




SHADOW
CHARTERS

2021/22
Rate Card

THE SHADOW EXPERIENCE

Shadow combines cutting edge Italian design, luxurious styling, sophisticated engineering and high performance to create a vessel desired by all those who look upon it.

It delivers a sleek look, yet offers an elegant, socially-oriented environment, giving guests the opportunity to relax amongst their friends and family.

The fly bridge, by design, is almost invisible from the side whilst the huge aft sunbathing deck, via steps, spans the full width of the vessel. A jacuzzi on the bow and a back-lit onyx bar provide are the ideal facilities for events and celebrations.

CHARTER OPTIONS

4 Hour Charter Peak Season (November - February)	AUD \$12,000 + \$3,000 per additional hour
4 Hour Charter Off Peak (March - October)	AUD \$2,800 per hour
8 Hour Charter	AUD \$16,000
Overnight Charter (maximum 8 guests)	AUD \$20,000 (20% APA applies)
Consecutive Night Charter (maximum 8 guests)	AUD \$18,000/24hr (20% APA applies)
7 Day Charter (maximum 8 guests)	AUD \$100,000 (20% APA applies)

SPECIAL PACKAGES

Sydney Harbour Getaway (3 Nights)	AUD \$56,000 (all inclusive package, set menu only)*
Spring Special Package (4 hour, 30 guests)	AUD \$540 per person (all inclusive package)*

**Excludes public holidays*

STAFF PRICING

For every 7 guests, 1 steward is required. Please note that a surcharge of 100% applies on all staff on public holidays. Prices are inclusive of GST. **Due to COVID-19 health and safety requirements 1 steward is required for 7 guests. When restrictions ease it will return to 1 steward for every 10 guests.**

Steward	AUD \$75 per hour
Private Chef	AUD \$95 per hour

WHARF FEES & LOCATIONS

1 pick up and 1 drop off	Complimentary
Additional Wharf Fee	Complimentary

The wharf pick up/drop off locations are as follows:

Casino Wharf	Located opposite Star City Casino (Floating Pontoon B)
Aquarium Wharf	Opposite Sydney Aquarium
Darling Harbour	King St Wharf (Eastern Side of Darling Harbour)
Towns Place Wharf	4 Towns Place, Millers Point NSW 2000
d'Albora Marinas	1B New Beach Rd, Rushcutters Bay NSW 2027

COVID SAFE QR CODE



ADDITIONAL INFORMATION

Due to COVID19 regulations our capacity is 50 guests to meet the social distancing standard.

A strict 'no shoe' policy applies as soon as guests step onto the Shadow vessel.

Food shall not be served or consumed in saloon area or lounge area.

Red wine will not be served in saloon area.

Guests will not have access to lower deck or cabins on event charters. Inspection of cabins are on application with skipper or crew.

Swimming is to be organised well in advance. Alcohol is not to be consumed prior to swimming, guest(s) to bring own towels .

Paddle board, seabob, inflatable donut and Lily Pad are available upon request.

Wharf fees may apply.

A cost of AUD \$500 applies when supplying your own chef (small groups only).

A cost of AUD \$20 per person applies for BYO beverages.

All prices are in Australian Dollars and are subject to change.

A 50% deposit is required to secure booking, including a credit card bond of AUD \$5,000.

AUD \$500 surcharge for BYO food

Use of onboard spa must be requested in advance

Bookings for Special Holidays

A 25% surcharge for food and beverage applies and a 100% surcharge for all staff costs applies on public holidays.

Christmas Day AUD

AUD \$3,750 per hour

Boxing Day (20 pax)

AUD \$25,000 all inclusive

New Years Eve

Price upon request

Australia Day AUD

AUD \$3,750 per hour

There is at least an additional 25% cost on public holidays/major events.

Good Friday - Friday, 10 April 2020

Easter Sunday - Sunday, 12 April 2020

Easter Monday - Monday, 13 April 2020

Anzac Day - Saturday, 25 April 2020

Queen's Birthday - Monday, 8 June 2020

Labour Day - Monday, 5 October 2020

Christmas Day - Friday, 25 December 2020

Boxing Day - Saturday, 26 December 2020

Boxing Day Public Holiday - 28 December 2020

New Year's Day - Friday, 1 January 2021

Australia Day - Tuesday, 26 January 2021

Good Friday - Friday, 2 April 2021

Cancellations for private charters and corporate:

Year round (excluding Festive Season)

Within 30 days, a 50% cancellation fee applies

Less than 7 days, a 100% cancellation fee applies

Bookings for Festive Season

For bookings between 10 December 2020 and 6 January 2021, a 100% cancellation fee after 30 September 2020 applies

Banking Details

Account Name Shadow Charters | BSB 062-02 | Account Number 1062616

Catering Packages

Select one of the following options.



