



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  
 Included for up to 20 guests  
 Additional guests: 1 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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SYDNEY HARBOUR SPECIALISTS

## OneWorld - MENU

### Canapés

#### **Silver Canapé Selection**

\$79 per person

6 Standard Canapés + 2 Substantials + 1 Dessert

#### **Standard**

Select 6 standard canapés

#### **HOT**

Sumac spiced lamb kofta & mint yoghurt (gf)  
Straccino Quesadilla, Eggplant & Truffle (v.gf)  
Sear Scallops, caramelised tamari & wakame (gf)  
Ranger Valleyn Seared Beef & Provincial Herbs (gf)  
Aged Reggiano & Spinach Arancini (v)  
BBQ Chicken Skewers, citrus & galangal  
Chickpea Zucchini Bites & mild harissa (v.gf)  
Parmesan polenta dimes & tomato relish (v.gf)

#### **COLD**

Sydney Rock Oysters & Champagne Vinaigrette (gf)  
Yellowfin Tuna Carpaccio & Citrus Yuzu dressing (gf)  
San Marzano Tomato Salad, Goats Feta & Young basil (v.gf)  
Fresh Caught QLD Tiger Prawns & Seafood Sauce (gf)  
Rice paper rolls & Peanut dressing (v.gf)

#### **SUBSTANTIALS**

Select 2 Substantial Canapés

Ora King Salmon Poke & Vietnamese Quinoa Salad (gf)  
Smokey Pulled Pork Slider & Summer Slaw  
Caramalised Leek Frittata, Pesto & Greens (gf)

#### **DESSERTS**

Belgium Choc Hazelnut Squares & White Choc Ganache  
Deconstructed Lemon tart, buckwheat & Lavender Dust (gf)  
Mini Pavlova, summer fruits & Berry fluid gel (gf)  
Mini Seasonal Frui Skewers (gf)



SYDNEY HARBOUR SPECIALISTS

## OneWorld - MENU

### Gold Canapé Selection

\$105 per person

8 Standard Canapé + 2 Substantials + 1 Dessert + Cheeses

#### Standard

Select 8 standard canapés

#### HOT

Sumac spiced lamb kofta & mint yoghurt (gf)  
Straccino Quesadilla, Eggplant & Truffle (v.gf)  
Sear Scallops, caramelised tamari & wakame (gf)  
Ranger Valleyn Seared Beef & Provincial Herbs (gf)  
Aged Reggiano & Spinach Arancini (v)  
BBQ Chicken Skewers, citrus & galangal  
Chickpea Zucchini Bites & mild harissa (v.gf)  
Parmesan polenta dimes & tomato relish (v.gf)  
Hoisin Duck, Cucumber & Spring Onion

#### COLD

Sydney Rock Oysters & Champagne Vinaigrette (gf)  
Yellowfin Tuna Carpaccio & Citrus Yuzu dressing (gf)  
San Marzano Tomato Salad, Goats Feta & Young basil (v.gf)  
Fresh Caught QLD Tiger Prawns & Seafood Sauce (gf)  
Rice paper rolls & Peanut dressing (v.gf)  
Summer Sushi Selection (v.gf.seafood)

#### SUBSTANTIALS

Select 2 Substantial

Canapés Ora King Salmon Poke & Vietnamese Quinoa Salad (gf)  
Smokey Pulled Pork Slider & Summer Slaw  
Caramalised Leek Frittata, Pesto & Greens (gf)  
8 Hour Free Range Suffolk Lamb, Salsa Verde & mixed grains (gf)

#### CHEESES

Artisan Cheese Selection, Lavosh & Quince Paste  
La Luna Holy Goat  
Montgomerys Cloth Bound Cheddar  
Bleu Des Basque

