

## Ariston



The name derives from the Greek word meaning “the best” and that is Ariston’s focus on all charters. The interior is immaculate and the service is professional and friendly. The vessel offers a large layout providing passengers a free and open space to network and socialise.

### Specifications

- 80 foot Motor Yacht
- Accommodates up to 58 passengers
  - Up to 30 passengers for seated dining
- 3 deck levels
- Fully air-conditioned
- Fully equipped galley with full size fridge
- Lounge area on main deck and upper deck
- Large open top deck space, with awning.
- Cabins
  - 5 twin rooms – Most with own en-suite
- Overnight stays available for up to 10 guests

### Special Features

- Large LED TV on main deck
- Fold out flat screen on top deck
- Bose sound system throughout
- DVD player
- Foxtel
- Nespresso machine

### Rates

AU\$950.00 per hour (minimum 4 hours)

**Travelling/Wharf fees:** AU\$50.00 per docking

**Wait staff:** AU\$250.00 per wait staff (4 hours)  
1 required per 10 passengers

### Beverages

- AU\$14.50 per person per hour  
Includes beers, red and white wine, sparkling wine, soft drinks, juices

- AU\$30.00 per person per hour  
Includes beer, red and white wine, French champagne, spirits, soft drinks, juice

BYO Beverages: AU\$20 per person  
Includes cups, eskies & ICE  
BYO not available in November & December

City Wharves: King street wharf, Casino Wharf, Woolloomooloo, Eastern Pontoon



## Ariston – Menu

### Grazing Menu

AU\$35 per person (minimum 10 guests)

Traditional Vietnamese rice paper rolls filled with vermicelli noodles, fresh vegetables, ginger and black sesame. Chicken or Tofu, served with tamari sauce. (WG, WD)

Sushi and nori hand rolls Includes salmon, tuna, prawn, crispy chicken and vegetables. Served with soy sauce, wasabi and ginger. (WG)

Pulled pork, pulled chicken and Beef linseed Sliders on Charcoal Brioche

Chermoula Chicken Tenders with mint yoghurt (WG)

A gourmet selection of sandwiches and wraps with simple, delicious and nutritious fillings: Poached **chicken**, mayonnaise, shallots, celery, honey seeded mustard, sunflower kernels & greens

Roast **Beef**, tomato relish, English mustard, beetroot relish (cream cheese and wasabi spread), cucumber & greens

Double smoked **leg ham**, seeded mustard, tomato, avocado, aioli and alfalfa

Organic **Egg** salad w/Dijon mayonnaise, chives & cress

Roast **eggplant**, roast red capsicum, feta cheese, About Life pesto and rocket

Grilled **zucchini**, roast capsicum, cucumber, hummus & greens

Smoked **salmon**, cream cheese, avocado, dill, spanish onion & greens

**Tuna** salad w/capers, avocado, spanish onion, cream cheese, cucumber & greens

### **Optional Additions**

Dipping Platter with kale pesto, hummus and tomato relish served with crunchy vegetables and freshly baked aromatic herb and garlic crackers. (V, WD) \$70 (serves 12)

Raw Sweet Slice, 4 assorted flavours, rocky road , raspberry swirl, passionfruit swirl, caramel slice (V, WD) \$70 (serves 12)



## Ariston – Menu

### **Menu by Piquant Catering**

Following menus attract a chef charge of \$300 (up to a 4 hours)

Additional hours: \$55 per hour

(rates subject to change on public holidays and special events)

### Canapé menu one

\$39.00 per person (recommended for 2 hour charters only)

zucchini and corn fritter with avocado, olive, tomato and eschalot salsa [gf, v, ve]

peking duck pancake with spring onion, cucumber and hoisin

melted salmon and caper tart with crème fraiche and chives

warm chicken and leek pie

porcini mushroom arancini ball with basil aioli [v]

slow roasted lamb shawarma pita with authentic zhoug sauce

### Canapé menu two

\$58.00 per person

black eye bean, jalapeño and provoleta cheese tostada with pico de gallo [gf, v]

steamed prawn and pork dim sim chilli sambal

fresh pacific oysters with shallot and black sesame dressing [gf]

caprese skewer with cherry bocconcini, baby roma tomatoes and pesto drizzle [gf]

roast duck and crisp salad rice paper roll with shitake mushroom ponzu dressing

beer battered flathead goujons with tartare sauce

chunky beef and mushroom pie with minted mushy peas

tequila and lime marinated chicken skewers with chipotle sauce [gf]

### **Sweet Canapé**

frangipane tartlet with vanilla poached pear



## Ariston – Menu

### Canapé menu three

\$68.00 per person

baby roma tomato tarte tartin with woodside goats curd, balsamic glaze and micro herbs [v]  
peking duck rice paper roll with spring onion, cucumber and hoisin sauce  
lime marinated tuna logs with wasabi mayonnaise and shizu cress  
corn and zucchini fritter with avocado, lime and coriander salsa [v, ve, gf]  
piquant prawn and shitake dumpling with soy butter  
pork, veal and fennel polpette in roasted tomato sugo [gf]  
karaage chicken with kewpie mayonnaise and togarashi  
prawn cocktail slider with lime aioli and crisp iceberg chiffonade  
roasted tomato arancini filled with mozzarella with garlic aioli [v]

#### **served in a small bowl or noodle box**

orrechiette with slow braised lamb ragu, green olives, fresh oregano and pecorino

#### **Sweet Canapé**

lime and coconut crème brulee with pineapple and mint salad [gf]

