

Enigma



This luxurious vessel includes state of the art facilities suitable for high end corporate entertainment. Enigma offers superb quality throughout to compliment the grandeur of the vessel. Delicious catering and fine wines are provided to impress the most discerning passengers.

Specifications

- 62 foot motor yacht
- Accommodates up to 41 passengers
- Cruising speed of around 20 knots
- Stabilisers built in for steady cruising
- Long range fuel tanks plus a 400 gallon per day fresh water maker
- Fully air conditioned
- 3 deck levels.
- Cabins
 - Owners cabin – Full walk around king bed, granite ensuite, walk in cedar lined robe.
 - VIP cabin – Queen bed, access to full size granite lined head-shower vanity and toilet.
 - Guest cabin – 2 single beds, access to full size granite lined head-shower vanity and toilet.

Special Features

- 4 plasma & LCD screens
- 6 zone SONOS sound system
- iPad with Spotify
- Apple TV including KAYO, Netflix, Stan
- Wireless Broadband (free Wifi)

Rates

May – September

AU\$990.00 per hour (minimum 3 hours)

October – April (excl Dec)

AU\$1100.00 per hour (minimum 4 hours)

December

AU\$1300.00 per hour (minimum 4 hours)

Wait staff: \$300 per wait staff (4 hours)

\$75 per hour thereafter

0 - 12 guests: 1 wait staff required

13 - 30 guests: 2 wait staff required

31 - 41 guests: 3 wait staff required

Wharf / travelling fees: AU\$50 per docking

Beverages

From AU\$20 per person per hour

Beer, red and white wine, spirits, sparkling, soft drinks, juice

Upgrades available

BYO food: AU\$10 per person

BYO beverages: AU\$20 per person

City wharves: Campbells Cove, King Street Wharf, Woolloomooloo, Walsh Bay, Casino Wharf

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Enigma – Menu

Menu is provided by RUKUS Catering – A boutique and professional caterer

\$400 chef fee applies for up to 4 hours; \$80 per hour thereafter.

Public holidays: 20% surcharge applies on food, 100% surcharge applies on chef.

CLASSIC BBQ

\$50.00 per person (minimum \$500)

Minimum 20 guests

Where minimum numbers cannot be reached, a \$175 fee applies

Chef not required on board. Food is pre cooked and reheated onboard.

Gourmet beef sausages GF, DF

Slow cooked lamb shoulder, served with tzatziki GF, DF

Choice of two salads:

Green salad with balsamic dressing GF

Coleslaw GF

Pesto pasta salad

Rocket, pear & parmesan salad with balsamic dressing GF

Bread & butter

Sweets for dessert

BBQ Enhancements (min. 10 person charge)

Cheese and charcuterie board.....\$19 PP

Marinated chicken GF, DF.....\$10 PP

Fresh Australian Prawns (3 pieces per person).....\$12 PP

Fresh Pacific Oysters (3 pieces per person).....\$15 PP

Fresh Sashimi Platter (suitable for 10 guests).....\$200



Enigma – Menu

PLATTERS

*Minimum order of \$650 where only platters are ordered | \$80 delivery fee applies
Chef not required on board*

Each platter is suitable for 10 people unless stated otherwise

All platters served with baguettes & butter

FRESH SEAFOOD PLATTER

FOR 2, \$360 | FOR 3, \$650 | FOR 6, \$850

Mixed seafood platter including prawns, smoked salmon, oysters, grilled octopus, lobster tails, scallops, cocktail sauce.

