

GU Superyacht



Vessel Features

AU, one of the most luxurious superyachts now cruising on Australia! A 112 ft San Lorenzo yacht boasts 700m² of spacious deck across 3 levels and comfortably accommodates up to 60 passengers, ideal for any special and corporate events.

This superyacht features an 8-person jacuzzi on the Sun Deck, spacious aft deck featuring outside dining for 10, Main saloon with comfortable lounge area, large flat screen TV and fold-down balcony. Bridge deck featuring formal dining area for up to ten, indoor lounge area with flat screen TV, butler's pantry and outdoor lounge with bar. Flybridge deck featuring 8-man jacuzzi and surrounding sunlounge and complete with bar fridge, ice maker plus additional sunbeds and outdoor shower. Bow seating and lounge featuring adjustable table fit for dining or sun lounging. Wi-Fi, plus Crestron entertainment system, Apple TV and Foxtel all controlled by iPad.

Watersports & toys are available.

Itinerary

November – February: Sydney / Pittwater

March – October: Greater Queensland (Gold Coast, Whitsundays, Cairns) and beyond

Charter Packages

January to December

Hourly rates:

Up to 60 guests – \$3,100 per hour
Minimum 4 hours

Rates Include:

4 crew and 1 x additional wait staff at \$300 per 4 hour charter for 15 guests, \$50 per hour thereafter

Day Rate (8 hours): \$ 20,000

Up to 60 guests.

Overnight rate (one 24 hour period): \$ 25,000 + GST + APA

Includes fuel and meals

Maximum 10 people

Special weekly rate: \$ 115,000 + GST + APA

Includes food, beverage and fuel

Luxury long-weekend Sydney or Whitsundays, 3 nights 4 days: \$ 45,000 + GST + APA

+ food, beverage and fuel

Special Features

5 staterooms (Master, 2 VIPs, 2 Guest Cabins)
Spacious aft deck featuring outside dining for ten
Main saloon
Bridge deck featuring formal dining area
Indoor & outdoor lounge
Flybridge deck featuring 8-man jacuzzi
Bow seating and lounge
Two guest bathrooms (dayheads)
Desalinator

Capacity

Day Charter – 60 passengers
Overnight – 10 passengers

BYO Drinks fee – \$5 per person per hour

Au has trained RSA staff but only conducts charters with BYO beverages.

Beverages can be ordered through our preferred supplier who provides extensive range of fine wines and spirits

Wharf Bookings – \$POA

Watersports & Toys Available

Tender hire – \$150 per hour

Canape Menu

GOLD PACKAGE: \$69 per head – 3 Cold, 2 Warm, 1 Substantials, 1 Dessert

PLATINUM PACKAGE: \$89 per head – 4 Cold, 5 Warm, 2 Substantials, 1 Dessert

ELITE PACKAGE: \$110 per head: 5 Cold, 4 Warm, 2 Substantials, 2 Dessert,

Choice of one of the below stations

COLD

Freshly shucked Sydney Rock oysters with cucumber apple cider vinaigrette (gf)

Spiced butternut pumpkin, hummus, crispy onion miniature tart

Miniature short-crust tart with truss heirloom cherry tomato, dry chilli whipped ricotta, pecorino, black olive, basil on spoon (v) (gf)

Chilled Queensland king prawns with citrus mayo dipping sauce (gf)

Chilli lime free range chicken, baby greens, cucumber, nam jim dressing, wonton

Cured Tasmanian King Salmon with avocado, jalapeno, sesame seed, shaved radish on spoon

House smoked duck breast, new season peach, shaved fennel, sumac aioli

Black Angus beef tataki with shitake mushrooms, black sesame seed, Ponzu dressing on spoon

QLD spanner crab, broad bean crush, black quinoa, chilli, cavolo nero, lemon aioli, crisp sour dough

Chipotle spiced free range chicken, chorizo, charred sweet corn, lime mayo

(All cold canapes can be made GF)

Canape Menu

WARM

Fresh herb and green pea taleggio risotto balls with panko crust (v)
Smoked bacon croquette, provolone cheese, caper mayonnaise
Crispy Berkshire pork belly bites, black caramel, spring onion, pickled ginger on spoon
Seared Atlantic scallops with scorched sweet corn, chorizo, wild mushroom tart
Crispy shredded duck filo cigars with spiced orange glaze
Pan seared yellowfin tuna with orange, fennel, feta, dried chilli tart
Wagyu beef mini pie with home-made short crust pastry and spiced tomato sauce

