

Lady Pamela



LADY PAMELA is a 100ft luxury motor chartering around Australia. After a refit in 2018 she boasts a sophisticated Italian style finish. She is built for speed and stability allowing a smooth and comfortable experience onboard for every guest.

Specifications

- 100 foot Azimut Yacht
- Accommodates up to 34 passengers
 - 6 passengers seated formal dining inside
- Versace styled furnishings
- Spacious rear deck with dining table
- Large swim platform
- Top deck with lounge
- Sunbeds on front deck
- Cabins
 - Master Suite: King bed, walk-in wardrobe, TV, ensuite
 - VIP x 2: Queen bed, TV, ensuite
 - Twin Cabin x 2: Two single beds, TV, ensuite + pullman
- Liveboard charters available for up to 10 guests

Special Features

- Ultra high definition curved screen TV on main deck
- Foxtel & Wifi
- Sound system with Bluetooth
- Water toys (For 4+ hour charters)
 - Lily pad, SUP boards, inflatable lounge
- Jacuzzi: AU\$450
- Tender hire: AU\$450
- Fun-Air Jumbo slide: AU\$1950 (minimum 6 hour charters)

City Wharves: King street wharf, Casino Wharf, Woolloomooloo, Eastern Pontoon

Rates

July - November, February - March

AU\$1850 per hour (minimum 4 hours)

Day rate (8 hours): AU\$13,200

December & January

Sunday - Thursday: AU\$2050 per hour (minimum 4 hours)

Friday & Saturday: AU\$2250 per hour (minimum 4 hours)

Travelling/Wharf fees: AU\$50 per docking

Wait staff: AU\$360 per wait staff (4 hours)

Additional hours: AU\$90 per hour per wait staff
1 required per 10 guests

Food & Beverages: Additional. View menu

BYO food: AU\$5 per person per hour: Includes plates, cutlery, platters

BYO Beverage: AU\$5 per person per hour: Includes soft drinks, use of glassware, cups, ICE, water



Lady Pamela – Menu

Catering provided by The Catering Dept
Minimum order of AU\$1600 applies unless stated otherwise

Chef required at the following rates:

Monday – Friday \$110 per hour (minimum 4 hours)

Saturday - \$120 per hour (minimum 4 hours)

Sunday - \$130 per hour (minimum 4 hours)

CANAPE MENU

Silver Canape

\$75 per person

(4 Cold, 3 Warm, 1 Substantial, 1 Dessert)

COLD CANAPES

Shortbread tart, whipped goats cheese, amaretto honey and shaved hazelnuts (v)

Fresh watermelon, shaved cucumber, and tomato tartare (vg, gf)

House cheddar shortbread, fresh ricotta and Kakadu plum jam

Petit crostini, skordalia, bbq octopus and crispy sage

WARM CANAPES

Seared NSW beef baby slider with chimmi churri and Smoked Eggplant

Korean fried chicken with kimchi aioli

Toasted double cheese brioche sandwich

SUBSTANTIAL CANAPE

Salt & pepper squid with smashed crispy potatoes and citrus aioli

DESSERT CANAPE

Hazelnut and dark chocolate mousse slice



Lady Pamela – Menu

Gold Canape

\$95 per person

(6 Cold, 4 Warm, 2 Substantial, 1 Dessert)

COLD CANAPES

Freshly peeled tiger prawn with saffron aioli

Seared scallop nigiri

Hot smoked salmon free form tart with crème fraiche and baby herbs

Petit gluten free tart, pan fried halloumi, mixed mushrooms and thyme (v)

Poached chicken and chive baby slider

Petit corn tostado, guacamole and pickled dragon fruit salsa and baby perilla (vg, gf)

WARM CANAPES

Potato fondant, smoked eggplant and dukkah with caramelised pecans (vg, gf)

Fresh figs, shaved parmesan and truffle

Traditional Aussie beef pie with tomato chutney

Slow roasted pork belly, vanilla infused apple jam, puff pastry biscuit

SUBSTANTIAL CANAPE

Salt & pepper squid with smashed crispy potatoes and citrus aioli

Our summer Poke bowl (salmon, chicken or bbq pork or tofu)