CATERING PACKAGES

Food Package - Option One

Shadow by Design

Renowned Chef Clancy Atkinson will work with you to create an exclusive menu designed specifically to suit your personal preferences and requests. Please note it is an additional AUD \$95 per hour when the Chef is on board the vessel and a 100% public holiday applies on the chef's hourly rate.

1- 2 people
3 - 8 people
8 - 12 people

Price on application
Price on application
Price on application

Food Package - Option Two

Modern South American (canape minimum spend \$1,300, chef included)

3 cold canapes + 2 hot canapes + 1 substantial canape + 1 dessert
4 cold canapes + 5 hot canapes + 2 substantial canapes + 1 dessert
5 cold canapes + 4 hot canapes + 2 substantial canapes + 2 desserts
Sit down (designed for 10 guests)
Shared Platters
Roast (designed for 10 guests)

AUD \$60 per person
AUD \$78 per person
AUD \$83 per person
AUD \$110 per person
Pricing listed below
AUD \$260 per person

CANAPES MENU

COLD CANAPES

Smoked eggplant, feta & pomegranate on wonton chips
Crystal Bay smoked prawns with saffron aioli
Seared trout skewer with wakame & ponzu dressing
Betal leaf, smoked cured duck, grapefruit, peanuts, coconut
Miniature Yorkshire puddings with rare beef, special sauce & zucchini pickle

HOT CANAPES

Korean vegetable pancake with pickled daikon
Grilled baby corn skewer, miso kewpie, furikake
Tempura barramundi with mirin soy sauce
Crispy wonton with plum glazed duck & pickled ginger
Braised beef arepas with guacamole, chimichurri & queso fresco
Mini wagyu 'TIGER PIE', potato mash, smashed peas, gravy
Grilled grass-fed sirloin steak on hash brown with chimichurri

SUBSTANTIAL CANAPES

Miniature Boston lobster roll on brioche bun
Snapper Baja tacos, chipotle mayo, coriander & slaw
Chicken schnitzel sandwich with caper mayo & dill
Mini wagyu burger, American cheese, pickles, mustard, special sauce
Pumpkin & spinach empanadas with fetta cheese (v)

DESSERT CANAPE

Chocolate yogo tart with kumquats
Lemon & lime meringue tart
House tiramisu
Banana split with salted caramel, hazelnut praline & cream gelato

SIT DOWN MENU (FOR UP TO 10 GUESTS, CHEF INCLUDED)

ENTREE

King prawns, chili butter sauce, charred shallots, crispy chinese doughnuts
Yellowfin tuna tataki, wild rice, shisho leaves
Smoked eggplant, goat's curd, puffed chickpeas, wonton crisps, pomegranate dressing
Pan-seared young radish, artichokes barigoule, sherry dressing, garlic croutons
Shio koji marinated lamb rump, house made pickles, whole grain mustard
Steak tartare, crème freiche, fried onion, wild rocket & crostoli
Roasted pork belly, charred cipollini onions, coriander salsa & peanuts
Smoked duck breast, cured cabbage, cashews & lime sauce

MAIN

Crispy skin ocean trout, heirloom carrots, shallot ginger relish
Ricotta gnocchi, roasted king mushroom, shaved asparagus, pecorino
Steamed Murray cod, cucumber ginger salad w kombu & soy broth
Roasted brassicas w pearl cous cous, dried apricots & honey dill dressing
Confit duck leg w verjuice apples, sauerkraut & quince aioli
Roasted lamb rack w brown butter eschallots, watercress & pistachio chimichurri
Grilled flat iron steak w fondant potato, braised lettuce hearts & parsley sauce
Grilled pork loin chop w glazed peppers, sage, bacon & fennel jam
Spatchcock w braised fava beans, tarragon aioli & guindillas

DESSERT

Mille feuille w coconut diplomat & strawberry compote
Tiramisu
Crème caramel w dulce de leche & cream
Banana split – grilled banana, butterscotch, hazelnut praline & vanilla gelato
Australian & imported cheese selection w quince paste, black grapes, muscatels & crisp lavosh

SIDES

Radicchio, baby cos, dill, mint, chives, chervil (v, gf)
Shaved kohlrabi, green apple & cucumber salad (v, gf)
House made fries with garlic rosemary (v, gf)
Charred broccolini, XO sauce & wood fired eggplant (v, gf)
Snow peas, Green beans, snow pea sprouts & tahini dressing (v, gf)
Carrots, mint yogurt, dukkah (v, gf)

SHARE PLATTERS

CHARCUTERIE & FROMAGERIE PLATTER (SERVES 10 PEOPLE) AUD \$250
Charcuterie including artisan salamis, jamón serrano, leg ham, mortadella
Fromagerie including 12-month aged manchego, gorgonzola dolce & d'affinois.
Charred seasonal vegetables, including heirloom carrots, eggplant, zucchini, capsicums & fennel,
hummus, roasted truss tomatos, grapes. Served with artisan sourdough bread & house olive oil crackers

