

Salt



SALT motor yacht is an 84ft Monte Fino yacht for charter on Sydney Harbour. Providing great value cruises for all occasions with excellent open space on the top deck and roomy undercover spaces to allow a great variety of social areas.

Specifications

- 84 foot Monte Fino Motor Yacht
- Accommodates up to 49 passengers
- Large saloon with bar
- Sun lounge on the bow
- Open air upper deck
- Swim platform
- Air conditioning
- Fully equipped galley
- Cabins
 - 2 x King cabins with ensuite
 - 1 x twin cabin with ensuite

Special Features

- TV
- Quality sound system
- Water Toys
 - Lilypad
 - Stand-up paddle boards: AU\$50 each

Rates

April – October

AU\$1250 per hour (minimum 4 hours)

November – March

AU\$1450 per hour (minimum 4 hours)

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

AU\$60.00 per wait staff per hour thereafter

1-10 guests x 1 waitstaff

10-25 guests x 2 waitstaff

25-40 guests x 3 waitstaff

40-49 guests x 4 waitstaff

Travelling/Wharf fees: AU\$50.00 per docking

AU\$200 surcharge applies to pick-up or drop-off at Manly and Middle Harbour

Beverages: From AU\$15 per person per hour

Upgrades available

BYO food: \$250 for up to 25 guests. AU\$10 per person thereafter

BYO beverages: \$20 per person

No BYO offered in December

City Wharves: King Street Wharf, Casino Wharf, Woolloomooloo



Salt - Menu

Minimum order of 10 pax. For orders less than 20 pax a surcharge of \$100 applies.

Public holiday surcharge of 25% applies on all catering orders except for Christmas Day and New Years Day where custom menus are required.

Canape Menu 1

\$70 per person

5 CANAPES, 2 SUBSTANTIALS, ASSORTED PATISSERIES

CANAPES

Traditional Vietnamese rice paper roll, hoisin & peanut sauce (GF, VG)
Twice baked 3 cheese & herb soufflé, capsicum relish (GF, V)
Peking duck pancake, hoisin, cucumber, shallot (DF)
Thai chicken sates, peanut sauce (GF)
Slow cooked lamb shanks, rosemary & preserved lemon miniature pie

SUBSTANTIAL ITEMS

Portuguese chicken slider, chilli, ginger, habanero pepper mayo
Szechuan prawn & soba noodle salad, cucumber, peas, pepper & black vinegar dressing (GF)

DESSERTS

Raspberry Bakewell tart, salted caramel & hazelnut cake (GF)

OPTIONAL SUBSTITUTES FOR SUBSTANTIALS

Egyptian spiced chicken tagine, couscous, almond & apricots (GF)

Fish taco, lime, jalapeno, shredded red cabbage, coriander, pickled radishes

Hickory smoked wagyu beef burger, American cheese, onion jam, pickles & truffle mayonnaise

Fish Burger, Beer battered Hoki fillets, tartare, cabbage slaw, pickles



SYDNEY HARBOUR SPECIALISTS

Salt - Menu

Canape Menu 2

\$90 per person

2 GRAZING BOARDS, 5 CANAPES, 2 SUBSTANTIALS, 2 DESSERTS

GRAZING BOARDS

Warrnambool Cheddar, Udder Delights brie, Heysen blue, Friuli Venezia, Quince paste, Kakadu apple & plum relish, dried apricot, mixed nuts, grapes & lavoche (V, GF)

Hummus, tzatziki, babaghannoush, falafel, dolmades, chargrilled eggplant, zucchini, semi-dried tomatoes, chilli & rosemary marinated olives & feta artichokes, fire roast capsicum (V, VG, GF)

CANAPES

Seared salmon, sesame seeds & wasabi avocado (DF, GF)

Tomato tarte tatin, mascarpone, balsamic caramel, baby basil (V)

Poached lobster & shrimp tartlet, chervil mayonnaise, black caviar

Miniature hickory smoked wagyu beef burger, American cheese, onion jam, pickles & truffle mayonnaise