FRESH AUSTRALIAN PRAWNS PLATTER - \$240

Queensland Tiger prawns, seafood sauce

OYSTERS PLATTER - \$240

Selection of oysters served with lemon and seasonal dressing

SMOKED SALMON PLATTER - \$240

Smoked Salmon, dill, capers, cream cheese, red onion, cracked pepper

MIXED CHARCUTERIE PLATTER - \$230

Charcuterie, pate, pickles, mustards

MARINATED LAMB CUTLETS - \$230

Grilled lamb cutlet platter, fresh herbs, lemon zest, garlic tzatziki dressing

MARINATED CHICKEN DRUMMETTES - \$230

Chicken drummettes, coriander, chili, sesame, lime, ginger

GRILLED VEGE PLATTER - \$190

Grilled Mediterranean vegetable platter, olives, stuffed peppers, dips

CHEESE BOARD - \$190

Cheese platter featuring our favourite three cheeses, fruit and quince paste

FRESH VEGES & DIPS - \$190

Fresh vegetable & assorted dip platter

MIXED SANDWICHES - \$230

Assorted sandwiches/wraps with mixed fillings

MORNING TEA - \$200

Morning tea including pastries, muffins & fruit

SEASONAL FRUIT PLATTER - \$160

Fresh seasonal fruit



Enigma – Menu

SET DROP OFF CANAPE MENU

\$70 per person

Minimum 15 people

10-14 people accepted with a 20% surcharge

Chef not required

CANAPES

Caramelised onion and chevre tart, chervil VEG

Warm pork and Fennel Sausage roll, black garlic puree

Raw kingfish tostada, jalapeno, avocado crema, sumac GF

Warm roasted pumpkin, thyme, Adelaide hills goats cheese quiche VEG

Chicken yakitori skewer, wasabi aioli, furikake, shallots GF DF

Pulled pork banh mi slider, carrot and daikon, coriander, crispy shallots

SUBSTANTIAL

Moroccan spiced chicken breast, chimmichurri, harissa labne, preserved lemon, heirloom tomatoes
tossed in salsa verde, roasted kipfler potatoes GF



Enigma – Menu

CANAPES BY RUKUS

\$80 per person

Includes 7 canapes, 2 substantials and 1 dessert

Add canapes for \$7 per canape, per person

Add substantial for \$13 per substantial, per person

Minimum 15 people

10-14 people accepted with a 20% surcharge

Chef required at \$400 up to four hours, and \$80 per hour thereafter

COLD ITEMS

Herbed ricotta, fresh fig, truffle oil, honey en croute VEG

Spring pea tart, whipped Persian feta, shaved pecorino VEG

Caramelised onion and chevre tart, chervil VEG

Spanner Crab, green apple, creme fraiche, trout roe served on brioche

Sydney rock oysters, yuzu vinaigrette, cucumber and sliced shallots GF DF

Hot smoked trout rillette, cucumber disc GF

Peeled QLD King prawns, bloody mary dressing GF DF

Szechuan steak tartare served on crisp rice paper, chilli oil, sesame GF

Peking duck pancake, cucumber, spring onion DF

HOT ITEMS

WA scallop, cauliflower puree, herb and garlic butter, chives GF

Sesame prawn toast, sriracha mayo, finger lime DF

Pork and Fennel Sausage roll, black garlic puree

Roasted pumpkin, thyme, Adelaide hills goats cheese quiche VEG

Green pea arancini, shaved pecorino, crisp sage VEG

Chicken yakitori skewer, wasabi aioli, furikake, shallots GF DF

Grilled Moroccan lamb skewer, smoked yoghurt, almond dukkah GF

Carne asada beef taco, corn tortilla, salsa roja, pickled onion GF DF

Japanese salmon taco, daikon, wasabi, cabbage, corn tortilla GF DF

Baja fish taco, lime crema, mango salsa, corn tortilla DF

Homestyle chicken & leek pie, carrot puree

Pulled pork banh mi slider, carrot and daikon, coriander, crispy shallots



Enigma – Menu

SUBSTANTIALS

Sri Lankan chicken or fish curry, baby eggplants, curry leaf, fragrant rice GF DF

Thai beef curry, baby eggplant, cucumber salsa, jasmine rice GF DF

Crab rigatoni pasta, Calabrian chilli, lemon, parsley, stracciatella

Pasta Alla Vodka, oven roasted tomato, shaved parmigiano VEG

Rukus burgers - American style cheeseburger, dill pickles, secret burger sauce, tomato, lettuce, pickled onion

Middle eastern lamb shoulder pilaf, dried fruits, crisp shallots, cucumber and tomato salsa, smoked yoghurt GF

Burrito bowl of chipotle grilled chicken, guacamole, tomatillo salsa, tomato rice, pico de galo, avocado GF DF

