

Rhemtide



Rhemtide is a classic Motor Yacht that has been recently refitted to meet a spacious and contemporary layout. Once cruising in the U.S.A and entertaining high profile people such as Cher, Jay-Z, and even the late Luciano Pavarotti, this beautiful vessel is now in Sydney to boast its luxurious style.

Specifications

- 76 foot Classic Motor Yacht
- Accommodates up to 45 passengers
- 3 deck levels
- Spacious front deck with lounge
- Open top deck with lounge and table setting
- Cabins
 - 1 master bedroom with 2 single beds
 - 1 guest bedroom with 2 single beds
- Common bathroom for bedrooms

Special Features

- Plasma screen TV with satellite
- State of the Art zone controlled speaker system
- Foxtel
- Playstation with games – including karaoke

Rates

February - October
AU\$950.00 per hour (minimum 4 hours)

November - January
AU\$1150.00 per hour (minimum 4 hours)

Wait staff: AU\$250.00 (4 hours)
Up to 25 passengers: 2 wait staff included (4 hours)
26 – 45 passengers: 1 additional wait staff required

Beverages

* Bar Package A
AU\$50.00 per person (4 hours)
Beer, red and white wine, sparkling, soft drinks, juice

* Bar Package B
AU\$65.00 per person (4 hours)
Beers, red and white wine, sparkling, spirits, soft drinks, juices

City wharves: Campbells Cove, Walsh Bay, Woolloomooloo, Man O' War, King Street Wharf



Rhemtide - Menu

*Catering by Piquant with professional chef on board
Chef fee: AU\$275 (4 hours)*

Canapé Menu

Canapé 1

\$44 per person

Thai prawn and shredded coconut salad wrapped in a betel leaf
goat cheese and caramelised onion tart
peking duck pancakes with spring onions, cucumber and hoisin sauce
melted salmon and chive rillette on toasted brioche
rare roast beef roulade with daikon radish and ponzu drizzle
asparagus and persian fetta cheese flan
herb marinated chicken brochettes with harissa mayonnaise
hand made indian vegetable samosa with coriander and mint raita
pulled pork slider with shaved fennel and apple slaw

Canapé 2

\$60 per person

crab salad with cucumber, chilli, tomato salsa in a rice paper wrap
balsamic caramelised pear with herbed ricotta garlic crouton
English spinach and persian fetta flan
steamed prawn and pork dim sim chilli sambal
chunky beef and mushroom pie with minted mushy peas
seared scallops wrapped in pancetta with pesto drizzle
tempura prawn skewers with ponzu dipping sauce
Moroccan lamb skewer with harrisa and coriander yoghurt
roasted tomato arancini filled with mozzarella with garlic aioli
served in a small bowl or noodle box
slow poached chicken salad with celeriac, pink lady potatoes and grain mustard dressing
Sri Lankan fish curry with fragrant rice and fresh coconut sambal

sweet canapé

petite lemon meringue
pie petite piquant chocolate brownie



Rhemtide - Menu

Canapé 3

\$77 per person

smoked salmon, shaved fennel and caper salad with marinated labne
large fresh east coast oysters with pickled ginger, shallot, mirin and soy
ocean cooked king prawns with dill aioli [2 per person]

forest mushroom, parmesan and rosemary flan

tart of spicy avocado, red onion marmalade and crème fraiche

pork gyoza dumpling with ponzu and baby cress salad

yellow fin tuna tartare in a crisp cone with lime zest and crème fraiche

rare roast beef and yorkshire pudding, horseradish cream and chives

pork belly croquettes with roasted corn and chilli salsa

crisp Asian style salt and pepper calamari with fresh lime mayonnaise

warm chicken and leek pie with flaky pastry

roast pumpkin, zucchini and grilled eggplant pizetta with basil goats cheese mousse

served in a small bowl or noodle box

roast duck salad with shitake mushrooms, crisp asparagus, tatsoi leaves and ponzu dressing

traditional gnocchi with roasted tomato and basil sauce topped with shaved pecorino

sweet canapé

fresh fruit brochettes

assorted petite French macarons

petite lemon meringue pie



Rhemtide - Menu

Buffet Menu

Buffet 1

\$50 per person

Canapé

lime marinated tuna logs with wasabi mayonnaise and shizu cress

chicken and enoki mushroom san choy bau rice paper rolls with soy shallot dipping sauce

