

# Oscar II Whitsundays







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 elegance. With all this modern space, Oscar II has really made lasting impressions, even on the more discerning guests.

# **Specifications**

- 101 foot Motor Yacht
- Accommodates up to 60 passengers
  - o Up to 30 passengers for seated dining
- · Fully air conditioned
- · Large top deck with alfresco area
- Cabins
  - 2 x Queen cabins with en-suite
  - o 2 x Twin cabins
- Live-aboard charters available for 8 guests

# **Special Features**

- Large LCD TV's
- Multi Zoned surround sound
- iPod connection
- Spa on front deck
- Swim platform

#### **Rates**

AU\$1800 per hour (minimum 3 hours)

## **Overnight Charters**

AU\$15,000 per 24 hours (minimum 2 nights)

**Wait staff**: AU\$50.00 per wait staff per hour 1 required per 10 guests

## **Beverages**

BYO only at AU\$15.00 per person Includes soft drinks, juice, bottled water

City Wharves: Walsh Bay, King Street Wharf, Casino Wharf, Campbells Cove, Man O War



# Oscar II - Menu

# **BBQ LUNCH**

\$60 per person

Grilled lamb cutlets with romesco sauce Rack of prawns – rosemary lemon Potato and chorizo salad Bread rolls – selection

Salmon and zucchini skewers with cucumber yoghurt
Baby cos radish salad
Cherry tomato goats cheese salad
Selection of grilled meats
Lemon pepper chicken skewers
Caesar salad
Gourmet sausages
Whole fish with Asian dressing

## **BUFFET**

\$65 per person

Gourmet bread rolls
Selection of sliced meats- Supressa, Proscuito, Panchetta

Smoked salmon and avocado platter
Oyster platter
Tomato caprese salad with basil and feta cheese
Asian noodle and beef salad with crispy shallots & coriander
Cos Lettuce, radish and white anchovy salad with white wine vinaigrette
Sashimi platter of tuna and salmon with wasabi and soy sauce
Cheese platter with lavosh, grissini and quince paste
Fruit platter with mixed selection of tropical fruit
Chicken wings with cumin, lemon and garlic
Grilled vegetable and spiced cous cous salad
Mint and lamb and rosemary skewers served with a lemon infused Tatziki



# Oscar II - Menu

# All Day Pack A

\$50 per person

## **Morning Tea**

Mini muffins, Croissants, Danishes, tea and coffee

## Lunch - select 5 of the below

## **Antipasto**

Feta, kalamata olives, delicious chargrilled zucchini, roasted capsicum, Selection of dips and breads

#### Selection of cold meats

Chefs selection of thinly sliced meats

### Caprese salad

Freshly sliced tomatoes, mozzarella, cheese and sweet basil

#### Potato salad

Potato, dill, red onion, celery and mayo

# **Chicken Caesar salad**

Cos lettuce, croutons, bacon, egg, Caesar salad dressing and parmesan cheese

# **Bread rolls**

Assortment of freshly baked dinner rolls

# **Cooked prawns**

Freshly cooked prawns with cocktail sauce and lemon

#### **Afternoon Tea**

Cheese board

Chefs selection of local cheese, crisp water crackers and a spiced fruit loaf

Fresh tropical fruit Sliced fruit, honey yoghurt dip

All of the above are served on share platters



# Oscar II - Menu

# All Day Pack B

\$70 per person

## **Morning Tea**

Croissants, selection of cakes, Danishes, yoghurt pots, coffee, tea, juice

#### Lunch

Smoked salmon pinwheels, With cream cheese and dill

Heirloom tomato salad, Smoked paprika and goats cheese Bread rolls Assortment of freshly baked dinner rolls

Cold smoked salmon platter

Select 3 of the below

#### **Cold meats**

Chefs selection of thinly sliced meats

#### **Antipasto**

Feta, kalamata olives, delicious chargrilled zucchini, roasted capsicum, selection of dips and breads

# Roast chicken pieces,

Mini chat potatoes and lemon yoghurt dipping sauce

### Mediterranean Pasta salad

Feta, olives and cherry tomatoes

## Seafood platter\*

Prawns, bugs, oysters and accompaniments

## **Afternoon Tea**

Chefs selection of local cheese
Crisp water crackers and a spiced fruit loaf

Fresh tropical fruit
Sliced fruit, honey yoghurt dip

Vanilla Marscapone Pots With berries and pistachios

\*Seafood platter is an additional \$10 per person

All of the above are served on share platters