Thai chicken sates, peanut sauce (GF)

SUBSTANTIAL ITEMS

Egyptian spiced chicken tagine, couscous, almond & apricots (GF)

Fish Burger, beer battered Hoki fillets, tartare, cabbage slaw, pickles

DESSERTS

Chocolate, salted caramel & hazelnut slice (GF)

Traditional ricotta, honey, pistachio cannoli

OPTIONAL SUBSTITUTES FOR SUBSTANTIALS

Fish taco, lime, jalapeno, shredded red cabbage, coriander, pickled radishes

Portuguese chicken slider, chilli, ginger, Habanero pepper mayo

Szechuan prawn & soba noodle salad, cucumber, peas, pepper & black vinegar dressing (GF)



Salt - Menu

CANAPE ADD ON

COLD \$6

- Alaskan snow crab roulade, Japanese mayo
- Smoked duck breast, raisin & walnut baguette, orange gel, balsamic red cabbage (DF)
- Poached lobster & shrimp tartlet, chervil mayonnaise, black caviar
- Sustainable king prawns, yuzu aioli (DF, GF)
- Free-range chicken, water chestnuts, celery, lime & mint dressing tartlet
- Baby spinach & Parmesan slice, spring vegetable brick pastry (V)
- Natural Sydney rock oysters, seasonal citrus (DF, GF)

WARM \$6

- Caramelised onion, Gorgonzola tartlet, truffle oil (V)
- Coconut tiger prawns, Sriracha aioli (DF, GF)
- Twice baked 3 cheese & herb soufflé, capsicum relish (GF, V)
- Charcoal crumbed king prawns, Sriracha aioli (DF)
- Korean fried chicken, honey butter
- Thai chicken sates, peanut sauce (GF)
- Lamb kofta, garlic sauce (DF, GF)
- Roasted pumpkin, feta, caramelised onion miniature pizza (V)
- Homemade vegetable curry puff, chilli & coriander dip (DF, VG)

VEGAN \$6

- Pumpkin kibbeh, burghul, minted coconut (DF, VG)
- Mushroom pan fried gyoza, light soy & coriander dipping sauce (DF, VG)
- BBQ oyster mushroom skewers, avocado & lime emulsion (GF, VG)
- Traditional Vietnamese rice paper roll, hoisin & peanut sauce (DF, GF, VG)

SUBSTANTIAL \$15

- Egyptian spiced chicken tagine, couscous, almond & apricots (GF)
- Fish taco, lime, jalapeno, shredded red cabbage, coriander, pickled radishes
- Hickory smoked wagyu beef burger, American cheese, onion jam, pickles & truffle mayonnaise
- Szechuan chicken soba noodle salad, cucumber, black vinegar dressing (GF)

DESSERT \$7.50

- Dark chocolate ganache tartlet
- Chai latte crème brûlée (GF)
- Salted caramel tart
- Chocolate espresso tart
- Mandarin cheese cake with raspberry



Salt - Menu

COLD BUFFET ONE

\$70 per person

2 CANAPES, 4 MAINS, 3 SALADS, 1 DESSERT

CANAPES

Miniature hickory smoked wagyu beef burger, American cheese, onion jam, pickles & truffle mayonnaise

Peking duck pancake, hoisin, cucumber, shallot (DF)

MAIN BUFFET

Angus beef sirloin, pickled jalapeños, lime crema, garlic herb sauce (GF)

Lemongrass chicken, carrots, daikon, snow peas, nam jim dressing (DF, GF)

Smoked salmon, avocado cream, pickled onions, finger lime (DF, GF)

VEGETARIAN

Grilled asparagus, feta, grapefruit & apple cider vinaigrette (GF, V) *Vegan available*

SALADS

Charred Carrot, Wild Rice, Lemon Myrtle Dressing (GF, VG)

Cob salad; Cos lettuce, bacon, avocado, tomatoes, eggs (GF)

