

Shore Thing



SHORE THING offers practicality and modern amenities that make it a great value vessel to charter for various occasions. After a well deserved refit, this beautiful yacht boasts modern interior with coastal touches to elevate the cruising experience.

Specifications

- **113 foot Luxury Lloyds yacht**
- Accommodates up to 70 passengers
- Modern interior with lounges
- Open alfresco top deck with lounge
- Front deck seating area with shade
- Air conditioning throughout
- 4 Cabins
 - Master: King bed, ensuite, his & hers wardrobe, TV
 - 2 x VIP Staterooms: Queen bed, ensuite
 - Twin Cabin: 2 King Singles, shared ensuite
- Overnight charters available for up to 8 guests

Special Features

- Quality sound system
- Jacuzzi on front deck
- Swim platform
- Water toys
 - Ocean Pool AU\$1000 inc Lifeguard fee

Rates

February - October

AU\$2,200 per hour (minimum 4 hours)

November – January

AU\$2,500 per hour (minimum 4 hours)

Wait staff: AU\$400.00 per wait staff (4 hours)

AU\$85 per hour thereafter

1 wait staff required per 10 guests

Travelling / Wharf fees: AU\$50 per docking

Lifeguard: Rate: AU\$450 for a 4 hr charter

AU\$85 per additional hour

All in-water activities require a lifeguard for safety. Anyone who wishes to participate in any water activities will not be permitted to consume any alcohol.

Beverages

From \$75 per person (4 hours)

Beer, white, red wines, sparkling, soft drinks

Upgrades available

City Wharves: Campbells Cove, King Street Wharf, Casino Wharf, Eastern Pontoon, Pyrmont Bay (Harris Street)

e) info@sydneyhs.com.au

m) 0449 76 0449
A.B.N. 34 610 345 821

w) www.sydneyhs.com.au



Shore Thing - Menu

CANAPÉ PACKAGES

All catering packages incur a chef's fee of \$450 for 4 hour charters and \$85 per hour thereafter.
1 chef required for up to 45 guests, 2 chefs required for 45 – 70 guests

SILVER CANAPE PACKAGE

\$70 per person (minimum 20 guests)
8 Canapes, 1 dessert

CANAPES

torched goats' cheese, caramel onions, shortcrust tartlet (v)
handmade sushi, pickled ginger, soy sauce
arancini, saffron & mozzarella, chive aioli (v)
beef sausage roll, smokey tomato chutney
crispy smashed chat potatoes sweet chilli, sour cream (gf)
spring lamb cocktail pie, roasted tomato chutney
handmade pork and prawn dim sim, chilli, lime & coriander dipping sauce
Tasmanian salmon tartare, compressed cucumber, lime crème fraiche

DESSERT

canape style chocolate dipped gelato (v)



Shore Thing - Menu

GOLD CANAPE PACKAGE

\$85 per person (minimum 20 guests)

8 Canapes, 1 substantial, 1 dessert

CANAPES

rosemary mushroom shortcrust tartlet, Parmigiano- Reggiano (v)

sumac Angus beef, sourdough crouton, horseradish cream, chives

beef & mushroom cocktail pie, roasted tomato chutney

karaage fried chicken, sriracha mayonnaise, fresh lime

arancini, saffron & mozzarella, chive aioli (v)

vegetable spring rolls, sweet soy dipping sauce, sliced shallots (v)

fresh Australian King prawn, Persian lime aioli, pea tendrils (gf)

beef slider, smoked aioli, aged cheddar, burger pickle

SUBSTANTIAL

diced Mediterranean salad, grilled chicken thigh, mixed baby leaves, oregano vinaigrette (gf)

DESSERT

lemon curd tartlet, raspberry meringue (v)



Shore Thing - Menu

PLATINUM CANAPE PACKAGE

\$105 per person (minimum 20 guests)

9 canapes, 1 substantial, 2 dessert

CANAPES

prosciutto di Parma, rye crouton, fried rosemary, parmesan whip

seared tuna tataki, ruby grapefruit, pepper caramel (gf)

mushroom, bamboo shoot and garlic chive gof gee, chilli, lime & coriander dipping sauce (v)

NSW South Coast oysters, mignonette vinaigrette, rock salt (gf)

handmade sushi, pickled ginger, soy sauce

arancini, saffron & mozzarella, chive aioli (v)

grilled chicken satay skewers, satay sauce, fresh coriander (gf)

Angus beef burger, chutney, smoked aioli, brioche roll, pickle flathead goujons, dill tartare sauce

SUBSTANTIAL

pumpkin ravioli, burnt butter, spinach, pine nuts, parmesan, sage (v)

DESSERT

chocolate brownie, salted caramel (v)

chocolate cherry tartlet, shaved coconut



Shore Thing - Menu

ADDITIONAL CANAPÉS

Gold Canape items \$9.50 per person

Chorizo & charred sweet corn tartlet, corn puree

Arancini, saffron & mozzarella, chive aioli (v)

