

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\$500

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

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Rates

February – October

AU\$1600 per hour (minimum 4 hours)

November – January

AU\$1800 per hour (minimum 4 hours)

Travelling/Wharf fees: AU\$50 per docking

Wait staff: AU\$300 per wait staff (4 hours)

Additional hours: \$75 per hour per wait staff

1 required per 10 guests

Service fee: \$15 per person

Includes tea & coffee, lemon & limes, standard soft drinks, ice

Food: Additional

BYO food: AU\$10 per person

Includes plates, cutlery, platters, serviettes, condiments

Beverages: Not licensed. BYO alcohol only.



Lady Pamela – Menu

Catering provided by Elite Chefs Sydney
Minimum order of \$1300 applies

CANAPE MENU

\$65 per person (3 Cold, 3 Warm, 1 Substantial, 1 Dessert)

\$82 per person (4 Cold, 4 Warm, 2 Substantial, 1 Dessert)

\$105 per person (4 cold, 4 Warm, 2 Substantial, 1 Dessert plus one food station either glazed ham or charcuterie and cheese)

COLD

Freshly shucked Sydney rock oyster with cucumber and apple cider dressing (gf)

Miniature short-crust tart with gold heirloom cherry tomato, whipped ricotta, pecorino, black olive,
basil reduction on spoon (v)(gf)

House smoked duck breast, sour cherries, crisp pear, shaved hazelnut (gf)

Black Angus beef tataki, king brown mushroom, miso mayonnaise, crisp shallots (gf)

King Salmon tartare, horseradish, capers, charcoal wafer cone, roe

Cold peeled King Prawns with citrus mayo (gf)

Caramelized soy free range chicken, ginger, sesame, baby greens, shredded nori on betel leaf (gf)

QLD spanner crab, caviar, edume beans, creme fraiche handmade tart

WARM

Wild mushroom, pea, pecorino, arancini balls with panko crust, truffle aioli (v)

Seared Clean water scallops, daikon, cucumber, green chilli salad, nam jim dressing (gf)

Soy glazed duck breast with spiced orange glaze, sour cherry sourdough crisps

Grilled chorizo, black bean, spiced avocado, cherry tomato quesadilla

Popcorn tiger prawns, cucumber lime coconut salad, sriracha mayonnaise, on spoon (gf)

Peppered lamb lion, capernata, feta, toasted pine nuts (gf)

Grass fed beef mini pie with home-made short-crust pastry and spiced mushy peas



Lady Pamela – Menu

SUBSTANTIAL

Moroccan spiced lamb shoulder, chermoula, chickpea, cucumber Rita (bowl)

Miso crusted Black Angus sirloin salad, soba noodles, baby greens crispy onions

Tasmanian salmon poke with Japanese pickles, soy lime dressing shredded nori (bowl)

Sauté gnocchi QLD tiger prawns, butternut pumpkin, sage, drunken raisins, burnt lemon butter 8-

hour slow-roasted Berkshire pork belly, hoisin, asian slaw, roll

Veggie burger, blackened, haloumi, piquillo peppers, salsa verde

Crispy fried Korean chicken, kimchi slaw, red eye mayo on milk bun

DESSERT

Miniature hand-made short-crust tart filled with lemon curd and strawberries (can be gf)

Passion fruit, rosewater cream, crushed meringue, hazelnut

New season peach, raspberry, mascarpone, shortbread crumble (on spoon)

Salted caramel and chocolate brownie crumble tart

Triple cream brie with pear and caramelized walnut on crisp



Lady Pamela – Menu

SEAFOOD BUFFET MENU

\$155 per person

CANAPES

Miniature short-crust tart with hummus and spiced butternut pumpkin (v)

Seared Hervey Bay scallops with chorizo and sourdough crumb (on spoon) (can be gf)

COLD

Seafood platter with a selection of oysters, tiger prawns, Balmain bugs, chilled mussels, Caper mayonnaise, citrus aioli (Lobster on request, price depends on market value)

COLD PLATTERS

Pepper-seared Yellowfin tuna Tataki, pickled daikon, wild mushroom, aged soy

QLD spanner crab (de-shelled) Heirloom tomato medley, avocado, radish, cucumber, light chilli

WARM PLATTERS

Roasted (med-rare) pepper-crusted Black Angus sirloin with local mushrooms and chimichurri (gf)

Large king prawns with chermoula, chickpea, harissa spiced yogurt (gf)

Salt and pepper squid, new season potato salad, chorizo, dry chilli

BUFFET SIDES

Steamed new potatoes

Wild rocket, shaved pear, pecorino, aged balsamic dressing

Sauté Broccolini, oyster sauce, smoked chilli, crispy onion

Handmade bread rolls, cultured butter

DESSERT

Handmade Pavlova nests mango passionfruit curd Raspberry sorbet (gf)

Local and Imported cheese served with spiced apple chutney, marinated figs and flatbread



Lady Pamela – Menu

BUFFET PLATTER MENU

GOLD BUFFET PACKAGE - \$105 per person

(2 x canapés on arrival, 2 cold platters, 2 warm platters, 1 dessert platter)

