

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
- Bowers & Wilkins THX sound system
- Satellite TV including Foxtel
- Wireless Broadband (Wifi)
- A large selection of latest release DVD's

Rates

March – October

AU\$990.00 per hour (minimum 3 hours)

November, January, February

AU\$1100.00 per hour (minimum 4 hours)

December

AU\$1200.00 per hour (minimum 4 hours)

Wait staff: AU\$250.00 for 4 hours

Included in food and beverage package

Beverages

* AU\$18.00 per person per hour

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

* AU\$25.00 per person per hour

Beer, red and white wine, premium French Champagne, soft drinks, juice

On Consumption beverages

Wait staff fee applies of \$250 for 10 passengers or over

BYO food: AU\$250

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 French Fare Catering – A boutique and professional caterer
Where a chef is required on board and minimum numbers are not met, a \$300 chefs fee applies for
up to 4 hours; \$60 per hour thereafter.*

SYDNEY PICNIC

for up to 9 guest

\$260 for two guests and \$100 per person thereafter

Roasted & salted almonds

Burrata, winter citrus, salted pistachios & pomegranate

Free range roast chicken, Dutch cream potatoes, charred green beans, walnuts and
tarragon mustard dressing

Selection of La Boqueria cured meats

Large leaf rocket, avocado, lemon and toasted seeds

Cheese platter including Le Dauphin – France, Cashel Blue – Ireland, Montgomery’s cheddar -England
served with quince & Misura crackers

Organic l’ancienne baguette

Brownies with walnuts & cranberries



Enigma - Menu

CLASSIC BBQ

\$35.00 per person

Minimum 20 guests | Chef not required on board

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

Dips, cheese and bread to start

Gourmet beef sausages

Home-made marinated chicken skewers

Choice of two salads from the below:

Green salad with balsamic dressing

Coleslaw

Pesto pasta salad

Rocket, pear and parmesan salad with balsamic dressing

Bread rolls and butter

Sweets for dessert

BBQ enhancements

Add fresh Australian prawns for \$10.00 per person

Add fresh Pacific Oysters for \$10.00 per person

Add fresh Morton Bay Bug for \$12.00 per person



Enigma - Menu

CANAPES

Chef is included where minimum numbers are met, otherwise a \$300 chef charge applies for four hours; \$60 per hour thereafter

\$65 per person	Choose 3 cold, 3 hot, 1 substantial & 1 dessert platter (Min. 25 guests)
\$86 per person	Choose 4 cold, 4 hot, 1 substantial, 1 platter & 1 dessert platter (Min. 20 guests)
\$92 per person	Choose 5 cold, 5 hot, 1 substantial, 2 platters, 1 dessert (Min. 20 guests)

**Mixed seafood platters cannot be chosen in these options*

COLD

Oyster selection, ponzu lime dressing or red wine eschalot dressing & ocean pearls (GF)

QLD prawn verrine, avocado mousse, crisp lettuce, caviar (GF)

Alaskan crab, green apple, espelet pepper, in a spoon (GF)

Five spice pork rillettes, nashi pear compote, sourdough

Organic chicken salad, Vietnamese mint, cucumber, rice noodle basket

Cumin seared lamb filet, eggplant caviar, olive bread

Duck pancake, hoisin sauce, crisp eschalot, spring onion, cucumber

Tomato & avocado salsa, pine nuts, crostini (V)

Egg & chive mimosa, crisp rice shell (V) (GF)

Goat cheese tart, candied hazelnut (V)

HOT

Seared scallops, black rice galette, broccoli truffle sauce (GF)

Cod croquette, chives, yoghurt aioli sauce

Seared ocean trout skewers, orange & sesame dressing (GF)

Pulled pork croque monsieur, green apple, sage

Mini Yorkshire pudding, beef filet, tarragon sauce

Confit duck filo roll, pistachio, berry sauce

Confit lamb tart, pine nuts, thyme jus

Brandy mushroom fricassee in a vol au vent, parmesan wafer (V)

Seared haloumi wrapped in grilled zucchini, pesto sauce (V)