Austrian potato salad, gherkins, egg tartare (GF, V)

BREADS

Sonoma sourdough breads & Pepe Saya butter

DESSERT

Dark Belgian chocolate crème brulee, Frangelico & hazelnut praline (GF)



Salt - Menu

WARM BUFFET TWO

\$90 per person

3 CANAPES, 4 MAINS, 2 SIDES, 2 SALADS, 2 DESSERTS

CANAPES

Seared salmon, sesame seeds & wasabi avocado (DF, GF)
Miniature hickory smoked wagyu beef burger, American cheese, onion jam, pickles & truffle
mayonnaise
Twice baked cheese souffle, sage butter (GF, V)

MAIN BUFFET

Chicken cacciatore, roasted mushrooms, parsley (GF)
Barramundi curry, green beans, coriander (GF, DF)
Roasted beef rump, salsa Verde (GF)

VEGETARIAN

Vegetarian moussaka (GF, V)

SIDES

Saffron, herbed rice (GF, VG)
Chargrilled broccolini & zucchini, maple & lemon dressing (GF, VG)

SALADS

Radicchio, baby cos, parmesan, almonds, palm sugar vinaigrette (GF, V)
Spiced pumpkin, baby spinach, Persian fetta, pomegranates (GF, V)

BREADS

Sonoma sourdough breads & Pepe Saya butter

DESSERTS

Dark chocolate Ganache tartlet
Assorted French macarons (GF)



Salt - Menu

Platters

*All platters are designed for 20 pax but do not substitute a meal.
Minimum order of \$1000 if not ordered in conjunction with a canape or buffet menu.
A delivery fee of \$150 applies to stand-alone platter/station orders.*

CHEESE \$250

Warrnambool Cheddar, Udder Delights brie, Udder Delights Heysen blue, Friuli Venezia, Quince paste, Kakadu apple & plum relish, dried apricot, mixed nuts, grapes & lavoche

CHARCUTERIE \$300

Air dried beef, Soppressata, double smoked Bangalow ham, Jamon Serrano, Mortadella, Coppa & chorizo, pickles, bush tomato chutney, Sonoma sourdough breads, Pepe Saya butter

ANTIPASTO \$190

Hummus, tzatziki, babaghannoush, falafel, dolmades, chargrilled eggplant, zucchini, semi-dried tomatoes, chilli & rosemary marinated olives, marinated artichokes, marinated feta, fire roast capsicum (V, GF)

FRUIT \$140

Seasonal cut fruit

SEAFOOD \$270 (small) | \$420 (medium)

Sydney Rock oysters (2|3 dozen), peeled King prawns (20|40 pieces), lemons/limes, cocktail sauce

SEAFOOD DELUXE \$440 (small) | \$720 (medium)

Sydney Rock oysters (2|3 dozen), peeled King prawns (20|40 pieces), Salmon sashimi (20|40 pieces), Moreton Bay bugs crème fraiche tarragon mayonnaise (10|20 pieces), lemons/limes, cocktail sauce, mignonette, wasabi

GRAZING STATION \$40 PP

Cheese, charcuterie & antipasto platters

Leek & forest mushroom tartlet, onion jam, smoked truffle aioli (V)
Cured salmon, dill yoghurt, horseradish crème fraiche (GF)
Sonoma sourdough breads, bread sticks & Pepe Saya butter

SEAFOOD STATION \$65 PP

Moreton bay bugs, crème fraiche tarragon mayonnaise (GF)
Harvey Bay scallops (GF)
Sashimi: Tasmanian salmon, Yellowfin tuna, king fish (DF, GF)
Mexican style roasted split prawns (DF, GF)
Pacific oysters, finger lime mignonette (DF, GF)
Smoked salmon, avocado cream, pickled onions, finger lime (DF, GF)
Lemons/limes, cocktail cucumbers, Salmon caviar, cocktail sauce
Sonoma sourdough, Pepe Saya butter



Salt - Menu

Chef Menu

\$165 per person (minimum 15 guests)