DESSERT CANAPE

Hazelnut and dark chocolate mousse slice



Lady Pamela – Menu

Platinum Canape

\$115 per person

(4 cold, 4 Warm, 3 Substantial, 1 Dessert, 1 Platter)

COLD CANAPES

Petit hardshell taco, tiger prawn salad and fresh herbs

Hot smoked salmon free form tart with crème fraiche and baby herbs

Petit gluten free tart, pan fried halloumi, mixed mushrooms and thyme (v)

Seared eggplant nigiri, vegan aioli and toasted seeds (vg, gf, df)

WARM CANAPES

Potato fondant, smoked eggplant and dukkah with caramelised pecans (vg, gf)

Pork and fennel sausage roll with smoked tomato relish and crispy leeks

Ricotta stuffed zucchini fritto misto with basil aioli (v)

Seared NSW beef baby slider with chimichurri and smoked eggplant

SUBSTANTIAL CANAPE

Fresh rice noodle salad, spicy pork and water chestnut larb

Young Henrys beer battered fish, house potato wedges and caper tartare

Our summer Poke bowl (salmon, chicken or bbq pork or tofu)

GRAZING PLATTER

Middle Eastern Mezze Platter

DESSERT CANAPE

Chocolate ganache tart with fresh berries



Lady Pamela – Menu

Canape Add ons

Cold Canapes

\$8 per person each

Beetroot waffle cup, charred eggplant and salt baked cherry tomato

Char grilled pumpkin with toasted pine nut and mint salad (vg, gf)

Chinese pancake, seared duck breast, fresh cucumber and five spice caramel

Crispy tortilla cup, spicy black bean salsa and guacamole

Free-range chicken katsu, steamed rice, pickled ginger and furikake

Free-range egg sando, shiso, sesame paste and furikake (v)

Fresh cucumber cup, sesame sriracha pickled vegetables (vg, gf)

Freshly peeled tiger prawn with saffron aioli (gf)

Fried free range chicken & waffle with chipotle aioli and crispy cos chiffonade

Hot smoked salmon free - form tart with creme fraiche and baby herbs

Petit hardshell taco, fresh tiger prawn salad, wasabi and baby herb

Petit vol au vent of hot smoked Tasmanian salmon, cucumber & chervil with citrus ricotta Petit
whipped beetroot and crispy quinoa tart (v)

Poached chicken and fennel baby slider

Seared NSW beef vol au vent tart with truffle mushrooms and watercress

Seared salmon nigiri with furikake (gf)

Seared scallop nigiri (gf)

Shaved potato and goats cheese frittata, smoked tomato and crispy leek (gf, v) Shortbread tart,
whipped goats cheese, amaretto honey and shaved hazelnuts (v)

Pan fried baby cos hearts, fresh mint, vegan caper aioli and crispy leek (vg, gf)

Petit corn tostado, guacamole and pickled dragon fruit salsa and baby perilla (vg, gf) Fresh
watermelon, shaved cucumber, and tomato tartare (vg, gf)

Seared eggplant nigiri, vegan aioli and toasted seeds (vg, gf, df)

House cheddar shortbread, fresh ricotta and Kakadu plum jam

Petit crostini, skordalia, bbq octopus and crispy sage

Petit GF tart, pan fried halloumi, mixed mushroom and thyme

Petit crostini, smashed whitebean, artichoke and parmesan with truffle (v)

Tuna tartare, ponzo, shiso and radish (gf)

Salmon sashimi, yuzu ponzu, betel leaf and crispy rice noodles



Lady Pamela – Menu

Warm Canapes \$8 per person each

Tahini roasted heirloom carrot, baby rocket salsa verde and pomegranate pearls Potato fondant, smoked eggplant, dukkah and caramelised pecan (vg, gf)

Spinach and mixed mushroom mini shortcrust pie (v)

Tomato, basil and mozzarella mini pizetta (v)

Pork and fennel sausage roll with smoked tomato relish

Seared NSW beef baby slider with chimichurri and smoked eggplant

Korean fried chicken with kimchi aioli

NSW marinated wagyu beef skewer with spicy plum dipping sauce

Classic aussie mini beef pie with tomato sauce

Classic chicken and corn empanada with habanero relish

Seared NSW lamb with chermoula dressing

Slow roasted pork belly, vanilla infused apple jam, puff pastry biscuit

Aged cheddar and raclette brioche toasted sandwich (v)