Chickpea & corn fritter, eggplant caviar dip (V)



Enigma – Menu

SUBSTANTIAL

Slow cooked ocean trout slider, crisp lettuce, citrus dressing

Sauté prawn pilaf, asparagus, lemon & dill sauce (GF)

Lobster brioche, truffle sauce, crisp potato chips

Chicken chasseur (smoked pancetta/mushrooms), mash, green beans (GF)

Slow cooked lamb shanks, garlic mash, wilted greens (GF)

Pasture fed beef filet, roasted chat potatoes, garlic, thyme, béarnaise sauce (GF)

Twice cooked pork belly, rice noodles, Asian greens, plum sauce

Porcini & candied hazelnut risotto, leek, shaved parmesan (GF), (V)

Quinoa salad, black beans, celery, cashew nuts, broccoli, roasted pumpkin, eschalot & apple cider

vinegar dressing (GF) (V)

Chickpea & sweet potato slider, Verde aioli, truss tomato, crisp lettuce (V)

DESSERT

Mixed French sweet platter including French berry tarts, profiteroles, nougat, and chocolate mousse



SYDNEY HARBOUR SPECIALISTS

Enigma - Menu

PLATTERS

*Minimum order of \$600 where only platters are ordered | Chef not required on board
Each platter is suitable for 10 people unless stated otherwise*

All platters served with baguettes & butter

Mixed seafood platter

including prawns, smoked salmon, oysters, blue swimmer crab, lobster tails, scallops, brandy cocktail sauce

FOR TWO	\$286
FOR FOUR	\$566
FOR SIX	\$755

QLD Tiger prawns, harissa aioli: \$152

Selection of Oysters natural, lemon or red wine eschalot dressing: \$152

Smoked Salmon, capers red onion, cracked pepper: \$152

Charcuterie platter, homemade terrines & pate, condiments: \$126

Sticky chicken drumettes, coriander, chili, sesame, lime, ginger: \$126

Grilled Mediterranean vegetable platter, olives, stuffed peppers, dips: \$126

Cheese platter with French & Tasmanian cheese: \$126

Seasonal fruit platter: \$90



Enigma - Menus

BUFFET

*Chef is included where minimum numbers are met otherwise a \$300 chef charge applies for 4 hours;
\$60 per hour thereafter.*

\$90 per person (Min. 15 guests)

Choose 2 meat or seafood, 1 vege option, 2 salads, 1 dessert

\$110 per person (Min. 15 guests)

Choose 3 meat or seafood, 2 vege options, 3 salads, 1 dessert

MEAT

Free range chicken roulade, macadamia nuts, apricot, lemon thyme sauce

Seared pasture fed beef filet, red wine jus (GF)

Slow cooked lamb shoulder, rosemary, pine nuts, orange zest, Madeira jus (GF)

Pan-fried free-range pork loin, seeded mustard, sage, apple & candied walnuts (GF)

SEAFOOD

Wild Barramundi, sesame lime soy sauce

Butterfly of NZ salmon, Verde sauce (capers, dill, lemon, virgin olive oil) (GF)

Sauté QLD prawns, ginger, chili, garlic, Thai basil, coriander (GF)

Seared scallops, cauliflower & truffle mousse (GF)

VEGETARIAN

Stuffed tomato, black rice, macadamia nut, pumpkin seeds, parmesan (V) (GF)

Grilled Portobello mushrooms, feta, pine nuts thyme, avocado oil (V)

Zucchini slice, feta, mint (V)



Enigma – Menu

SALADS

French green bean salad, roasted calamata olives, steamed chat potatoes, capsicum, corn, garlic crouton, poached egg, apple cider & eschalot dressing (V)

Quinoa salad, black beans, broccoli, red cabbage, asparagus, haloumi, cherry tomatoes, almonds, seeded mustard dressing (V) (GF)

Buffalo mozzarella & truss tomato salad, tarragon, toasted pine nuts, balsamic cream & virgin olive oil dressing (V) (GF)