#### DESSERTS

Belgium Choc Hazelnut Squares & White Choc Ganache  
Deconstructed Lemon tart, buckwheat & Lavender Dust (gf)  
Mini Pavlova, summer fruits & Berry fluid gel (gf)  
Mini Seasonal Frui Skewers (gf)  
Passionfruit Cheesecake Bites & Chantilly Cream



SYDNEY HARBOUR SPECIALISTS

## OneWorld - MENU

### **Platinum Canapé Selection**

\$127 per person

9 Standard Canapé + 2 Substantials + 2 Desserts + Cheeses + Live Sushi

#### **Standard**

Select 9 standard canapes

#### **HOT**

Sumac spiced lamb kofta & mint yoghurt (gf)  
Straccino Quesadilla, Eggplant & Truffle (v.gf)  
Sear Scallops, caramelised tamari & wakame (gf)  
Ranger Valleyn Seared Beef & Provincial Herbs (gf)  
Aged Reggiano & Spinach Arancini (v)  
BBQ Chicken Skewers, citrus & galangal  
Chickpea Zucchini Bites & mild harissa (v.gf)  
Parmesan polenta dimes & tomato relish (v.gf)  
Hoisin Duck, Cucumber & Spring Onion

#### **COLD**

Sydney Rock Oysters & Champagne Vinaigrette (gf)  
Yellowfin Tuna Carpaccio & Citrus Yuzu dressing (gf)  
San Marzano Tomato Salad, Goats Feta & Young basil (v.gf)  
Fresh Caught QLD Tiger Prawns & Seafood Sauce (gf)  
Rice paper rolls & Peanut dressing (v.gf)  
Hendricks Cured Ocean Trout, Beetroot Blini & Caviar (gf)

#### **SUBSTANTIALS**

Select 2 Substantial Canapes

Ora King Salmon Poke & vietnamese Quinoa Salad (gf)  
Smokey Pulled Pork Slider & Summer Slaw  
Caramalised Leek Frittata, Pesto & Greens (gf)  
8 Hour Free Range Suffolk Lamb, Salsa Verde & mixed grains (gf)  
Fraser Island Spanner Crab Orecchiette, Garlic & White Wine Parmesean

#### **CHEESES**

Artisan Cheese Selection, Lavosh & Quince Paste La Luna Holy Goat, Montgomerys Cloth Bound Cheddar, Bleu Des Basque

#### **DESSERTS**

Select 2 desserts

Belgium Choc Hazelnut Squares & White Choc Ganache  
Deconstructed Lemon tart, buckwheat & Lavender Dust (gf)  
Mini Pavlova, summer fruits & Berry fluid gel (gf)  
Mini Seasonal Fruiti Skewers (gf)  
Passionfruit Cheesecake Bites & Chantilly Cream

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Updated 25/3/18



## OneWorld - MENU

### Buffet Menu

#### **Silver Buffet**

\$89 per person

3 Canapés + 6 platters + Cheese Platter

#### **CANAPES**

Sumac Spiced Lamb Kofta & Mint Yoghurt Dressing (gf)

Thai Salad Rice Paper Rolls & Peanut Dressing

Freshly caught Market Prawns & Chilli and Lime Aioli

#### **PLATTERS**

Berkelo Organic Sourdough Selection & Hand Churned Butter

Baby Chat Potato Salad, Garden Herbs & Herbs de Provence Vinaigrette Baby Beetroot, Meredith's

Goats Cheese & Roast Walnut Salad Mixed Green Leaves & Aged Balsamic Vinaigrette

Ora King Salmon Poke, Quinoa, Mango & Avocado Cured Spanish Style Australian Meats, Olives &

Sun Dried Tomatoes BBQ Atlantic Salmon Fillets, Tasmanian Horseradish & Dill Cream

