

Jack Hargraves 76' - Rhemtide



The Rhemtide is a 76' Jack Hargraves designed classic motor yacht, constantly refitted to create a sense of openness and effortless luxury. With a star studded history in the USA where she entertained visits from the Kennedys and Jacqueline Onassis to musical celebrities Cher, the late Luciano Pavarotti and Gloria Estefan. Now it's your turn to experience the star quality of The Rhemtide.

Food and Beverage Tariffs

| | |
|--|------------------|
| MENUS (plus chef/ waitstaff charge) | \$250/175 |
| Balmain Buffet | \$39/ guest |
| Cabarita Buffet | \$49/ guest |
| Potts Point Buffet | \$65/ guest |
| Mosman Buffet | \$75/ guest |
| Atlantic Networking | \$39/ guest |
| Mediterranean Networking | \$49/ guest |
| Tasman Networking | \$65/ guest |
| Pacific Networking | \$75/ guest |

BEVERAGE OPTIONS

Bar Package - beer, wine and soft drinks @ \$12 per person per hour

On consumption - A full range of packaged beers, selected bottled wines, spirits and liqueurs **A charge will be made for wait-staff - \$210 per 20 guests**

Specifications

| | | |
|----------------|--------------------|-----------|
| Dining: | Standing Cocktails | 49 guests |
| | Seated Buffet | 24 guests |
| | Formal Dining | 16 guests |

Live-aboard: 4 guests
 1 x Double Master suite
 1 x Twin Suite



Air-conditioned



Audio-Visual



Accommodation

Charter Tariffs

| <u>Mid Season</u> Jan– October | <u>Peak Season</u> Nov—Dec |
|-----------------------------------|-------------------------------|
| \$700/ hr | \$900/hr |
| Minimum 4 hrs hire | Minimum 4 hrs hire |

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 \$60 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.

Jack Hargraves 76' - *Rhemtide*

Balmain Buffet

On-boarding

Chef's selection of 2 canapés

From the buffet

Smoked leg ham with orange and mustard glaze carved at the buffet served with pickles and mustard

Or

Roast beef with horseradish cream

Marinated chicken fillet with baby spinach and lemon aioli

Seasonal Vegetable Frittata

Baby chat potatoes with sea salt and rosemary

Mixed leaf salad with balsamic dressing

Vine ripened tomato salad with fresh basil

Bakers basket

To Finish

Selection of desserts

Fresh seasonal fruits

Staff charges apply to all menus

Chef charge—\$250

1 waitstaff (per every 15 guests) - \$175/ staff

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Cabarita Buffet

On-boarding

Chef's selection of 2 canapés

From the buffet

Smoked leg ham with orange and mustard glaze carved at the buffet served with pickles and mustard

Fresh king prawns served whole with herb aioli

Roast beef with horseradish cream

Seasonal Vegetable Frittata

Baby chat potatoes with sea salt and rosemary

Mixed leaf salad with balsamic dressing

Vine ripened tomato salad with fresh basil

To Finish

Selection of desserts

Australian Cheeses with lavoche

Fresh seasonal fruits

Staff charges apply to all menus

Chef charge—\$250

1 waitstaff (per every 15 guests) - \$175/ staff

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Potts Point Buffet

On-boarding

Chef's selection of 3 canapés

From the buffet

Smoked leg ham with orange and mustard glaze carved at the buffet served with pickles and mustard

Roasted fillet of beef
with horseradish cream

Seafood and kaffirlime sugar cane skewers

Fresh king prawns served whole with herb aioli

Sydney rock oysters with fresh lime & lemon wedges

Seasonal Vegetable Frittata

Mixed leaf salad with balsamic dressing

Vine ripened tomato salad with fresh basil

To Finish

Selection of desserts

Australian Cheeses with lavoche

Fresh seasonal fruits

Staff charges apply to all menus

Chef charge—\$250

1 waitstaff (per every 15 guests) - \$175/ staff

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Mosman Buffet

On-boarding

Chef's selection of 4 canapés

From the buffet

Poached Tasmanian ocean trout with
aniseed myrtle dressing

Roasted fillet of beef
with horseradish cream

Seafood and kaffirlime sugar cane skewers

Fresh king prawns served whole with herb aioli

Sydney rock oysters with fresh lime & lemon wedges

Marinated chicken fillet with baby spinach
and lemon aioli

Seasonal Vegetable Frittata

Mixed leaf salad with balsamic dressing

Vine ripened tomato salad with fresh basil

To Finish

Selection of desserts

Australian Cheeses with lavoche

Fresh seasonal fruits

Staff charges apply to all menus

Chef charge—\$250

1 waitstaff (per every 15 guests) - \$175/ staff

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Atlantic Networking

Finger food

Bagels bites with smoked salmon, cream cheese and dill

Chicken sugarcane skewers

Japanese nori rolls with
soy dipping sauce

Mini quiche provincial

Chinese chilli meatballs

From the grazing table

Glazed leg ham served with mustard and pickles

Assorted fine Australian cheeses, cherry tomatoes, and lavoche

Bakers basket

To Finish

Selection of Desserts

Tea and Coffee

Staff charges apply to all menus

Chef charge—\$250

1 waitstaff (per every 15 guests) - \$175/ staff

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Mediterranean Networking

Finger food

Bagels bites with smoked salmon & cream cheese

Fresh medium king prawns with
herb aioli

Sydney rock oysters with fresh lemon wedges

Chicken sugarcane skewers

Chinese chilli meatballs

Mini quiche provincial

Japanese nori rolls with
soy dipping sauce

From the grazing table

Glazed leg ham served with mustard and pickles

Assorted fine Australian cheeses, cherry tomatoes and lavoche

Bakers basket

To Finish

Selection of desserts

Fresh fruit platter

Tea & Coffee

Staff charges apply to all menus

Chef charge—\$250

1 waitstaff (per every 15 guests) - \$175/ staff

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Tasman Networking

Finger food

Seafood & kaffirlime sugar cane skewer

Poking Duck Spring rolls
with hoisin

Sydney rock oysters with fresh lemon and lime wedges

Fresh peeled king prawns with herb aioli

Japanese nori rolls with
soy dipping sauce

Chinese chilli meatballs

Spinach and ricotta puffs

From the grazing table

Glazed leg ham served with mustard and pickles

Mezze platter of dips, crudités, salami
& marinated vegetables

Bakers basket

To Finish

Selection of desserts

Fine Australian cheeses and Lavoche

Fresh fruit platter

Tea and Coffee

Staff charges apply to all menus

Chef charge—\$250

1 waitstaff (per every 15 guests) - \$175/ staff

Jack Hargraves 76' - *Rhemtide*

Pacific Networking

Finger food

Seafood & kaffirlime sugar cane skewer

Poking Duck Spring rolls
with hoisin

Sydney rock oysters with fresh lemon and lime wedges

Fresh peeled king prawns with herb aioli

Japanese nori rolls with
soy dipping sauce

Chinese chilli meatballs

Spinach and ricotta puffs

From the buffet

Tasmanian smoked salmon
with onion, capers, crème fraiche & dill

Rare roast beef with horseradish cream
and mustard

Mezze platter of dips, crudités, salami & marinated vegetables

Bakers basket

To Finish

Selection of desserts

Fine Australian Cheeses with lavoche

Fresh fruit platter

Tea and Coffee

Staff charges apply to all menus

Chef charge—\$250

1 waitstaff (per every 15 guests) - \$175/ staff