



The newest Luxury Super Yacht on offer for charter on Sydney Harbour and Whitsundays. The crew onboard OneWorld have international yachting experience and aim to provide seamless 5 star service offering clients something new, something special, something World class.

Specifications

- **103 foot Majesty Super Yacht**
- Accommodates up to 100 passengers
- Rear deck with outdoor dining table
- Upper deck bar area with seating
- Front deck dining area
- Sun lounges on front deck
- Cabins
 - 5 staterooms
- Liveboard charters available for up to 12 guests

Special Features

- State of the art sound system
- Aquavia 5 person jacuzzi (overnight charters only)
- Fun Air Slide
- Fun Air Splash Mat

Rates

May - October

Up to 60 passengers
AU\$2,800 per hour (min 3 hours)

61 - 80 passengers
AU\$3,000 per hour (min 3 hours)

81 - 100 passengers
AU\$3,500 per hour (min 3 hours)

November - April

Up to 60 passengers
AU\$2,950 per hour (min 4 hours)

61 - 80 passengers
AU\$3,200 per hour (min 4 hours)

81 - 100 passengers
AU\$3,800 per hour (min 4 hours)

Wait staff: AU\$350.00 per wait staff (4 hours)
AU\$70 per hour thereafter
1 wait staff included for 10 guests
Additional guests: 1 wait staff required per 10 guests

Travelling / Wharf fees: Included

Beverages

Gold Package
AU\$15.00 per person per hour
Beer, red and white wine, sparkling, soft drinks, juice

Upgrades available

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

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OneWorld - MENU

*Catering provided by Boardwalk Catering
20% surcharge applies on public holidays
Dietary requirements can be catered for.*

Canapés

Gold Package

\$79 per Person

5 Gold Canapés + 2 Platinum Canapés + 1 Substantial + 1 Dessert

Platinum Package

\$99 per person

5 Gold Canapés + 2 Platinum Canapés + 1 Substantials + 1 Dessert + Antipasto Station

Diamond Package

\$127 per person

6 Gold Canapés + 3 Platinum Canapés + 1 Substantials + 2 Desserts + Antipasto Station

Canapés

GOLD

Roasted Portobello mushroom tartlet, aged Parmigiano-Reggiano (v)
Panco & oregano crumbed chicken strips, saffron & confit garlic aioli Crispy smashed chat potatoes,
sweet chilli, sour cream (gf)
Pan fried haloumi, pine nut pesto, herbs (v)
Sydney Rock oysters, Cabernet granita, lemon (s)
Activated turmeric wafer, whipped fetta, roasted pumpkin, toasted pine-nuts (v) (gf)
Saffron & mozzarella arancini, chive aioli (v)
Glazed Triumph pear, chive, ricotta, sourdough, aged balsamic (v)
Panco & coconut prawns, sweet chilli aioli (s)
Sumac crusted Angus beef, sourdough crouton, horseradish cream (gf)
Slow roasted Berkshire pork belly, chilli salt, pepper caramel (gf)
Handmade pork and prawn dim sim, chilli, lime & coriander dipping sauce (s) Vegetarian fried spring
rolls, sweet soy dressing, sliced shallots (v)
Charred goats cheese tartlet, caramel onions, micro cress (v)



OneWorld - MENU

PLATINUM

Duck pancakes, sliced cucumber, spring onion
Angus beef burger, Boardwalk chutney, smoked aioli, charcoal roll, pickle
Slow roasted lamb shoulder, tartlet, labneh, fried rosemary
Fried calamari, aioli, chilli chips, fresh lime (s)
Crispy chicken slider, shaved iceberg lettuce, sweet chilli aioli, brioche
Smoked salmon blinis, salmon roe, lemon crème fraiche (s)
Beef & mushroom cocktail pie, roasted tomato chutney
Seared Canadian scallops, black sesame dressing, crisp rice noodle (s) (gf)
Australian King prawn, smoked paprika mayonnaise, snow pea tendril (s) (gf)
Portuguese chicken skewers, grilled lime, fresh mint yoghurt (gf)
Ceviche of Yellowtail kingfish, citrus dressing, ruby grapefruit segment (s) (gf)

SUBSTANTIAL

Seared Gold band snapper, herbed potatoes, asparagus, capers (s) (gf)
braised beef brisket, charred broccolini, potato puree, toasted almonds, jus (gf)
Chicken & chorizo paella, heirloom tomatoes (gf) (df)
Vegetarian paella, fresh vegetables, lemon, parsley (v) (vgn) (gf)
Australian banana prawns, mango, avocado, coriander, chilli & lime dressing (s) (gf)

DESSERT

Boardwalk chocolate brownie, salted caramel (v)
Belgian milk chocolate tartlet, freeze dried raspberry dust (v)
Skewers of seasonal fresh fruit (v) (vgn) (gf)
Lemon curd tartlet, torched meringue (v)
Chocolate dipped assorted mini gelato cones (v)



OneWorld - MENU

Buffet Menu

Gold Buffet

\$115 per person

2 Canapés + 6 Mains + 2 Desserts

Canapés

Roasted Portobello mushroom tartlet, aged Parmigiano-Reggiano (v)

Handmade pork and prawn dim sim, chilli, lime & coriander dipping sauce (s)

Main

Sourdough bread rolls & salted butter

Chat potato salad, honey mustard mayonnaise, spring onion (v) (gf)

Wild rocket, shaved pear, parmesan, brown sugar balsamic (v) (gf)

Sydney Rock Oysters, white wine mignonette (s) (gf)

Heirloom tomato, charred corn, mixed lettuce, avocado, paprika & lime (v) (gf) (vgn)

Thyme marinated chicken thigh, confit garlic, baby celery (gf)

Baked Tasmanian salmon, cauliflower puree, baby radish (s) (gf)

