

Impulsive



Newly renovated in 2022, Impulsive is delightful with its fresh open plan layout and modern, high end furnishings. The top deck is where most will spend their time, soaking in the sun, chilling on the rear sunbeds and cosy lounge setting. An abundance of deck space that will satisfy all events.

Specifications

- 130 foot Luxury Super Yacht
- Accommodates up to 80 passengers
 - Formal Dining for 18 guests (separate tables)
- 3 deck levels
- Lounge and dining tables on rear deck
- Formal round dining table in main saloon with lounge areas
- Large upper lounge deck
- NAIAD Dynamics zero speed stabilizers ensures optimal comfort
- 5 Cabins with ensuite
 - Master King Suite with large 2 sided shower
 - VIP Double Cabin
 - 2 x twin cabins
- Overnight charters available for up to 10 guests

Special Features

- Large screen TV in main saloon
- State of the art sound system
- Wireless internet for guest use
- Jacuzzi on upper deck

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

Rates

Up to 50 passengers

AU\$4,000 per hour (minimum 4 hours)

51 – 80 passengers

AU\$4,400 per hour (minimum 4 hours)

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

Additional hours: AU\$70 per wait staff per hour
(1 required per 10 guests)

Beverages

From \$25 per person per hour

Beer, wine, sparkling, soft drinks

Upgrades available

Rates are subject to change on public holidays and special events.



Impulsive - Menu

Canapés

Chef included for up to 4 hours; AU\$100 per hour thereafter
Over 30 Guests requires a second chef at \$150 per hour

Gold Package

AU\$105 per person (6 canapes, 2 substantials, 1 dessert)

Platinum Package

AU\$150 per person (8 canapes, 2 substantials, 1 dessert)

VEGETARIAN

tempura zucchini flowers, soy mirin dipping sauce (df)

avocado maki sushi, fresh wasabi, soy mayo (df, gf)

vege spring rolls with sweet chilli dipping sauce (gf,df)

truffled pea croquette with truffle mayonnaise

chickpea and eggplant pies with tomato kasundi

tofu satay skewers with crushed peanuts and
coriander (gf,df)

mini hashbrown, chilli jam, chevre and fine herbs (gf,df)

dutch cream potato samosas with raita jalapeno poppers with lime



Impulsive - Menu

SEAFOOD

salmon caviar, crème fraiche and chive blinis

snapper ceviche and avocado tostada (gf,df)

poached tiger prawns, fermented chilli mary rose (gf,df)

sydney rock oysters, ponzu mignonette (gf,df)

grilled pacific oysters with miso mayo (gf,df)

thai fish cakes with our secret sweet chilli sauce (gf,df)

prawn dumplings steamed with black vinegar and chilli oil (df)

panko crumbed whiting fillet with yuzu mayonnaise (df)

crab spring rolls with nuoc cham (gf)

salmon tartar, coconut and lime, wonton crisp (df)

blue fin tuna tartar, costini, egg yolk (df)

MEAT

spicy korean fried chicken

chicken yakitori with teriyaki and shiso

crispy pork belly, blood plum sauce (gf,df)

pork gyoza with chilli oil vinegar

pork, lemongrass and tumeric sausage rolls with tamarind ketchup

lamb backstrap, harissa yoghurt, witlof (gf)

beef tataki, soy-mustard, chives, tapioca cracker (df,gf)

lamb and cumin crispy dumplings with black vinegar soy

wagyu beef mussaman pies

wagyu beef and japanese curry rice croquette with kewpie mayo



Impulsive - Menu

SUBSTANTIAL CANAPES

truffled kimchi and gruyere sourdough toasties

fish katsu sando

pork belly mini bahn mi

black angus cheeseburger

kara-age chicken burger

crispy fish and chipotle crema tacos gf

yellow curry of pumpkin, thai basil, coconut rice (gf,df,v)

king brown mushroom risotto with smoked soy sauce (v)

salmon sashimi and avocado rice bowl (gf,df)

lamb, zaatar, alleppo pepper manoush with labne

red curry of duck, fragrant jasmine rice (gf,df)

