



SIRENUSE, the epitome of Italian-style riviera cruising luxury. This custom-built beauty is one of the newest charter yachts making waves on Sydney Harbour. Since inception Sirenuse has redefined the yachting experience in Sydney, combining the high end comfort you would expect with the undeniable inspiration of romance of classic Italian style.

Specifications

- 105 foot Monte Carlo Yacht
- Accommodates up to 36 passengers
 - 20 passengers for seated dining (separate tables)
- Large dining table on rear deck
- Large dining tables in main saloon
- Top deck with lounges and sunbeds
- Front deck with lounge and sunbeds
- Cabins
 - Master Cabin – King bed, en-suite bathroom, large flat screen TV
 - V.I.P. Cabin – King bed, en-suite bathroom, flat screen TV
 - 2 Guest rooms – Double bed (can be converted to 2 singles), ensuite, flat screen TV
- Liveboard charters available for up to 8 guests

Special Features

- Large flat screen Smart TV on main and upper deck
- State of the art sound system
- Foxtel
- Wifi
- Large jacuzzi on top deck
- Water toys:
 - 2 x standup paddle boards
 - Aqua Bana
 - 26ft Tender (additional cost)

City wharves: King Street Wharf, Casino Wharf, Eastern Pontoon

Rates

April – July

AU\$3025 per hour (minimum 4 hours)

November – March

AU\$3300 per hour (minimum 4 hours)

Wait staff: Included for up to 20 passengers
 Over 20 passengers: 1 wait staff required per 10 guests

Mon – Sat: AU\$308 per wait staff (4 hours)
 AU\$77 per thereafter

Sunday: AU\$352 per wait staff (4 hours)
 AU\$88.00 per thereafter

Travelling/Wharf fees: 2 included

Beverages

Silver Package: AU\$20 per person per hour
 Beer, wines, sparkling, soft drink

Upgrades available



Sirenuse – Menu

Provided by Elite Chef's Sydney
AU\$1600 minimum spend applies on orders
Chef Charge of AU\$280 (4 hours); AU\$70 per hour thereafter

Surcharges apply on Public holidays and special event

Canape Menu

Gold Package

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

Platinum Package

\$85 per head (4 Cold, 4 Warm, 2 Substantials, 1 Dessert)

Prestige Package

\$105 per head (5 cold, 4 warm, 2 Substantials, 2 Dessert)

plus choice of one of the below stations:

Sashimi Station; Glazed Ham Station; Charcuterie & Cheese



Sirenuse - Menu

Cold Canapes

Miniature short crust tart with Meredith goats curd and spiced eggplant (v)

Raw King NZ salmon with fresh pea, chilli and aioli on spoon (gf)

Fresh Sydney Rock Oysters with red wine vinaigrette (gf)

Jamon Serrano with shaved fig and organic fetta on sourdough crisp

Seared tuna fillet with celeriac remoulade in homemade tart

QLD chilled prawns with classic cocktail sauce

Spanner crab with shaved fennel, ruby grape fruit and aioli on crisp

Buffalo mozzarella with heirloom cherry tomato and dried chilli on sourdough

Chilli-spiced chicken salad (on spoon) (gf)



Sirenuse - Menu

Warm Canapes

Fresh herb and buffalo mozzarella risotto balls with panko crust (v)

Wagyu beef mini pie with home-made short crust pastry and spiced tomato sauce

Mini pork and fennel sausage roll with harissa

Quick-fried tiger prawns, fine daikon, capers, radish, dry chilli on spoon

Seared Atlantic scallops, pickled mushrooms with sesame dressing (V)

Sugar cured duck breast, shredded baby greens, crisp glass noodles and aged soy

Grilled lamb back strap kofta spiced with mint and cucumber yoghurt dressing (GF)

Pumpkin and feta spiced roasted pumpkin empanadas (V)

8-hour slow cooked Bangalow pork with sour cherry and apple chutney (GF)



