

# Mohaswei



# Vessel Features

With her distinctive Italian styling, MOHASUWEI offers a luxurious and contemporary platform for your next luxury escape. After an extensive interior refit by the current owners in 2018, MOHASUWEI features a sophisticated and luxurious yet relaxed interior, perfect for both day/event or live aboard charters.

The interior space features multiple living spaces including a large main salon with two separate zones and a cinema room complete with day bed and surround sound system.

MOHASUWEI can accommodate up to 10 guests in 4 luxurious guest suites, each with its own private ensuite. The spacious master cabin features a king size bed, large ensuite, work desk & lounge whilst the VIP cabin offers the flexibility of either having 1 x queen size bed or 2 x single beds. There are an additional 2 twin cabins, each with side by side single beds as well as a pullman in each.

A unique feature of MOHASUWEI's interior is the selection of playful and distinctive pieces from renowned 1960's photographer Terry O'Neill.

The large sun deck offers panoramic views of your surroundings and features both a casual dining space as well as a large sun pad for lounging. The versatile outdoor area on the main deck can either be utilised as a formal dining area or more relaxed lounge space.

The impressive beach club allows guests to step straight into the water from the comfort of MOHASUWEI's large swim platform.

MOHASUWEI can host up to 36 guests in comfort for day and event charters serving as the perfect venue for an intimate occasion on the beautiful Sydney Harbour.

# Charter Packages

**JANUARY TO DECEMBER**

**Hourly rate:** AUD \$2,500

Minimum 4 hours

**Includes:** Vessel Hire, Fuel, Marine Crew

***Special Harbour Events – \$POA***

## Staffing

**Wait Staff** - Ratio of 1:10 Required

**\$300** (4 hours) per waitstaff

**\$75** (additional hour) per waitstaff

**Chef Charge** - Included in 4-hour charters

**\$50** per hour above 4 hours

**Life Guard**

**\$500** (4 hours)

**\$125** (additional hours)

**Please note a surcharge of \$450 applies for catering on Sundays.**

**All Public Holiday charters will incur a catering surcharge of \$800**

Prices are inclusive of GST.

All charters of 20 guests and over who have indicated they would like to swim will require a lifeguard.

**Wharf Fees \$50 per visit**

**Note: Public Holidays incur a surcharge on the total charter fee**



# Live Aboard Charter Rates

## **Overnight Rate (Single 24 Hours)**

\$20,000 AUD + Expenses

## **Multiple Night Rate (2-6 Nights)**

\$16,500 AUD

## **Weekly Rate**

\$100,000 per 7 nights

Live Aboard charters are confirmed by a MYBA Charter Agreement for a maximum of 12 guests overnight. 10% GST and APA (Advance Provisioning Allowance) of 30% of the charter fee applies to all live aboard charters.

The yacht is supplied with 6 full time crew including a personal chef.

High season applies for weekly charters taking place over Christmas & New Years Eve. Rates are subject to a public holiday surcharge of 25% (excluding Special Event Dates)

# Canape Menu

A chef is included for all catered jobs of up to 4 hours. If additional hours are required, the chef will be charged at \$50 per hour.  
A minimum of 20 guests is required for all canape and buffet menus

## **CANAPE MENU 1 – \$79 per person**

4 Cold Canapes, 4 Hot Canapes, Choice of 1 Substantial & 2 Desserts

### **COLD**

Drunken chicken salad with enoki and cucumber served in a wonton cup

King prawns with lime, chilli & Japanese mayonnaise (GF)

Frittata of sweet potato, feta, spinach, caramelized onion and sumac (GF) (V)

Vodka and citrus cured ocean trout (GF)

### **HOT**

Seared scallop with baby corn puree and coriander (GF)

Wild mushroom and gorgonzola arancini with truffle aioli (V)

Wagyu sliders with gruyere cheese, caramelized onion and baby spinach

Herb, honey and soy marinated lamb cutlets (GF)

# Canape Menu

## **CANAPES MENU 2 – \$99 per person**

5 Cold Canapes, 5 Hot Canapes, Choice of 2 Substantial & 2 Desserts

### **COLD**

Thai beef salad with mint, coriander, lime, chilli and Nam Jim served in a wonton cup  
Hot smoked ocean trout on blini with crème fraiche and fish roe  
Vegan California rolls with kale, sunflower, miso and tamari (GF) (V)  
Japanese spiced green tea noodles with salmon tataki (GF)  
Sweet and sour eggplant ricotta tartlet (v)