Chicken Saltimbocca, celeriac mousse, spring peas, snow pea tendrils salad GF

Slow cooked smoked salmon, pea puree, preserved lemon, roasted heirloom tomatoes, fried kipler potatoes GF

DESSERTS

Decadent chocolate brownie, dulce de leche GF

NY style passionfruit cheesecake

Dark chocolate dipped strawberries GF

Salted chocolate and roasted hazelnut tart

Raspberry, lemon and yuzu curd tart, shaved white chocolate



Enigma – Menu

FAMILY-STYLE SHARE MENUS

Minimum 15 people
10-14 people accepted with a 20% surcharge
Chef required at \$400 up to four hours, and \$80 per hour thereafter

FAMILY-STYLE Menu 1

\$92 per person

CANAPÉ

Herbed ricotta, fresh fig, truffle oil, honey en croute VEG
Raw kingfish tostada, jalapeno, avocado crema, sumac GF

MAINS

BBQ Lemongrass chicken cutlet, Vietnamese herb salad, pickled cucumber
and shallot GF DF
Whole side of slow smoked Tasmanian salmon, labne, fine herb crust GF

SIDES

Kipfler potatoes and watercress tossed in salsa verde, lemon, capers and parsley GF VEGAN
Grilled broccolini, hazelnut and currant salsa, lemon tahini dressing GF VEGAN
Sourdough Breads, Pepe saya butter

DESSERT

Salted chocolate and roasted hazelnut tart, mascarpone cream, raspberries

FAMILY-STYLE Menu 2

\$125 per person

CANAPÉ

Herbed ricotta, fresh fig, truffle oil, honey en croute VEG
Raw kingfish tostada, jalapeno, avocado crema, sumac GF
Sydney Rock Oyster, yuzu vinaigrette, cucumber and shallot salsa GF DF

MAINS

Peeled QLD king prawns, bloody mary dressing GF DF
BBQ Lemongrass chicken cutlet, Vietnamese herb salad, pickled cucumber
and shallot GF DF
Whole side of slow smoked Tasmanian salmon, labne, fine herb crust GF
8 hour slow cooked lamb shoulder, rosemary and garlic, pomegranate jus, green pea puree GF

SIDES

Kipfler potatoes and watercress tossed in salsa verde, lemon, capers and parsley GF VEGAN
Grilled broccolini, hazelnut and currant salsa, lemon tahini dressing GF VEGAN
Sourdough Breads, Pepe saya butter

DESSERT

Salted chocolate and roasted hazelnut tart, mascarpone cream, raspberries

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Enigma – Menu

FAMILY-STYLE Menu 3

\$165pp

CANAPÉ

Herbed ricotta, fresh fig, truffle oil, honey en croute VEG
Raw kingfish tostada, jalapeno, avocado crema, sumac GF
Sydney Rock Oyster, yuzu vinaigrette, cucumber and shallot salsa GF

MAINS

Peeled QLD king prawns, bloody mary dressing GF
Moreton bay bugs, dill and caper mayo GF
BBQ Lemongrass chicken cutlet, Vietnamese herb salad, pickled cucumber
and shallot GF DF
Whole side of slow smoked Tasmanian salmon, labne, fine herb crust GF DF
Connor Bistecca steak, served medium rare, lemon, salsa verde GF DF

SIDES

Kipfler potatoes and watercress tossed in salsa verde, lemon, capers and parsley VEGAN GF
Grilled broccolini, hazelnut and currant salsa, lemon tahini dressing VEGAN GF
Heirloom tomatoes, buffalo mozzarella, kombu, oregano, lemon myrtle dressing GF
Green Garden Salad, chervil dressing, chives VEGAN GF
Sourdough Breads, Pepe saya butter

DESSERT

Salted chocolate and roasted hazelnut tart, mascarpone cream, raspberries



Enigma – Menu

MEXICAN FEAST

\$105 per person

Minimum 15 people

10-14 people accepted with a 20% surcharge

Chef required at \$400 up to four hours, and \$80 per hour thereafter

STARTERS

Totopos GF

Traditional guacamole GF VEGAN

Kingfish tostada, avocado creme, jalapeño, finger lime GF

Garlic prawn ceviche, tomato, jalapeno, pineapple GF

Burrata, salsa roja, lime GF

STREET TACOS

Lamb barbacoa taco, pickled onion, cabbage, jalapeno mayo GF

Baja fish taco, mango salsa, cabbage, lime crema GF

Garlic mushroom, cotija cheese, salsa verde, pickled onion, coriander GF VEG

SALADS

Quinoa salad, black beans, red cabbage, currants, kale, bbq corn, roasted almonds VEGAN GF

