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SHADOW

— SYDNEY —



ABOUT SHADOW

INTRODUCING SHADOW SYDNEY. THIS MAGNIFICENT 100FT SUPER YACHT BUILT BY TECNOMAR YACHTS IN ITALY, COMBINES CUTTING EDGE ITALIAN DESIGN, LUXURIOUS AMENITIES AND SOPHISTICATED ENGINEERING FOR A FIRST-CLASS EXPERIENCE.

SHADOW SYDNEY DELIVERS AN ELEGANT AND SOCIALLY-ORIENTED SETTING PROVIDING ITS GUESTS WITH AN OPPORTUNITY TO RELAX AMONG COLLEAGUES, FAMILY AND FRIENDS IN A STYLISH AND LUXURIOUS ENVIRONMENT.

SHADOW COMBINES COMFORT, WIDE SPACES, AND HIGH HANDICRAFT QUALITY, WITH SOPHISTICATED INTERIORS AND OUTSTANDING LIGHT PENETRATION. THANKS TO THE LOWERED RAILS AND THE EXTRA- LARGE WINDOWS, THE NATURAL LIGHT BATHES THE INTERIOR ON BOTH THE MAIN DECK AND THE GUEST CABINS.

THE MAIN DECK FEATURES A WIDE USER-FRIENDLY AREA COMPLETE WITH A GREAT TEAK AND INOX STEEL TABLE TO WELCOME UP TO TEN GUESTS FOR A FORMAL MEAL.

ON THE BOW, RELAX IN LUXURY WHILST ENJOYING THE CUSTOM SEATING AREA OR LOUNGING ON THE SUNBEDS, OR OPT FOR THE SPACIOUS SUNDECK WHICH BOASTS AN INSIDE/OUTSIDE ACCESS STAIRCASE AND A RAISED PILOT HOUSE, SOFAS, SUNBEDS, AND A BAR. THE MAIN DECK HOSTS A WELCOMING SALOON AND BAR WHERE GUESTS CAN ENTERTAIN IN TOTAL COMFORT.

SHADOW IS THE ULTIMATE COMPANION FOR YOUR DAY ON THE WATER.



VESSEL SPECIFICATIONS

LENGTH	30.6 M 100 FT	CRUISING SPEED	22 KNOTS
BEAM	6.5 M 21 FT	MAXIMUM SPEED	27 KNOTS
DRAFT	1.37 M	REFIT	2024
BUILD	NADARA 30, TECNOMAR, ITALY	LOCATION	SYDNEY HARBOUR

CAPACITY

GUEST SUITES	4	OVERNIGHT	8
SYDNEY EVENT	90	CABIN LAYOUT	1 X MASTER SUITE 1 X VIP CABIN 2 X TWIN CABIN



VESSEL INFORMATION

GUEST CAPACITY	90 GUESTS
OVERNIGHT CAPACITY	8 GUESTS
ACCOMMODATION	4 CABINS
MINIMUM HIRE	4 HOURS

HOURLY RATES: PEAK OFF PEAK

RATES INCLUDE VESSEL HIRE, MARINE CREW & FUEL	\$3,200	\$2,500
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DAY RATE

8 HOURS	\$22,500 UP TO 40 GUESTS	\$17,500 UP TO 40 GUESTS
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CATERING, BEVERAGE, WAIT STAFF, CHEF FEES AND WHARF FEES EXCLUDED.

WAIT STAFF

1 WAIT STAFF PER GUEST IS REQUIRED

FIRST 4 HOURS	\$400 EACH
+ EACH ADDITIONAL HOUR	\$75 PP/PH

CHEF FEES

CANAPES & BUFFET MENUS

1 CHEF (4 HOURS)	\$450 EACH
	\$85 PP/PH

WATERSPORTS

BYO TOWELS

WHARF FEES

ALL SYDNEY WHARVES

AVAILABLE SYDNEY WHARVES \$75 PER VISIT

* CASINO	* PIRRAMA PARK
* KING STREET WHARF	* EASTERN PONTOON
* ROSE BAY	* MOSMAN BAY FERRY WHARF

EVENT FEES

ALL EVENTS THAT OCCUR ONBOARD DURING A 24HR+ TERM CHARTER IS SUBJECT TO:

- * \$5,000 EVENT FEE
- * UP TO 50 GUESTS
- * 4 HOURS MAXIMUM

SURCHARGE

THE SURCHARGE WILL APPLY TO ALL SPECIAL EVENTS AND PUBLIC HOLIDAYS.