CANAPES

Blue swimmer crab & cucumber sandwich
Betel leaf, smoked duck & Thai dressing (DF, GF)
Duck toast, beetroot jam, glazed cherries
Kingfish tataki, lemonade & white soy, finger lime (DF, GF)

MAINS

Smoked & glazed chicken breast, avocado puree, samphire (DF, GF)
Mixed mushroom tart, ricotta, greens & parmesan (V)
Roasted beef rump, salsa Verde (GF)
Caramelised sweet potato, beetroot hummus, fennel & herb salad, pomegranates (GF, VG)

SEAFOOD Select 3

Moreton bay bugs, crème fraiche tarragon mayonnaise (GF)
Harvey Bay scallops (GF)
Sashimi: Tasmanian salmon, Yellowfin tuna, king fish (DF, GF)
Mexican style roasted split prawns (DF, GF)
Pacific oysters, finger lime mignonette (DF, GF)

ACCOMPANIMENTS

Lemons & limes, cocktail sauce, Salmon caviar

SALADS

Butter lettuce, samphire, avocado, cherry tomato, parmesan & lemon vinaigrette (GF, V)
Roasted root vegetable salad, sweet potatoes, beets, pumpkin, horseradish & Dijon dressing (DF, GF, VG)

BREADS

Sonoma sourdough breads & Pepe Saya butter

DESSERT

Mandarin cheesecake with raspberry
Chocolate espresso tart



Salt - Menu

KIDS MENU

\$32

MAIN select 1

Chicken schnitzel, Napolitano sauce & tasty cheese, seasonal vegetables

Spaghetti Bolognese

Baked macaroni & cheese, fresh tomatoes

Chicken, capsicum & cheese quesadilla

Rainbow pizza (Red & yellow tomatoes, mozzarella, pesto, spinach...)

Ham & cheese sliders

DESSERT select 1

Banana, hazelnut & Nutella muffin (GF)

Chocolate & raspberry brownie, chocolate sauce

Seasonal fruit cups



Salt - Beverages

Beverage Package

\$20 per person per hour

SPARKLING
Chandon NV

WHITE WINE
Petaluma White Label Chardonnay
Catalina Sounds Sauvignon Blanc

RED WINE
Yering Station Little Yering Pinot Noir
Pepperjack Shiraz

ROSE
Cote des Roses Rosé

BEER
Corona
Asahi
Cascade Premium Light

Spirits Add On

Additional \$5 per person per hour
No shots allowed. Prices include a mixer.

Vodka, Gin, Whisky, Bourbon, Rum

Champagne + Spirits Add On

Additional \$10 per person per hour
No shots allowed. Prices include a mixer.

Veuve Cliquot Brut NV Vodka, Gin, Whisky, Bourbon, Rum

Soft drinks, juice and water included in all packages. Selections are subject to availability.

Soft Drinks Package

\$8 per person per hour

Coca Cola, Lemonade, Ginger Ale, Tonic, Sunkist, Still & Sparkling Water



Salt - Beverages

On Consumption

Consumption Bar On request
Minimum spend \$40 per person.
1 additional wait staff required

CHAMPAGNE

Veuve Cliquot Brut NV | \$140
Chandon NV | \$70
Vintage champagnes on request | \$POA

WINES

Petaluma White Label Chardonnay | \$65
Catalina Sounds Sauvignon Blanc | \$60
Cote des Roses Rosé | \$65
Yering Station Little Yering Pinot Noir | \$65
Pepperjack Shiraz | \$60
Vintage wines on request | \$POA

BEERS

Asahi | \$10
Corona | \$10
Cascade Light | \$10

SPIRITS

\$12 each
Mixers included. No shots allowed.
Grey Goose / Tanqueray / Chivas Regal /
Sailor Jerry Rum / Makers Mark

NON - ALCOHOLIC

Softdrinks/Juice | \$4
Sparkling Water 750ml | \$8

Wines are subject to availability.