

## Orraia



Orraia - more than just a superyacht; it's a portal to the extraordinary. This a unique custom built superyacht like no other yacht in Sydney. The build, decor and finishes matches that of any high rise penthouse, but with one exception, it floats on the Harbour.

### Specifications

- 90 foot Custom Built Horizon Superyacht
- Accommodates up to 35 passengers
  - Up to 18 guests for seated dining (separate tables)
- Exquisite and custom interior finishes
- Spacious interior with dining table and open kitchen
- Rear deck with lounges and dining table for 8 people
- Front deck with large lounge and sunbeds
- Upper deck with lounges and full bar
- Air-conditioning throughout
- Cabins (5)
  - Master: King bed, His & Hers joining ensuite, TV
  - Forward cabin: Queen bed (can be converted to twin) ensuite, TV
  - Side cabins x 2: Queen bed, ensuite, TV
  - Twin cabin: 2 singles, (can be converted to double) ensuite, TV
- Overnight charters available for up to 10 guests

### Special Features

- Large Digital TV in main deck
- Large Digital TV on upper deck
- High end audio sound system with iPad control
- Jacuzzi on top deck
- Swim platform with beach club
- Water sports: Lily pad, 2 x Stand up paddle boards, 1 x Towing Rocket, 2 x Sea bob (for live aboard), Jet ski (for live aboard)

### Rates

#### March - September

AU\$3,000 per hour (minimum 3 hours)

#### October – February

AU\$3,500 per hour (minimum 4 hours)

**Wait staff:** AU\$450.00 per wait staff (4 hours)

AU\$85 per hour thereafter

1 wait staff required per 10 guests

**Travelling / Wharf fees:** AU\$50 per docking

#### **Beverages**

From \$20 per person per hour

Beer, white, red wines, sparkling, soft drinks

*Upgrades available*

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

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## Orraia - Menu

Food curation by Sammy Jakubiak - Sammy's Feast Catering  
A Chef fee applies for all charters: AU\$400 (4 hours); AU\$100 per hour thereafter  
If over 25 guests a 2nd chef is required

### **Canapes**

Minimum 10 passengers

\$95pp Choose 3 cold canapes & 3 warm canapes, 1 Substantial Dish, 1 Dessert

\$115pp Choose 4 cold canapes & 4 warm canapes, 2 Substantial Dish, 1 Dessert

\$140pp Choose 1 Food Station, 4 cold canapes & 4 warm canapes, 2 Substantial Dish, 1 Dessert

#### **Cold Canapes**

Sydney rock oysters with mignonette dressing (gf,df,p)  
Raw King Salmon, olive lemon caper dressing (gf,df,p)  
Prawn Cocktail with Marie-Rose sauce, cucumber iceberg salad (p,df,gf)  
Blinis, herb creme fraiche, smoked salmon caviar (p)  
3 fish rainbow crudo with lemon, french caper herb vinaigrette (p,gf,df)  
Goats Cheese, preserved lemon pea mint tart (v,gfa)  
Buffalo mozzarella, cherry tomato, basil oil, pangrattato (v,gfa)  
Gazpacho shot, basil oil, herbs (vv,gf)  
Mortadella wrapped Grissini Pistachio crumb (df)  
Rockmelon Prosciutto Hazelnut crumb (gf,df)

#### **Warm Canapes**

Mushroom arancini truffle mayo (v)  
Carrots with almond cream and harissa (vv,gf)  
Panko Prawn, ginger sesame dressing, furikake (p,df)  
Pulled beef rib tartlet, caramelised onion, jus (gfa)  
Grilled Chicken skewer, chimichurri sauce (gf,df)  
Mushroom arancini truffle mayo (v)  
Grilled prawn, chimichurri (p,gf,df)  
Beer battered flathead, tartare (p)  
Pulled pork slider, shaved slaw (gfa)  
Yoghurt flatbread, dill, tamara, salmon roe (p)  
Grilled scallops, garlic chili butter, radish and herbs (p,gf)



## Orraia - Menu

### **Substantial Canapes**

Casarecce with pomodoro sauce and stracciatella (v)  
Dill crumbed barramundi, oven roast chips, house made tartare sauce (df)  
Lamb Cutlet, salsa verde, roast potato (gf,df)  
Grilled Riverine flank, entrecote sauce, skinny fries (gf)  
Lobster bisque spaghetti (p) extra \$15 per person  
Slow cooked beef cheek, red wine jus, roast carrot puree (gf) extra \$5 per person

### **Dessert Canapes**

Greek Yoghurt panna cotta, seasonal fruit (gf)  
Coconut Sorbet, coconut wafer, saké (v,gf,df)  
Spiced Chocolate crema, honey comb, salt flakes (v, gf)  
Gelato Selection - Chocolate, pistachio, vanilla bean (gf, dfa)