EXCLUDING NEW YEARS EVE, NEW YEARS DAY, CHRISTMAS DAY, BOXING DAY, AUSTRALIA DAY. THESE PRICES ARE POA.

- * VESSEL HIRE 25%
- * FOOD & BEVERAGE PACKAGES 25%
- * WAIT STAFF & CHEF FEES 100%

SHOWER

USE OF GUEST CABIN SHOWERS

ON ENQUIRY ONLY \$200 EACH





BEVERAGE

ALL DRINKS LISTED ON THE PACKAGES, AS WELL AS SPIRITS AND COCKTAILS WILL BE AVAILABLE.
SPECIAL REQUESTS MAY INCUR A CHARGE AND WILL BE POA.

CATERING

MENUS WILL BE CUSTOMISED WITH ALL DIETARY REQUIREMENTS CONSIDERED. PLEASE ENSURE ALL PREFERENCE SHEETS ARE SUBMITTED NO LATER THAN 14 DAYS PRIOR TO THE CHARTER COMMENCEMENT DATE.

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SYDNEY



BEVERAGE PACKAGES

BEVERAGE PACKAGE INCLUSIONS ARE SEASONAL & SUBJECT TO CHANGE

SOFT DRINKS PACKAGE

\$8 PP P/H

PEPSI, PEPSI MAX, LEMONADE, ORANGE JUICE, SODA WATER & TONIC WATER

SILVER WINE PACKAGE

\$20 PP P/H

SPARKLING:
CHANDON NV SPARKLING BRUT

ROSE
LA PLANCHELIERE
CABERNET D'ANJOU ROSE

BEERS:
CORONA
ASAHI
CASCADE PREMIUM LIGHT

WHITE WINE:
CAPE MENTELLE SAUVIGNON
BLANC, OYSTER BAY CHARDONNAY

RED WINE:
TERRAZAS RESERVA
MALBEC, OYSTER BAY
MERLOT

GOLD WINE PACKAGE

\$27.50 PP

SPARKLING:
MUMM CORDON ROUGE
NV CHAMPAGNE

ROSE
ESCLANS WHISPERING ANGELS
ROSE

BEERS:
CORONA
ASAHI
CASCADE PREMIUM LIGHT

WHITE WINE:
CLOUDY BAY SAUVIGNON BLANC,
CLOUDY BAY CHARDONNAY

RED WINE:
TORBRECK WOODCUTTERS SHI-
RAZ, ST HUGO CABERNET SAUVI-
GNON

PLATINUM WINE PACKAGE

\$37.50 PP P/H

SPARKLING:
VEUVE CLICQUOT BRUT NV

ROSE
AIX ROSE

BEERS:
CORONA
ASAHI
CASCADE PREMIUM LIGHT

WHITE WINE:
SHAW & SMITH SAUVIGNON
BLANC, SHAW & SMITH M3
CHARDONNAY

RED WINE:
MT EDWARD PINOT NOIR, ST HUGO
SHIRAZ

PRESTIGE WINE PACKAGE

\$140 PP P/H

SPARKLING:
DOM PERIGNON

ROSE
DOMAINE OTT ROSE

BEERS:
CORONA
ASAHI
CASCADE PREMIUM LIGHT

WHITE WINE:
GROSSIT POLISH HILL REISLING,
PIERRO CHARDONNAY

RED WINE:
CLOUDY BAY TEW AHI CENTRAL
OTAGO PINOT NOIR, CHAPEL
HILL GORGE BLOCK CABERNET
SAUVIGNON

SPIRIT UPGRADE

IN ADDITION TO ANY WINE PACKAGE \$10PP P/H

VODKA O, MONTEGO RUM, OLD LIONS LONDON DRY GIN, TEQUILA, BACARDI, CHIVAS REGAL,
JOHNNY WALKER BLACK LABEL. PREMIUM SPIRITS AVAILABLE UPON REQUEST