SUBSTANTIALS

Crispy spiced chicken with shaved slaw and red-eye mayo on a milk bun
Black Angus beef (Medium Rare) mini burger with double cheese, pickles and mustard ketchup sauce
Veggie burger, blackened haloumi, piquillo peppers, salsa verde
House smoked Berkshire pork slider with fennel, apple and spicy chipotle mayo
Seared King Tasmanian salmon with goats' cheese ravioli, pinenuts and caponata and lemon (in bamboo boat)
Chilli lime caramel chicken, soba noodle and baby greens salad (in bamboo boat)
Slow cooked grass-fed sumac lamb shoulder with chickpeas, rainbow chard and cucumber yoghurt (bamboo boat)
Sticky pork belly bites with apple and shaved radish salad, baby potatoes and chorizo, (in bamboo boat)
Moroccan spiced lamb shoulder, chermula, chickpea, cucumber riata (bowl)
Miso-crust Black Angus sirloin salad, soba noodles, baby greens, crispy onions
Tasmanian salmon poké with Japanese pickles, soy lime dressing, shredded nori (bowl)
Sauté gnocchi QLD tiger prawns, butternut pumpkin, sage, drunken raisins, burnt lemon butter (bowl)
8-hour slow-roasted Berkshire pork belly, hoisin, Asian slaw, roll
Crispy fried Korean chicken, kimchi slaw, red eye mayo on milk bun

Canape Menu

DESSERTS

Miniature hand-made short-crust tart filled with lemon curd and strawberries (can be gf)
Passionfruit, rosewater cream, crushed meringue, hazelnut
New season peach, raspberry, mascarpone, shortbread crumble (on spoon)
Salted caramel and chocolate brownie crumble tart
Triple cream brie with pear and caramelized walnut on crisp
Passionfruit curd and fresh strawberry tart
Sea-salt caramel and brownie crumble tart
Valrhona Dark chocolate mousse, raspberry, shaved liquorice (in a glass)
Prosecco marinated strawberries, watermelon, mint, meringue (in a glass)
Whipped vanilla bean cheesecake with honeycomb crumble (on spoon)
Triple cream brie, sour cherry and baby basil tart

Vegetarian Canape Menu

COLD

Spiced butternut pumpkin, hummus, crispy onion miniature tart

Miniature short-crust tart with truss heirloom cherry tomato, dry chilli whipped ricotta, pecorino, black olive, basil on spoon (v) (gf)

Sour cherries, crisp pear shaved hazelnut, orange (gf)

King Brown mushroom, edamame, miso mayonnaise, crisp shallots (gf)

Smoked eggplant, horseradish, capers, charcol wafer cone

Caramelised soy, ginger, sesame, baby greens, bean sprouts, shredded nori on betel leaf (gf)

(All cold canapes can be made GF)

WARM

Wild mushroom, pea, pecorino, arancini balls with panko crust, truffle aiolo (v)

Silken tofu, daikon, cucumber, green chilli salad, nahm jim dressing (gf)

Crispy feta, pea, spinach filo cigars with spiced orange glaze

Black bean, spiced avocado, cherry tomato quesadilla

Popcorn cauliflower, cucumber lime coconut salad, sriracha mayonnaise, on spoon (gf)

Caponata, feta, cherry tomatoes, toasted pine nuts (gf)

Handmade chickpea spiced curry pie, saffron tomato chutney

Vegetarian Canape Menu

SUBSTANTIALS

Moroccan vegetables, chermoula, chickpea, cucumber raita (bowl)

Miso crusted eggplant salad, soba noodles, baby greens, crispy onions

Sweet potato, enoki mushrooms, avocado, edamame poké with Japanese pickles, soy lime dressing,
shredded nori (bowl)

Sauté gnocchi, butternut pumpkin, sage, drunken raisins, burnt lemon butter (bowl)

Crispy toast, hoisin, asianlaw, lime, chilli roll

Veggie burger, blackened haloumi, piquillo peppers, salsa verde

DESSERTS

Miniature hand-made short-crust tart filled with lemon curd and strawberries (can be gf)