DESSERT

chocolate dipped black sesame ice cream cones

chuross with dark chilli chocolate and miso caramel

chevre and raspberry burnt cheesecakes

hot taiyaki stuffed with sweet red bean

dark chocolate and sea salt truffles (gf)

passionfruit and mango pavs, pandanus meringue(gf,df)



Impulsive - Menu

Buffet Menu

Chef included for up to 4 hours; AU\$100 per hour thereafter
Over 20 Guests requires a second chef at \$150 per hour

Gold Package

AU\$130 per person (2 Mains, 3 Sides, 1 dessert)

Platinum Package

AU\$150 per person (3 Mains, 3 Sides, 1 dessert)

MAINS

Goats cheese and spinach tart with nigella spice, cumin and tomato kasundi

Salt and pepper southern calamari, nuoc cham dipping sauce

Panko crumbed ling with wood-smoked red pepper relish

Ocean trout fillet, green mango salad, crushed peanuts, red chilli nam jim

Organic chicken kara-age with yuzu mayonnaise

shio koji marinated and barbecued whole chicken with yuzu kosho

Crisp Bangalow pork belly, palm sugar caramel

Black onyx angus rump cap, watercress chimichurri

Wagyu brisket, black pepper and shoyu jus, sauteed kale, wasabi mustard

Slow-cooked lamb shoulder with black vinegar, scallions and sansho pepper



Impulsive - Menu

SIDES

Vine-ripened tomato, avocado, shiso and smoked soy sauce

Rocket, watercress, red onion & coriander with aged rice vinegar and white soy

Chopped salad of spinach, shallots, walnuts & confit garlic-mustard shoyu dressing

Green beans, butter beans, charred corn, shallots and ponzu

Stir-fried mustard greens & king brown mushrooms with tea-smoked mushroom sauce

Roast broccolini with xo sauce

House-made sourdough with miso butter

Turmeric rice pilaf, cashews, peas and mint

Crispy roasted potatoes, five-spice salt

Roasted sweet potatoes with raita and toasted pepitas

Fragrant coconut jasmine rice

DESSERT

Premium seasonal fruit platter

White chocolate, coconut and yoghurt ganache, fresh berries

Matcha roll cake with black sesame ice cream

Banana tarte tatin with whipped cream and miso caramel

Fresh mango with lychee and coconut tapioca



Impulsive - Menu

Bespoke Dining Menu

Three Course

AU\$155 per person, Kids AU\$50 per person

Four Course

AU\$150 per person, Kids AU\$50 per person

Additional Pricing

Over 12 Guests requires a second chef at \$150 per hour

ENTREE

Tempura zucchini flower with whipped sesame and crispy chilli oil (df)
shiitake mushroom custard with asparagus, kale chips and sesame lavish

bluefin tuna tartar, black sesame crostini, quail egg yolk (df)

strawberry gazpacho, avocado and blue swimmer crab (gf)

paradise prawn wonton, tom yum, kaffir lime oil

lamb and pine nut tortellini yoghurt foam, cumin oil

Harvey bay scallops, tamari butter sauce, turnip silk (gf)

Grilled octopus with thai basil, chilli and kaffir lime (gf,df)



Impulsive - Menu

MAIN COURSE

Organic Dutch cream potato fondant, cauliflower fritter, beetroot curry & quail egg (v, gf) steamed Murray cod, yuzu beurre blanc, crispy lotus root (gf) Wild barramundi, smoked shoyu and cashew romesco sauce (df) organic chicken roulade, yuzu kosho, mizuna (gf,df) Crisp pork belly with red sauce and mustard greens (gf,df) Lamb rack with sweet and sour eggplant relish and thai basil hollandaise (gf) Wagyu rump cap, shoyu butter king brown mushroom and wasabi mustard (gf)

DESSERT

Watermelon jelly, kaffir lime, lychees and frozen yoghurt (gf)

Almond milk chai panna cotta with pistachio praline (gf, df)

Plum semifreddo, sansho pepper meringue and plum consommé (gf)

Mango, palm sugar caramel, passionfruit and jasmine rice ice cream

Strawberry and yuzu tart with matcha ice cream



Impulsive – Beverages

Beverage Packages & Prices:

