

Shadow



Shadow is one of those luxury yachts that is simply sexy and offers amazing social space throughout. She boasts an open rear deck leading into a space conscious lounge area for entertaining. Downstairs provides even more entertaining space with a cosy lounge room. A gorgeous vessel for those special occasions.

Specifications

- 77 foot Warren Sports Yacht
- Accommodates up to 30 passengers
10 passengers for seated dining
- Lounge area in main deck with moveable coffee tables.
- Large downstairs lounge area
- Reverse cycle air conditioning
- Cabins
 - Main bedroom - Queen bed, en-suite bathroom, lounge, large flat screen TV, CD/DVD player
 - Guest Bedroom – Double bed, en-suite bathroom, TV
 - 1 Twin Bedroom - Twin beds, en-suite bathroom, TV
- Overnight stays available for up to 6 guests

Special Features

- Large flat screen TV in main deck
- Bose sound system with 3 zones
- Retractable sun roof in main saloon
- Wifi

Australia Day

AU\$1900 per hour (minimum 4 hours)

Wharf & travelling fee: AU\$50 per docking

Wait staff: AU\$75.00 per hour per wait staff

Up to 15 guests: 1 wait staff required

Over 15 guests: 2 wait staff required

Beverages

20% public holiday surcharge applies

From AU\$20 per person per hour

Beer, red & white wine, sparkling, soft drinks

City wharves: Walsh Bay, King Street Wharf, Casino Wharf, Man O' War Steps, Woolloomooloo

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Shadow – Menu

Minimum spend of \$600.00

20% public holiday surcharge applies to the rates below

Chef provided for 4 hours
Additional hours charged at AU\$70.00 per hour

Canapé Menus

MENU 1

\$54 per person
12 pieces per person

Satay Beef & Peanut Vietnamese Rolls, Nuoc Cham
Salmon Tartare, Cucumber Rounds
Caramelised Onion & Persian Feta, Cherry Tomato Tartlet
Pork & Fennel Sausage Rolls, Spiced Chutney
Panko & Sesame Crusted Prawn Skewers, Asian Cocktail Sauce
Tandoori Chicken Skewers, Minted Yoghurt

MENU 2

\$64 per Person
14 pieces per person

Coconut Chicken Rice Paper Wraps, Mango Dipping Sauce
Corn Fritters, Avocado Salsa, Chipotle Aioli
Caramelised Onion & Persian Feta, Cherry Tomato Tartlet
Moroccan Lamb Pie, Minted Yoghurt
Lemongrass & Lime Beef Skewers, Soy Ginger Dipping Sauce
Cajun Prawn Skewers, Lime Aioli
Tandoori Chicken Skewers, Minted Yoghurt

MENU 3

\$69 per person
14 pieces per person

King Prawns, Ponzu Mayo
Shredded Duck, Coconut & Kaffir Lime Pancakes, Cucumber Batons
Coconut Chicken Rice Paper Wraps, Mango Dipping Sauce
Pumpkin & Leek Frittata, Whipped Feta, Roasted Cherry Tomato
Porcini & Spinach Arancini, Red Pepper Aioli
Snapper Coujons, Tarragon Caper Sauce
Moroccan Lamb Pie, Minted Yoghurt
Spiced Beef Empanadas, Coriander & Spring Onion Sour Cream



Shadow – Menu

MENU 4

\$73.50 per person

16 pieces per person

King Prawns, Ponzu Mayo
Shredded Duck, Coconut & Kaffir Lime Pancakes, Cucumber Batons
Corn Fritters, Avocado Salsa, Chipotle Aioli
Coconut Chicken Rice Paper Wraps, Mango Dipping Sauce

On the BBQ

Garlic & Rosemary Lamb Kebabs, Minted Yoghurt
Snapper & Prawn Red Curry Fish Cakes, Pineapple Relish
Lemongrass & Lime Beef Skewers, Soy Ginger Dipping Sauce
Mini Pork & Fennel Burgers, Vintage Cheddar, Caramelised Onions, Rocket