Dessert

Boardwalk chocolate brownie, salted caramel (v)

Fruit brochettes skewered seasonal fresh fruit (v) (gf) (vgn)



OneWorld - MENU

Platinum Buffet

\$130 per person

3 Canapés + 7 mains + 2 Desserts

Canapés

Saffron & mozzarella arancini, chive aioli (v)

Sydney Rock oysters, Cabernet granita, lemon (s)

Charred goats cheese tartlet, caramel onions, micro cress (v)

Main

Sourdough bread rolls & salted butter

Toasted cauliflower, pickled onion, pepita seeds, wild leaves (v) (gf)

Wild rocket, shaved pear, parmesan, brown sugar balsamic (v) (gf)

Spiced Kent pumpkin, fresh mint, Greek yoghurt (v) (gf)

Asian style slaw, coriander, mint, puffed vermicelli noodle (v)

Portuguese style chicken breast, blackened lime, sumac yoghurt dressing (gf)

Roasted Tasmanian salmon, pine nut pesto, young basil (s) (gf)

8-hour slow cooked lamb shoulder, pickled eschallots, fried rosemary (gf)

Dessert

Belgian milk chocolate tartlet, raspberry dust (v)

Gelato, chocolate dipped assorted flavours (v)



OneWorld - BEVERAGES

Gold Beverage Package

\$15 per person per hour

Sparkling

NV Edmond Thery 'Blanc de Blanc' - France

White Wine

2019 The Pass by Vavasour Sauvignon Blanc – Marlborough NZ

2019 Black Cottage Pinot Gris – Marlborough NZ

Red Wine

2019 Ingram Road Pinot Noir – Yarra Valley, AUS

2018 Mojo Shiraz – Barossa Valley, AUS

Rose

2019 Reverie Rose – Pays DOC, FR

Beer

Peroni Nastro Azzuro – IT

Corona Extra – MX

Platinum Beverage Package

\$25 per person per hour

Champagne

G.H.Mumm Cordon Rouge NV – Champagne FR

White Wine

2019 Kumeu River 'Village' Chardonnay – Auckland, NZ

2018 Scorpius Pinot Gris – Marlborough, NZ

Red Wine

2018 Teusner 'Bilmore' Shiraz – Barossa Valley, AUS

2017 Howard Park 'Miamup' Cabernet Sauvignon – Margaret River, AUS

Rose

2019 Rameau d'Or Rose – Provence, FR

Beer

Peroni Nastro Azzuro – IT

Corona Extra – MX

*Packages include soft drinks and water
Vintages & wines are subject to availability*



OneWorld - BEVERAGES

By Consumption Menu

Prices per bottle. Minimum Spend \$2000

Sparkling

NV Edmond Thery 'Blanc de Blanc' – France \$39

Champagne

Mumm Cordon Rouge, Champagne FR \$110

Rose

2019 Reverie Rose – Pays DOC, FR \$45

2019 Rameau d'Or Rose – Provence, FR \$65

White

2019 The Pass by Vavasour Sauvignon Blanc – Marlborough NZ \$42

2019 Black Cottage Pinot Gris – Marlborough NZ \$59

2019 Kumeu River 'Village' Chardonnay – Auckland, NZ \$59

2018 Scorpius Pinot Gris – Marlborough, NZ \$59

Red

2019 Ingram Road Pinot Noir – Yarra Valley, AUS \$45

2018 Mojo Shiraz – Barossa Valley, AUS \$46

2018 Teusner 'Bilmore' Shiraz – Barossa Valley, AUS \$55

2017 Howard Park 'Miamiup' Cabernet Sauvignon – Margaret River, AUS \$65

Beer

Corona Extra, Mexico \$8

Peroni Nastro Azzuro IT \$8

Water & Soft Drinks \$3 per glass

Soft drinks – Coke, Sprite, Solo, Fanta, Diet Coke, Coke Zero

Juices – Orange, Apple, Grapefruit, Pineapple, Tomato

Water – Still & Sparkling

Spirits \$10 Mixer included

Smirnoff Red

Grey Goose Vodka

Gordons Gin

Tanqueray Gin

Captain Morgan Original Spiced Rum

Bundaberg Rum

Johnny Walker Red Label

Johnny Walker Black Label

Jim Beam Bourbon

Makers Mark Bourbon

Vintages & Wines are subject to availability;

Specialty Items are available on request POA



OneWorld - BEVERAGES

Cocktails

\$25 each (must prepay min 20 cocktails)

Espresso Martini

Like a refined Red Bull and vodka for coffee lovers, the Espresso Martini promises a pick-me-up, calm-me-down effect in a tasty package. T

Old Fashioned

The Old Fashioned is timeless. This simple classic made with rye or bourbon, a sugar cube, Angostura bitters, a thick cube of ice, and an orange twist delivers every time.

Mojito

The Mojito might be Cuba's most popular contribution to cocktail culture. The simple mix of white rum, lime juice, cane sugar, and soda (with muddled mint, please) is fresh and tropical, and it's a classic that we don't expect to disappear any time soon.

Moscow Mule

This famous drink contains ginger, vodka, lime, and soda.

Aperol Spritz

this popular aperitif is as visually pleasing as it is tasty and easy to make: a three-two-one ratio of Prosecco, Aperol, and soda. May the summer of spritz compel you.

Whiskey Spritz

Basically, the cocktail version of Michael Fassbender - delicious, with an edge of mystery. We love a whisky spritz as a welcome drink - it's light and slightly sweet but with enough flavour to please everyone.

Cosmopolitan

The Cosmo became almost ubiquitous in the '90s thanks to the TV show *Sex and the City*, but this spin on the martini remains just as tasty today as when Carrie Bradshaw made it famous.