PLATINUM BUFFET PACKAGE - \$128 per person

(2 x canapés on arrival, 3 cold platters, 3 warm platters, 2 dessert platters)

COLD PLATTERS

Pepper-seared Black Angus carpaccio with grilled new season asparagus truffle mayonnaise, watercress and lemon (gf)

House-smoked Petuna ocean trout with shaved zucchini, radish, fennel, wasabi creme fraiche (gf)

Cured and aged salumi, olives, pickled red onion, grilled eggplant, cold-pressed organic olive oil dressing (gf)

Heirloom tomato medley with torn buffalo mozzarella, hand-made basil pesto (gf)

Pepper-seared Yellowfin tuna Tataki, pickled daikon, wild mushroom, aged soy

Orecchiette salad, broccolini, Meredith goats cheese feta, peas, dry chilli, lemon

Poached Yamba prawns, chilled and served with shaved fennel, watercress and ruby grapefruit salad

WARM PLATTERS

Grilled miso Tasmanian salmon, soba noodles, baby greens lime chilli dressing

8 hour slow-cooked S.A sumac spiced lamb shoulder with pomegranate molasses, kale, bbq zucchini and warm Israeli couscous

Roasted (med-rare) pepper-crusting Black Angus sirloin with local mushrooms and chimichurri (gf)

Free-range deboned chicken, peanut sambal, sticky greens, toasted coconut, lime(gf)

Crispy-skinned W.A Cone Bay barramundi, roasted red pepper, black olive, harissa, shaved zucchini (gf)

Moroccan spiced grilled vegetables, chermoula, chickpea, cucumber Rita



Lady Pamela – Menu

DESSERT PLATTERS

Valrhona Dark chocolate pave candy peanuts shortbread crumble vanilla ice cream

Strawberry cheesecake coconut crumble strawberry ice cream

Handmade Pavlova nests mango passionfruit curd Raspberry sorbet (gf)

Local and Imported cheese served with spiced apple chutney, marinated figs and flatbread

BUFFET SIDES

Green micro salad with shaved radish, red onion and cold-pressed dressing

Fresh baked bread rolls and Pepe Saya butter

Steamed baby potatoes with parsley butter and lemon



Lady Pamela – Menu

GRAZING STATIONS

Minimum 20 people

20 pax to 36 pax requires a \$300 chef charge

SASHIMI STATION

\$18 per person

Kingfish, tuna and fresh seasonal seafood served raw and carved to order

SUSHI AND SASHIMI STATION

\$22 per person

section on hand made sushi and fresh seasonal seafood served raw and carved

DUMPLING BAR

\$15 per person

selection of steamed seafood, meat and vegetarian dumplings served with a variety of dipping sauces

OYSTER TASTING STATION

\$15 per person

Showcasing freshly shucked regional oysters from around Australia - Sydney Rock, Pacific's and Flats

GLAZED HAM STATION

\$17 per person

served warm and carved to order served with mustards, pickles and soft rolls

CAVIAR STATION

Price of Application

Selection of caviars, ice bowl, complete with hostess to guide through the caviars

CHARCUTERIE & CHEESE

\$17 per person

Selection of cured and smoked meats, cheeses, pickles and house-made chutneys

JUST CHEESE

\$15 per person

Selection of both local and imported cheeses with various breads and classic accompaniments



Lady Pamela – Menu

FINE DINING SAMPLE MENU

Minimum 8 people

\$114 per person

Your choice of One Entrée, One Main, One Dessert

ENTREE

Pan seared prawns, celeriac remoulade, red vein sorrel, and lemon dressing

Zucchini quinoa fritters, pea mint cream, Hunter Valley goat's cheese, watercress

De-boned baby chicken prosciutto, fetta, chestnut mushroom, broad beans, broth

Seared scallops, Jerusalem artichoke, crisp pancetta, baby herbs

Cured kingfish, pickled baby beetroots, horseradish creme fraiche, roe

Wagyu carpaccio, capers, truffle mayonnaise, wild rocket, pecorino, grissini

Grilled Rare yellowfin tuna, shaved fennel, orange, aioli

Confit WA octopus, baby octopus, red pepper, olive, chilli aioli

MAIN

Baby snapper, mussels, confit fennel, zucchini flower, bisque

Peppered lamb loin, slow cooked shoulder, globe artichoke, broad beans, peas, jus

De-boned corn-fed chicken, sweet corn, red pepper, baby leeks, pearl barley

Hapuku, squid, chorizo, nettle butter, lemon

Grass fed beef tenderloin, oxtail cigar, King Brown mushroom, jus

Berkshire pork loin, prosciutto, crispy pave, Morcilla, apple, jus

Twice-cooked duck leg, duck breast, gnocchi, kale, fig, orange glaze

DESSERT

Dark chocolate pave, poached strawberry, creme fraiche, strawberry ice cream

Salt caramel, chocolate slice, banana fritters, peanuts, chocolate ice cream

Coconut panna-cotta, mango, crumble, coconut sorbet

Vanilla cheese cake, mixed berries, orange cardamom ice cream

Local and imported cheeses, fig loaf, flat bread, apple cherry chutney