Gold Beverage Package

\$25 per person per hour

Chandon NV Vintage

Chandon Garden Spritz

M de Minuty Provence Rose

Cloudy Bay Sauvignon Blanc

Shaw & Smith M3 Chard

2021 Yangarra King's Wood Shiraz

Cloudy Bay Pinot Noir

Corona

Premium Beverage Package

\$35 per person per hour

Veuve Cincquot

Moet & Chandon Imperial Ice

Whispering Angel Provence Rosé

Cloudy Bay Sauvignon Blanc

Shaw & Smith M3 Chard

2021 Yangarra King's Wood Shiraz

Cloudy Bay Pinot Noir

Corona



Impulsive - Beverages

Indulgence Beverage Package

\$70 per person / per hour

Ruinart Blanc De Blanc Champagne

Moet & Chandon Imperial Ice

Whispering Angel Provence Rosé

Cloudy Bay Sauvignon Blanc

Shaw & Smith M3 Chard

2021 Yangarra King's Wood Shiraz

Cloudy Bay Pinot Noir

Corona

Peroni

Stone & Wood



Impulsive – Beverages

Cocktail & Wine

Signature Cellar Selection

Dom Perignon Blanc \$480

Krug Grand Cuvee \$600

Armand de Brignac (Ace of Spades) \$600

Ruinart Blanc de Blanc or Brut \$300

Veuve Clicquot Rose \$160

Minuty Prestige \$85

Cloudy Bay Chardonnay \$85

Terrazas Grand Malbec \$85

2021 Jean Dauvissat Chablis AOC \$160

2021 Cullen Diana Madeline (Cabernet) \$300

2018 Henschke Mount Edelstone Shiraz \$600

2018 Henschke Hill of Grace \$2000

2020 Yangarra High Sands Grenache \$480

2021 Le Sol Syrah \$480

2021 Te Mata Coleraine (Bordeaux Blend) \$260

Belvedere 10

Volcan Cristalino Tequila

Glenmorangie 18YO and Signet

Ardbeg 10YO

Hennessy VSOP & XO



Impulsive – Beverages

Champagne & Sparking

Dom Perignon \$480

Krug Grand Cuvee \$600

Armand de Brignac (Ace of Spades) \$600

Ruinart Blanc de Blanc \$300

Veuve Clicquot Rose \$160

Veuve Clicquot Yellow Label \$150

Moet & Chandon Imperial Ice \$150

Chandon NV Vintage \$90

Chandon Garden Spritz \$70

White Wine

2021 Jean Dauvissat Chablis AOC \$160

Cloudy Bay Sauvignon Blanc \$80

Shaw & Smith M3 Chardonnay \$130

Whispering Angel Provence Rose \$130

Veuve Clicquot Rose \$160

M de Minuty Provence Rose \$70



Impulsive – Beverages

Red Wine

2021 Yangarra King's Wood Shiraz \$130

Cloudy Bay Pinot Noir \$80

2021 Cullen Diana Madeline (Cabernet) \$300

2018 Henschke Mount Edelstone Shiraz \$600

2018 Henschke Hill of Grace \$2,000

2020 Yangarra High Sands Grenache \$480

2021 Le Sol Syrah \$480

2021 Te Mata Coleraine (Bordeaux Blend) \$260

Beer

Corona \$15

Peroni Nastro Azzuro \$15

Stone & Wood \$15



Impulsive – Beverages

Cocktails

\$28 per person each

Bloody Mary

Belvedere Vodka, Tomato, Worcestershire, Tabasco, Lemon, Celery, Salt & Pepper

Passionfruit Caprioska

Belvedere Vodka, Passionfruit, Lime, Cane Sugar

Lychee Martini

Belvedere Vodka, Lychee, Lime

Mojito

Havana 3yo White Rum, Mint, Lime, Cane Sugar, Soda

Margarita

Casamigos Blanco Tequila, Cointreau, Lime, Agave, Sea Salt

Chilli Margarita

Casamigos Blanco Tequila, Cointreau, Lime, Chilli, Agave, Sea Salt

Negroni

Seabourne Coastal Dry Gin, Campari, Dolin Red Vermouth, Orange Bitters

Espresso Martini

Vanilla Infused Vodka, Kahlua, Espresso

Old Fashioned

Woodford Reserve Bourbon, Angostura Bitters, Orange Bitters, Maraschino Cherry