#### **DESSERTS**

Seasonal Cheese Selection, Dried Fruits, Quince Paste & Lavosh



## OneWorld - MENU

### **Gold Buffet**

\$110 per person

3 Canapés + 8 platters + 3 Desserts

#### **CANAPES**

Sydney Rock Oysters & Vintage Champagne Vinaigrette

San Marzano Tomato Salad, Goats Feta & Young Basil

Ranger Valley Seared Beef & Provençal Herbs

#### **PLATTERS**

Berkelo Organic Sourdough Selection & Hand Churned Butter

Locally Caught Tuna Carpaccio & Citrus Yuzu Dressing

Seared Aburi Salmon Sushi, Wasabi Aioli & Yarra Valley Caviar

Moroccan Couscous Summer Salad, Smoked Paprika & Lime

Roast Root Vegetables, Garlic, Thyme & Olsson's Sea Salt

Mixed Garden Salad & Aged Merlot Vinaigrette

12 hour Slow cooked Suffolk Lamb Shoulder & Salsa Verde

BBQ Organic Chicken Thigh, Citrus & Galangal

Baked Tasmanian Ocean Trout, Labne, Pomegranate & Torn Mint

#### **DESSERTS**

Belgian Choc Hazelnut Squares & White Chocolate Ganache

Deconstructed Lemon Tart



## OneWorld - MENU

### **Platinum Buffet**

\$130 per person

3 Canapés + 8 platters + 3 Desserts

#### **CANAPES**

Sydney Rock Oysters, Ponzu & Yarra Valley Caviar

Hoisin Duck Cucumber Rolls, Spring Onion & Mint

Parmesan Polenta Bites, Tomato Relish & Young Basil

#### **PLATTERS**

Berkelo Organic Sourdough Selection & Hand Churned Butter

Heirloom Tomato Salad, Meredith's Goast Cheese & Young Basil

Mediterranean Quinoa, Chickpea Medley, Corriander & Lime

Kipfler Potato Salad, Dijon, Dill & Olives

Spaghetti Alle Vongole, Pippies, White Wine & Garlic

Ranger Valley Beef 8 hour Rump Cap, Salsa Verde & Rocket

Ora King Salmon Lemon & Dill

#### **DESSERTS**

Belgian Choc Hazelnut Squares & White Chocolate Ganache

Mini Pavlova, Summer Fruits & Berry Fluid Gel

Passionfruit Cheesecake Bites & Creme Chantilly



## OneWorld - MENU

### **Seafood Buffet**

\$185 per person

2 welcome canapés from platinum canapé selection + 16 platters

Seafood Buffet includes;

BBQ Whole Mooloolaba King Prawns & Preserved Lemon herb butter

Llightly Steamed Sashimi grade scampi & Wasabi Aioli

Ora King Salmon Poke, Quinoa & Mango Avocado

Spaghetti alle congole, pippies & White wine garlic

Summer Sushi Selection (seafood, organic chicken & vegetarian)

Local Yellowfin Tuna Carpaccio & 3 citrus Yuzu Dressing

Whole Southern Australian Rock Lobster & Pomegranate Salad

Hendricks Cured Ocean Trout with Beetroot & Lime

Australian Cold Salumi Selection, olives & Semi-dried tomatoes

Fraser Island Spanner Crab Orecchiette, Garlic, White Wine & Parmesan

8 Hour Slow cooked pure suffolk lamb shoulder & Salsa verde

Chat Potato salad, Fresh Herbs & Aged Merlot Vinaigrette

Heirloom tomato salad, goats feta & young basil

Mixed garden salad

Complimentary Berkelo Artisan Sourdough & Housemade butter





## OneWorld - MENU

### Fine Dining Menu

From AU\$150 per person  
Maximum 30 guests

#### **WELCOME CANAPÉS**

Tartlet Of Balsamic Pickled Grape, Whipped Persian Feta & Prosciutto  
Traditional French Blini w Salmon Caviar & Creme Fraiche  
Bruschetta Of Buffalo Mozzarella, Marinated Tomato & Basil