MENU 5

\$78.00 per person

18 pieces per person

Goats Cheese, Caramelised Pear & Walnut Tartlet
Satay Tofu & Peanut Vietnamese Rolls, Nuoc Cham
Smoked Salmon Rosette, Caper Cream, Potato Rosti, Salmon Roe
Peking Duck, Coconut & Kaffir Lime Pancakes, Cucumber Batons
Panko & Sesame Crusted Prawn Skewers, Asian Cocktail Sauce
Pork & Fennel Sausage Rolls, Spiced Chutney
Tandoori Chicken Skewers, Minted Yoghurt
Spiced Beef Empanadas, Coriander & Spring Onion Sour Cream
Lamb, Mint & Mozzarella Arancini, Tzatziki

Additional items

Mini Burgers

\$5.50 per person

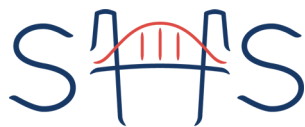
Mini Wagyu Beef Burgers, Vintage Cheddar, Caramelised Onions, Rocket
Lamb, Mint & Feta Burgers, Garlic Aioli, Rocket
Pork & Fennel Burgers, Asian Slaw, Apple Jam

Mini Meals

(served in Asian style bowls or a noodle box)

\$8 each

Spiced Roast Pumpkin, Feta & Pine nut Salad
Herbed Ocean Trout, Smashed Peas, Shaved Fennel, Lemon Buerre Blanc
Baked Salmon, Tomato, Chat Potato & Olive Salad
Peppered Beef, Smashed Chats, Beans, Pesto Sauce
Harissa Spiced Chicken, Couscous with Almonds & Currants, Minted Yoghurt



SYDNEY HARBOUR SPECIALISTS

Za'atar Crusted Lamb Rump, Butternut & Chickpea Salad, Tahini Lemon Sauce

Shadow – Menu

Platter Menu

FRESH FRUIT PLATTERS

Seasonal Fresh Fruit & Mint: \$70 per platter (serves 10 – 15)

Deluxe Fruit skewers: \$125 (serves 15)

CRUDITE PLATTER

\$75 per platter (serves 10-15)

Carrot ,Celery, Capsicum & Daikon Sticks, Cauliflower & Broccoli, Red Peppers Aioli & Moroccan Carrot Dip

VEGETARIAN ANTIPASTI PLATTER

\$90 per platter (serves 10-15)

Roasted Aubergine, Curried Cauliflower ,Char-Grilled Zucchini, Grilled Cherry Tomatoes,
Marinated mushrooms ,Hummus

ROLLS & WRAPS

\$100 per platter (serves 10)

Assorted Rolls & Wraps With Gourmet Filling

MEZZE PLATTER

\$110 per platter (serves 10-15)

Marinated Feta, Baba Ghanoush, Pumpkin, Leek & Feta Frittata, Hummus, Dolmades, Preserved Lemon & Rosemary
Marinated Olives, Z'aatar Spiced Pita Crisps

ROAST CHICKEN PLATTER

\$120 per platter (serves 10-15)

Shredded Roasted Chicken, Rocket, Sliced Cucumber, Sliced Tomato, Sliced Cheese, Garlic Aioli & Fresh Buns

SALMON & TROUT

\$150 per platter (serves 10-15)

Beetroot Cured Salmon & Fennel Poached Trout, Rosemary & Parmesan Polenta Chips,
Fennel & Pea Shoot Salad, Olives & lime Aioli

SPANISH PLATTER

\$150 per platter (serves 10-15)

Sweet Potato & Capsicum Tortilla, Chorizo Bites, Preserved Lemon & Rosemary Marinated Olives, Marinated
Mushrooms, Garlic & Chilli Prawns

