Buffet Menu**

AU\$120 per person

Served in platters

2 canapes with a choice of 2 protein, 2 salad/veg, 1 fruit platter or dessert, bread basket

#### CANAPES

Chef's selection of two canapes

#### PROTEIN – CHOOSE TWO

Smoked chicken, spinach, chickpeas, smoked paprika yogurt, lemon thyme – GF

Roast beef, rocket, Grana Padano, cherry tomato, truffle aioli – GF

Miso salmon, soba noodles, sesame, pickled ginger, Asian herbs – GF, DF

Pulled lamb, feta, couscous, currants, toasted almond – N

#### SALAD AND / OR VEGETARIAN – CHOOSE TWO

Roasted root veg, Salsa Verde, rocket – VE, GF

Frittata, pea, mint, feta, spinach – V, GF

Haloumi, lemon, caper, chili (mild), parsley salad – V, GF

Charred turmeric cauliflower, kale slaw, curry leaves, pomegranate, nuts & seeds, tahini yoghurt dressing  
– N, V, GF

Quinoa, mint, tomato, lemon oil, tabouli – VE, GF

Chermoula potato salad with crispy chorizo, sweet corn, olives – GF

Super greens, tamari sesame seeds, broccolini, Asian greens, ponzu dressing – VE, GF

Basil rocket pesto, penne, tomato confit, parmesan – V

Roast beetroot, cumin, balsamic, lentil, parsley, pomegranate – VE

#### DESSERT – CHOOSE ONE

Dessert platter: chocolate pistachio brownie, berry polenta cake, fig friands, sweet slices – GF options available

Fruit platter: selection of fresh seasonal fruit – VE



## Shadow – Menu

### **SIGNATURE CANAPE MENU**

*Signature canapes can be ordered as an addition to any menu package*

Mini lobster brioche rolls, creamy slaw, celery, pickles and potato crisps – \$18

Crispy duck char sui, bao buns, pickled cucumber, carrot – \$18

Hot smoked salmon, baby cos, pickled red onion, crème fraiche, horseradish, potato hash – \$18

Mini prawn baguette rolls, Bloody Mary sauce, iceberg lettuce – \$18

Sticky pork, betel leaves, crispy shallot, palm sugar, chili – \$18

Tuna tartare, avocado, wasabi, baby gem lettuce cups OR tapioca squid ink crisp – GF – \$18

Fijian coconut ceviche, lime, coriander, chili, papaya – GF – \$18

Oysters x 3pp, 2 styles:

Shallot red wine vinegar Or Nori ponzu – \$18

### **GRAZING PLATTERS**

*Grazing platters can be ordered as an addition to any menu package  
platters serve approximately 10 people*

Oysters: wakame seaweed, pickled ginger, ponzu sauce, lemon – \$280

QLD tiger prawns: tail on, harissa aioli, lemon – GF – \$300

Mezze platter: spiced olives, smoky eggplant, hummus, tapenades, marinated feta, Fattoush salad, pita chips – V – \$225

Cured meats: salami, prosciutto, smoked ham, spiced olives, grilled chorizo, pickled onions, grilled sourdough – \$265

Fromage plate: Australian cheese selection, tropical fruits, bread basket, quince paste, Lavosh – \$265

Dessert platter: chocolate pistachio brownie, berry polenta cake, fig friands, sweet slices – GF options available – \$180

Fruit platter: selection of fresh seasonal fruit – VE – \$160



## Shadow - Menu

### **CHILDREN'S MENU**

*AU\$49 per person*

*One main, one dessert, one fruit plate*

#### FRUIT PLATE

Selection of fresh seasonal fruit – VE

#### MAIN – CHOOSE ONE

Fish n chips, tartare, lemon - grilled option available (GF, DF)

Chicken grilled (GF, DF) or crumbed, sweet potato fries Sausage rolls, tomato sauce

Pasta, tomato, Parmesan cheese, pesto - GF option available

Vegetarian flatbread pizza - GF option available

#### DESSERT – CHOOSE ONE

Chocolate cookies with cream

Banana pudding with berry jam



## Shadow – Beverages

### Luxury Package

\$18 per person per hour

#### SPARKLING

Colpasso Prosecco NV

#### WHITE

Santa Margherita Pinot Grigio 2021 (Alto Adige Italy)  
Isabel Estate Sauvignon Blanc 2022

#### ROSÉ

Saint Louis de Provence by Estandon Rose 2020

#### RED

Josef Chromy PEPIK Pinot Noir 2021  
Stonyfell The Baton Shiraz Cabernet 2021

#### BEER

Peroni Nastro Azzuro  
Corona Extra  
Cascade Premium Light

Soft drinks, juice, water, tea and coffee





## Shadow – Beverages

### Diamond Package

\$25 per person per hour

#### CHAMPAGNE

G.H.Mumm Cordon Rouge

#### WHITE

Simonnet Febvre Petit Chablis 2020  
Martinborough Vineyard Sauvignon Blanc 2021

#### ROSÉ

Chateau La Gordonne Rose 2020

#### RED

Oakridge Willowlake Pinot Noir 2020  
Balthazar The Barossa Marananga Shiraz 2021

#### BEER

Peroni Nastro Azzuro  
Corona Extra Cascade  
Premium Light

Soft drinks, juice, water, tea and coffee



## Shadow – Beverages

### **PACKAGE ADDITIONS**

*Can be ordered in addition to any beverage package*

#### SPIRITS ON CONSUMPTION

\$12 each

Vodka, Gin, Rum, Scotch

#### COCKTAILS

\$22 each

We offer a range of high-end pre-made cocktails perfect for any event. Options include Vodka Martini, Negroni, Margarita, Espresso Martini, Manhattan, Old Fashioned, Boulevardier, Piña Colada, Mango Daiquiri

Minimum order of 40 cocktails

Must be ordered minimum 7 days prior to charter

#### BRANDED COCKTAILS

\$25 each

Choose the option of branding your cocktails – perfect for corporate logos, birthdays, engagements & other special events

Minimum order of 100 cocktails

Must be ordered minimum 30 days prior to charter



## Shadow - Beverages

### **Beverages on Consumption**

Beverages & pricing may change. Subject to availability.

#### SPARKLING

Colpasso Prosecco NV (Italy) - \$24

G.H.Mumm Cordon Rouge NV (France) - \$110

#### WHITE

Santa Margherita Pinot Grigio 2021 (Italy) - \$38

Simonnet Febvre Petit Chablis 2020 (France) - \$52

Martinborough Vineyard Sauvignon Blanc 2021 (NZ) - \$54

#### ROSÉ

Saint Louis de Provence by Estandon Rose 2020 (France) - \$23

Chateau La Gordonne Rose (France) - \$44

#### RED

Josef Chromy PEPIK Pinot Noir 2021 (Tasmania) - \$27

Oakridge Willowlake Pinot Noir 2020 (Australia) - \$50

Balthazar The Barossa Marananga Shiraz 2021 (Australia) - \$45

#### BEER

\$12 each

Corona, Peroni, Cascade Premium Light

#### SPIRITS

\$12 each

Vodka, Gin, Rum, Scotch

#### COCKTAILS

\$22 each