

## Platinum



A beautifully appointed Riviera that provides a great deal of valuable space for its lucky guests. Featuring comfortable leather lounges and state of the art sound system, and water toys. Platinum is a great value cruiser and no doubt a treat to charter.

### Specifications

- 48 foot Riviera Cruiser
- Accommodates up to 22 passenger
  - 6 for seated dining
  - 12 for offshore
- Flybridge deck with cosy lounge seating
- Spacious rear deck for outside dining
- Fully Air-conditioned
- 2 bathrooms
- 3 cabins
  - Master bedroom – Double bed, TV and stereo
  - Bedroom 2 – Double bed with, ensuite, TV and stereo
  - Bedroom 3 - 2 single bunks with TV and stereo
- Overnight stays available for up to 6 guests

### Special Features

- 40" Plasma TV in saloon
- CD player
- Quality sound system
- iPod connection via phone jack
- WiFi
- Microwave oven
- 2 x kayaks
- 1 x stand-up paddle board

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

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### Rates

#### June, July, August

AU\$495.00 per hour (minimum 3 hours)

#### February – May, September & October

AU\$550.00 per hour (minimum 3 hours)

#### November - January

##### **Sunday – Thursday**

AU\$695.00 per hour (minimum 3 hours)

##### **Friday & Saturday**

AU\$695.00 per hour (minimum 4 hours)

**Traveling / Wharf fees:** AU\$35 per docking

**Wait staff:** AU\$62.50 per hour

1 additional suggested over 12 passengers

#### **Beverages**

AU\$15.00 per person per hour

Includes beer, red & white wine, soft drinks, juice

BYO: AU\$200.00

Includes, cups, fridges, eskies, ICE, wait staff to serve

BBQ usage: AU\$50

Includes usage of all bbq equipment, gas, utensils, and cleaning of BBQ



## Platinum - Menu

Menu provided by **Business Bites**

*Minimum orders apply*

*Any changes to the menu including dietary changes will incur a new \$7.50 fee*

*Public holidays have a 20% surcharge*

### Canapé Menu 1

AU\$39.00 per person (minimum 10 guests)

Moroccan spiced vegetarian frittata with chickpea puree and olive petals V GF

Tortilla taco shell with pulled pork and red pepper charred corn salsa

Cider marinated rare roast beef fillet with brioche croutons, pesto and onion jam

Caramelised onion tart with gruyere and balsamic drops V

Prawn rice paper parcels with lychee, mint, coriander and coriander chili GF

Braised mushroom with haloumi and herbed bruschetta V

Smoked rainbow trout pate with hickory smoked salmon and short curst salmon caviar

### Canapé Menu 2

AU\$51.50 per person (minimum 10 guests)

Sydney Rock oysters served with ginger and lime dressing GF

Chicken camembert pies cranberry pie

Grilled prawn, chorizo and Spanish smoked paprika aioli GF

Smoked 12 hours brisket with gruyere cheese, red onion, pickles, and seeded mustard on a  
Turkish wedge

Overnight candied tomato with shaved Parmesan and basil pesto tart tartin V

Ocean trout confit with shaved fennel, labne, black olives, blood orange olive oil, spinach leaves  
food pail GF

Peking duck hoisin pancakes with shallots, and sesame seeds

Chicken peanut and coconut chili spiced skewers GF

Smoked rainbow trout mousse on smoked ocean trout tart and pickled onion and chervil

Caramelized onion Gorgonzola frittata and thyme V GF



## Platinum - Menu

### Canapé Menu 3

AU\$67.50 per person (minimum 10 guests)

Hickory house smoked salmon served with waffle potato crisps, creme fraiche, fresh herbs and salmon roe GF

Moroccan spiced vegetarian frittata with chickpea puree and olive petals V GF

Baby beetroot, roasted goat's curd served in a butter shortcrust shell V

Prawn and seared scallop skewers served with lime and dill dressing GF

Mushroom arancini , truffle aioli V OR lobster arancini with prawn veloute

Sticky pork salad boats with apple celery slaw and apple BBQ sauce GF

Lamb and prosciutto served with mascarpone and fresh herbs

Oysters seasonally available with smoked soy

Ocean trout confit served with shaved fennel, labne, black olives, blood orange olive oil and spinach leaves

12 hour slow cooked beef cheek sliders, gruyere cheese and cornichon

Peking duck pancakes served with shallots and hoisin

Cider marinated rare roast beef fillet with brioche croutons, pesto and onion jam

