

## Oscar II



Large in stature and in deck space, this beautiful Super Yacht provides 2 spacious entertaining decks. The interior décor has recently been refurbished giving a chic European elegance. With all this modern space, Oscar II has really made lasting impressions, even on the more discerning guests.

### Specifications

- 101 foot Warren Motor Yacht
- Accommodates up to 64 passengers
  - Up to 30 passengers for casual seated dining
- Fully air conditioned
- Serviceable bar on rear deck
- Large top deck with alfresco area
- Cabins
  - 2 x Queen cabins with en-suite
  - 2 x Twin cabins with ensuite
- Liveaboard charters available for 8 guests

### Special Features

- Large LCD TV's
- Multi Zoned sound system
- Music connection with Bluetooth
- Spa on front deck
- Swim platform
- Aqua lily pad
- 2 x Paddle Board: AU\$200
- 4 x Snorkel Gear: AU\$100
- Spa: AU\$500

### Rates

#### **February - October**

AU\$2500 per hour (minimum 4 hours)

#### **November, December, January**

AU\$2800 per hour (minimum 4 hours)

**Wait staff:** AU\$300.00 per wait staff (4 hours)

AU\$75 per hour thereafter

1 required per 10 guests

**Travelling / Wharf fees:** AU\$60.00 per docking

### Beverages

#### **Silver Package**

From AU\$20 per person per hour

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

*Upgrades available*

City Wharves: Towns Place, King Street Wharf, Casino Wharf, Eastern Pontoon, Pirrama Park Wharf

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## Oscar II – Menu

*Catering by professional inhouse chef*

*Minimum order of 20 passengers*

*Chef fee applies for all charters of AU\$400; AU\$80 per additional hour*

### **Canapés Menu**

8 canapés (4 Cold, 5 Hot) \$75 per person

10 canapés (6 Cold, 6 Hot) \$90 per person

11 canapés (7 Cold, 8 Hot) \$105 per person

### **Cold Canapés**

Freshly Made Vegetarian Vietnamese Rice Paper Rolls with Crispy Tofu and Egg served with a Peanut and Tamarind Sauce (V, DF, GF, VG)

Mini Tomato Bruschetta with Fresh Basil and Oregano on Ciabatta Bread (V, VG, DF)

Pork & Shitake Mushroom San Choy Bow served in Baby Cos Lettuce Cups and Crispy Wonton (DF, GF)

Chilled Yamba King Prawns served with Marie Rose Sauce (GF, DF If no sauce)

Sydney Rock Oysters served with a Champagne Vinegar and Cucumber Mignonette and Pearls of the Sea (DF, GF)

Gravlax of New Zealand Ora King Salmon with Dill, Cucumber and Burnt Lemon Crème Fresh on a Sourdough Crouton

Blackened Cajun Spiced Yellow Fin Tuna served with Mango, Paw Paw and Coriander Salsa (GF)

Seared Abrolhos ½ Shell Scallop served on Vermicelli Salad with Ginger, Lime and Lemongrass Dressing (GF)

Petite Short Crust Tart, Confit Heirloom Tomato, Paprika Spiced Pumpkin, Spinach and Ricotta Mousse with a Caramelised Onion Jam (V)

Fillet of Beef Tartar, Baguette Crouton drizzled with Chervil Infused Olive Oil



## Oscar II – Menu

### **Hot Canapes**

Arancini with Roasted Jap Pumpkin, Bocconcini, Baby Spinach and Semi Dried Tomato (V)

Slow Cooked Beef Brisket Stroganoff Pies with Duchess Potato Topping

Snapper & Blue Swimmer Crab Thai Style Fish Cake and Sweet Chili Dipping Sauce (GF)

Indonesian Satay Chicken Skewers with Spicy Peanut and Coconut Sauce (GF, DF)

5 spice Duck Pancakes with Cucumber, Shallots and Hoisin Sauce (DF)

Chimichurri King Prawn and Chorizo Skewers (GF)

Mini Beef Wellington with Mushroom Duxelles served in a Fresh Puff Pastry Parcel

Kataifi Wrapped Haloumi Cheese drizzled with Honey and Pistachio Crumble (V)

Harissa Spiced Chickpea Patty served with Coriander Tomato Salsa and Avocado Mouse (V, GF, DF)

Lamb Kofta with Sumac & Labneh Tzatziki Dressing (DF if no sauce)



## Oscar II – Menu

### **Buffet menu**

\$140 per person (minimum 10 passengers)

#### **On Arrival**

Assortment of Chef Selection Canapes

#### **Starters**

Roast pumpkin, bocconcini and baby spinach arancini (V)

Chefs special Antipasto platter of cured meats a selection of cheeses, dips and roasted vegetables

#### **Warm Buffet**

Rib eye fillet with duxelles field mushrooms, confit tomato and red wine jus with roasted chat potatoes

Succulent oven baked chicken marinated with cajun and lemon juice, served with a parsley garnish (GF)

