

Belle



Belle is a high quality yacht that would rival most in the Mediterranean for its class and beauty. Belle offers ample space and comfort for guests of any type of function. A European luxury yacht that has been designed with modern & elegant touches that create a warm and welcoming atmosphere to provide guests with maximum comfort and style.

Specifications

- **98 foot Moonen Super Yacht**
- Accommodates up to 36 passengers
- Rear deck with outdoor dining table
- Main saloon with comfy lounge and dining table
- Upper deck with dining table & extra seating
- Lounge and table on front deck
- Cabins
 - 4 staterooms
 - 1 master stateroom,
 - 1 VIP stateroom
 - 2 twin cabins
- Liveaboard charters available for up to 10 guests

Special Features

- State of the art sound system

Rates

AU\$3,000 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

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.

Rate: AU\$450 for a 4 hr charter
AU\$85 per additional hour

Beverages

From \$100 per person (4 hours)
Beer, white, red wines, sparkling, soft drinks
Upgrades available

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



Belle - Menu

ALL CATERING PACKAGES INCUR A CHEF'S FEE OF \$600 FOR 4 HOURS
AU\$85 PER HOUR THEREAFTER.

CANAPÉ PACKAGES

MINIMUM 10 GUESTS

GOLD CANAPÉ PACKAGE

\$95 per person

3 hot canapés, 3 cold canapés, 1 substantial, 1 dessert

PLATINUM CANAPÉ PACKAGE

\$120 per person

4 hot canapés, 3 cold canapés, 2 substantial, 1 dessert
(Only available on 4+ hour charters)

DIAMOND CANAPÉ PACKAGE

\$170 per person

1 grazing table, 4 hot canapés, 4 cold canapés, 2 substantial, 1 dessert
(Only available on 5+ hour charters)



Belle - Menu

CANAPÉ SELECTIONS

COLD

Peeled tiger prawns, cocktail sauce, fresh lemon GF

South coast oysters, yuzu and ginger mignonette, trout roe GF

Spicy scorched salmon crudo on mini rice cakes with jalapeno and roe

Alaskan king crab with horseradish and tarragon flaky pastry tartlet

Tuna crudo sesame cone, wasabi mayo, pickled ginger, tobiko

Hiramasa kingfish crudo spoons, seaweed, spicy nam jim dressing

Peking duck rolls with fig jam, hoisin

Beef and fennel tartare on crostini, parmesan snow, avocado puree

Meredith Dairy goats feta and caramelised red onion tartlets, truffle honey drizzle GF V

Chilli peanut, fresh herbs, cucumber Vietnamese rolls with sweet
ginger dipping sauce GF V

HOT

Prawn hargow dumplings on chinese spoons with chilli oil and soy sauce

Thai prawn and black sesame toast, lime and palm sugar sauce

Middle Eastern lamb spring rolls, spicy yoghurt sauce

Spicy lamb kofta, pomegranate, mint labne, coriander, sumac GF

Korean sweet sticky chilli fried chicken, popcorn style GF

Indonesian chicken skewers with peanut satay and fresh lime

Pepper beef mini pies, smashed pea topper, tomato relish

Cocktail empanada, beef, sultana, olive egg, jalepeno yoghurt sauce

Cocktail empanada, sun dried tomato, olive and cheese, tomato chutney V

Wild mushroom, thyme and goats cheese arancini V



Belle - Menu

SUBSTANTIAL CANAPÉS

Vodka rigatoni pasta with parmesan V

Goan style vegetable curry, rice, mango chutney V GF

Soft taco with barramundi, cabbage, pineapple, spicy mayo

Crab cake slider, jalepeno sauce, lettuce

Moroccan chargrilled lamb cutlet, mint yoghurt GF

Wagyu cheeseburger slider, pickles, caramelised onion, relish

Steamed bao bun, roast duck, pickled carrot, sriracha

Nicoise salad with fresh tuna, eggs, lettuce, beans and olives GF

Fresh tiger prawn soft milk roll with shredded lettuce

Chilled lobster roll with tarragon and chive mayo, (surcharge \$19pp)