### BBQ Menu 1

AU\$35.50 per person (minimum 10 guests)

#### **To Start**

Charcuterie board with house made dip platter, grilled bread, olives and cornichons crackers

#### **BBQ Includes**

Assorted gourmet sausages (pork fennel sausages and beef herbed sausages) served with caramelized onion and tomato relish

Marinated lemon, garlic and parsley chicken Pasta pesto salad with pine nuts and rocket Mesclun leaves with cherry tomatoes and balsamic olive oil Fresh breads served with butter and oils



## Platinum - Menu

### BBQ Menu 2

AU\$45.00 per person (minimum 10 guests)

#### **To Start**

Charcuterie board with house made dip platter, grilled bread, olives and cornichons crackers

#### **BBQ Includes**

Rump steak grass fed with chimichurri, mustard and horseradish

Assorted Gourmet sausages served with tomato relish and caramelized onions

Indian spiced chicken served with mint yoghurt

Mediterranean vegetable pasta salad

Baby cos salad with vine ripe tomato, marinated feta, and olives, served with

lemon oregano dressing

Fresh breads served with butter and oils

### BBQ Menu 3

AU\$55.00 per person (minimum 10 guests)

#### **To Start**

Charcuterie board with house made dip platter, grilled bread, olives and cornichons crackers

#### **BBQ Includes**

Local lamb served with rosemary oil, tapenade and tomato relish

Salmon fillets with ponzu dressing and wasabi aioli

Chicken breast served marinated in a lemon Italian parsley and garlic dressing

Assorted Gourmet sausages served with tomato relish and caramelized onion

Roasted baby beetroot served with goat curd, rocket and a balsamic syrup

Kumara, zucchini, eggplant with penne pasta salad with rocket and pinenuts

Baby cos salad with vine ripe tomatoes, marinated feta, olives and lemon oregano dressing

Fresh Breads served with butter and oils



## Platinum - Menu

### Buffet Menu 1

AU\$43.50 per person (minimum 10 guests)

#### **To Start**

Charcuterie board with house made dip platter, grilled bread, olives and cornichons crackers

#### **Buffet Includes**

Beef tenderloin with onion jam and horseradish  
Chicken breast served with candied cherry tomato, black olives and eggplant  
Roasted baby potatoes topped with caramelised onion, thyme and sea salt  
Mixed leaf salad with cherry tomatoes, avocado and balsamic dressing  
Seasonal fruits and brownie squares  
Fresh bread served with butter and oils

### Buffet Menu 2

AU\$56.00 per person (minimum 10 guests)

#### **To Start**

Charcuterie board with house made dip platter, grilled bread, olives and cornichons crackers

#### **Buffet Includes**

Creole chicken served with sweet pepper and corn green chili salsa  
Ocean trout fillet with ginger, garlic, and citrus soy  
Beef fillet with roasted red peppers and artichokes  
Potato salad with sweet mustard, dill and fennel  
Baby cos salad, olives, feta, cucumber and oregano dressing  
Fresh breads served with butter and oils  
Seasonal fruits, berries and brownie squares

### Buffet Menu 3

AU\$68.00 per person (minimum 10 guests)

#### **To Start**

Charcuterie board with house made dip platter, grilled bread, olives and cornichons crackers

#### **Buffet Includes**

Moroccan spiced Lamb with preserved lemon  
Beef fillet with roasted seasonal Mediterranean vegetables  
Slow cooked Salmon fillet marinated with mustard & served with a citrus dressing  
Breast of chicken salsa verde with a side of blistered tomatoes  
Kumara, feta, red onion, spinach leaf with olives  
Roasted kippers with a herb sea salt  
Fresh Seasonal fruits, berries with a luxurious rich brownie square



## Platinum - Menu

### Platters Menu

Minimum order of \$200

#### **Antipasto/ Charcuterie (Serves 10)**

\$110.00

Shaved ham, prosciutto, salami, chorizo, broscolla beef served with house made dips, grilled bread , olives, cornichons and crackers

#### **Seafood Platter (36 pieces)**

\$170.00

Oysters - seasonal varieties (12 pieces ) Peeled prawns (12 pieces)  
Hickory smoked salmon (12 slices pieces) Traditional accompaniments

#### **Cheese Selection**

\$125.00

Selection of local and imported cheeses including wash rind / blue / cheddar/ crackers biscuits / dried fruit