Ricotta stuffed zucchini fritto misto with basil aioli

Olive and grano padano fried polenta, caponata and baby herbs

Lightly fried squid baby roll with garlic aioli (bocadillo de calamari's)

Marinated vegetable and smoked eggplant slider

Our classic NSW mini cheese burger with secret sauce

Fresh figs, shaved parmesan and truffle

Crumbed pulled pork croquette, smoked mescal glaze



Lady Pamela – Menu

Substantial Canapes

\$15 per person each

Fresh rice noodle salad, spicy pork and water chestnut larb

Pan fried chicken & potato gnocchi with braised leek and white wine Pulled pork, baked apples and chats with crispy crackling

Salt & pepper squid with smashed crispy potatoes and citrus aioli

Slow braised massaman beef, fragrant rice and kafir lime (gf)

Three shot chicken with sweet garlic, water chestnut and fragrant rice Young Henrys beer battered fish, house potato wedges and caper tartare

Turkish spinach and vegetable pilaf with chickpeas and pan fried eggplant

Angel hair pasta, seared tuna and capers with chilli oil and Thai basil

Our summer Poke bowl (salmon, chicken or bbq pork)

Mexican fusion bowl (beef, chicken, pulled pork, tofu)

Dessert Canapes

\$8 per person each

Chocolate tart with fresh raspberry

Snickerdoodle fudge biscuit sandwich

Ricotta cheesecake, shortbread crumble and strawberry compote

Fresh strawberries & raspberries with double cream and candied lemon Freshly baked Portuguese tart, cinnamon and fresh berry

Hazelnut and dark chocolate mousse slice

House baked baby eclair with chai cream

Petit Eton mess, fresh watermelon and rosewater cream

Smashed lemon polenta cake, whipped cream cheese and poached pear



Lady Pamela – Menu

BUFFET MENU

GOLD BUFFET PACKAGE

\$130 per person

(2 x canapés on arrival, 2 Mains, 2 Sides)

SERVED WITH

Maple roasted vegetable and organic quinoa salad
Fresh salad greens with lightly pickled spring vegetables
Freshly baked sourdough and whole rye baby rolls
Pepe saya cultured butter
Chefs roaming canapes (1pp)

PLATINUM BUFFET PACKAGE

\$155 per person

(2 x canapés on arrival, 2 Mains, 2 Sides)

SERVED WITH

Our signature house baked salmon with saffron aioli, saffron aioli and snow pea
Salt & Pepper squid with fresh lemon & Aioli
Maple roasted vegetable and organic quinoa salad
Fresh salad greens with lightly pickled spring vegetables
Freshly baked sourdough and whole rye baby rolls
Pepe saya cultured butter
Chefs roaming sweet canapes (2pp)



Lady Pamela - Menu

MAINS

Pulled NSW beef with chimmi churri dressing (gf, df)

Massaman beef, kafir lime and fragrant rice (df, gf)

Pats roast chicken pieces with lemon and thyme (gf)

Pan fried chicken and gnocchi with braised leeks and white wine sauce Slow braised chicken legs in smoked chipotle bbq sauce (gf)

Pan fried vegetarian gyoza, black vinegar, pickled chilli and leeks (v)

3 shot braised chicken with sweet garlic, water chestnuts and baby potatoes Pulled pork, baked apples and chats with crispy crackling chips

Baked Italian style vegetables, hard herbs and crumbled ricotta (v)

Chicken schnitzel, fresh lemon wedges and herb aioli

Turkish spinach and vegetable pilaf with chickpeas and pan fried eggplant (vg, gf)

Char grilled chicken, garlic toum, assorted pickles and Lebanese bread Garlic and rosemary roast lamb, roasted baby onions and kale

Stuffed mushrooms with caramelised onion, brie and herb crumb (v, gf) Spinach and ricotta ravioli, roasted vegetables and napolitana sauce

Eggplant schnitzel katsu curry with pickled ginger and steamed rice Chicken katsu curry with pickled ginger and steamed rice

Chipotle pulled pork, sweet corn and black bean salsa (gf, df)