CHARCUTERIE PLATTER

\$140 per platter (serves 10-15)

Prosciutto wrapped Melon, Salami, Brandy & Thyme Pate, Chutney, Mustard, Pickled Vegetables, Artichokes,
Preserved Lemon & Rosemary Marinated Olives, Sesame Lavosh & Crusty Baguette

SEAFOOD PLATTER

\$265 per platter (serves 12)

King Prawns, Smoked Salmon, Cornichons & Lemon Wedges, Freshly Shucked Oysters,

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SYDNEY HARBOUR SPECIALISTS
Poached Trout & Fennel Salad, Saffron Aioli

Shadow – Menu

ORGANIC ARTISAN SOURDOUGH SANDWICHES

\$150 per platter (serves 10 – 12)

Petuna Smoked Ocean Trout Avocado & Spring Onions.

Free Range Ham, Swiss Emmental & Dijon Mustard

Free Range Turkey, Lochelin Triple Brine, Cranberry Jam with a Hint of Chilli

PETIT FOUR PLATTER

\$145 per platter (serves 10-15)

Selection of Chocolate Brownie, Pecan Caramel Tarts, Lemon Coconut Tart & Strawberries

AUSTRALIAN CHEESE PLATTER

\$120 (small) / \$185 (large) per platter

Gippsland Shadows of Blue, Woodside Cheddar & Brie, Dried Fruit, Grapes, Crackers

SEAFOOD PLATTERS (FRESH FROM THE MARKET DAILY)

All serve 10-15 guests

Tetsuya Smoked Salmon & Trout Served With Fresh Lime, Capers and Spanish Onions: \$160 per platter

Hand Selected & Peeled King and Tiger Prawns: \$210 per platter

A Beautiful Mixture Of Top Sushi & Sashimi: \$220 per platter

Prawn and Oyster Platter: \$240 per platter

Steamed Scampi & Grade Scampi Platter: \$240 per platter



Shadow – Beverages

Beverage Package 1

\$20 per person per hour

Beer

Corona, Peroni

Champagne

Andre Delorme De Blancs - Burgandy French

White Wine

Babich 'Black Label' Sauvignon Blanc NZ

Babich 'Black Label' Pinot Grigio NZ

Rose

Ross Hill 'Sammy & Maddy' Rose ORANGE NSW

Red Wine

Jack Estate Cabernet Sauvignon COONAWARRA SA

Basedow's Shiraz BAROSSA SA

Seville Barber Pinot Noir VIC

Beverage Package 2

\$25 per person per hour

Champagne

Billecart Salmon French

White Wine

Babich 'Black Label' Sauvignon Blanc NZ

Babich 'Black Label' Pinot Gris NZ

Jupiture 'Crossing' Chardonnay MARGARET RIVER WA

Rose

Ross Hill 'Sammy & Maddy' Rose ORANGE NSW

Red Wine

Seville 'Barber' Pinot Noir VIC

Jack Estate Cabernet Sauvignon COONAWARRA SA

Fraser Gallop Estate Cabernet Merlot WA

Beer

Corona Peroni Heineken

Soft Drinks

Assorted mix



A variety of soft drinks included in packages

Shadow – Beverages

Beverages on Consumption

Beverages & pricing may change. Subject to availability.

Champagne

Billecart Salmon French \$100

Billecart Salmon Rose: \$115

White Wine

Babich 'Black Label' Sauvignon Blanc NZ \$40

Babich 'Black Label' Pinot Gris NZ \$40

Rose

Ross Hill 'Sammy & Maddy' Rose ORANGE NSW \$45

Red Wine

Seville 'Barber' Pinot Noir VIC \$40

Basedow's Shiraz BAROSSA SA \$48

Reschke Cabernet Sauvignon COONAWARRA SA \$65

Beer

Corona \$8

Peroni \$8

Spirits

On request

Soft Drinks and juice \$2 each