#### **Fruit Platter**

\$88.00

Selection of seasonal fruit and berries

#### **Sweet Treats**

\$6.50 per piece

#### **Macaroons**

Assorted varieties

#### **Chocolate Walnut Brownies**

#### **Frangellico Tarts**

#### **Polenta Passionfruit Pettie Cakes - GF**

#### **Flourless Orange Almond Cake**

#### **Friandes**

Assorted Varieties



## Platinum - Menu

### Seafood Selection

Minimum 10 guests

#### **Fresh Seafood Menu** \$85.00 per person

Crispy skin ocean trout fillets and kale citrus salad  
Cooked king prawns and traditional accompaniments (3 p/p)  
Seasonal variety of oysters  
Pasta salad with smoked salmon, capers, sweet dill and chives  
Prawn seafood kebabs with lime aoli

### Breakfast Selections

Minimum 10 guests

#### **Light Breakfast** \$21.00 per person

Ham and Cheese Croissant  
Mini Danish Pastry  
Fruit Salad

#### **Assorted Breakfast Basket** \$23.00 per person

Mini house made muffin  
Fresh Fruit Salad  
Ham and Cheese Croissant  
Mini Danish Pastry  
Fresh Banana Bread



## Platinum - Beverages

### Gold Package

\$15 per person per hour

Oyster Bay Sauvignon Blanc  
De Bortli Windy Peak Chardonnay

Penfolds Koonunga Hill Shiraz  
d'Arenberg High Trellis Cabernet Sauvignon

Veuve Amiot Brut

Beers

Coke, lemonade, orange juice and water

### Platinum Package

\$25 per person per hour

Oyster Bay Sauvignon Blanc  
De Bortli Windy Peak Chardonnay

Penfolds Koonunga Hill Shiraz  
d'Arenberg High Trellis Cabernet Sauvignon

Veuve Amiot Brut

Beers

Spirits: Vodka, Scotch, Bacardi Rum, Gin, Jim Beam, Bundeberg Rum

Coke, lemonade , orange juice and water

### Soft Drinks Package

\$7.50 per person per hour

Coke, lemonade , orange juice and water





SYDNEY HARBOUR SPECIALISTS

## Platinum - Beverages

### Beverages on Consumption

#### White Wines

\$39 per Bottle

##### **Oyster Bay Sauvignon Blanc**

Oyster Bay Marlborough Sauvignon Blanc is zesty and aromatic with lots of lively, penetrating fruit characters. A concentration of tropical and gooseberry flavours with an abundant bouquet, it is a wine that is always crisp, elegant and refreshing.

##### **De Bortli Windy Peak Chardonnay**

The De Bortoli Windy Peak Chardonnay is vibrant yellow with green hues, shows fig-like fruit aromas with barrel ferment characters. The full flavoured palate of melon and fig has great mouth feel and texture.

#### Red Wine

\$39 per Bottle

##### **Penfolds Koonunga Hill Shiraz**

Berrylicious red fruit flavours are the joys here, the wine showing lots of bright fruit and cast with some nice dry, light tannins.

##### **D'Arenberg High Trellis Cabernet Sauvignon**

This is a wine of great presence, loaded with classic Cabernet Sauvignon characters of cassis, plums, cedar, red capsicum and violets.

#### Sparkling Wine

\$39.00 per bottle

##### **Veuve Amoit Brut**

The Saumur Appellation in the Loire Valley produces some of France's best value sparkling wines. A lovely clean vibrant sparkling showing fresh green apples and citrus. Perfect luncheon, picnic or early evening sparkling.

#### Champagne

\$90.00 per bottle

##### **Moët & Chandon Brut Imperial**

With its perfect balance of Pinot Noir, Chardonnay and Pinot Meunier has become one of the world's most-loved Champagnes. 'Moët' is characterised by bright fruitiness and elegant maturity. The palate reveals subtle pear, citrus and brioche notes.



## Platinum - Beverages

### Beer Selection

\$9.00 per beer

Corona with fresh limes, Peroni, Hanh Super Dry ,Cascade light

### Spirit Selection

\$10.00 per glass

Spirits: Vodka, Scotch, Bacardi Rum, Gin, Jim Beam, Bundeberg Rum & mixers

### Soft Drinks

\$5.00 per glass

Coke, Lemonade, Sparkling Water, Still Mineral Water, Orange Juice