Passionfruit, rosewater cream, crushed meringue, hazelnut

New season peach, raspberry, mascarpone, shortbread crumble (on spoon)

Salted caramel and chocolate brownie crumble tart

Triple cream brie with pear and caramelized walnut on crisp

Buffet Menu

GOLD BUFFET PACKAGE: \$120 per head

2 x Canapés on arrival, 2 Cold Platters, 2 Warm Platters, 1 Dessert Platter

PLATINUM BUFFET PACKAGE: \$130 per head

2 x Canapés on arrival, 3 Cold Platters, 3 Warm Platters, 2 Dessert Platters

Share Platter option will also include complimentary platters of:

Green micro salad with shaved radish, red onion and cold-pressed dressing; Fresh baked bread rolls and Pepe Saya butter; Steamed baby potatoes with parsley butter and lemon

Buffet includes:

Steamed new potatoes, Wild rocket, shaved pear, pecorino, aged balsamic dressing; Spiced cauliflower, chickpeas, raita salad; Handmade bread rolls, cultured butter

COLD PLATTERS

Black Angus beef tataki with spring onion, king brown mushrooms, aged soy

House-smoked Petuna ocean trout with pickled red onion, capers and horseradish cream fraiche (gf)

Salumi selection with pickles, olives and grilled veg

Heirloom tomato medley with torn buffalo mozzarella, hand-made basil pesto (gf)

Poached Yamba prawns, chilled and served with shaved fennel, watercress and ruby grapefruit salad

Buffet Menu

WARM PLATTERS

Grilled Tasmanian King Salmon with celeriac remoulade, wild rocket and shaved radish

8 hour slow-cooked S.A lamb shoulder with pomegranate molasses, kale and warm Israeli couscous

Roasted (med-rare) pepper-crusted Black Angus sirloin with local mushrooms and chimichurri (gf)

Free-range de-boned chicken with sumac, blackened corn, red pepper, rainbow chard and harissa-spiked yogurt

Crispy-skinned W.A Cone Bay barramundi with sautéed wombok, pickled ginger, aged soy and wild mushrooms

DESSERT PLATTERS

Valrhona Dark chocolate pave candy peanuts shortbread crumble vanilla ice cream

Strawberry cheesecake coconut crumble strawberry ice cream

Handmade Pavlova nests mango passionfruit curd Raspberry sorbet (gf)

Local and Imported cheese served with spiced apple chutney, marinated figs and flatbread

Vegetarian Buffet Menu

COLD PLATTERS

Grilled eggplant carpaccio with grilled new season asparagus truffle mayonnaise, watercress and lemon (gf)

Shaved zucchini, radish, fennel, wasabi, cream fraiche (gf)

Heirloom tomato medley with torn buffalo mozzarella, hand-made basil pesto (gf)

Sweet potato, pickled daikon, wild mushroom, bean, aged soy

Orecchiette salad, broccolini, Meredith goats cheese feta, peas, dry chilli, lemon

WARM PLATTERS

Grilled miso eggplant, sob noodles, baby greens, lime chilli dressing

Spiced charred cauliflower, pomegranate molasses, kale, barbecued zucchini and warm Israeli couscous

Roasted red pepper, black olive, harissa, shaved zucchini with local mushrooms and chimichurri (gf)

Moroccan spiced grilled vegetables, chermoula, chickpea, cucumber raita

DESSERT PLATTERS

Valrhona Dark chocolate pave candy peanuts shortbread crumble vanilla ice cream

Strawberry cheesecake coconut crumble strawberry ice cream

Handmade Pavlova nests, mango passionfruit curd, raspberry sorbet (gf)

Local and imported cheese served with spiced apple chutney, marinated figs and flatbread

Seafood Buffet Menu

\$150 per person inc gst

Seafood Platter with a selection of oysters, tiger prawns, balmain bugs, chilled mussels, caper mayonnaise, citrus aioli (lobster on request, price depends on market value)

Share Platter option will also include complimentary platters of:

Green micro salad with shaved radish, red onion and cold-pressed dressing; Fresh baked bread rolls and Pepe Saya butter; Steamed baby potatoes with parsley butter and lemon