Pulled mushrooms and black bean with jalapeno and tomato salsa (vg, gf)



Lady Pamela – Menu

SIDES

Braised cabbage, maple bacon and chardonnay vinegar dressing

Caramelised pumpkin, garlic crumbs and toasted pine nuts

Squashed crispy chats, rosemary oil and crispy kale

Green bean and almond salad with green goddess dressing (vg, gf)

Charred fennel, roasted sweet potato and verjuice

Asian greens, oyster sauce and chilli oil

Winter roasted vegetables with rosemary and thyme

Spiced chickpeas with pumpkin, cranberries and semi dried tomatoes

Classic mac & cheese (v)

Sesame noodles, bok choy and toasted sesame seeds

Charred carrots with tahini and beetroot chips

Jewelled rice, turmeric infused basmati with shaved almonds and 'jewelled' dried fruits

House potato wedges with fennel salt and sour cream (v, gf)

Caesar salad with crispy bacon and free-range egg

Chat potato salad, capers, fresh herbs and toasted pumpkin seeds / vegan dressing (vg, gf)

Broccoli and cauliflower salad, tahini and za'atar (vg, gf)

Children's Buffet Package

\$25 per child under 12 years (minimum 5 children)

Choose 1

Battered market fish & chips with tomato mayonnaise

Grilled chicken strips, house potato wedges and tomato mayonnaise (gf)

Panko crumbed chicken strips with fries and tomato mayonnaise

Fresh pasta Bolognese with parmesan cheese

Fresh pasta with Napoletana sauce and parmesan cheese (v)

Sushi hand rolls with soy sauce (tuna, salmon, vegetarian or chicken teriyaki) (gf, df)

Pan fried grilled cheese sandwich with fries

Pan fried grilled cheese and ham sandwich with fries



Lady Pamela – Menu

BBQ Feast Menu

Cooked on board

INCLUDES

BBQ Black Angus Striploin (Add-On \$10pp)
BBQ Chilli Free Range Chicken
BBQ Tasmanian King Salmon
BBQ Gourmet Mixed Sausages

PLATTERS

Rocket Parmesan Shaved Pear Salad
Creamy New Potato, Caper, Sour Cream Salad
Gourmet Italian Salad – Truss Tomato, Olives, Red Onion, Aged Balsamic Dressing

DESSERT

Pavlova Nests Mango Passionfruit Curd and Raspberry Sorbet



SYDNEY HARBOUR SPECIALISTS

Lady Pamela - Menu

Premium Seafood & Raw Bar

SASHIMI

Served sliced with our house Yuzu Ponzu, fresh Shiso leaf and shaved baby radish

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|-------------------------|------------------------|
| TASMANIAN SALMON | \$25 Per Person |
| KINGFISH | \$20 Per Person |
| HAKKAIDO SCALLOP | \$15 Per Person |
| SNAPPER | \$15 Per Person |
| TUNA | \$25 Per Person |

PRAWNS

Freshly Peeled Tiger Prawns with Cocktail Sauce **\$20** Per Person

CAVIAR

Per 30g - Served with 10 mini blini, crème fraiche and condiments.

| | |
|----------------------------|--------------|
| BELUGA, SIBERIAN | \$520 |
| OSCIETRA, SIBERIAN | \$230 |
| SALMON ROE (Smoked) | \$115 |

OYSTERS

Per Dozen Served with our house mignonette, fresh lemon wedges,
lightly pickled onions and horseradish cream

| | |
|----------------------------|-------------|
| PAMBULA SYDNEY ROCK | \$70 |
| COFFIN BAY PACIFIC | \$85 |

ABURI LOBSTER TAILS

Each (Minimum 12)

Served with local herb & prosecco infused Pepe Saya cultured butter
\$30 per person



Lady Pamela – Menu

Grazing Stations

LOCAL CHEESE & MEAT STATION

Selection of cured and smoked meats, cheeses, pickles and house-made chutneys
\$25 per person

AUSTRALIAN CHEESE

Wide selection of local cheeses with various breads and classic accompaniments
\$20 per person

PREMIUM SOFT CHEESE

Selection of cured and smoked meats, cheeses, pickles and house-made chutneys
\$20 per person

MIDDLE EASTERN MEZZE PLATTER

Selection of cured and smoked meats, cheeses, pickles and house-made chutneys
\$15 per person

FRESH FRUIT PLATTER

Selection of cured and smoked meats, cheeses, pickles and house-made chutneys
\$15 per person

All stations and grazing platters are garnished with fresh fruits, microherbs, fresh and dried flowers.