SALAD PLATTERS (2 CHOICES, SERVES 10 PEOPLE) AUD \$120
Caesar salad, romaine & cos lettuce hearts, chicken breast w parmesan & parsley croutons
Tabbouleh & quinoa w Israeli chickpea falafel & tahini dressing
Vermicelli noodle salad with thinly sliced beef and cherry tomatoes in Thai dressing
Poached egg, pancetta, croutons, shaved parmesan, figs, vinegarette

ASSORTED PLATTER (SERVES 10 PEOPLE) AUD \$175
Flaked ocean trout w wild rice, beetroot & zesty almond dressing (80gr trout per person)
DIY Tacos with pulled pork taco & achiote chicken, salsa verde, pineapple, pico de gallo, salsa roja
House-made wagyu burgers on milk bun, w tomato, onion & special sauce

ROAST OPTION

Pan-roast beef sirloin w autumn vegetables & chimichurri
Radicchio, baby cos, cherry tomatoes, dill, mint & chives

Food Package - Option Three

Contemporary Menu (canape minimum spend \$1,300, chef included)

3 cold canapes + 3 hot canapes + 1 substantial canape + 1 dessert	AUD \$60 per person
4 cold canapes + 4 hot canapes + 2 substantial canape + 1 dessert	AUD \$77 per person
One food station + 4 cold canapes + 4 hot canapes + 2 substantial canape + 1 dessert	AUD \$90 per person
Sit down (designed for 10 guests)	AUD \$115 per person
Shared Platters	Pricing listed below
Seafood Buffet (minimum spend \$1,300)	AUD \$145 per person

CANAPES MENU

COLD CANAPES

Freshly shucked Sydney rock oyster with cucumber and apple cider dressing (gf)
Miniature short-crust tart with gold heirloom cherry tomato, whipped ricotta, pecorino, black olive, basil reduction on spoon (v)(gf)
House smoked duck breast, sour cherries, crisp pear, shaved hazelnut (gf)
Black Angus beef tataki, king brown mushroom, miso mayonnaise, crisp shallots (gf)
king Salmon tartare, horse radish, capers, charcoal wafer cone, roe

Cold peeled King Prawns with citrus mayo (gf)
Caramelized soy free range chicken, ginger,sesame, baby greens, shredded nori on betal leaf (gf)
QLD spanner crab, caviar, edamame beans, cream frache hand made tart

All cold canapes can be made gluten free

HOT CANAPES

Wild mushroom, pea, pecorino, arancini balls with panko crust, truffle aioli (v)
Seared Clean water scallops, daikon, cucumber, green chilli salad, nam jim dressing (gf)
Soy glazed duck breast with spiced orange glaze, sour cherry sour dough crisps
Grilled chorizo, black bean, spiced avocado, cherry tomato quesadilla
Pop corn tiger prawns, cucumber lime coconut salad, sriracha mayonnaise, on spoon (gf)
Peppered lamb lion, caponata, feta, toasted pine nuts (gf)
Grass fed beef mini pie with home-made short-crust pastry and spiced mushy peas

SUBSTANTIAL CANAPES

Moroccan spiced lamb shoulder, chermula, chickpea, cucumber Rita (bowl)
Miso crusted Black Angus sirloin salad,soba noddles, baby greens crispy onions
Tasmanian salmon poke with Japanese pickles, soy lime dressing shredded nori (bowl)
Sauté gnocchi QLD tiger prawns, butternut pumpkin, sage, drunken rasins, burnt lemon butter (bowl)
8-hour slow-roasted Berkshire pork belly, hoisin, asian slaw, roll
Veggie burger, blackend, haloumi, piquillo peppers, salsa verde
Crispy fried Korean chicken, kimchi slaw, red eye mayo on milk bun

DESSERT CANAPES

Miniature hand-made short-crust tart filled with lemon curd and strawberries (can be gf)
Passion fruit, rosewater cream, crushed meringue, hazelnut
New season peach, raspberry, mascarpone, short bread crumble (on spoon)
Salted caramel and chocolate brownie crumble tart
Triple cream brie with pear and caramelized walnut on crisp

SIT DOWN (FOR UP TO 10 GUESTS, CHEF INCLUDED)

ENTREE

Pan seared prawns, celeriac remoulade, red vein sorrel, and lemon dressing
Zucchini quinoa fritters, pea mint cream, Hunter Valley goat's cheese, watercress
De-boned baby chicken 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, chilli aioli

