

Privacy



The newest Warren Yacht to hit the Sydney Charter boat market – Privacy offers elegance, comfort and practicality for events and family outings. The fresh and minimalistic décor suits the modern times and is adaptable to all tastes. The space is surprisingly ample with the inclusion of the large front sunbed at the front which is accessible while cruising. It's a stunner!

Specifications

- 87 foot Warren Yacht
- Accommodates up to 36 passengers
 - Up to 10 passengers for seated dining
- Lounge on rear deck with elevated dining table
- Lounges on the main deck
- Fully functional bar on main deck
- Large front sunbed
- 4 Cabins
 - Master suite: King bed with ensuite
 - VIP Suite: Queen bed with ensuite
 - Double room: Double bed
 - Twin room: 2 single beds
- Overnight charters available for up to 6 - 8 guests

Special Features

- Large flat screen TV in Galley lounge area
- Quality sound system
- Swim platform
- Retractable sunroof
- 2 stand-up paddle boards
- 1 large lillypad

Rates

April - September

AU\$1650 per hour (minimum 3 hours)

January – March & October

AU\$1650 per hour (minimum 3 hours)

Minimum 4 hours on Friday - Sunday

November & December

AU\$1850 per hour (minimum 4 hours)

Wait staff: AU\$400 per wait staff (4 hours)

2 required for up to 10 guests

1 additional required per 10 guests thereafter

Travelling / Wharf fees: AU\$75 per docking

Beverages

* AU\$20 per person per hour

Includes beer, sparkling, red and white wine, soft drinks, juice

Upgrades available

BYO on request

Food: AU\$30 per person, Beverages: \$25 per person

STRICTLY NO BYO - Nov/Dec on Thurs-Sun

City Wharves: King Street Wharf, Casino Wharf

e) info@sydneyhs.com.au

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Updated 24/6/24



Privacy – Menu

CANAPE PACKAGES

Canape menu 1: \$79 per person
3 COLD, 3 HOT, 1 SUBSTANTIAL, 1 DESSERT

Canape menu 2: \$95 per person
4 COLD, 4 HOT, 1 SUBSTANTIAL, 1 DESSERT

Canape menu 3: \$110 per person
4 COLD, 4 HOT, 2 SUBSTANTIAL, 1 DESSERT

COLD CANAPÉ SELECTIONS

Freshly made Vegetarian Vietnamese Rice Paper Rolls with Crispy Tofu and Egg served with a Peanut and Tamarind Sauce (V) (GF)

Mini Tomato Bruschetta with Fresh Basil and Oregano on Ciabatta Bread (V)

Pork & Shitake Mushroom San Choy Bow served in Baby Cos Lettuce Cups and Crispy Wonton (GF)

Chilled Yamba King Prawns served with Marie Rose Sauce (GF)

Sydney Rock Oysters served with a Champagne Vinegar and Cucumber Mignonette and Pearls of the Sea (GF)

Gravlax of New Zealand Ora King Salmon with Dill, Cucumber and Burnt Lemon Crème Fresh on a Sourdough Crouton

Blackened Cajun Spiced Yellow Fin Tuna served with Mango, Paw Paw and Coriander Salsa (GF)

Seared Abrolhos ½ Shell Scallop served on Vermicelli Salad with Ginger, Lime and Lemongrass Dressing (GF)

Petite Short Crust Tart, Confit Heirloom Tomato, Paprika Spiced Pumpkin, Spinach and Ricotta Mousse with a Caramelised Onion Jam. (V)

Fillet of Beef Tartar, Baguette Crouton drizzled with Chervil Infused Olive Oil



Privacy – Menu

HOT CANAPÉ SELECTIONS

Arancini with Roasted Jap Pumpkin, Bocconcini, Baby Spinach and Semi Dried Tomato (V)

Slow Cooked Beef Brisket Stroganoff Pies with Duchess Potato Topping

Snapper & Blue Swimmer Crab Thai Style Fish Cake and Sweet Chili Dipping Sauce (GF)

Indonesian Satay Chicken Skewers with Spicy Peanut and Coconut Sauce (GF)

5 spice Duck Pancakes with Cucumber, Shallots and Hoisin Sauce

Chimichurri King Prawn and Chorizo Skewers (GF)

Mini Beef Wellington with Mushroom Duxelles served in a Fresh Puff Pastry Parcel

Kataifi Wrapped Haloumi Cheese drizzled with Honey and Pistachio Crumble (V)