DESSERT

Mixed mini iced eclairs

Pistachio gelato mini cones

Assorted mini cannolis

Strawberry panna cotta pots

Chocolate and peanut mousse lollipops

GRAZING TABLE

Rustic Mediterranean style cheese, charcuterie and antipasto

or

Raw bar with freshly shucked oysters and peeled prawns/sauces

or

Assorted sushi and sashimi

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Belle - Menu

BUFFET PACKAGES

MINIMUM 10 GUESTS

GOLD BUFFET PACKAGE

\$145 per person

2 canapés (chef's choice), 2 mains, sides, 1 dessert platter

PLATINUM BUFFET PACKAGE

\$205 per person

2 canapés (chef's choice), 4 main platters, sides, 2 dessert platters

BUFFET SELECTIONS

MAINS

Cold seafood platter - peeled tiger prawns, oysters, balmain bugs/sauces

Snapper fillets with ginger, lemongrass, coriander, garlic, broth

Blackened miso and honey roasted salmon fillets, grilled asparagus

Barramundi, corn puree, smokey corn, cherry tomato jalapeno salsa

Mediterranean marinated seafood salad, prawns, mussels, calamari,

octopus, saffron lemon vinaigrette

Slow cooked lamb shoulder, celeriac puree, sweet and sour currants, almonds, jus

Chargrilled lamb cutlets with harissa, roast pumpkin, pomegranate

Roasted herb and garlic chicken breasts, ratatouille, feta

Thai beef salad, green mango, edamame, cucumber, cabbage, Thai

herbs, peanut chutney, spicy ginger dressing

Pepper crusted grass fed eye fillet, wild mushroom ragu, salsa verde (\$25pp surcharge)

Marinated beetroot, goats cheese, soft egg, dill, leaves, hazelnut salad V

Spicy grilled eggplant involtini, ricotta, tomato salsa V

Ricotta gnocchi, pesto, cherry tomatoes, parmesan V

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Belle - Menu

SIDES

Included in price:

Duck fat potatoes

Green salad

Bread and butter

DESSERT PLATTERS

Cheese and accompaniments

Tiramisu

Flourless chocolate cake, raspberries

Passionfruit curd tart

French chocolate mousse, coffee ice cream, biscotti

Spiced poached pears, warm dark chocolate sauce, vanilla bean ice cream

Assorted gelato and seasonal fruits



Belle - Menu

FINE DINING

\$200 per person

MINIMUM 10 GUESTS

2 canapés (chef's choice)
1 entree, 1 main, 1 dessert, sides

ENTREE

Hiramasa kingfish crudo, nectarine, coconut, nam jim dressing

Pan fried scallops, chilled gazpacho, toast

Grilled Clarence River chermoula prawns, roasted cauliflower

San Daniele prosciutto, buratta, grilled peach, black olive crumb, shiso

Marinated skinless heirloom tomato, mozzarella, basil oil, parmesan crisp V

Pan fried green ricotta gnudi, wild mushrooms, walnuts, sage V

MAINS

Panfried lemon snapper, Paris mash, tarragon and pea, lemon caper sauce

Blue eye trevalla, ginger and star anise broth, king mushrooms, coriander, rice

Slow braised lamb shoulder ballantine, celeriac puree, braised fennel

Crumbed pork cutlet, smashed peas, cavolo nero slaw

Spatchcock, ricotta gnocchi, green olive, lemon and grape salsa

Pink pepper crusted grass fed eye fillet, parsnip puree, chimichurri

Lobster spaghetti with roasted cherry tomato sauce (\$30pp surcharge)

Spicy miso gilled half eggplant, tomato jam, labne, hazelnuts V

Green pea, leek, goats cheese risotto V



Belle - Menu

SIDES

Sourdough rolls, butter

Cavolo nero

Parmesan and pine nut salad

Duck fat hasselback potatoes

DESSERT AND CHEESE

Warm fudgy date cake, coconut ice cream, fresh honeycomb

Flourless chocolate torta caprese, raspberries, creme anglaise

Rhubarb, honey and custard mille feuille

Classic tiramisu

Cheese selection of 3 French cheeses and accompaniments



Belle - Menu

BEVERAGE PACKAGES

GOLD PACKAGE

\$100 per person

Sparkling

Highgate South Australia

Rose

Rameau D'Or Petit Amour Provence France

White

Sauvignon Blanc - Craggy Range Marlborough New Zealand

Pinot Grigio - Mercer Hunter Valley Australia

Red

Shiraz - Skilly Clare Valley Australia

Beers

Peroni

Corona

Soft drinks, juice, water



Belle - Menu

PLATINUM PACKAGE

\$130 per person

Champagne

Louis Roederer NV Reims France

Rose

Minuty Prestige Provence France

White

Chardonnay - Comte Astre Pays D'Oc France

Pinot Grigio - Le Monde Friuli Italy

Red

Pinot Noir - Amisfield Central Otago New Zealand

Shiraz - Henscke 5 Shillings Eden Valley Australia

Beers

Peroni

Corona

Soft drinks, juice, water