Tossed green leaves, avocado, chervil dressing VEGAN GF

DESSERT

Spiced chocolate brownie, vanilla bean ice cream, lime zest, cinnamon, butterscotch sauce GF



Enigma – Menu

FORMAL SIT DOWN

Minimum spend of \$1,500

Up to 12 guests maximum

Includes 3 canapes, alternate drop entrée and main, side salad and dessert

Alternate serve optional

Chef required at \$400 up to four hours, and \$80 per hour thereafter (cost included in minimum spend)

CANAPES ON ARRIVAL

Herbed ricotta, fresh fig, truffle oil, honey en croute VEG

Raw kingfish tostada, jalapeno, avocado crema, sumac GF

Sydney Rock Oyster, yuzu vinaigrette, cucumber and shallot salsa GF, DF

ENTRÉE ALTERNATE SERVE

Buffalo mozzarella and heirloom tomato salad, fresh fig, fig reduction, hazelnut crumble, nasturtium leaf GF

Beetroot and gin cured ocean trout, shaved fennel salad, orange segments, labne, trout roe GF

MAIN ALTERNATE SERVE

Connor dry aged sirloin, potato gratin, green peppercorn and red wine jus, snow pea tendrill salad, tarragon mustard GF

Pan seared snapper, green olive salsa, cauliflower puree, zucchini and squash salad, kipfler potatoes GF (VEG option substitute for whole portobello mushroom)

SIDES

Green garden salad, avocado, chervil vinaigrette GF VEGAN

Sourdough breads, Pepe Saya butter

DESSERT

Salted chocolate and roasted hazelnut tart, mascarpone cream, raspberries



Enigma – Beverages

Packages

Soft Drinks Package

\$6.25 per person per hour

Includes unlimited soft drinks and orange juice

Sparkling Package

\$20 per person per hour

Add Spirits: Additional \$5 per person per hour

Premium Champagne Package

\$30.00 per person per hour

Includes Veuve Clicquot, spirits, all wines and other beverages

BY CONSUMPTION

Pay only for the beverages you drink. Drinks will be tallied and charged to a credit card at the end of the charter. Prices are as per the drinks list.



Enigma – Beverages

CHAMPAGNE

Moët Chandon Brut, France - \$130

Verve Clicquot, France - \$150

SPARKLING WINE

Aurellia Prosecco, Australia - \$60

NV Chandon Brut - \$70

WHITE WINE

Lost Buoy Sauvignon Blanc, Adelaide Hills - \$60

Corte Giara, Pinot Grigio, Italy - \$65

Robert Oatley Chardonnay, Margaret River - \$75

From Sunday Pinot Gris, Orange - \$75

Geologie Riesling, Clare Valley - \$70

From Sunday Rose, Orange - \$65

RED WINE

Tomero Malbec, Argentina - \$70

Disco Valante Pinot Noir, Adelaide Hills - \$70

Lost Buoy Cliff Black Grenache, McLaren Vale - \$75

Heretic Wines Cabernet Sauvignon, Margaret River - \$75

Kennedy Shiraz, Hunter Valley - \$75

SPIRITS (30ml)

Absolute Vodka - \$15 Tanqueray Gin - \$15

Johnny Walker Black Label Scotch - \$15

Jim Beam Bourbon - \$15

Jose Cuervo Tequila - \$15

Aperol Spritz - \$18

BEER

Peroni - \$10

Corona - \$10

150 Lashes Pale Ale - \$10

Apple Cider - \$10

NON-ALCOHOLIC

Coke, Coke Zero, Sprite, Fanta, Ginger Beer - \$5

San Pelligrino Sparkling water, 1L - \$10

Orange and Apple Juice - \$5

Nespresso Coffee - \$4

Twinings Tea - \$4