### **Additional items to add to menus**

\$9.90 per item. person inc GST

*served in a small bowl or noodle box*

king prawn salad avocado and macadamia nuts, lemon pepper dressing (gf)  
beer battered flathead gougons with tartare sauce and chips  
Sri Lankan fish curry with fragrant rice and fresh coconut sambal (gf)  
Thai green chicken curry with fragrant rice and fresh chilli salsa (gf)  
slow cooked pork with wild mushrooms, garlic mash, spring asparagus (gf)  
Sri Lankan eggplant and potato curry with fragrant rice and fresh coconut sambal  
braised beef bourguignon with root vegetables and parisienne mash (gf)  
Thai red salmon curry with jasmine rice and lychee, kaffir lime and chilli salsa (gf)  
grilled chorizo sausage with vine ripened tomato and casarecce pasta  
slow cooked chickpea dahl with basmati rice and coriander, mint and lime salsa (v)  
seared tuna nicoise with ligurian olives and balsamic drizzle (gf)  
fillet of blue eye cod with ginger and shallots in 8 hour master stock and rice noodles  
bbq pork with noodles, asian greens and fried eschallots  
spicy chicken madras curry with saffron basmati rice and mint raita (gf)



## Ariston – Menu

### Platters

#### **Ham buffet, served on a side buffet**

\$395.00

whole guinness and honey baked ham with condiments and boutique bread rolls

#### **Antipasto platter**

\$139.00 (for up to 10 people)

rustic italian breads, grissini and flatbreads [including gf options] oven baked semi dried tomatoes, marinated green olives, grilled eggplant, zucchini and bell peppers, marinated artichokes, persian fetta, smoked salmon, hot sopressa salami and san danielle prosciutto

#### **Cheese platter**

\$139.00 (for up to 10 people)

selection of local cheese, dried fruits and assorted crackers (including gf options)

#### **Seafood platter**

\$558.00 (for up to 10 people)

ocean cooked king prawns with dill aioli  
fresh pacific oysters with shallot dressing and salmon roe  
blue swimmer crab with fresh lemon wedges  
balmain bugs with tartare sauce  
bbq salmon fillets with grilled baby eggplants, toasted pine nuts and basil pesto

*\*Please note: When ordering platters only, a \$65.00 delivery fee will apply. (No chef required)*



## Ariston – Menu

### Buffet menu one

\$108.00 per person

#### **Canapé**

peking duck pancake with spring onion, cucumber and hoisin sauce  
caprese skewer with cherry bocconcini, baby roma tomatoes and pesto drizzle (gf, v) corn and  
zucchini fritter with smoked tasmanian salmon, avocado, lime and coriander salsa (gf)

#### **Buffet**

chilled pacific oysters with cucumber lime and mirin [2 per person] (gf)  
ocean cooked king prawns with dill aioli [3 per person] (gf)

green asparagus, fresh goats curd and fine herb salad with caramelised walnuts (v, gf)  
crunchy raw slaw of red cabbage, tuscan kale and matchstick apples with fresh mint,  
lemon and evo dressing (ve, gf)

cocktail potato salad with artichoke, italian parsley and lemon caper vinaigrette (ve, gf)

grilled salmon fillet on crisp local rocket with ponzu yuzu sauce  
bbq jamaican jerk chicken with coconut rice, fresh coriander, tomato and citrus salsa (gf)  
slow roast lamb shoulder with caramelised shallots and button mushrooms (gf)

#### **Dessert**

seasonal fresh fruit platter (v, gf)  
devils chocolate mud cake with double cream (v)



## Ariston – Menu

### Buffet menu two

\$128.00 per person

#### **Canapé**

asparagus, sautéed leek and chèvre flan (v)

lime marinated tuna logs with wasabi mayonnaise and shizu cress

chilli and rosemary marinated lamb skewers with tomato and basil salsa [gf]

#### **Buffet**

assorted boutique bread rolls with butter (v)

ocean cooked king prawns with dill aioli [3 per person] (gf)

fresh pacific oysters with shallot dressing and black sesame dressing [2 per person] (gf)

smoked tasmanian salmon with fine eschallots, chives, lemon and baby capers (gf)

rice, cranberry and roasted sweet potato salad with cinnamon, cumin and  
lemon juice vinaigrette (v, gf, ve)

baby spinach, corella pear and parmesan salad with pomegranate, vino cotto and evo (v, gf)

sautéed kipfler potatoes and artichoke with dijon dressing (v, gf, ve)

seared south coast blue eye cod with olive, french shallot and heirloom tomato salsa (gf)

sumac and thyme marinated spatchcock with grilled fennel and citrus (gf)

whole roasted beef fillet with red wine and rosemary jus (gf)

#### **Dessert**

steamed cinnamon and date pudding with butterscotch sauce

individual pavlovas with fresh chantilly cream and berries



## Ariston – Beverages

### Deluxe Beverage Package

\$14.50 per person, per hour

#### **Beer**

Cascade Premium Light  
Peroni Nastro Azzuro  
Corona Extra

#### **White Wine**

Coldstream Hills Chardonnay 2015  
Banjo's Run Sauvignon Blanc 2011  
Kudos by Ant Moore Pinot Gris 2014 NZ

#### **Red Wine**

Banjo's Run Pinot Noir 2013  
St Hallett The Reward Cabernet Sauvignon 2014  
Banjo's Run Merlot 2013

#### **Sparkling**

Petaluma Croser NV

### Exclusive Beverage Package

\$30.00 per person, per hour

#### **Beer**

Cascade Premium Light  
Peroni  
Corona

#### **Red Wine**

Banjo Pinot Noir  
Banjo Shiraz  
Banjo Merlot  
Banjo Cabernet Franc

#### **White Wine**

Banjo Chardonnay  
Banjo Sauvignon Blanc

#### **Champagne**

Veuve Cliquot Yellow Label Brut

Selection of soft drinks, juices, mineral water, tea and coffee included.

*Beverages are subject to change and availability*