### **HOT**

Slow cooked beef, sweet onion and red wine pies with house made tomato relish  
Peking duck pancakes with hoi sin, cucumber and shallots  
Wattle seed chicken and plum skewers (GF)  
BBQ saltbush lamb cutlet with bush tomato relish (GF)  
Barramundi taco with avocado salsa, iceberg lettuce and aioli

# Canape Menu

## SUBSTANTIAL ITEMS

### Menu 1 – Select 1 | Menu 2 – Choice of 2 (Alternate Serve)

Hot smoked ocean trout nicoise with dill dressing, cherry tomato, green bean, chat potato, olive, caper & lemon (GF)

Fillet of beef served with roast pumpkin, spinach, cherry tomato, chimichurri and toasted pepitas (GF)

Roasted vegetable salad with cherry tomatoes, grapes, ricotta and almonds (V) (GF)

Persian spiced chicken (or haloumi vegetarian option) with pearl couscous, tabbouleh, lemon and sumac dressing

Tandoori lamb (or vegan curry vegetarian option) with jeweled rice, pappadums and mint raita

## DESSERT CANAPES

### Menu 1 & 2 – Select 2

Mini pavlovas with passionfruit mascarpone, strawberry and macadamia (GF)

Salted caramel and chocolate tart with golden popcorn

Tiramisu cups with chocolate coffee beans

Summer berry trifles with pistachio and rose (GF)

Chocolate mousse shots with vanilla cream and cocoa nibs

Lemon polenta almond cakes with citrus icing and crystalized violets (GF)

# Extra Stations

A chef is included for all catered jobs of up to 4 hours. If additional hours are required, the chef will be charged at \$50 per hour.  
A minimum of 20 guests is required for all canape and buffet menus

## **Trio of Dips – \$8 per person**

Trio of dips served with seasonal vegetable crudites, selection of breads and sourdough.

## **Cold Meat Platter- \$10 per person**

Truffle salami, bresaola, prosciutto and fig served with a selection of breads and sourdough.

## **Luxury Cheese Board – \$10 per person**

Goats cheese, manchego, gorgonzola, Bouche d’Affinois, Maffra vintage cheddar, quince paste, seasonal fruit and crackers

## **Honey Roast Leg of Ham – \$15 per person**

Served with relishes, mustard, soft rolls, rocket & parmesan salad and red slaw with chipotle

## **Honey Roast Ham & Beef Sirloin – \$15 per person**

Served with relishes, mustard, soft rolls, rocket & parmesan salad and red slaw with chipotle

## **Fruit Platter – \$7 per person**

Selection of seasonal fruits

## **Kids Picnic Boxes (up to 10 years old) – \$25 per person**

Mixed sandwiches, cup of popcorn, carrot sticks, homemade sausage roll, piece of seasonal fruit and a juice popper



# Platter Menu

Each platter will serve between 20 – 30 guests. Minimum of 3 platters.

A delivery fee of \$50 applies for all platters which are not incorporated in a canape or buffet menu.

A 10% surcharge applies on Sundays and 20% on Public Holidays for all platters.

## **\$200 Per Platter**

Minimum 3 Platters, Serves 20 – 30 Guests

### **Trio of Dips**

Selection of three house-made dips served with Italian breads and seasonal vegetable crudites

### **Artisan Cheese Platter**

Vintage cheddar, goats log, gorgonzola, Bouche d’Affinois, served with muscatels, dried fruit, lavosh, wafers and crackers

### **Antipasto Platter**

Cold meats including truffle salami, bresaola and prosciutto with figs, parmesan, olives, cheesy wands, roast almonds, served with melon and grilled asparagus

### **Vegetarian Antipasto Platter**

Roast capsicum, grilled eggplants, marinated artichoke hearts and mushrooms with bocconcini served with olives and artisan bread

# Platter Menu

Each platter will serve between 20 – 30 guests. Minimum of 3 platters.

A delivery fee of \$50 applies for all platters which are not incorporated in a canape or buffet menu.

A 10% surcharge applies on Sundays and 20% on Public Holidays for all platters.

## **Ham Platter**

Honey roast picnic ham with homemade relishes, mustards and soft rolls

## **Cold Seafood Platter**

Dozen freshly shucked Sydney Rock & Pacific oysters, poached king prawns with lemon, shallot vinaigrette, nam jim & Japanese mayonnaise.