Lady Pamela – Beverages

Gold Beverage Package

\$20 per person per hour

SPARKLING WINE

ANGAS BRUT PREMIUM CUVEE, BV

WHITE WINE

REPUBLIC OF WINE, SA

ROSE WINE

HESKETH 'WILD AT HEART', SA

RED WINE

ATE, SA

BEER

Corona

Peroni

Peroni Leggera

Monteiths

Includes Soft Drinks, still & sparkling water, tea and coffee

Platinum Beverage Package

\$30 per person per hour

SPARKLING WINE

MOET & CHANDON

WHITE WINE

KUMEU RIVER 'VILLAGE', NZ

ROSE WINE

SAINT ROSE LA PETITE MAISON, FR

RED WINE

HENSCHKE 'HENRYS SEVEN', BV

BEER

Corona

Peroni

Peroni Leggera

Monteiths

Includes Soft Drinks, still & sparkling water, tea and coffee



Lady Pamela – Beverages

Package Upgrades

Purchase with either package

Gold Upgrade: AU\$10 per person per hour

CHAMPAGNE: MOET & CHANDON

VODKA: SMIRNOFF RED

GIN: BOMBAY SAPPHIRE

RUM: BACARDI WHITE RUM

BOURBON: JIM BEAM BOURBON

SCOTCH: JOHNNY WALKER RED

Platinum Upgrade: AU\$15 per person per hour

CHAMPAGNE: LAURENT PERRIER, FR

VODKA: GREY GOOSE

GIN: HENDRICKS GIN

RUM: THE KRAKEN RUM

BOURBON: MAKERS MARK

SCOTCH: GLENMORANGIE 10 YEAR

Soft Drinks Package

\$5 per person per hour

Coke, Diet Coke, Sprite original, Solo lemon, Schweppes Ginger beer, Schweppes Soda Water, Schweppes Tonic water, Orange juice, tea & coffee, still & sparkling water



Lady Pamela – Beverages

Signature Cocktails

\$25 each

Minimum order of 20 per cocktail chosen

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.

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.

Pina Colada

PIÑA COLADA is the national drinks of Puerto Rico. This fresh, tropical and fruity sensation is the perfect mix of rum pineapple and coconut.



Lady Pamela - Beverages

Beverages on Consumption

AU\$2000 minimum spend for consumption
Consumption bar is only available in conjunction with Soft Drinks Package
No consumption bar during peak season

SPARKLING WINE

ANGAS BRUT PREMIUM CUVEE, BV - \$29 BOTTLE
MOET & CHANDON - \$99 BOTTLE
LAURENT PERRIER - \$120 BOTTLE

WHITE WINE

REPUBLIC OF WINE, SA - \$29 BOTTLE
KUMEU RIVER 'VILLAGE', NZ - \$39 BOTTLE

ROSE WINE

HESKETH 'WILD AT HEART', SA - \$29 BOTTLE
SAINT ROSE LA PETITE MAISON, FR - \$39 BOTTLE

RED WINE

ATE, SA - \$29 BOTTLE
HENSCHKE 'HENRYS SEVEN', BV - \$49 BOTTLE

BEER

CORONA, PERONI, PERONI LIGHT \$36 PER 6 PACK

WHITE CLAW PRE-MIX

LIME, MANGO, WATERMELON, RUBY GRAPEFRUIT \$48 PER 4 PACK

GOLD SPIRIT

\$12 EACH

PREMIUM SPIRIT

\$18 EACH

PLEASE NOTE: CONSUMPTION BAR ONLY AVAILABLE IN CONJUNCTION WITH SOFT DRINKS PACKAGE
NO CONSUMPTION BAR DURING PEAK SEASON

*Our experienced crew provide a responsible service of alcohol.
Please Note: All alcoholic beverage packages must be purchased with catering package.
Beverages may change subject to availability
Public Holiday surcharge applies*