Harissa Spiced Chickpea Patty served with Coriander Tomato Salsa and Avocado Mouse (GF) (V)

Lamb Kofta with Sumac & Labneh Tzatziki Dressing

SUBSTANTIAL CANAPE SELECTIONS

Southern Fried Chicken Sliders with Coleslaw and Chipotle Aioli

Pulled BBQ Brisket Slider with Coleslaw and Smoked Hickory

Pecorino and Herb Crusted Lamb Cutlets drizzled with a Mint Chimichurri

Authentic Thai Red Curry with Chicken served with Asian Greens & Jasmin Rice

Seared Salmon served with Vermicelli Asian Noodle Salad (V option) (GF)

Chargrilled Vegetable Medley consisting of Eggplant, Zucchini, Peppers and Field Mushroom resting on a Napolitana Sauce (V)

Homemade Roasted Pumpkin & Ricotta Ravioli served on a Sage and Burnt Butter Sauce (V)

Garlic King Prawns sautéed in a Champagne Cream Sauce served on a Bed of Pilaf Ric



Privacy – Menu

DESSERT CANAPÉ SELECTIONS

Seasonal fresh fruit platters

Chef's Selection of Petit fours

A selection of fine Australian cheese served with dried fruit and deli style crackers



Privacy – Menu

BUFFET MENU 1

\$110 per person

On Arrival

Assortment of Chef Selection Canapes

Starters

Chefs special Antipasto platter of cured meats a selection of cheeses, dips and roasted vegetables

Roast pumpkin, bocconcini and baby spinach arancini (V)

Warm Buffet

Succulent oven baked chicken marinated with cajun and lemon juice,
served with a parsley garnish (GF)

Rib eye fillet with duxelles field mushrooms, confit tomato and red wine jus with
roasted chat potatoes

Seafood

Lemon and herb crusted salmon fillet served with a hollandaise sauce and grilled asparagus

Platters of fresh Tiger prawns accompanied with seafood aioli (GF)

Sydney Rock Oysters with champagne and vinaigrette and pearls of the sea (2 per person)

Salads

Dill, red onion and caper berry potato salad (V)

Caprese salad of tomato, bocconcini and fresh basil (V)

Rocket, Pear and Parmesan salad dressed in a balsamic reduction (V)

A selection of boutique rolls with butter portions

To Finish

Seasonal fresh fruit platters

A selection of fine Australian cheese served with dried fruit and deli style crackers

Chef's selection of house desserts made fresh on board daily

Tea, herbal teas and coffee



Privacy – Menu

BUFFET MENU 2

\$145 per person

On Arrival

Assortment of Chef Selection Canapes

Starters

Roast pumpkin, bocconcini and baby spinach arancini (V)

Chefs special Antipasto platter of cured meats a selection of cheeses, dips and roasted vegetables

Warm Buffet

Rib eye fillet with duxelles field mushrooms, confit tomato and red wine jus with roasted chat potatoes

Succulent oven baked chicken marinated with cajun and lemon juice, served with a parsley garnish (GF)

Seafood

South Australian live mussels with coconut, lemon grass and fresh coriander

Lemon and herb crusted salmon fillet served with a hollandaise sauce and grilled asparagus

Lobster with garlic lemon and dill butter sauce

Seared Harvey Bay scallop served on a bed of vermicelli salad with ginger and lime dressing

Fresh Tiger Prawns accompanied with herb and lemon aioli

Sydney Rock Oysters with champagne and vinaigrette and pearls of the sea (3 per person)

Salads

Dill, red onion and caper berry potato salad (V)

Caprese salad of tomato, bocconcini and fresh basil (V)

Rocket, Pear and Parmesan salad dressed in a balsamic reduction (V)

A selection of boutique rolls with butter portions

To Finish

Tea, herbal teas and coffee

Seasonal fresh fruit platters

Chef's selection of house desserts made fresh on board daily

A selection of fine Australian cheese served with dried fruit and deli style crackers

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PLATTER OPTIONS

(Can be ordered in addition to a Canape Menu)

Grazing Station - \$30.00 per person

Fine Australian and European hard and soft cheeses, Dried fruit, Quince Paste, Assorted Nuts, Seasonal Exotic Fruits, Artisan Bread, Grissini and Crackers, Prosciutto De Parma, Sopressa, Bresaola, Pancetta and Grilled Spanish Chorizo, chef's house made dip selections

