

# 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) MIN 10 guests**

Balmain Buffet	\$45/ guest
Cabarita Buffet	\$65/ guest
Mosman Buffet	\$75/ guest
Potts Point Buffet	\$98/ guest
Atlantic Networking	\$45/ guest
Pacific Networking	\$65/ guest
Tasman Networking	\$85/ guest
2 course formal	\$85/ guest

Staff charges: Chef @ \$295/ Waitstaff @ \$220 (1 staff per every 25 guests)

**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	46 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**

**\$45 per person** plus staff (*min 10 people*)

### **ON BOARDING**

Chefs selection of 2 canapés

### **FROM THE CARVERY**

Rare roasted beef with horseradish cream

Orange & honey glazed smoked leg ham with mustard & relish

Roasted baby potatoes with rosemary & garlic

### **FROM THE BUFFET**

Roasted chicken breast fillet with rocket, pumpkin, pinenuts & rocket pesto

Sweet potato & fetta frittata

Mixed leaf salad with balsamic dressing

Chinese cabbage & crunchy noodle salad with sesame dressing

Vine ripened tomato salad with fresh bocconcini, basil & olives

Selection of breads

### **TO FINISH**

Dessert selection

Fresh fruit platter

**Plus Chef @ \$295 & waitstaff @ \$220/ staff**  
**(1 waitstaff per every 25 guests)**

# Jack Hargraves 76' - *Rhemtide*

## **Cabarita Buffet**

**\$65 per person** plus staff (*min 10 people*)

### **ON BOARDING**

Chefs selection of 2 canapé's

### **FROM THE CARVERY**

Rare roasted beef with horseradish cream

Orange & honey glazed smoked leg ham with mustard & relish

Roasted vegetables with rosemary & garlic

Baby jacket potatoes with sour cream & chives

### **FROM THE BUFFET**

Fresh King prawns with wasabi mayonnaise & lemon wedges

Sydney rock oysters with fresh lime

Roasted chicken breast fillet with rocket, pumpkin, pinenuts & rocket pesto

Sweet potato & fetta frittata

Mixed leaf salad with balsamic dressing

Chinese cabbage & crunchy noodle salad with sesame dressing

Vine ripened tomato salad with fresh bocconcini, basil & olives

Bakers Basket

### **TO FINISH**

Dessert selection

Australian cheeses with quince paste & crackers

Fresh fruit platter

**Plus Chef @ \$295 & waitstaff @ \$220/ staff**  
**(1 waitstaff per every 25 guests)**

# Jack Hargraves 76' - Rhemtide

## **Mosman Buffet**

**\$75 per person** plus staff (*min 10 people*)

### **ON BOARDING**

Chefs selection of 3 canapés

### **FROM THE CARVERY**

Orange & honey glazed smoked leg ham with mustard & relish

Boned & rolled Greek style leg of lamb, slow roasted & served with Tzatziki  
Cous cous with roasted vegetables, preserved lemon & parsley

### **FROM THE BUFFET**

Fresh King prawns with wasabi mayonnaise & lemon wedges

Sydney rock oysters with fresh lime

Poached ocean trout fillets with nicoise salad & aoli

Roasted chicken breast fillet with rocket, pumpkin, pinenuts & rocket pesto

Mixed leaf salad with balsamic dressing

Chinese cabbage & crunchy noodle salad with sesame dressing

Vine ripened tomato salad with fresh bocconcini, basil & olives

Bakers Basket

### **TO FINISH**

Dessert Selection

Australian cheeses with quince paste & crackers

Fresh fruit platter

**Plus Chef @ \$295 & waitstaff @ \$220/ staff**  
**(1 waitstaff per every 25 guests)**

# Jack Hargraves 76' - *Rhemtide*

## **Potts Point Buffet**

**\$98 per person** plus staff (*min 10 people*)

### **ON BOARDING**

Chefs selection of 4 canapes

### **SEAFOOD BUFFET**

Whole poached ocean trout with asian dressing

Lobster medallions tossed in a fresh lime & chive mayonnaise

Fresh King prawns with wasabi mayonnaise & lemon wedges

Sydney rock oysters with fresh lime

Rare roasted fillet of beef, carved thinly & garnished with caramelized balsamic

Roasted chicken breast fillet with rocket, pumpkin, pinenuts & rocket pesto

Roasted baby potatoes with rosemary. lemon & garlic

Mixed leaf salad with fresh herb dressing

Chinese cabbage & crunchy noodle salad with sesame dressing

Vine ripened tomato salad with fresh bocconcini, basil & olives

Bakers Basket

### **TO FINISH**

Dessert Selection

Australian cheeses with quince paste & crackers

Fresh fruit platter

**Plus Chef @ \$295 & waitstaff @ \$220/ staff**  
**(1 waitstaff per every 25 guests)**

# Jack Hargraves 76' - Rhemtide

## **Atlantic Networking**

**\$45 per person** plus staff (*min 10 people*)

### **Finger food**

Cajun Spiced Chicken pieces  
with minted yoghurt dipping sauce

Bagels bites with smoked salmon, cream cheese & dill  
(vegetarian option no smoked salmon on request)

Baby Japanese nori rolls with soy dipping sauce  
(vegetarian option included)

Petite beef and burgundy pies

Mini sweet potato and feta frittata (v)

