

## Empress



EMPRESS is modern, spacious and luxurious and is a well equipped luxury yacht which will ensure your guests are comfortable and relaxed. Marble bench tops, hand-crafted parquet flooring, and a stunning high-gloss timber finish come together to create a modern and sophisticated yacht.

### Specifications

- **77 foot Majesty Yacht**
- Accommodates up to 36 passengers
- Open plan layout in the main saloon
- Rear deck with dining table
- Wrap around decks to the front
- Large sun bed on front deck
- Upper deck with lounges and dining table
- Zero speed stabilisers
- Air-conditioning throughout
- Cabins
  - Master cabin: ensuite, TV, BOSE surround sound audio, a walk in robe and mini-bar.
  - Forward VIP cabin: ensuite, TV
  - 2 x Twin cabins: ensuite, TV
- Overnight charters available for up to 8 guests

### Special Features

- High end audio sound system
- Large TV in main saloon
- Swim platform
- Water toys
  - Lily pad
  - Stand Up paddle boards: AU\$50 each

City Wharves: King Street Wharf, Casino Wharf, Eastern Pontoon, Commissioners Steps

### 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

11-24 guests x 2 waitstaff

25-36 guests x 3 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\$20 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



## Empress - 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 & prawn Vietnamese rice paper roll, hoisin & peanut sauce (GF, VG)

Smoked almond frittata, kale, broccoli & Woodside goats curd (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

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

Gnocchi, roasted cherry tomato sauce, burrata, basil & pecorino (V, VG option)

#### DESSERTS

Assorted Macarons (GF) or Chocolate & salted caramel crunch tart



## Empress - 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, Kakadu apple & plum relish, dried, mixed nuts, grapes & lavoche rosemary (GF)

Assorted charcuterie meats, hummus, tzatziki, babaghannoush, chutney, chilli & rosemary marinated olives (GF)

#### CANAPES

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

Baby spinach & Parmesan slice, spring vegetable brick pastry (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

Pan seared Atlantic salmon, truffle oil mash, asparagus, yuzu & tarragon beurre blanc (GF)

Ravioli 'Quattro formaggi', Parmesan, feta, ricotta, pecorino, chives (V)

#### DESSERTS

Assorted macarons (GF)

Mini mandarin cheesecake



## Empress - Menu

### CANAPE ADD ON

#### **COLD \$6**

- Alaskan snow crab roulade, Japanese mayo
- Smoked duck breast, raisin & walnut baguette, orange gel, balsamic red cabbage (DF)
- Sustainable king prawns, yuzu aioli (DF, GF)
- Wagyu beef tataki, mushroom, crispy sushi rice (DF, GF)
- Natural Sydney rock oysters, seasonal citrus (DF, GF)

#### **WARM \$6**

- Caramelised onion, Gorgonzola tartlet, truffle oil (V)
- Coconut tiger prawns, Sriracha aioli (DF, GF)
- Charcoal crumbed king prawns, Sriracha aioli (DF)
- Korean fried chicken, honey butter
- 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)

#### **SUBSTANTIALS \$15**

*∞ below items can be swapped with Canape 1 & 2 substantials ∞*

- Egyptian spiced chicken tagine, couscous, almond & apricots (GF)
- Ravioli 'Quattro formaggi', Parmesan, feta, ricotta, pecorino, chives (V)
- Milk fed Veal shavings, creamy porcini mushroom sauce, homemade saffron spaetzle (GF option)
- Pan seared Atlantic salmon, truffle oil mash, asparagus, yuzu & tarragon beurre blanc (GF)
- Mediterranean chicken & macaroni salad with celery, capsicum, heirloom tomatoes, olives and fine herbs
- Szechuan prawn & soba noodle salad, cucumber, peas, pepper & black vinegar dressing (GF)
- Portuguese chicken slider, chilli, ginger, Habanero pepper mayo

#### **DESSERT \$7.50**

- Chai latte crème brûlée (GF) Chocolate espresso tart
- Ruby opera cake Caramel chocolate cookie



## Empress - 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)



## Empress - 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)



## Empress - 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

Herbed, semi-dried cherry tomato, chilli & rosemary marinated olives, marinated artichoke, Chargrilled eggplant & zucchini, mushrooms a la Grecque, seasonal greens, fire roast capsicum, marinated feta & bocconcini, Sonoma sourdough breads, Pepe Saya butter

#### 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 per person

All Cheese, Charcuterie & Antipasto items as listed above

Leek & forest mushroom tartlet, onion jam, smoked truffle aioli (V) Cured or smoked salmon, dill yoghurt, horseradish creme fraiche (GF)

Assorted Sonoma sourdough breads, sliced loaves, whole loaves, bread sticks & Australian cultured, Pepe Saya butter



## Empress - Menu

### Chef Menu (Fine Dining)

\$165 per person (minimum 15 guests)

A chef fee for charters longer than 4 hours applies at \$85 per hour

#### 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)

#### 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





## Empress - Menu

### KIDS MENU

\$32 per child

#### 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



## Empress - 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  
Yering Station Dry 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, Juice, Still & Sparkling Water



## Empress - Beverages

### **On Consumption**

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

#### CHAMPAGNE

Veuve Cliquot Brut NV | \$150  
Chandon NV | \$70  
Vintage champagnes on request | \$POA

#### WINES

Petaluma White Label Chardonnay | \$65  
Catalina Sounds Sauvignon Blanc | \$65  
Little Yering Dry Rosé | \$65  
Yering Station Little Yering Pinot Noir | \$65  
Pepperjack Shiraz | \$65  
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.*