YACHT BEVERAGE PRICE LIST

BEVERAGE PACKAGE INCLUSIONS ARE SEASONAL & SUBJECT TO CHANGE

SOFT DRINKS

\$5 GLASS

PEPSI, PEPSI MAX, LEMONADE,
ORANGE JUICE, SODA WATER & TONIC WATER

BEERS

\$15 BOTTLE

CORONA, ASAHI,
CASCADE PREMIUM LIGHT

SPIRITS

\$20 GLASS

SPARKLING

\$250 BOTTLE

MUMM CORDON ROUGE NV
CHAMPAGNE

WHITE WINE

\$150 BOTTLE

CLOUDY BAY SAUVIGNON BLANC,
CLOUDY BAY CHARDONNAY

RED WINE

\$150 BOTTLE

TORBRECK WOODCUTTERS SHIRAZ,
ST HUGO CABERNET SAUVIGNON

ROSE

\$175 BOTTLE

ESCLANS WHISPERING
ANGELS ROSE

CANAPE MENU

** MINIMUM 10 GUESTS

\$80.00 PER PERSON | 3 COLD + 3 HOT + 1 SUBSTANTIAL + 1 DESSERT

\$95.00 PER PERSON | 4 COLD + 4 HOT + 1 SUBSTANTIAL + 1 DESSERT

\$110.00 PER PERSON | 4 COLD + 4 HOT + 2 SUBSTANTIAL + 1 DESSERT

COLD CANAPE SELECTIONS

* FRESHLY MADE VEGETARIAN VIETNAMESE RICE PAPER ROLLS
WITH CRISPY TOFU AND EGG SERVED WITH A PEANUT AND TAMARIND SAUCE (V, DF, GF, VG)

* MINI TOMATO BRUSCHETTA WITH
FRESH BASIL AND OREGANO ON CIABATTA BREAD (V, VG, DF)

* PORK & SHITAKE MUSHROOM SAN CHOY BOW SERVED
IN BABY COS LETTUCE CUPS AND CRISPY WONTON (DF, GF)

* CHILLED YAMBA KING PRAWNS SERVED WITH MARIE ROSE SAUCE (GF, DF IF NO SAUCE)

* SYDNEY ROCK OYSTERS SERVED WITH A CHAMPAGNE
VINEGAR AND CUCUMBER MIGNONETTE AND PEARLS OF THE SEA (DF, GF)

* GRAVLAX OF NEW ZEALAND ORA KING SALMON WITH DILL,
CUCUMBER AND BURNT LEMON CRÈME FRESH ON A SOURDOUGH CROUTON

* BLACKENED CAJUN SPICED YELLOW FIN TUNA SERVED WITH MANGO,
PAW PAW AND CORIANDER SALSA (GF)

* SEARED ABROLHOS ½ SHELL SCALLOP SERVED ON
VERMICELLI SALAD WITH GINGER, LIME AND LEMONGRASS DRESSING (GF)

* PETITE SHORT CRUST TART, CONFIT HEIRLOOM TOMATO, PAPRIKA SPICED PUMPKIN, SPINACH
AND RICOTTA MOUSSE WITH A CARAMELISED ONION JAM (V)

* FILLET OF BEEF TARTAR, BAGUETTE CROUTON DRIZZLED WITH CHERVIL INFUSED OLIVE OIL

COLD CANAPE SELECTIONS

* ARANCINI WITH ROASTED JAP PUMPKIN, BOCCONCINI, BABY SPINACH
AND SEMI DRIED TOMATO (V)

* SNAPPER & BLUE SWIMMER CRAB THAI STYLE FISH CAKE
AND SWEET CHILI DIPPING SAUCE (GF)

* SLOW COOKED BEEF BRISKET STROGANOFF PIES WITH DUCHESS POTATO TOPPING

* INDONESIAN SATAY CHICKEN SKEWERS WITH SPICY PEANUT AND COCONUT SAUCE (GF, DF)