MAINS

Baby snapper, mussels, confit fennel, zucchini flower, bisque
Peppered lamb loin, slow cooked shoulder, globe artichoke,broad beans, peas, jus
De-boned corn-fed chicken, sweet corn,red pepper, 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 pavé, poached strawberry, cream fraiche, strawberry ice cream
Salt caramel, chocolate slice, banana fritters, peanuts, chocolate ice cream
Coconut panna-cotta, mango, crumble, coconut sorbet
Vanilla cheese cake, mixed berries, orange cardamom ice cream
Local and imported cheeses, fig loaf, flat bread, apple cherry chutney

SHARE PLATTERS

2 canapes on arrival + 2 cold platter + 2 warm platters + 1 dessert platter	AUD \$99 per person
2 canapes on arrival + 3 cold platters + 3 warm platters + 2 dessert platters	AUD \$115 per person

** SHARE PLATTER OPTION WILL ALSO INCLUDE THE FOLLOWING COMPLIMENTARY PLATTERS **

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

COLD PLATTERS

Pepper-seared Black Angus carpaccio with grilled new season asparagus truffle mayonnaise, watercress and lemon (gf)
House-smoked Petune ocean trout with shaved zucchini, radish, fennel, wasbi cream fraiche (gf)
Cured and aged salumi, olives, pickled red onion, grilled eggplant, cold-pressed organic olive oil dressing (gf)
Heirloom tomato medley with torn buffalo mozzarella, hand-made basil pesto (gf)
Pepper-seared Yellow fin tuna Tataki, pickled daikon, wild mushroom, aged soy
Orecchiette salad, broccolini, Meredith goats cheese feta, peas, dry chilli, lemon
Poached Yamba prawns, chilled and served with shaved fennel, watercress and ruby grapefruit salad

WARM PLATTERS

Grilled miso Tasmanian salmon, soba noodles, baby greens lime chilli dressing
8 hour slow-cooked S.A sumac spiced lamb shoulder with pomegranate molasses, kale, bbq zucchini and warm Israeli couscous
Roasted (med-rare) pepper-crust Black Angus sirloin with local mushrooms and chimichurri (gf)
Free-range de-boned chicken, peanut sambal, sticky greens, toasted coconut, lime (gf)
Crispy-skinned W.A Cone Bay barramundi, roasted red pepper, black olive, harrisa, shaved zucchini (gf)
Moroccan spiced grilled vegetables, chermula, chickpea, cucumber

DESSERT PLATTERS

Valrhona dark chocolate pavé, 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

CANAPES

Miniature short-crust tart with hummus and spiced butternut pumpkin (v)
Seared Hervey Bay scallops with chorizo and sourdough crumb (on spoon) (can be gf)

COLD PLATTERS

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)
Pepper-seared Yellow fin tuna Tataki, pickled daikon, wild mushroom, 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 chermula, chickpea, harrisa spiced yogurt (gf)
Salt and peeper squid, new season potato salad, chorizo, dry chilli

DESSERT PLATTERS

Handmade pavlova nests, mango passionfruit curd, Raspberry sorbet (gf)
Local and Imported cheese served with spiced apple chutney, marinated figs and flatbread

ADDITIONAL BUFFET INCLUSIONS

Steamed new potatoes
Wild rocket, shaved pear, pecorino, aged balsamic dressing
Sauté broccolini, oyster sauce, smoked chilli, crispy onion
Handmade bread rolls, cultured butter

BEVERAGES ON CONSUMPTION

SHADOW COCKTAIL

Vodka & Orange juice

AUD \$18

SPARKLING

Billecart-Salmon French Champagne

AUD \$120

Billecart-Salmon Rose French Champagne

AUD \$140

WHITE WINE

Babich "Black Label" Pinot Gris NZ

AUD \$40

Babich "Black Label" Sauvignon Blanc NZ

AUD \$40

ROSE

Hardorf Hill Rose

AUD \$45

RED WINES

Babich Pinot Noir NSW

AUD \$48

Resechke Cabernet Sauvignon Coonawarra SA

AUD \$65

BEER

Corona

AUD \$8

Peroni

AUD \$8

SOFT DRINKS

Assorted options

AUD \$2

SPIRITS

Available on request

AUD \$12

Beverages may be subject to change. Please note that a surcharge of 25% applies on all beverage prices during public holidays.

Prices are inclusive of GST

SET BEVERAGE PACKAGE

Set price package (no spirits) AUD \$25 per person, per hour

SPARKLING

Billecart-Salmon French Champagne

WHITE WINE

Babich "Black Label" Pinot Gris NZ

Babich "Black Label" Sauvignon Blanc NZ

ROSE

Hardorf Hill Rose

RED WINES

Babich Pinot Noir NSW

BEER

Corona

Peroni

SOFT DRINKS

Assorted Options

OPTIONAL SPIRIT PACKAGE (Additional \$15 per person/per hour)

Beverages may be subject to change. Please note that a surcharge of 25% applies on all beverage prices during public holidays. Prices are inclusive of GST.