Buffet includes:

Steamed new potatoes; Wild rocket, shaved pear, pecorino, aged balsamic dressing; Spiced cauliflower, chickpeas, raita salad; Handmade bread rolls, cultured butter

CANAPE'S

Miniature shortcrust tart with hummus and spiced butternut pumpkin (v)
Seared Atlantic scallops with scorched sweet corn, chorizo, wild mushroom tart (can be gf)
Chilli lime free range chicken, baby greens, cucumber, nam jim dressing, wonton

COLD PLATTERS

Yellow fin tuna spring onion, king brown mushrooms, aged soy QLD spanner crab (de shelled) Heirloom tomato medley, avocado, radish, cucumber, light Chilli

WARM PLATTERS

Roasted (med-rare) pepper-crust Black Angus sirloin with local mushrooms and chimichurri (gf)
Large king prawns with butternut pumpkin, Persian fetta and Harissa (gf)
Crispy-skinned W.A Cone Bay barramundi with sautéed wombok, pickled ginger, aged soy and wild mushrooms

Food Stations Menu

Between 25 pax and 40 pax a \$300 chef charge is required
(Stations can be added to any canape or buffet event)

SASHIMI STATION – \$20 per head inc. gst

Kingfish, tuna and fresh seasonal seafood served raw and carved to order

DUMPLING BAR – \$ 20 per head inc. gst

Selection of steamed seafood, meat and vegetarian dumplings served with a variety of dipping sauces

OYSTER TASTING STATION – \$20 per head inc. gst

Showcasing freshly shucked regional oysters from around Australia – Sydney Rock, Pacific's and Flats

LIVE OYSTER SHUCKING – \$20 per head inc. gst + additional \$200 chef charge

Shucked to order Sydney Rock, Pacific and Flats by chef on board

GLAZED HAM STATION – \$20 per head inc. gst

Served warm and carved to order served with mustards, pickles and soft rolls

CAVIAR STATION – Price on enquiry

Selection of caviars , ice bowl, complete with hostess to guide though the caviars

CHARCUTERIE & CHEESE – \$20 per head inc. gst

Selection of cured and smoked meats, cheeses, pickles and house-made chutneys

JUST CHEESE – \$20 per head inc. gst

Wide selection of both local and imported cheeses with various breads and classic accompaniments

Plated 3-Course Draft Menu

\$130 plus GST per head

Minimum 10 pax

ENTREE

Pan seared prawns, celeriac remoulade, red vein sorrel, lemon dressing
Zucchini quinoa fritters, pea mint cream, Hunter Valley goats' cheese, watercress
De-boned quail, prosciutto, fetta, chestnut mushroom, broad beans, broth
Seared scallops, Jerusalem artichoke, crisp pancetta, baby herbs
Cured kingfish, pickled baby beetroots, horseradish cream fraiche, roe
Wagyu carpaccio, capers, truffle mayonnaise, wild rocket, pecorino, grissini
Grilled Rare yellow fin tuna, shaved fennel, orange, aioli
Confit WA octopus, baby octopus, red pepper, olive, chili aioli

MAINS

Baby snapper, mussels, confit fennel, zucchini flower, bisque
Peppered venison loin, quince, puff pastry, radicchio, chestnut
De-boned cornfed chicken, sweet corn custard, baby leeks, pearl barley
Hapuku, squid, chorizo, nettle butter, lemon
Grass fed beef tenderloin, ox tail cigar, King Brown mushroom, jus
Berkshire pork loin, prosciutto, crispy pave, Morcilla, apple, jus
Twice-cooked duck leg, duck breast, gnocchi, kale, fig, orange glaze

DESSERTS

Dark chocolate pave, poached strawberry, cream fraiche, strawberry ice cream
Salt caramel, chocolate slice, banana fritters, peanuts, chocolate ice cream
Coconut pannacotta, mango, crumble, coconut sorbet
Vanilla cheese cake, mixed berries, orange cardamom ice cream
Local and imported cheeses, fig loaf, flat bread, apple cherry chutney

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Harbour Cruises

enquiries@prestigeharbourcruises.com.au
www.prestigeharbourcruises.com.au

New South Wales 2137
Australia
1300 311 200