

Riviera 47' - Latitude



Sydney Harbour Cruises aboard this latest model Riviera 47 offer ultimate all weather comfort, state of the art equipment, plush interior décor and air conditioning. The flybridge forward lounge seats 8 guests, and the spacious outdoor decks allow spectacular Sydney Harbour views.

Facilities include: Fully equipped galley, Bose sound system, Plasma screen TV, Swim ladder, outdoor shower, Air-conditioning, overnight accommodation for 4 guests, 2 private bathrooms

Specifications

Dining:	Standing Cocktails	18 guests
	Seated Buffet	14 guests
	Formal Dining	8 guests

Live-aboard: 4 guests

1 x Double Master suite

1 x Double stateroom

Food and Beverage Tariffs

MENUS	Per guest	Other fees
BBQ Menu 1	\$45.00	Chef/staff
BBQ Menu 2	\$50.00	Chef/staff
BBQ Menu 3	\$66.00	Chef/staff
BBQ Menu 4	\$75.00	Chef/staff
Buffet 1	\$99.00	Chef/staff
Buffet 2	\$115.00	Chef/staff
Canapé 1	\$66.00	Chef/staff
Canapé 2	\$72.00	Chef/staff
Canapé 3	\$80.00	Chef/staff
BYO Food and Drinks	\$300	Plus Staff
BYO Food or drinks	\$240	Plus staff

Beverages (packages per person per hour)

Silver Bar Package: Selection of one wine, beer, sparkling wine, soft drinks, juice and mineral water at \$15/ pp per hour

Platinum Bar Package: Selection of two wines, beer, French champagne, soft drinks, juice, mineral water and spirits at \$30/ pp per hour. Liqueur & Cognac prices will be quoted on request.

Charter Tariffs

Vessel Hire

Nov/ Dec	\$550 per hr	Min 4 hrs
Jan-May/ Sept - Oct	\$550 per hr	Min 4 hrs
June-August	\$500 per hr	Min 4 hrs

Holidays: A surcharge of 15% will apply to public holidays. Special harbour events dates such as New Years Eve, Australia Day, Boxing Day are priced on application.

Wharf fees: A \$50 wharf fee will apply to some public wharves

Deposit: A deposit of \$1,000 is required to secure your booking. Payable by EFT, Cheque or Credit Card (fees apply).

Vessel attire: Flat, soft soled non marking shoes are a requirement on-board.

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CANAPES MENU

MENU 1

\$66 per person

selection of 5 canapé choices - 10+ canapés

MENU 2

\$72 per person

selection of 6 canapé choices - 12+ canapés

MENU 3

\$80 per person

selection of 7 canapé choices - 14+ canapés

rosemary skewered lamb kafta with garlic dipping sauce - seared lamb fillet on parmesan polenta with ratatouille salsa - moroccan lamb brochettes w/ harissa dip - sambusik with lemon scented labneh - lamb & rosemary pies with pea puree & pan jus

grilled duck breast with five spice pear puree on crispy wonton - seared duck breast with dutch red cabbage & balsamic beetroot reduction - maple pork belly & mint apple salsa—saute kangaroo with wild mushroom ragout - pan fried ostrich with butternut crisps & sauce smitane - traditional peking duck pancakes with hoisin, shallot and cucumber

fresh king prawns with lemon, lime aioli - prawn & green mango rice paper rolls with plum sauce - wasabi prawns with aioli - tempura prawn and avocado sushi - noodle & nori parcels with ponzu dipping sauce

oysters - natural with fresh lemon - eschallot vinaigrette - fresh lime, black caviar & micro herb salad - nahm jim and baby coriander - prosciutto, garlic & baby basil

crab, apple & celeriac remoulade filo cups - fennel, baby basil & orange scallops in half shell—buckwheat blinis with smoked salmon, wasabi creme & black caviar - salmon, kingfish & tuna ceviche - white anchovy, sicilian olive and basil brochettes

tempura prawn with zesty lime ponzu - thai fish cakes with sweet chilli jam - seared scallop with kaffir lime & coconut drizzle - sesame crusted tuna with ginger soy & shallot - coriander & lemongrass crab cakes

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CANAPES MENU

chicken, coriander, lemongrass & ginger koftas with chilli lime taziki - rocket & goat cheese chipolatas with skordalia mash - satay chicken brochettes with peanut dipping sauce - chicken pumpkin & sage tortellini with extra virgin olive oil & sea salt - tandoori fillet on mini pappadum with raita

rare roast beef with tomato relish & wasabi creme on crostini - steak tartare with quail egg & cracked pepper on lavosh - seared fillet with celeriac mash, fennel confit & jus on parmesan rye crute - spicy meatballs with rich tomato relish - mini wagyu pies with pea puree & pan jus

chicken, coriander, lemongrass & ginger koftas with chilli lime taziki - rocket & goat caramelised onion & goat cheese tartlets - wild mushroom pate on lavosh with lemon crème fresh & parmesan crisp - balsamic onion & avocado rice paper rolls w/ peanut sauce - tomato & basil bruschetta - green papaya salad in betel leaf - spanakopitas with fresh lemon - gorgonzola arancini - falafel with tahini sauce - grilled mushroom & persian feta bruschetta - sweet potato frittata with chilli tomato relish