#### **Seafood**

South Australian live mussels with coconut, lemon grass and fresh coriander

Lemon and herb crusted salmon fillet served with a hollandaise sauce and grilled asparagus

Fresh Lobster with garlic lemon and dill butter sauce

Seared Harvey Bay scallop served on a bed of vermicelli salad with ginger and lime dressing

Fresh Tiger Prawns accompanied with herb and lemon aioli

Sydney Rock Oysters with champagne and vinaigrette and pearls of the sea (3 per person)

#### **Salads**

Dill, red onion and caper berry potato salad (V)

Caprese salad of tomato, bocconcini and fresh basil (V)

Rocket, Pear and Parmesan salad dressed in a balsamic reduction (V)

A selection of boutique rolls with butter portions

#### **To Finish**

Tea, herbal teas and coffee

Seasonal fresh fruit platters

Chef's selection of house desserts made fresh on board daily

A selection of fine Australian cheese served with dried fruit and deli style crackers



## Oscar II – Menu

### **Platter Menu**

Each platter serves 8 – 10 guests

#### **COLD SEAFOOD PLATTER: \$450**

Selection of seafood fresh from the Sydney Fish Markets, including King prawns, Sydney Rock oysters, smoked salmon, scallops, bug tails, blue swimmer crab dressed with parsley, lemon and garlic butter and served with toasted sourdough, seafood and tartare sauces

#### **ANTIPASTO PLATTER: \$350**

Fine Australian and European hard and soft cheeses, Dried fruit, Quince Paste, Assorted Nuts, Seasonal Exotic Fruits, Artisan Bread, Grissini and Crackers, Prosciutto De Parma, Sopressa, Bresaola, Pancetta and Grilled Spanish Chorizo, chef's house made dip selections

Char Grill Eggplant, Roast Capsicum, Grilled Field Mushroom, Confit Heirloom Tomato, Marinated Artichokes, Dolmades, Garlic infused black and green Olives, Grilled Halloumi, Marinated Feta, Zucchini Frittata, Arancini with Pumpkin Semi Dried tomato

Roquette Jap Pumpkin Orecchiette with Goats Cheese, caramelized onion and soy toasted nuts  
Caprese Salad of Plum Tomato Bocconcini Pesto Roasted Pine Nuts

Mesculin Salad mix with Cranberry, Pecorino and white balsamic glaze

#### **CHEESE PLATTER: \$200**

Selection of Fine Australian Cheese & Seasonal Fruits Served with dried fruit, gourmet grissini, crackers and walnut bread

#### **FRUIT PLATTER: \$140**

Seasonal fruit & honey yoghurt

#### **KIDS PLATTER: \$50 per head**

Selection plate of cheeseburger sliders, fish, crumbed chicken, hot chips, fresh fruit and assorted desserts, as well as unlimited soft drinks and juices throughout

#### **OYSTER AND PRAWN BAR: \$32 per head**

(3 Oysters + 4 King Prawns Per Person)

A selection of freshly shucked Sydney Rock and Pacific oysters served with a selection of condiments, lemon, Asian shallot vinaigrette or spiced tomato and caper salsa with Ocean King prawns served with fresh lemon and aioli with condiments

#### **DESSERT STATION: \$20 per head**

Selection of Chocolate mousse cups with Chantilly cream, vanilla bean crème brûlée, tiramisu, sticky date pudding, petite cakes



## Oscar II – Beverages

### Silver Beverage Package

\$20 per person per hour

**Sparkling:** Choose one  
Bandini Prosecco (Veneto, Italy)

Chandon Brut NV (Yarra Valley, Victoria)

**White:** Choose one  
Catalina Sounds Sauvignon Blanc (Marlborough, New Zealand)

Aquilani Pinot Grigio (Veneto, Italy)

**Red:** Choose one  
Redclaw Pinot Noir (Mornington Peninsula, Victoria)

Bruno Shiraz (Barossa Valley, South Australia)

**Rosé**  
AIX Rosé (Provence, France)

**Beer**  
Peroni, Corona & light beer  
Soft drink, juice & mineral water



## Oscar II – Beverages

### Platinum Beverage Package

\$30 per person per hour

#### **Champagne**

Veuve Clicquot NV (Champagne, France)

#### **White:** Choose one

Shaw & Smith Sauvignon Blanc (Adelaide Hills, South Australia)

Giant Steps Yarra Valley Chardonnay (Yarra Valley, Victoria)

The Other Wine Co. Pinot Gris (Adelaide Hills, South Australia)

#### **Rosé:** Choose one

AIX Rosé (Provence, France)

Minuty Prestige Rosé (Provence, France)

#### **Red:** Choose two

Craggy Range Pinot Noir (Martinborough, New Zealand)

Henschke Five Shilling Shiraz (Barossa Valley, South Australia)

Snake & Herring 'Dirty Boots' Cabernet Sauvignon (Margaret River, Western Australia)

#### **Beer**

Peroni, Corona & light beer

Soft drink, juice & mineral water

#### **Add on**

House Spirits: AU\$40 per person (4 hours)

Seltzer - \$12 per head (4 hours)