Sirenuse - Menu

Substantial Canapes

Organic strozzapreti pasta with seared prawns, cavolo nero, dried chilli and lemon (v)

Slow-cooked Black Angus beef, wild rocket, hot mayo slider

Mini burger with crispy chicken, spiced cabbage and mayo

Sauté gnocchi with grilled zucchini, mushroom, pecorino, lemon & chili (v)

Seared Ocean trout salad with pearl barley, cherry tomatoes, red onion and parsley

Chipotle spiced chicken bowl with cherry tomato, corn salsa, brown rice and organic kale salad

Slow roasted lamb shoulder with seasonal greens, roasted peppers, lemon and spiced chickpeas

Dessert Canapes

Deconstructed vanilla bean cheesecake with fresh berries, almond biscuit crumble

Chocolate mousse with roasted pecans and chocolate honeycomb

Passionfruit, strawberry, meringue on spoon

Sea-salt caramel and brownie crumble tart

Triple cream brie, sour cherry and baby basil crisp



Sirenuse - Menu

Buffet Platter Menu

Gold Buffet Package

\$105 per person (2 x canapés on arrival, 2 cold platters, 2 warm platters, 1 dessert/fruit platter)

Platinum Buffet Package

\$125 per person (3 x canapés on arrival, 3 cold, 3 warm platters, 2 dessert/fruit platters)

Cold Platters

House-smoked Petuna ocean trout with pickled red onion, capers and horseradish cream fraiche (gf)
Salumi selection with pickles, olives and grilled veg
Heirloom tomato medley with tall buffalo mozzarella handmade basil pesto
Poached Yamba prawns, chilled and served with shaved fennel, watercress and ruby grapefruit salad
Black Angus beef tataki with spring onion, king brown mushrooms, aged soy

Warm Platters

Grilled Tasmanian King salmon with celeriac remoulade, wild rocket and shaved radish
8 hour slow-cooked S.A lamb shoulder with pomegranate molasses, kale and warm Israeli couscous
Roasted (med-rare) pepper-crust Black Angus sirloin with local mushrooms and chimichurri (gf)
Free-range de-boned chicken with sumac, blackened corn, red pepper, rainbow chard and harissa-spiked yoghurt
Crispy-skinned W.A Cone Bay barramundi with sautéed wombok, pickled ginger, aged soy and wild mushrooms

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 and raspberry sorbet (gf)
Local and imported cheeses served with spiced apple chutney marinated figs and flatbread

Fruit Platter

Mixed fresh fruits

** Share Platter option will also include complimentary platters of **

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



Sirenuse – Menu

Seafood Buffet

\$170 per head

Minimum order of 10 guests

Canapés

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)

Chilli lime free range chicken, baby greens, cucumber, nam jim dressing, wonton

Cold Platters

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)

Yellow fin tuna, spring onion, king brown mushrooms, aged soy

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

Warm Platters

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

Large king prawns with butternut pumpkin, Persian fetta and Harissa (gf)

Crispy-skinned W.A Cone Bay barramundi with sautéed wombok, pickled ginger, aged soy and wild mushrooms

Dessert

Handmade Pavlova nests mango passionfruit curd Raspberry sorbet (gf)

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

Buffet includes

Steamed new potatoes

Wild rocket, shaved pear, pecorino, aged balsamic dressing

Spiced cauliflower, chickpea, raita salad

Bread rolls, cultured butter



Sirenuse - Menu

Food Stations Add-Ons

Food Station can be added to any Canape menu or Buffet menu

Sushi and Sashimi Station

Selection of handmade sushi and fresh seasonal seafood served raw and carved \$21 per head

Dumpling Bar

Selection of steamed seafood, meat and vegetarian dumplings served with a variety of dipping sauces \$18 per head

Oyster Tasting Station

\$21 per head

Live Oyster Shucking

\$21 per head PLUS additional \$350 chef charge

Glazed Ham Station

Served warm and carved to order served with mustards, pickles and soft rolls \$17 per head