Vegetable spring rolls, sweet soy dipping sauce, sliced shallots (v)

Sumac crusted Angus beef sourdough crouton, horseradish cream

Japanese style karaage chicken, togarashi aioli

Handmade pork and prawn dim sim, chilli, lime & coriander dipping sauce Tasmanian salmon

tartare, compressed cucumber, lime crème fraiche (gf)

Oregano crumbed chicken goujons, herbed aioli

Tartlet of spring peas, whipped honey ricotta, preserved lemon, hazelnuts (v)

Grilled thyme field mushroom, caraway croute, parmesan whip (v)

Remoulade of salmon & capers, dill, corn cracker (gf)

Platinum Canape items \$12.00 per person

beef slider, smoked aioli, aged cheddar, burger pickle

Beechwood smoked salmon blini, dill crème fraiche, salmon roe

Seared salmon tataki, ruby grapefruit, pepper caramel (gf)

Grilled chicken satay skewers, satay sauce, fresh coriander (gf)

Riverina beef sausage roll, spiced chutney

Freshly peeled market best prawn, zested lime aioli, tendril (gf)

Flathead goujons, dill tartare sauce



Shore Thing - Menu

ADDITIONAL CANAPÉS

Substantial Canape Items \$20.00 per person

Beer battered flathead, chips, herbed tartare sauce, lemon

Ricotta, fetta & spinach ravioli, roasted tomato sauce, fresh parmesan

Tasmanian salmon fillet, crushed new potatoes, salsa verde, lemon, parsley (gf)

Beef flank salad, ancient grains, tomatoes, charred corn, chimichurri (gf)

Chicken & chorizo paella, heirloom tomatoes, parsley (gf)

Char-grilled prawns, citrus salad, radish, yuzu vinaigrette (gf)

Grilled lemongrass chicken, wombok, coriander, spring onion, brown sugar dressing (gf)

Dessert Canape Items \$8.50 pp

Gelato selection, dipped in chocolate and served in a mini cone(v)

Chocolate fudge brownie with caramel

Salted caramel & Belgian chocolate tartlet, powdered raspberries

Lemon curd tartlet, crisp raspberry meringue



Shore Thing - Menu

BUFFET PACKAGES

All catering packages incur a chef's fee of \$450 for 4 hour charters and \$85 per hour thereafter.
1 chef required for up to 40 guests, 2 chefs required for 40 – 70 guests

GOLD BUFFET PACKAGE

\$120 per person (Minimum 14 guests)
1 canape, 6 mains, 2 desserts

CANAPES

arancini, saffron & mozzarella, chive aioli (v)

MAINS

roasted chat potatoes fresh rosemary, confit garlic (v) (gf)

wild rocket salad shaved pear, Parmigiano-Reggiano, reduced brown sugar balsamic (v) (gf)

NSW South Coast oysters pomegranate vinaigrette, lemon (gf)

Toasted cauliflower pickled onion, pepita seeds, wild leaves (v) (gf)

roasted chicken thigh grilled fennel, saffron dressing (gf)

market best fish fillets cauliflower puree, shaved baby radish, fresh herbs (gf)

DESSERTS

chocolate brownie, salted caramel (v)

chocolate cherry tartlet, shaved coconut



Shore Thing - Menu

PLATINUM BUFFET PACKAGE

\$140 per person (Minimum 14 guests)

2 canapes, 7 mains, 2 desserts

CANAPES

NSW South Coast oysters, mignonette vinaigrette, rock salt (gf)

arancini, saffron & mozzarella, chive aioli (v)

MAINS

broccolini salad snow peas, orange, chilli, toasted hazelnut dressing (v) (gf)

grilled summer stone-fruit goats' cheese, toasted walnuts, wild rocket (v) (gf)

heirloom tomato salad chargrilled corn, smoked paprika dressing (v) (gf)

spiced Kent pumpkin dukkha, torn mint, honey Greek yoghurt dressing (v) (gf)

sous vide, Portuguese style chicken breast, grilled lime, yoghurt dressing (gf)

pan seared New Zealand snapper pine nut pesto, young basil (gf)

slow cooked lamb shoulder lemon chermoula (gf)

DESSERTS

lemon curd tartlet, raspberry meringue (v)

canape style chocolate dipped gelato (v)



Shore Thing - Menu

FINE DINING

\$140 per person

Minimum 10 guests, maximum 28 guests

1 chef required per 12 guests

Alternate serve 1 chef per 10 guests \$450 for 4 hours

\$85 per hour for every additional hour

A additional charge of \$600 is payable for 10+ guests. Includes hire of the table, linen and chairs