goat cheese and caramelized onion tart

large fresh east coast oysters with pickled ginger, shallot, mirin and soy

Buffet

assorted boutique bread rolls with butter

garden salad with cherry tomato, avocado, cucumber and balsamic dressing

new potato salad with grain mustard dressing

salad of baby spinach with roasted pumpkin and persian fetta with saffron and red wine vinaigrette

bbq pesto marinated mini scotch fillet steaks

bbq gourmet sausages with piquant tomato chutney

bbq chicken cutlets with herb dressing and moroccan couscous

Dessert

fresh fruit pavlova with fresh cream



Rhemtide - Menu

Buffet 2

\$60 per person

Canapé

Thai prawn and shredded coconut salad wrapped in a betel leaf and rice paper
peking duck pancake with spring onion, cucumber and hoisin sauce
asparagus and persian fetta cheese flan large
fresh east coast oysters with pickled ginger, shallot, mirin and soy

Buffet

assorted boutique bread rolls with butter
caesar salad with crispy bacon and anchovy dressing
new potato salad with creamy mustard seed dressing
grilled baby eggplants salad with roast beetroot, toasted pine nuts and basil pesto
bbq salmon fillets with grilled fennel, lime and rocket
grilled chicken cutlet with sautéed artichoke and herb dressing
lamb roganjosh with steamed saffron basmati rice

Dessert

fresh seasonal fruit and berry platter
chocolate caramel slice



Rhemtide - Menu

Buffet 3

\$95 per person

Canapé

lime marinated tuna logs with wasabi mayonnaise and shizu cress

English spinach and persian fetta flan

herb marinated breast of quail with eschalot confit

seared scallops wrapped in pancetta with pesto drizzle

Buffet

assorted boutique bread rolls with butter

king prawn salad with avocado, macadamia nuts, lemon pepper dressing

large fresh east coast oysters with pickled ginger, shallot, mirin and soy

baby farmhouse vegetable salad with herb vinaigrette

salad of baby spinach, rocket and young radicchio leaves

kipfler potato salad with crisp watercress and light mustard dressing

lightly cajun spiced travella steaks with citrus pesto

pan fried corn fed chicken breast marinated in sage, lemon zest and chilli

oven baked lamb racks with roasted cherry tomatoes and port glaze

marinated beef fillet medallions with sautéed forest mushrooms and young cress

Dessert

classic tiramisu, layered with lady fingers and mascarpone

almond, lemon and ricotta cake with berry compote

fresh fruit pavlova with fresh cream



Rhemtide - Beverages

Bar Package

\$50.00 per person (4 hours)

Corona
Cascade Light

Sauvignon Blanc
Pinot Gris
Shiraz
Pinot Noir
Pinot Noir Chardonnay

Premium Bar Package

\$65.00 per person (4 hours)

Corona
Cascade Light
Peroni

Saint Clair Marlborough Sauvignon Blanc
Redbank 'The Long Paddock' Pinot Gris
HaHa Marlborough Pinot Noir
Wirra Wirra Catapult Shiraz
Redbank 'Emily' Pinot Noir Chardonnay Brut Cuvee (Sparkling)

Scotch
Bourbon
Vodka
Rum
Bacardi
Gin

Packages include soft drinks and juice



Rhemtide - Beverages

On Consumption

Bar staff required at \$250.00 (4 hours)

Beer

Crown Lager	\$9.00 per bottle
Corona	\$9.00 per bottle
Peroni	\$9.00 per bottle
Cascade Light	\$7.00 per bottle

Wines

Saint Clair Marlborough Sauvignon Blanc	\$38.00 Per Bottle
Redbank 'The Long Paddock' Pinot Gris	\$38.00 per bottle
HaHa Malborough Pinot Noir	\$38.00 per bottle
Wirra Wirra Catapult Shiraz	\$38.00 per bottle
Redbank 'Emily' Pinot Noir Chardonnay Brut Cuvee (Sparkling)	\$35.00 per bottle

Spirits

\$9.00 per nip including mixer

Scotch
Bourbon
Vodka
Rum
Barcardi
Gin

Soft drinks

Diet Coke	\$3.00 per Glass
Coke	\$3.00 per glass
Lemonade	\$3.00 per glass
Soda Water	\$3.00 per glass
Bottled Water	\$3.00 Per Bottle
Mineral Water	\$3.00 per glass
Apple Juice	\$3.00 per glass
Orange Juice	\$3.00 per glass