Caviar Station

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

Charcuterie & Cheese

Selection of cured and smoked meats, cheeses, pickles and house-made chutneys \$17 per head

Just Cheese

Wide selection of both local and imported cheeses with various breads and classic accompaniments \$14 per head



Sirenuse - Menu

Formal Dining Menu

minimum 4 guests and max 10 guests

3 course \$115 per head

4 course \$130 per head

6 course \$185 per head

Entree

Chilled Tiger prawns, celeriac remoulade, red vein sorrel, and lemon dressing

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

De-boned quail, prosciutto, fetta, chestnut mushroom, broad beans, broth

Seared scallops, Jerusalem artichoke, crisp pancetta, baby herbs

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

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

Grilled Rare yellow fin tuna, shaved fennel, orange, aioli

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

Mains

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 custard, baby leeks, pearl barley

Hapuku, squid, chorizo, nettle butter, lemon

Grass fed beef tenderloin, ox tail 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

Desserts

Dark chocolate pave, poached strawberry, cream 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

Includes

Breads and sides

Handmade rolls, cultured butter

Baby green leaves, apple cider dressing

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Sirenuse - Menu

BBQ Menu

Option 1 \$95 per head

BBQ Chilli Free range chicken
BBQ Tasmanian king salmon
BBQ gourmet mixed sausages
Rocket Parmesan shaved pear salad
New potato, caper, sour cream dressing

Mini pavlova nests, mango, strawberry, passionfruit, strawberry sorbet

Handmade rolls cultured butter

Option 2 \$105 per head

BBQ Black Angus striploin
BBQ Chilli Free range chicken
BBQ Tasmanian king salmon
BBQ gourmet mixed sausages
Rocket, shaved parmesan, pear salad
New potato, caper, sour cream salad
Truss tomatoes, olive, red onion, aged balsamic dressing

Mini pavlova nests, mango, strawberry, passionfruit, strawberry sorbet

Handmade rolls cultured butter

Kids menu

\$40 per head

Margarita pizza bites
Free range chicken strips, chips and mayonnaise
Penne Bolognese and parmesan (plain if needed)
Vanilla ice cream strawberries, crushed meringue



Sirenuse – Beverages

Silver Package

\$20 per person / per hour
Choice of 1-2 from each section (subject to availability)

Sparkling

Mojo King Valley, Australia, Prosecco
Edmond Thery Blanc De Blanc, Bourgogne, France, Sparkling
Angas Methode Traditionelle, Barossa Valley, Australia, Sparkling
Andre Delorme Blanc De Blanc, Côte Chalonnaise, France, Sparkling

Rosé

Reverie Pays D'oc, France, Rosé
Petit Maison Saint Rosé, Pays D'oc, France, Rosé
Hesketh Wild At Heart, Limestone Coast, Australia, Rosé

White Wine

Deep Woods Estate, Margaret River, Australia, Chardonnay
Framingham Classic, Marlborough, New Zealand, Riesling
Cantina Trevigiana Doc, Treviso, Italy, Pinot Grigio
The Pass By Vavasour, Marlborough, New Zealand, Sauvignon Blanc

Red Wine

Paxton MV, McLaren Vale, Australia, Shiraz
Mojo, Barossa, Australia, Shiraz
Cool Woods, South Australia, Australia, Cabernet Sauvignon
Reverie, Pays D'oc, France, Pinot Noir

Beer

4 Pines Pacific Ale, Australia, Light Beer
Peroni Mid, Italy, Light Beer
Peroni, Italy, Premium Beer
Corona, Mexico, Premium Beer
Lord Nelson Three Sheets, Australia, Premium Beer

Soft drinks, juices and water are included.