Choice of 1 entrée, 1 main, 1 dessert

Include Sourdough bread rolls and butter

ENTREES

Forest mushroom tartlet (v) - cauliflower puree, herb oil

Canadian sea scallops (gf) - corn puree, crisp prosciutto, snow pea tendril

Berkshire pork belly (gf) - pickled eschallots, chargrilled peach, red witlof

Prosciutto di Parma (gf) - fresh figs, chargrilled asparagus, goats curd,
fried rosemary

Smoked kingfish crudo (gf) - orange gel, confit fennel, bronze
fennel cress, finger lime dressing

Riverina lamb back-strap - charred leek, celeriac puree, macadamia crumb, pomegranate

Spiced duck breast (gf) - beetroot fluid gel, golden beetroot, new season asparagus, sorrel

Burrata (v) (gf) - grilled stone fruit, heirloom tomato, vanilla dressing, cress



Shore Thing - Menu

MAINS

Smoked Mullet (gf) - champagne sauce, roasted baby carrots, carrot chips

Riverina beef eye fillet (gf) - potato puree, roasted fennel, chargrilled greens, smoked garlic & thyme butter, jus

Tasmanian salmon fillet (gf) - walnut crust, sautéed spinach, cauliflower puree, confit lemon & honey vinaigrette

Free range chicken supreme (gf) - creamy pumpkin mash, roasted vegetables, seeds

Roast lamb backstrap (gf) - onion puree, fried polenta, grilled spring onion, herb jus

Grilled flank steak (gf) - parsnip cream, honey roasted endives, quinoa, fried parsley

Pan fried chicken breast (gf) - blanched asparagus, cherry truss tomatoes, potato fondant, grain mustard beurre noisette

Grilled thyme mushroom (v) - spiced cauliflower florets, fried saffron croquette, seasonal greens

DESSERTS

Deconstructed pavlova (v) (gf) - vanilla cream, summer fruit, macerated berries

Milk chocolate tart (v) - crème Chantilly, strawberry, mint, raspberry dust

Classic lemon meringue tartlet (v) - shortbread crumble, vanilla cream

Local & international cheese (v) - crackers, quince

Sticky date pudding (v) - gold leaf, butterscotch, pistachios



Shore Thing - Menu

FOOD STATIONS

Minimum 20 guests
Chef fees apply

GRAZING ANTIPASTO STATION

\$47.50 per person

Grilled, marinated vegetables, freshly baked crusty bread, sliced salami, prosciutto, cured meats and olives all served on quality wooden boards and platters. A selection of local and international cheese, dried fruits, fruit paste and assorted crackers.

SEAFOOD ICE BAR

\$60.50 per person

Assorted sushi, fresh prawns (2pp), Sydney Rock Oysters (1pp), Pacific oysters (1pp), dipping sauces served on crushed ice.

UPGRADED SEAFOOD ICE BAR

\$110 per person

Assorted sushi, Moreton bay bugs, seared scallops, cold smoked beechwood salmon, fresh prawns (2pp), Sydney Rock Oysters (1pp), Pacific oysters (1pp), dipping sauces served on crushed ice.

OYSTER SHUCKING STATION

\$30 per person

Add a live oyster shucker for \$500

Fresh live assorted Sydney Rock and Pacific oysters shucked to order live in front of your guests, served with assorted dressings & sauces, fresh lemon and lime wedges.

WHOLE BAKED HONEY LEG HAM

\$527.50

Whole honey baked leg ham with various mustards, relishes and damper style bread rolls.

Suitable for 50 guests with other food selections.

DESSERT STATION

\$42.50 per person

Seasonal fruit brochettes, chocolate & salted caramel tarts, lemon curd tarts with crisp meringue and Boardwalk chocolate brownie with salted caramel.



Shore Thing - Menu

CHILDRENS MENU

\$50 per child
up to 12 years only

MAIN SELECTION

Petite sausage rolls with BBQ sauce

chicken strips, tomato sauce

Miniature ham and cheese quiche

Penne bolognaise

DESSERT

seasonal fruit skewers (v) (gf)



Shore Thing - Menu

BEVERAGE PACKAGES

SILVER PACKAGE

\$18.75 per person per hour

Sparkling

Craftsman Ingenuity Series Sparkling Blanc de Blanc NV

White Wine

Chapel Hill The Parson Chardonnay 2023

Colpasso Pinot Grigio 2021

Red Wine

Riddoch Coonawarra Cabernet Sauvignon 2021

Rose

Hesketh Wild at Heart Rose 2022

Beers

Peroni

Corona

Soft drinks, juice, water



Shore Thing - Menu

GOLD PACKAGE

\$25 per person per hour

Champagne

Nicolas Feuillatte Selection Brut Champagne

White Wine

Once & Well Freya Margaret River Chardonnay 2022

Isabel Estate Sauvignon Blanc 2022

Red Wine

Chris Ringland CR Barossa Shiraz 2022

Vavasour Pinot Noir

Rose

Saint Louis de Provence by Estandon Rose 2022

Beers

Peroni

Corona

Soft drinks, juice, water