Chinese chilli beef meatballs

Spinach and ricotta puffs (v)

### **Noodle box – 1 per person**

Roasted chicken breast fillet with rocket, pumpkin, pinenuts & rocket pesto

*Vegetarian option on request with Marinated Tofu*

### **To Finish**

Selection of Individual Desserts

Tea and Coffee

**Plus Chef @ \$295 & waitstaff @ \$220/ staff  
(1 waitstaff per every 25 guests)**

# Jack Hargraves 76' - *Rhemtide*

## **Pacific Networking**

**\$65 per person** plus staff (*min 10 people*)

Fresh medium king prawns peeled to the tail  
served with a wasabi aioli

Sydney rock oysters with fresh lemon wedges

Bagels bites with smoked salmon & cream cheese  
(vegetarian option no smoked salmon on request)

Cajun Spiced Chicken pieces  
with minted yoghurt dipping sauce

Chinese chilli beef meatballs

Spinach and ricotta puffs (v)

Mini sweet potato and feta frittata (v)

Baby Japanese nori rolls with soy dipping sauce  
(vegetarian option included)

## **Noodle Boxes – 1 per person**

Boned & rolled Greek style leg of lamb, slow roasted & served with Tzatziki  
Cous cous with roasted vegetables, preserved lemon & parsley

*Vegetarian option on request with Marinated Tofu*

## **To Finish**

Selection of Individual Desserts  
Fresh fruit platter

Tea and Coffee

**Plus Chef @ \$295 & waitstaff @ \$220/ staff**  
**(1 waitstaff per every 25 guests)**

# Jack Hargraves 76' - Rhemtide

## **Tasman Networking**

**\$85 per person** plus staff (*min 10 people*)

### **Finger food**

Fresh king prawn with Asian salad on chinese spoon

Smoked Salmon Calzone

Sydney rock oysters with fresh lemon and lime wedges

Peking Duck & Spicy Eggplant (v)

Spring Rolls with hoisin

Cajun Spiced Chicken pieces  
with minted yoghurt dipping sauce

Mini sweet potato and feta frittata (v)

Baby Japanese nori rolls and Nigiri with soy dipping sauce  
(vegetarian option included)

Chinese chilli meatballs

Petite Pie – wild mushroom with truffle (v)

### **Noodle Boxes – 2 per person**

Boned & rolled Greek style leg of lamb, slow roasted & served with Tzatziki  
Cous cous with roasted vegetables, preserved lemon & parsley

Classic prawn cocktail on a bed of lettuce with spicy cocktail sauce

*Vegetarian option on request with Marinated Tofu*

### **To Finish**

Selection of Individual desserts  
Australian cheeses with quince paste & crackers  
Fresh fruit platter  
Tea and Coffee

**Plus Chef @ \$295 & waitstaff @ \$220/ staff**  
**(1 waitstaff per every 25 guests)**

# Jack Hargraves 76' - *Rhemtide*

## **2 Course—Formal Plated Menu**

**\$85 per person** plus staff (*min 10 people*)

### On boarding

Chef's selection of 2 canapés

### Entrees

(please select two dishes – alternate serve)

Cajun Spiced Chicken Pieces  
served on bed of rocket with minted yoghurt dipping sauce

Fresh king prawns on an Asian salad

Rare Roast Beef on an Asian salad

1/2 Dozen Sydney Rock Oysters on Half Shell  
Natural with lemon wedges OR Baked with Garlic & Herb Butter

Mini sweet potato and feta frittata (v)

### Main Courses

(choose two mains for alternate serve)

Slow roasted Boned and Rolled Greek style leg of lamb  
served with Tzatziki Cous cous with roasted vegetables, preserved lemon & parsley

Poached Ocean Trout Fillets  
with nicoise salad & aoli

Rare roasted beef fillet.  
with roast vegetables, chat potatoes and accompaniments

Chicken breast fillet  
with rocket, pumpkin, pinenuts & rocket pesto

Sweet potato & fetta frittata

***All mains are accompanied by: Baked Potatoes, Mesclun Salad,  
Selection of freshly baked breads***

### Dessert buffet

Selection of individual gourmet desserts  
Coffee and assorted teas

**Plus Chef @ \$295 & waitstaff @ \$220/ staff  
(1 waitstaff per every 25 guests)**

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## Popular Upgrade Options

### Fresh Seafood

#### **King Prawns**

King prawns (approximately 2 per person)  
with lemon wedges and seafood sauce.

**\$7.50 per person**

#### **Sydney Rock Oysters**

Freshly shucked oysters, lemon wedges and seafood sauce.  
(approximately 2 per person)

**\$7.50 per person**

### Platters

#### **Cheese Platter**

Brie, vintage cheddar, blue vein, dried fruit and fresh grapes accompanied by an assortment of crackers. We recommend 1 platter for 10 guests

**\$75 per platter**

#### **Antipasto Platter**

Marinated feta cheese, cabanossi, semi- sundried tomatoes, Kalamatta olives, salami, stuffed vine leaves, artichokes, asparagus, leg ham and Turkish bread.

We recommend 1 platter for 12 guests

**\$75 per platter**

#### **Fruit Platter**

Fruit selection: strawberries, pineapple, Kiwi fruit, rockmelon, grapes  
and watermelon. We recommend 1 platter for 15 guests

**\$75 per platter**