



It is love at first site for many clients that charter Seven Star. She instills the luxury Sydney Harbour cruise experience with an effortless open plan layout enabling excellent social space on both decks. Every guest will be feeling lucky to be onboard this seductive looking luxury Super Yacht.

Rates

Specifications

- 99 foot Super Yacht
- Accommodates up to 70 passengers
 - Up to 20 guests for seated dining
- Open plan deck with lounge seating throughout
- Large alfresco top deck with lounges
- Teak polished dining table on top deck
- Large sun bed on front deck
- Cabins
 - 1 x Stateroom with en-suite, bath and shower, TV, DVD player
 - 2 x Twin cabins with en-suite, bath and shower, TV, DVD player
- Liveaboard charters available for 6 guests

Special Features

- Large TV on main deck
- State of the art sound system
- iPod connection
- Jacuzzi (\$300 fee applies)
- BBQ
- Awning on top deck to provide shade

April - October AU\$2250.00 per hour (minimum 3 hours)

November – March AU\$2500.00 per hour (minimum 4 hours)

Wait staff: AU\$260.00 per wait staff (4 hours) AU\$60.00 per hour thereafter *1 required per 10 guests*

Travelling / wharf fees: AU\$50 per docking

Beverages

Package Beer, red and white wine, sparkling, soft drinks, juices, water AU\$18.00 per person per hour

Upgrades available

BYO Beverages BYO surcharge of \$20 per person for all beverages. No BYO option for Friday and Saturday in November, December, January.

BYO food: On request

City Wharves: Campbells Cove, King Street Wharf, Walsh Bay, Woolloomooloo, Towns Place

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Menus provided by professional in house chef.

Canapé Menu

Minimum 6 choices

Canapé Selection A: \$9.00 per item per person

Chef's Selection of Mini Flans A selection of Rice Paper Rolls with Sesame Dipping Sauce Mini Bruschetta with Basil and Oregano on Ciabatta Bread Petite Southern Highlands Beef Burger with Gruyere and Tomato Chutney Roast Pumpkin and Baby Spinach, Parmesan and Parsley Arancini Mini Angus Beef Stroganoff Pies with Duchess Potato Chilli Fish Cake with crisp Lettuce and Lime Mayo Chicken San Chow Bow Indonesian Chicken Satay Skewers with Spicy Peanut and Coconut Sauce

Canapé Selection B: \$12.00 per item per person

Tiger Prawns with Herb and Lemon Aioli Peking Duck Pancake with Shallots and Chilli Jam Rock Oysters with Champagne Vinaigrette and Pearls of the Sea Prawn Cocktail with Marie Rose Sauce Smoked Salmon Terrine on toasted Ciabatta Prawn and Chorizo Skewers Petite Wagyu Fillet Steak Sandwiches filled with Roquette, Brie Cheese and Caramelized Onion Scallops seared with Ginger & Soy Dressing Rosemary and Red Wine seared Lamb Cutlets with Mint and Yoghurt

NOODLE BOX selection: \$18.00 per item per person

Thai Red Curry Chicken, Baby Bok Choy and Bean Sprouts with Jasmine Rice Spinach and Ricotta Ravioli with Baby Eggplant and Olives tossed in Napolitana Sauce Poached Ocean Trout with a Nicoise Salad in a Lettuce Leaf Cup Hokkien Noodles with BBQ Pork

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Platter Options

Minimum 3 choices

CHEFS HOUSE MADE DIP SELECTION \$15.00 PER PERSON

Selection of house made dips, variety of flat breads and sticks and seasonal vegetables.

ANTIPASTO PLATTER \$20.00 PER PERSON

Selection of cold cured meats, marinated vegetables and a selection of lightly marinated olives served with crisp bread and lavosh.

SEAFOOD COLD PLATTER \$85.00 PER PERSON

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

(seafood selection may change dependent on season).

OYSTER BAR \$25 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. (6 oysters per person)

OCEAN KING PRAWNS \$25.00 PER PERSON

King prawns served with fresh lemon and aioli with condiments. (4 King Prawns per person)

SELECTION OF FINE AUSTRALIAN CHEESES AND SEASONAL FRUITS \$20.00 PER PERSON

Served with dried fruit, deli style crackers and walnut bread.

