

Oscar II



Large in stature and in deck space, this beautiful Super Yacht provides 2 spacious entertaining decks. The interior décor has recently been refurbished giving a chic European elegance. With all this modern space, Oscar II has really made lasting impressions, even on the more discerning guests.

Specifications

- 101 foot Warren Motor Yacht
- Accommodates up to 64 passengers
 - Up to 30 passengers for casual seated dining
- Fully air conditioned
- Large top deck with alfresco area
- Cabins
 - 2 x Queen cabins with en-suite
 - 2 x Twin cabins with ensuite
- Liveaboard charters available for 8 guests

Special Features

- Large LCD TV's
- Multi Zoned surround sound
- iPod connection
- Spa on front deck
- Swim platform
- Aqua lily pad
- Spa: AU\$500
- 2 x Paddle Board: AU\$200
- 4 x Snorkel Gear: AU\$100

Rates

February - October

AU\$2500 per hour (minimum 4 hours)

November, December, January

AU\$2800 per hour (minimum 4 hours)

Wait staff: AU\$300.00 per wait staff (4 hours)

AU\$75 per hour thereafter

1 required per 10 guests

Travelling / Wharf fees: AU\$60.00 per docking

Beverages

Silver Package

From AU\$19.50 per person per hour

Beer, red and white wine, sparkling, soft drinks, juice

Upgrades available

City Wharves: Towns Place, King Street Wharf, Casino Wharf, Eastern Pontoon, Pirrama Park Wharf



Oscar II – Menu

Catering by professional inhouse chef

Minimum order of 10 passengers

Chef fee applies for all charters of AU\$400; AU\$75 per additional hour

Canapés Menu

8 canapés \$65

10 canapés 75

15 canapés \$100

COLD

Premium Sydney rock oysters, champagne mignonette

Local prawn bruschetta, chipotle mayo, shiso leaves

Ruby tuna tartare, sourdough crouton, pickled Spanish onion

Smoked salmon tartlet, heirloom tomatoes, herbed crème fraîche

Seared angus sirloin, coriander green mustard

Thai style vegetarian rice paper rolls, sweet chilli dipping sauce

Roast vegetable tartlets with avocado mousse, micro herbs

Smoked chicken breast, sourdough croutons, black garlic aioli, candied walnuts

Peking duck pancake, chilli dipping sauce



Oscar II – Menu

HOT

Truffle and mixed mushroom arancini, black garlic aioli
Chicken skewers, marinated with preserved lemon and herbs, cumin yoghurt
Wagyu beef slider, American cheese, Ketchup
Curried red lentil pie, tzatziki
Pork and fennel sausage roll, bush tomato relish
Broadbean falafel slider, tzatziki, heirloom tomato, caramelized onion
Sweet potato and cashew empanada, chipotle aioli
Grilled local prawn skewer, chimichurri, and lemon
Ricotta and spinach pastry,
Caramelized onion and goat cheese tartlet
Glazed pork belly slider, apple slaw, smoked chilli aioli

Desserts

Fruit skewers, honey yoghurt
Strawberry cake pops
Mini assorted donuts
Assorted macaroons



Oscar II – Menu

Buffet menu

\$135 per person

Cooked Queensland king prawns cocktail sauce
Sydney rock oysters with mignonette dressing
Smoked huon salmon cappers and herbed cream fraiche
Rocket, pear, parmesan, crispy prosciutto, chardonnay vinaigrette Quinoa, beetroot, roasted pumpkin, mint leaves and lemon dressing Noodle salad, mint, coriander, chilli, Thai basil, shaved savoy cabbage, carrots, Spanish onion, nam jim dressing
Roasted new potatoes, rosemary sea salt
Charred broccolini, garlic butter and almonds
Oven baked atlantic salmon, capers, fennel, lemon butter
Roast black angus sirloin, horse radish cream
Slow cooked lamb shoulder, red wine jus
Served with sourdough bread & pepe saya butter, condiments Assorted petit desserts & cakes

BBQ menu

\$140 per person

Cooked on the top deck BBQ, available for groups up to 20 guests.

Lamb skewers, chimichurri sauce
Free range chicken, marinated with lemon, rosemary, chili, served with Tzatziki Market fish, banana leaf, mild jungle curry marinade
Roasted new potatoes, rosemary sea salt
Rocket, pear, parmesan, crispy prosciutto, Chardonnay vinaigrette
Quinoa, beetroot, roasted pumpkin, mint leaves and lemon dressing
Noodle salad, mint, coriander, chilli, Thai basil, shaved savoy cabbage, carrots, Spanish onion, nam jim dressing
Sourdough bread, pepe saya butter, condiments
Add on: Grilled lobster tails, black garlic and herb butter (market price)



Oscar II – Menu

Children's Menu

\$30 Per Child

Chicken tenders
Crumbed fish
Mini cheeseburgers
Ice cream
Fruit salad

Platter Menu

ANTIPASTO PLATTER - \$350

Salami, prosciutto, smoked ham, spiced olives, smoked chicken, smoked salmon, pickled onions,
Australian cheese selection, bread basket, quince paste, lavosh and crackers

COLD SEAFOOD PLATTER - \$450

Oysters, cooked Queensland prawns, smoked salmon, cured king fish, marinated baby octopus and
calamari salad, seasonal salad, lavosh, assorted dipping sauces, lemons

CHEESE & FRUIT PLATTER - \$250

Selection of international and Australian cheese, selection of in seasonal fresh fruit, fresh bread
basket, quince paste, lavosh and crackers



Oscar II – Beverages

Silver Beverage Package

\$19.50 per person per hour

Sparkling: Choose one

Bandini Prosecco (Veneto, Italy)

Chandon Brut NV (Yarra Valley, Victoria)

White: Choose one

Catalina Sounds Sauvignon Blanc (Marlborough, New Zealand)

Aquilani Pinot Grigio (Veneto, Italy)

Red: Choose one

Redclaw Pinot Noir (Mornington Peninsula, Victoria)

Bruno Shiraz (Barossa Valley, South Australia)

Rosé

AIX Rosé (Provence, France)

Beer

Peroni, Corona & light beer Soft drink, juice & mineral water



Oscar II – Beverages

Platinum Beverage Package

\$30 per person per hour

Champagne

Veuve Clicquot NV (Champagne, France)

White: Choose one

Shaw & Smith Sauvignon Blanc (Adelaide Hills, South Australia)

Giant Steps Yarra Valley Chardonnay (Yarra Valley, Victoria)

The Other Wine Co. Pinot Gris (Adelaide Hills, South Australia)

Rosé: Choose one

AIX Rosé (Provence, France)

Minuty Prestige Rosé (Provence, France)

Red: Choose two

Craggy Range Pinot Noir (Martinborough, New Zealand)

Henschke Five Shilling Shiraz (Barossa Valley, South Australia)

Snake & Herring 'Dirty Boots' Cabernet Sauvignon (Margaret River, Western Australia)

Beer

Peroni, Corona & light beer

Soft drink, juice & mineral water

Add on

Moët & Chandon Imperial Brut NV (Champagne, France) - \$12 per head (4 hours)

Seltzer - \$12 per head (4 hours)