* 5 SPICE DUCK PANCAKES WITH CUCUMBER, SHALLOTS AND HOISIN SAUCE (DF)

* CHIMICHURRI KING PRAWN AND CHORIZO SKEWERS (GF)

* MINI BEEF WELLINGTON WITH MUSHROOM DUXELLES SERVED
IN A FRESH PUFF PASTRY PARCEL

* KATAIFI WRAPPED HALOUMI CHEESE DRIZZLED WITH HONEY AND PISTACHIO CRUMBLE (V)

* HARISSA SPICED CHICKPEA PATTY SERVED
WITH CORIANDER TOMATO SALSA AND AVOCADO MOUSE (V, GF, DF)

* LAMB KOFTA WITH SUMAC & LABNEH TZATZIKI DRESSING (DF IF NO SAUCE)

CANAPE MENU

** MINIMUM 10 GUESTS

\$80.00 PER PERSON | 3 COLD + 3 HOT + 1 SUBSTANTIAL + 1 DESSERT

\$95.00 PER PERSON | 4 COLD + 4 HOT + 1 SUBSTANTIAL + 1 DESSERT

\$110.00 PER PERSON | 4 COLD + 4 HOT + 2 SUBSTANTIAL + 1 DESSERT

SUBSTANTIAL CANAPE SELECTIONS

- * SOUTHERN FRIED CHICKEN SLIDERS WITH COLESLAW AND CHIPOTLE AIOLI
- * PULLED BBQ BRISKET SLIDER WITH COLESLAW AND SMOKED HICKORY
- * PECORINO AND HERB CRUSTED LAMB CUTLETS DRIZZLED WITH A MINT CHIMICHURRI
- * AUTHENTIC THAI RED CURRY WITH CHICKEN SERVED WITH ASIAN GREENS & JASMIN RICE (DF)
- * SEARED SALMON SERVED WITH VERMICELLI ASIAN NOODLE SALAD (V OPTION, GF, DF)
 - * CHARGRILLED VEGETABLE MEDLEY CONSISTING OF EGGPLANT, ZUCCHINI, PEPPERS AND FIELD MUSHROOM RESTING ON A NAPOLITANA SAUCE (V, DF)
 - * HOMEMADE ROASTED PUMPKIN & RICOTTA RAVIOLI SERVED ON A SAGE AND BURNT BUTTER SAUCE (V)
- * GARLIC KING PRAWNS SAUTÉED IN A CHAMPAGNE CREAM SAUCE SERVED ON A BED OF PILAF RICE

DESERT CANAPE SELECTIONS

- * SEASONAL FRESH FRUIT PLATTERS
- * CHEFS SELECTION OF PETIT FOURS
- * A SELECTION OF FINE AUSTRALIAN CHEESE SERVED WITH DRIED FRUIT AND DELI STYLE CRACKERS

PLEASE INCORPORATE YOUR GUESTS DIETARY REQUIREMENTS IN YOUR MENU SELECTION

*PLATTERS MAY BE ORDERED IN ADDITION TO THE CANAPE MENU

APPROPRIATE MENU ITEMS ARE HALAL FRIENDLY

AOC CATER FOR: VEGETARIAN (V), VEGAN (VG), GLUTEN FREE, HALAL AND LACTOSE FREE

PLEASE NOTE WE ARE UNABLE TO GUARANTEE NO CROSS CONTAMINATION FOR GUESTS WITH ALLERGIES

SHADOWSYDNEY.COM.AU

BUFFET MENU 1

\$110 PP (MINIMUM 10 GUESTS)

ON ARRIVAL

- * ASSORTMENT OF CHEF SELECTION CANAPES

STARTERS

- * CHEFS SPECIAL ANTIPASTO PLATTER OF CURED MEATS
A SELECTION OF CHEESES, DIPS AND ROASTED VEGETABLES
- * ROAST PUMPKIN, BOCCONCINI AND BABY SPINACH ARANCINI (V)