Char Grill Eggplant, Roast Capsicum, Grilled Field Mushroom, Confit Heirloom Tomato, Marinated Artichokes Dolmades, Garlic infused black and green Olives, Grilled Halloumi, Marinated Feta, Zucchini Frittata, Arancini with Pumpkin Semi Dried tomato

Roquette Jap Pumpkin Orecchiette with Goats Cheese, caramelized onion and soy toasted nuts
Caprese Salad of Plum Tomato Bocconcini Pesto Roasted Pine Nuts

Mesculin Salad mix with Cranberry, Pecorino and white balsamic glaze

Oyster and Prawn Bar - \$32.00 per person

(3 Oysters + 4 King Prawns Per Person)

A selection of freshly shucked Sydney Rock and Pacific oysters served with a selection of condiments, lemon, asian shallot vinaigrette or spiced tomato and caper salsa. Ocean King prawns served with fresh lemon and aioli with condiments

Fresh Cold Seafood Platter - \$85.00 per person

(Seafood selection may change dependant on season)

Selection of seafood fresh from the Sydney Fish Markets, including King prawns, Sydney Rock oysters, smoked salmon, scallops, bug tails, blue swimmer crab dressed with parsley, lemon and garlic butter and served with toasted sourdough, seafood and tartare sauces

Seasonal cheese and fruit platter - \$20.00 per person

Selection of Fine Australian Cheese & Seasonal Fruits Served with dried fruit, gourmet grissini, crackers and walnut bread

Honey Baked Ham Station - \$20.00 per person

Whole honey baked ham sliced and served with freshly baked damper style bread rolls, condiments, relishes, various mustards +more

Rustic Cajun Station - \$25.00 per person

Pulled Beef Brisket with smoked hickory barbecue glaze and Crispy Southern Fried Chicken served with freshly baked damper style bread rolls, condiments, crunchy slaw +more

Dessert Station - \$20.00 per person

Selection of Chocolate mousse cups with Chantilly cream, vanilla bean crème brûlée, tiramisu, sticky date pudding, petite cakes

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Privacy – Beverages

(BEVERAGE PACKAGE INCLUSIONS ARE SEASONAL & SUBJECT TO CHANGE)

SILVER WINE PACKAGE

\$20 per person per hour

SPARKLING

Chandon NV Sparkling Brut

WHITE WINE

Cape Mentelle Sauvignon Blanc

Oyster Bay Chardonnay

ROSE

La Plancheliere Cabernet d'Ánjou Rose

RED WINE

Terrazas Reserva Malbec

Oyster Bay Merlot

BEERS

Corona

Asahi

Cascade Premium Light

GOLD WINE PACKAGE

\$27.50 per person per hour

SPARKLING

Mumm Cordon Rouge NV Champagne

WHITE WINE

Cloudy Bay Sauvignon Blanc

Cloudy Bay Chardonnay

ROSE

Esclans Whispering Angels Rose

RED WINE

Torbreck Woodcutters Shiraz

St Hugo Cabernet Sauvignon

BEERS

Corona

Asahi

Cascade Premium Light

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PLATINUM WINE PACKAGE

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SPARKLING

Veuve Clicquot Brut NV

WHITE WINE

Shaw & Smith Sauvignon Blanc

Shaw & Smith M3 Chardonnay

ROSE

AIX Rose

RED WINE

Mt Edward Pinot Noir

St Hugo Shiraz

BEERS

Corona

Asahi

Cascade Premium Light

PRESTIGE WINE PACKAGE

\$140 per person per hour

SPARKLING

Dom Perignon

WHITE WINE

Grossit Polish Hill Riesling

Pierro Chardonnay

ROSE

Domaine Ott Rose

RED WINE

Cloudy Bay Te wahi Central Otago Pinot Noir

Chapel Hill Gorge Block Cabernet Sauvignon

BEERS

Corona

Asahi

Cascade Premium Light

All packages include Pepsi, Pepsi Max, Lemonade, Orange Juice, Soda Water & Tonic Water

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SPIRIT UPGRADE

\$10 per person per hour
(in addition to any package)

Vodka O, Montego Rum, Old Lions London Dry Gin, Midori,
Bacardi, Malibu, Johnny Walker Red Label, Johnny Walker
Black Label, Chivas Regal

Soft Drinks Package

\$8.00 per person per hour
Pepsi, Pepsi Max, Lemonade, Orange Juice, Soda Water & Tonic Water

CONSUMPTION BAR

On request. Tallied and charged to credit card at end of charter