500g sashimi of salmon & tuna served with soy, wasabi and pickled ginger.

## **Sweet Bites**

Middle Eastern orange cakes, chocolate and pecan brownies, tiramisu in espresso cups

# Buffet Menu

A chef is included for all catered jobs of up to 4 hours. If additional hours are required, the chef will be charged at \$50 per hour.  
A minimum of 20 guests is required for all canape and buffet menus.

**Option 1** | \$125 per person | Selection of 2 Canapes, 2 Mains, 3 Sides, 2 Desserts

**Option 2** | \$135 per person | Selection of 3 Canapes, 3 Mains, 3 Sides, 2 Desserts

## CANAPE SELECTION

Drunken chicken salad with enoki and cucumber in wonton cup

King prawns with lime, chilli and Japanese mayonnaise (GF)

Frittata of sweet potato, feta, spinach, caramelised onion, sumac (GF) (V)

Vodka & Citrus Cured Ocean Trout (GF)

Thai beef salad with mint, coriander, lime, chilli & nam jim in a wonton cup

Hot smoked ocean trout on blini, crème fraiche and fish roe

Vegan California rolls with kale, sunflower miso, tamari (GF) (V)

Japanese spiced green tea noodles and salmon tataki (GF)

Sweet and sour eggplant ricotta tartlet (V)

# Buffet Menu

## MAIN COURSE SELECTION

- King prawn, watercress, shaved fennel and radish salad, chardonnay vinaigrette (GF)
- Herb crusted salmon fillet on green bean, lemon and olives with cured cucumber (GF)
- Baked ocean trout tarator with coriander, mint, walnut and sumac crust (GF)
- Roast lamb rumps on minted baby potatoes, peas & crème fraiche
- Grilled cajun chicken on corn, chia seed, coriander and lime salad
- Persian quail breast with radicchio, manchego, fig, walnut and goats curd (GF)
- Roast fillet of beef, horseradish, baby spinach, field mushrooms, balsamic glaze (GF)
- Roast fillet of beef with roasted pumpkin, cherry tomatoes, Sicilian olives and pesto oil (GF)

## SIDE SELECTION

- Sugar snap peas, snow peas, pea shoots, orange and hazelnut dressing (GF)
- Rocket, fig and candied walnut salad with mustard dressing (GF)
- Shredded white cabbage salad with pecorino, pine nuts and sultanas (GF)
- Heirloom tomato salad with peach, tarragon and bocconcini (GF)
- Warm chickpea salad with roast capsicums, parsley and feta (GF)
- Asparagus salad with French beans, soya beans, shallots, chilli and sesame seeds
- Chilli roasted sweet potato, zucchini, roast pears, hazelnuts and spinach
- Bloody Mary salad of tomato, celery and olives with black rice
- Wild and basmati rice salad with almonds, pine nuts, herbs and cranberries
- Bread and butter basket

# Buffet Menu

## DESSERT SELECTION

Champagne jellies with raspberries (GF)

Ricotta pannacotta with espresso syrup (GF)

Summer berry trifles with pistachio and rose (GF)

Mini pavlovas with passionfruit, mascarpone and strawberry (GF)

Double chocolate and raspberry mini cakes with sour cream icing and raspberry

Salted caramel and chocolate tartlets with golden popcorn

Lemon polenta almond cakes with citrus icing and crystalized violets (GF)

Tiramisu cups with chocolate coffee beans

# Premium Seafood Buffet Menu

A chef is included for all catered jobs of up to 4 hours. If additional hours are required, the chef will be charged at \$50 per hour.

**\$165 per person** | Full selection below & selection of 3 salads from side menu | Minimum 35 guests

Freshly shucked mix of Sydney Rock & Pacific Oysters

Poached king prawns with sauce selection of lemon in muslin, pink grapefruit mayonnaise, shallot vinaigrette & nam jim Japanese mayonnaise

Trio of sashimi – salmon, tuna loin & kingfish served with soy, wasabi & pickled ginger

Flying fish roe and salmon roe on ice with fresh buckwheat blinis

Ocean trout carpaccio with petals, finger lime & pomegranate

Dill cured gravalax with rye bread, capers, mustard & gherkins

Optional Extra – Caviar selection on ice

*(POA –price dependent on quality and volume of caviar required)*

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Kingfish tataki with crispy ginger & garlic