crostini topped with gorgonzola & truffled honey - shaved parmesan & pear ribbons on crisp bread - mini turkish topped with cherve, olive oil & dukkah - king island cheddar w/ quince paste and shaved green apple on sourdough - prosciutto wrapped figs w/ blue vein & honeyed hazelnuts

lemon meringue tartlets - vanilla vodka cured pear with kaffir lime & cinnamon (GF) - chocolate dipped ice cream drops (GF) - coconut, kaffir lime & chilli panna cotta (GF) - orange zest and cardamon spiced brulee (GF) - coconut mousse & water chestnut jelly in pandan leaf (GF, VGN) - chocolate mousse cups (GF) - portuguese tartlets - white chocolate & raspberry bavarois (GF) - chocolate fountain w/ fresh fruit skewers

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BBQ MENU

MENU 1

\$44 per person
2 choices from the grill
3 salad choices
chicken, goat cheese and rocket chipolatas
fresh bread rolls
house made tomato relish
fresh fruit platter

MENU 2

\$49.5 per person
3 choices from the grill
(2 seafood only)
3 salad choices
chicken, goat cheese and rocket chipolatas
fresh bread rolls
house made tomato relish
fresh fruit platter

MENU 3

\$66 per person
eye fillet of beef
rosemary and red wine lamb fillet
grilled atlantic salmon steaks
garlic king prawns
2 salad choices
chicken, goat cheese and rocket chipolatas
fresh bread rolls
house made tomato relish
fresh fruit platter

MENU 4

\$75 per person
wagyu fillet steak with white anchovy and spanish caper butter
lemon and herb lobster tails
garlic king prawns
lime and chilli scallops
2 salad choices
chicken, goat cheese and rocket chipolatas
fresh bread rolls
house made tomato relish
fresh fruit platter

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BBQ CATERING MENU

FROM THE GRILL

whole eye fillet of beef

grilled wagyu sausages

stir-fry oyster beef with sesame seeds

t-bone steak with spicy tomato relish

greek lamb souvlaki with mint yoghurt

lamb kafta with garlic dipping sauce

whole marinated garlic chicken

chicken and rocket sausages with balsamic onion relish

atlantic salmon with fresh bernaise

orange and lemongrass marinated swordfish with mustard dill mayonnaise

garlic tiger prawns with aioli

char-grilled baby octopus

grilled portobello mushroom

haloumi with olive oil and lemon

grilled garlic zucchini with basil and garlic

SALADS

green salad with broccolini, almond and french vinaigrette

buffalo mozzarella, vine ripened tomato, sourdough croutons with basil pesto dressing

traditional greek

rocket, goat cheese and beetroot with hazelnut dressing

potato with prosciutto, lemon zest and spanish onion

baby spinach, gorgonzola, pear and parmesan

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BUFFET MENU

MENU ONE

\$99 per person

2 main dishes, 3 vegetable or salad dishes and 1 dessert or fruit platter or cheese platter

MENU TWO

\$115 per person

3 main dishes, 4 vegetable or salad dishes, 1 dessert or fruit platter or cheese platter and petit fours

Chef and Hostess Charges Apply to all Charters

MAIN SELECTION

whole roasted eye fillet of beef with spicy tomato relish and wasabi crème

pan friend duck breast with five spice pear puree

seared lamb fillet with balsamic beetroot relish

orange zest baked chicken breast with maple cinnamon drizzle

garlic infused roasted chicken

rosemary infused roast lamb leg with rich pan jus

whole poached salmon with garlic and oyster drizzle

whole smoked trout with green mango and banana flower salad

maple pork berry with minted apple salsa

VEGETABLES

lemon thyme galette potato

truffle infused mash potato

honey roasted butternut pumpkin

baby asparagus with white balsamic vinaigrette

steamed broccolini with garlic and oyster sauce

saute green beans with toasted sesame seeds

cumin spiced carrot puree

celeriac puree

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BUFFET MENUS

SALADS

moroccan roasted vegetable and cous cous salad with mint yoghurt dressing
tomato, mint and coriander with a sweet sherry dressing
pear, rocket and gorgonzola with wild rocket and fresh parmesan
roasted fennel with baby spinach, danish feta and cherry kumato
prosciutto with wild rocket, blueberries and green figs
mesclun, pomegranate and macadamia with caramelised balsamic reduction

DESSERTS

chocolate fondant with vanilla bean ice-cream and chocolate sauce
cardamon and orange zest brulee with pistachio tuilles
coconut, kaffir lime and chilli panna cotta
baked balsamic strawberry cheesecake
rich flourless chocolate cake
traditional tiramisu
chocolate fondue fountain with fresh fruit skewers
vanilla baked ricotta with peppered strawberry and fresh mint
rich chocolate mousse with peppermint crème

CHEESE PLATTER

selection of international cheeses - muscatels- green apple - quince puree
lavosh and crackers

FRUIT PLATTER

selection of season fruits

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CHEF

Chef fee of \$240 applies
(includes 4 hour service)

Additional Hours
\$55/hr (Mon-Fri)
\$65/hr (Saturday)

\$75/ hour (Sunday)

HOSTESS

\$240 (4 hours)
\$60/ hr thereafter