DESSERT TASTING PLATE \$18.00 PER PERSON

Selection of: Chocolate Mouse Cup with Chantilly cream. Vanilla bean cream Broulee Tiramisu Sticky Date Pudding Petite cake



BUFFET MENUS A Chef fee for all Buffet menus at AU\$340 (4 hours) AU\$85 per hour thereafter

BUFFET MENU NO.1 - \$100 PER PERSON

A selection of Boutique Rolls with Butter Portions

Roast Pumpkin, Bocconcini and Baby Spinach Arrancini

Herb and Pepper and Lemon Encrusted Salmon Fillet Le Chef Tartare Sauce

Chardonnay and Thyme Poached Chicken Breast with Risoni, Oven Roasted Tomato and Baby Spinach

Fresh Pasta with Roasted Capsicum, Mushrooms and Semi-dried Tomatoes tossed in a light Tomato Pesto Dressing

Kajun Rump surrounded with our Home-style Tzatziki Sauce

Tiger Prawn Platter with Herb and Lemon Aioli

Wild Rocket and Parmesan with Rock Salt and Black pepper

Dill, Red onion and Caper Berry Potato Salad

Fresh Seasonal Fruit Platter

Chefs selection of House Desserts



BUFFET MENU 2 - \$125 PER PERSON

A selection of Boutique Rolls with Butter Portions

Roast Pumpkin, Bocconcini and Baby Spinach Arrancini

Chargrilled Beef Fillet and Field Mushrooms served with a Green Peppercorn Jus

Chardonnay and Thyme Poached Chicken

Roasted Herb and Garlic Chat Potatoes

Sydney Rock Oysters with Champagne and Vinaigrette and Pearls of the Sea (2 per person)

Caprese Salad of Tomato, Bocconcini and Fresh Basil

Wild Rocket and Parmesan with Rock Salt and Black Pepper

A selection of fine Australian Cheese's served with Dried Fruit and Deli Style Crackers

Fresh Seasonal Fruit Platter

Chefs selection of House Desserts



BUFFET MENU 3 - \$145 PER PERSON

A selection of Boutique Rolls with Butter Portions

Roast Pumpkin, Bocconcini and Baby Spinach Arrancini

Chardonnay and Thyme Chicken

Rib Eye Fillet with Stuffed Field Mushrooms and Red Wine Jus with Roasted Chat Potato

Whole Baked Tasmanian Salmon topped with Baby Spinach, Dill and Capers

Mussels with Garlic and Chilli Butter

Balmain Bugs Grilled with Garlic Lemon Butter

Sydney Rock Oysters with Champagne and Vinaigrette and Pearls of the Sea. (3 per person)

Tiger Prawn Platter with Herb and Lemon Aioli

Dill, Red Onion and Caper Berry Potato Salad

Caprese Salad of Tomato, Bocconcini and Fresh Basil

Assorted Australian Cheese board with Lavosh and Dried Fruits

Fresh Seasonal Fruit Platter

Chef's Selection of House Desserts



BBQ Menu - \$95 PER PERSON A Chef is required at AU\$340 (4 hours) AU\$85 per hour thereafter

BBQ Scotch Fillet Steaks served with Black Peppercorn Sauce

Chicken Tenderloin marinated in Olive Oil and Tarragon

Rosemary & Garlic Lamb Cutlets

Spanish Chorizo garnished with Sautéed Onions

Chilli, Garlic and Lime Baby Squid

Roasted Baby Chat Potatoes with Rosemary, Parsley and Garlic Butter

Caprese Salad of Tomato, Bocconcini and Fresh Basil

Traditional Greek Salad –salad consisting of iceberg lettuce, spanish onions, kalamata olives, tomatoes, cucumbers & feta cheese with a sprinkle of oregano

Roquette, Pear and Parmesan Salad with Lemon and Oregano Dressing

Crisp, freshly baked Dinner Rolls

DESSERT Chocolate ganache tart with Chantilly cream and strawberries Seasonal fruit platter

<u>Seven Star – Beverages</u>

Package

\$18.00 per person per hour

Beer, red and white wines, sparkling, soft drinks and juices

Package with top shelf spirits

\$25.00 per person per hour

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