Mixed grilled vegetable salad, rocket, confit eschalots, cherry vinegar dressing (V) (GF)

Garden Salad, crisp basil leaves, cucumber, feta, cherry tomato, French garlic dressing (V) • Roasted chat potatoes, lemon thyme, garlic

Steamed Dutch cream potatoes, salsa Verde sauce

DESSERT

French Berry tarts

Lavender Crème brulee

Chocolate éclair

Individual pavlova



SYDNEY HARBOUR SPECIALISTS

Enigma – Menu

FORMAL SIT DOWN

Minimum 6 guests | Chef is included where minimum numbers are met otherwise a \$300 chef charge applies for 4 hours; \$60 per hour thereafter

Enigma can comfortably seat up to 12 guests across two tables

2 COURSE	\$86 PER PERSON
3 COURSE	\$107 PER PERSON
ALTERNATE DROP	\$10 PER PERSON, PER MEAL

ENTREE

Ceviche Tasmanian Ocean Trout, mignonette salad, shaved fennel

Brandy flambé QLD prawns, hazelnut aioli, watercress salad

Duck confit Florentine, plum chutney, sauté spinach, pistachio

De-boned spatchcock, cumin & harissa crust, eggplant chips, smoked almond & cherry dressing

Roasted vegetable salad, grilled pears, watercress, candied pecan, eschalot sauce

Fresh vine tomato, toasted pine nuts, bocconcini, balsamic cream

MAIN

Pasture fed Angus beef filet, confit Dutch cream potatoes, Shiraz jus, seasonal greens

Lamb filet, pine nut & thyme crust, hasselback potatoes, wilted greens

Confit pork belly, wilted spinach, potato mousse, sauté nashi pear, rosemary oil

Pan fried snapper filet, coriander pesto, sweet potato chips, sauté greens

Butterfly Okra Salmon filet, coco & lemon grass sauce, rice, Asian greens

Eggplant mille feuille, wilted spinach, confit tomato, crisp basil, Persian feta, olive salt (V)

Black rice risotto, sauté purple kale, edamame, spring onion, candied pistachio (V)

DESSERT

Pear & Almond tart, caramel shiraz sauce, vanilla ice cream, pistachio croquant

Mango & passion fruit pavlova, lime & coco sauce, dark chocolate shards

Mocha profiteroles, coffee glaze, vanilla ice cream, shaved chocolate, candied hazelnut



Enigma - Beverages

Packages

\$18.00 per person per hour with 1 sparkling wine
\$25.00 per person per hour with 1 premium champagne

BEERS

Corona \$9
Peroni \$9
Coopers Green Pale Ale \$9
Monteith's Apple Cider \$10

WHITE WINE

Johnny Blanco Sauvignon Blanc 2016 Adelaide Hills \$50
Oakvale Chardonnay 2016 Hunter Valley \$60
From Sunday Pinot Gris 2016 Orange \$65
Bervini Pinot Grigio 2016 Veneto Italy \$52
Chateau Suau 2015 Bordeaux France \$55
Oakvale Rose 2016 Hunter Valley \$55

RED WINE

Lost Buoy Shiraz 2016 McLaren Vale \$65
Milla Pinot Noir 2016 Adelaide Hills \$60
Tomero Malbec 2015 Mendoza Argentina \$55
Chateau Suau Cotes De Bordeaux Bordeaux France \$70
Lost Buoy Cliff Black Grenache McLaren Vale \$65

SPARKLING WINE

NV Chandon Brut Australia \$60
Ca Selva Prosecco Veneto Italy \$50

PREMIUM FRENCH CHAMPAGNE

Moet Chandon Brut \$110
Veuve Clicquot \$120
G.H. Mumm Cordon Rouge \$110
Dom Perignon Brut Vintage 2004 France \$400

Soft drinks

Sparkling Water 1L \$9
Still Water 600mL \$4
Soft drinks (Coke, Diet Coke, Lemonade, Ginger Beer) \$4
Orange Juice \$4
Nespresso Coffee \$4
Twinings Tea \$4