Sirenuse – Beverages

Gold Package

\$30 per person / per hour
Choice of 1-2 from each section (subject to availability)

Sparkling

Mumm Brut Prestige, Marlborough, New Zealand, Champagne
Quartz Reef Methode Traditionelle, Central Otago, New Zealand, Champagne
House of Arras Blanc de Blanc, Tasmania, Australia, Champagne

Rosé

Minuty M Provence, France, Rosé
Rameau d'Or Petit Amour, Pays d'Oc, France, Rosé
Yangarra Grenache Rose, McLaren Vale, Australia, Rosé
Man O'War Pinque, Waiheke Island, New Zealand, Rosé

White Wine

Giant Steps, Yarra Valley, Australia, Chardonnay
Pewsey Vale, Eden Valley, Australia, Riesling
Pierro LTC, Margaret River, Australia, Semillon/Sav
Vigneti Le Monde, Friuli, Italy, Pinot Gris

Red Wine

Henschke Five Shillings, Barossa Valley, Australia, Shiraz
John Duval Plexus, Barossa Valley, Australia, Shiraz Blend
Craggy Range Gimblet Gravels, Hawkes Bay, New Zealand, Cabernet/Merlot
Neudorf Toms Block, Nelson, New Zealand, Pinot Noir

Beer

4 Pines Pacific Ale, Australia, Light Beer
Peroni Mid, Italy, Light Beer
Peroni, Italy, Premium Beer
Corona, Mexico, Premium Beer
Lord Nelson Three Sheets, Australia, Premium Beer

Soft drinks, juices and water are included.



Sirenuse – Beverages

Platinum Package

\$45 per person / per hour

Choice of 1-2 from each section (subject to availability)

Sparkling

Laurent Perrier, Tours-sur-Marne, France, Champagne

Veuve Clicquot, Reims, France, Champagne

Taittinger, Reims, France, Champagne

Perrier Jouët, Epernay, France, Champagne

Rosé

Maison AIX, Provence, France, Rosé

Rameau d'Or, Provence, France, Rosé

Domaine Ott, Provence, France, Rosé

White Wine

Kumeu River, Auckland, New Zealand, Chardonnay

Deep Woods, Margaret River, Australia, Chardonnay

Crawford River, Henty, Australia, Riesling

Domaine Christian Salmon, Sancerre, France, Sancerre

Red Wine

Mount Pleasant, Hunter Valley, Australia, Shiraz

Torbreck, Barossa Valley, Australia, Shiraz

Evans and Tate, Margaret River, Cabernet Merlot

Amisfield, Central Otago, New Zealand, Pinot Noir

Beer

4 Pines Pacific Ale, Australia, Light Beer

Peroni Mid, Italy, Light Beer

Peroni, Italy, Premium Beer

Corona, Mexico, Premium Beer

Lord Nelson Three Sheets, Australia, Premium Beer

Soft drinks, juices and water are included.



Sirenuse – Beverages

Prestige Package

\$100 per person / per hour

Choice of 1-2 from each section (subject to availability)

Sparkling

Ruinart Reims, France, Champagne
Gosset Aÿ, France, Champagne
Bollinger Aÿ, France, Champagne
Taittinger, Reims, France, Champagne

Rosé

Domaine Ott, Provence, France, Rosé
Whispering Angel, Provence, France, Rosé
Minuty, Provence, France, Rosé

White Wine

Kumeu River, Kumeu, New Zealand, Chardonnay
Grosset, Eden Valley, Australia, Riesling
Tyrells, Hunter Valley, Australia, Semillon
Dry River, Martinborough, New Zealand, Pinot Gris

Red Wine

John Duval Barossa Valley, Australia, Shiraz
Leeuwin Estate Margaret River, Australia, Cabernet Sauvignon
Bass Phillip Gippsland, Australia, Pinot Noir
Escarpment Martinborough, New Zealand, Pinot Noir

Beer

4 Pines Pacific Ale, Australia, Light Beer
Peroni Mid, Italy, Light Beer
Peroni, Italy, Premium Beer
Corona, Mexico, Premium Beer
Lord Nelson Three Sheets, Australia, Premium Beer

Soft drinks, juices and water are included

Cocktails & Spirits

Spirits and cocktails are available by consumption
Prices start from \$12 per drink

Tea & Coffee

Complimentary assortment of Teas and Coffee are available on board

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