#### **3 COURSE MENU**

Warm Sonoma Bakery Sourdough w Tasmanian Butter

#### **STARTER**

Grilled King Prawns w Japanese Salad Of Shaved Raw  
Vegetables, Wakame, Wasabi Cream & White Soy

#### **MAIN**

Slow Roast Fillet Of Grass Fed Tasmanian Beef w Sautéed  
Kale, White Mushrooms & Cauliflower Purée  
Crisp Iceberg w Fresh Herbs & Verjuice  
Roast Pumpkin & Baby Zucchini w Garlic, Rosemary & Lemon

#### **DESSERT**

Coconut Pannacotta w Coconut Sorbet, Compressed Pearl  
Mango & Lychee Salad



## OneWorld - BEVERAGES

### **Gold Beverage Package**

\$60 per person (4 hours)

#### **Sparkling**

*Santa Margherita Prosecco, Valdobbiadene IT*

#### **Rose**

*Gerard Bertrand Cotes de Provence FR*

#### **White**

*Tim Adams Pinot Gris, Clare Valley AUS*  
*Wither Hills Sauvignon Blanc, Wairau Valley NZ*

#### **Red**

*Saint Clair Pinot Noir, Marlborough NZ*  
*Pepperjack Cabernet Sauvignon, Barossa AUS*

#### **Beer**

*Corona, Mexico*  
*Peroni, IT*

### **Platinum Beverage Package**

\$100 per person (4 hours)

#### **Champagne**

*Mumm Cordon Rouge, Champagne FR*

#### **Rose**

*Miraval, Cotes de Provence FR*

#### **White**

*Catalina Sounds Sauvignon Blanc, Marlborough NZ*  
*Willaim Fevre, Chablis FR*

#### **Red**

*Les Trois Clefs, Chateauneuf-du-Pape FR*  
*Pepperjack Cabernet Sauvignon, Barossa AUS*

#### **Beer**

*Corona, Mexico Peroni, IT*



## OneWorld - BEVERAGES

### **By Consumption Menu**

*Prices per bottle (750ml)*

*0-20 guests only*

*Minimum Spend \$2000*

#### **Sparkling**

*Santa Margherita Prosecco, Valdobbiadene IT \$49*

#### **Champagne**

*Mumm Cordon Rouge, Champagne FR \$89*

#### **Rose**

*Gerard Bertrand Cotes de Provence FR \$40*

*Miraval, Cotes de Provence FR \$59*

#### **White**

*Tim Adams Pinot Gris, Clare Valley AUS \$40*

*Wither Hills Sauvignon Blanc, Wairau Valley NZ \$32*

*Catalina Sounds Sauvignon Blanc, Marlborough NZ \$42*

*Willaim Fevre, Chablis FR \$70*

#### **Red**

*Saint Clair Pinot Noir, Marlborough NZ \$42*

*Pepperjack Cabernet Sauvignon, Barossa AUS \$45*

*Les Trois Clefs, Chateauneuf-du-Pape FR \$80*

*Pepperjack Cabernet Sauvignon, Barossa AUS \$45*

#### **Beer**

*Corona, Mexico \$8*

*Peroni, IT \$8*

*Water & Soft Drinks San Pellegrino 750ml \$6*

*Aqua Panna 1l \$6*

*Soft Drinks \$3*

#### **Cocktails \$15**

*Mojito*

*Old Fashioned*

*Pink Gin Fizz*

*Pina Colada*

*Cosmopolitan*

*Whisky Sour*

*Espresso Martini*



SYDNEY HARBOUR SPECIALISTS

## OneWorld - BEVERAGES

**Spirits \$12 (30ml Shot)**

*Mixer included*

*Grey Goose Vodka*

*Havana Club*

*Captain Morgan*

*Bombay Sapphire*

*Hendricks*

*Patron XO Cafe*

*Chivas Regal 12 yr old*

*Suntory Kakubin Japanese Whiskey*

*Jack Daniels*