## Orraia - Menu

### **Sit Down Menu**

\$129 per person 6hr Charter Minimum 10 guests

#### **Canapes**

Crispy polenta, whipped truffle ricotta, San Daniele prosciutto (GF)  
Cocktail spanner crab crostini, finger lime, salmon roe (P)

#### **Entree**

Smoked King Salmon salad, herb cream, zuni pickles, macadamia (P, GF)

#### **Main**

Margra lamb loin with potato gratin, salsa verde, roasted red capsicum (GF)

#### **Sides**

Orraia classic green salad (GF, V)  
Sourdough bread, whipped butter (V)

#### **Dessert**

Greek Yoghurt pannacotta, strawberry salad, macadamias (GF)



## Oorraia - Menu

### **Food Stations & Experiences**

Add on to Canape or Sit down menu | Min 25 pax

We proudly use Australian produce and Australian made ceramics and serveware

#### **Sashimi Bar \$20pp**

Selection of Kingfish, Salmon served raw and sliced fresh with accompaniments

#### **Seafood Tower or Bar \$25pp**

Selection of Kingfish, Salmon served raw and sliced fresh with accompaniments

#### **Oyster Bar \$20pp**

Dozens of Oysters on ice with a selection of dressings

#### **Blini and Caviar Bar POA**

Selection of Caviars, served with blinis, and classic accompaniments, chives, creme fraiche, egg yolks, shallots, with chef guided tasting

#### **Cheese and Charcuterie Boards \$16pp**

Selection of international and Australian cheeses, charcuterie and accompaniments

#### **Live Steak tartare preparation and service \$18pp**

Hand chopped beef with flavour components prepped mixed, presented and served live

#### **Live tableside classic caesar salad preparation and service POA**

Large bowl with dressing made fresh and salad ingredients tossed and served tableside

#### **Live tableside tomahawk steak slicing and service POA**

Tomahawk presentation raw and cooked, table side slicing and serving with sides and sauces

#### **Sydney Seafood Market Tour, Shop and Cook Trip POA**

Guided tour to the newly built Sydney Fish Markets, enjoy some seafood snacks and choose some seafood to take on board for the chef to prepare (subject opening times)



## Orraia - Beverages

### **Gold Package**

\$20 per person, per hour

#### **Champagne**

Moët & Chandon Brut

#### **Rose**

Maison Saint AIX Rose, Provence France

#### **White**

Innocent Bystander, Pinot Gris VIC  
Vasse Felix Felius Chardonnay, Margaret River

#### **Red**

Torbeck Woodcutters Shiraz, Barossa Valley  
Tamer Ridge Pinot Noir, Tasmania

#### **Beer**

Corona, Peroni & Young Henry's on tap

Soft drink, juice, sparkling, still, tea & coffee

### **Premium Package**

\$30 per person, per hour

#### **Champagne**

Veuve Clicquot Brut (Yellow label)

#### **Rose**

Miraval Cotes de Provence France

#### **White**

Pooley Pinot Grigio, VIC  
Houghton Wisdom Chardonnay 2022, WA

#### **Red**

Atom Pinot Noir, Tasmania  
Welland Barossa Shiraz 2022

#### **Beer**

Corona, Peroni & Young Henry's on tap

Soft drink, juice, sparkling, still, tea & coffee

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## Orraia - Beverages

### **Elite Package**

\$40 per person, per hour

### **Champagne**

Perrier – Jouet Blanc de Blancs France

### **Rose**

Minuty M Cotes de Provence France

### **White**

Mount Macedon 2023 Pinot Gris  
Leeuwin Estate Prelude Chardonnay, WA

### **Red**

Glazter 'Bishop' Shiraz, Barossa Valley  
Freycinet Louis Pinot Noir, Tasmania  
2019 Maretti Barolo, Italy

### **Beer**

Corona, Peroni & Young Henry's on tap

Soft drink, juice, sparkling, still, tea & coffee

Other drinks available on request prior to charter



## Orraia - Beverages

### **Spirits**

#### **Standard Spirits \$12** (includes mixers)

ABSOLUTE VODKA BOMBAY SAPPIRE GIN  
JOHNNIE WALKER RED LABEL JIM BEAM  
JACK DANIELS BACARDI

#### **Premium Spirits \$15** (includes mixers)

GREY GOOSE VODKA HENDRICKS GIN JOHNNIE WALKER BLACK LABEL  
SAILOR JERRY SPICED RUM PATRON SILVER TEQUILLA  
CHIVAS REGAL

#### **By the bottle**

CLASE AZUL \$600  
DON JULIO 1942 \$600  
JOHNNIE WALKER BLUE LABEL \$550  
LAGUVLIV 16 Y/O SINGLE MALT \$550

#### **Signature Cocktail List March 2025**

\$20 - \$25 per cocktail

Classic Margarita  
Spicy Margarita  
Espresso Martini  
Negroni  
Aperol Spritz  
Amaretto Sour  
Whiskey Sour  
Old Fashioned  
Dirty Martini