Swordfish skewers with dragoncello

Baked king prawns wrapped in prosciutto

Grilled Balmain bugs served in the shell with garlic, chilli, parsley oil

Wakame seaweed salad

Selection of fresh breads

Fresh lemon & lime wedges

# Beverage Packages

*Please Note: Selection and vintages may change subject to availability*

## **SELECTION I | \$15 per person, per hour**

### **SPARKLING**

2013 Seppelt Salinger, Adelaide Hills SA

### **ROSE**

2016 Gilardi 'Ravelet', Provence FR

### **WHITE**

2016 Castleforte Pinot Grigio, Veneto IT

2017 Bird in Hand Sauvignon Blanc, Adelaide Hills SA

### **RED**

2015 Bertaine et Fils Pinot Noir, Aude FR

2016 Hentley Farm 'The Rascal' Shiraz, Barossa Valley SA

### **BEER**

Corona (Mexico), Peroni (Italy)

### **NON ALCOHOLIC**

Selection of non-alcoholic beverages

# Beverage Packages

*Please Note: Selection and vintages may change subject to availability*

## **SELECTION II | \$20 per person, per hour**

### **CHAMPAGNE**

Mumm NV Cordon Rouge, Reims FR

### **ROSE**

2016 Gilardi 'Ravelet', Provence FR

### **WHITE**

2016 Castleforte Pinot Grigio, Veneto IT

2017 Bird in Hand Sauvignon Blanc, Adelaide Hills SA

### **RED**

2015 Bertaine et Fils Pinot Noir, Aude FR

2016 Hentley Farm 'The Rascal' Shiraz, Barossa Valley SA

### **BEER**

Corona (Mexico), Peroni (Italy)

### **NON ALCOHOLIC**

Selection of non-alcoholic beverages



# Beverage Packages

*Please Note: Selection and vintages may change subject to availability*

## **SELECTION III | \$25 per person, per hour**

### **CHAMPAGNE**

Mumm NV Cordon Rouge, Riems, FR

### **ROSE**

2016 Gilardi 'Ravelet', Provence FR

### **WHITE**

2016 Paringa Estate PE Chardonnay, Mornington Peninsula VIC

2017 Pierro LTC Semillon Sauvignon Blanc, Margaret River WA

### **RED**

2016 Mt Difficulty Roaring Meg Pinot Noir, Central Otago NZ

2017 Torbreck Woodcutters Shiraz, Barossa Valley SA

### **BEER**

Corona (Mexico), Peroni (Italy)

### **NON-ALCOHOLIC**

Selection of non-alcoholic beverages

# Consumption Bar

*Please Note: Selection and vintages may change subject to availability*

## **CHAMPAGNE**

Mumm NV Cordon Rouge, Reims FR - \$79 Per Bottle

## **SPARKLING WINE**

2011 Seppelt Salinger Vintage Cuvee, Adelaide Hills SA - \$39 Per Bottle

## **ROSE**

2015 Gilardi 'Ravelet', Provence FR - \$27 Per Bottle

## **WHITE WINE**

2015 Castleforte Pinot Grigio, Veneto IT - \$25 Per Bottle

2017 Bird in Hand Sauvignon Blanc, Adelaide Hills SA - \$26 Per Bottle

2014 Paringa Estate PE Chardonnay, Mornington Peninsula VIC - \$49 Per Bottle

2016 Pierro LTC Semillon Sauvignon Blanc, Margaret River WA - \$55 Per Bottle

# Consumption Bar

*Please Note: Selection and vintages may change subject to availability*

## **RED WINE**

- 2014 Bertaine et Fils Pinot Noir, Aude FR - \$26 Per Bottle
- 2015 Hentley Farm 'The Rascal' Shiraz, Barossa Valley SA - \$29 Per Bottle
- 2014 Mt Difficulty Roaring Meg Pinot Noir, Central Otago NZ - \$52 Per Bottle
- 2014 Moss Wood Amy Cabernet Blend, Margaret River WA - \$59 Per Bottle

## **BEER**

- Corona (Mexico) - \$8 Per Bottle
- Peroni (Italy) - \$8 Per Bottle

## **NON ALCOHOLIC**

- San Pellegrino Sparkling 750ml - \$7.50 Per Bottle
- Aqua Panna Still 750ml - \$7.50 Per Bottle
- Soft Drinks

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