WARM BUFFET

- * SUCCULENT OVEN BAKED CHICKEN MARINATED WITH CAJUN
AND LEMON JUICE, SERVED WITH A PARSLEY GARNISH (GF)
- * RIB EYE FILLET WITH DUXELLES FIELD MUSHROOMS, CONFIT TOMATO
AND RED WINE JUS WITH ROASTED CHAT POTATOES

SEAFOOD

- * LEMON AND HERB CRUSTED SALMON FILLET SERVED WITH
A HOLLANDAISE SAUCE AND GRILLED ASPARAGUS
- * PLATTERS OF FRESH TIGER PRAWNS ACCOMPANIED WITH SEAFOOD AIOLI (GF)
- * SYDNEY ROCK OYSTERS WITH CHAMPAGNE AND VINAIGRETTE
AND PEARLS OF THE SEA (2 PER PERSON)

SALADS

- * DILL, RED ONION AND CAPER BERRY POTATO SALAD (V)
- * CAPRESE SALAD OF TOMATO, BOCCONCINI AND FRESH BASIL (V)
- * ROCKET, PEAR AND PARMESAN SALAD DRESSED IN A BALSAMIC REDUCTION (V)
- * A SELECTION OF BOUTIQUE ROLLS WITH BUTTER PORTIONS

TO FINISH

- * SEASONAL FRESH FRUIT PLATTERS
- * A SELECTION OF FINE AUSTRALIAN CHEESE SERVED WITH
DRIED FRUIT AND DELI STYLE CRACKERS
- * CHEF'S SELECTION OF HOUSE DESSERTS MADE FRESH ON BOARD DAILY
- * TEA, HERBAL TEAS AND COFFEE

APPROPRIATE MENU ITEMS ARE HALAL FRIENDLY

AOC CATER FOR: VEGETARIAN (V), VEGAN (VG), GLUTEN FREE, HALAL AND LACTOSE FREE

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SHADOWSYDNEY.COM.AU

BUFFET MENU 2

\$145 PP (MINIMUM 10 GUESTS)

ON ARRIVAL

- * ASSORTMENT OF CHEF SELECTION CANAPES

STARTERS

- * CHEFS SPECIAL ANTIPASTO PLATTER OF CURED MEATS
A SELECTION OF CHEESES, DIPS AND ROASTED VEGETABLES
- * ROAST PUMPKIN, BOCCONCINI AND BABY SPINACH ARANCINI (V)

WARM BUFFET

- * SUCCULENT OVEN BAKED CHICKEN MARINATED WITH CAJUN
AND LEMON JUICE, SERVED WITH A PARSLEY GARNISH (GF)
- * RIB EYE FILLET WITH DUXELLES FIELD MUSHROOMS, CONFIT TOMATO
AND RED WINE JUS WITH ROASTED CHAT POTATOES

SEAFOOD

- * SOUTH AUSTRALIAN LIVE MUSSELS WITH COCONUT,
LEMON GRASS AND FRESH CORIANDER
- * LEMON AND HERB CRUSTED SALMON FILLET SERVED WITH
A HOLLANDAISE SAUCE AND GRILLED ASPARAGUS
- * FRESH LOBSTER WITH GARLIC LEMON AND DILL BUTTER SAUCE
- * SEARED HARVEY BAY SCALLOP SERVED ON A BED OF
VERMICELLI SALAD WITH GINGER AND LIME DRESSING
- * FRESH TIGER PRAWNS ACCOMPANIED WITH HERB AND LEMON AIOLI
- * SYDNEY ROCK OYSTERS WITH CHAMPAGNE AND
VINAIGRETTE AND PEARLS OF THE SEA (3 PER PERSON)

SALADS

- * DILL, RED ONION AND CAPER BERRY POTATO SALAD (V)
- * CAPRESE SALAD OF TOMATO, BOCCONCINI AND FRESH BASIL (V)
- * ROCKET, PEAR AND PARMESAN SALAD DRESSED IN A BALSAMIC REDUCTION (V)
- * A SELECTION OF BOUTIQUE ROLLS WITH BUTTER PORTIONS

TO FINISH

- * SEASONAL FRESH FRUIT PLATTERS
- * A SELECTION OF FINE AUSTRALIAN CHEESE SERVED WITH
DRIED FRUIT AND DELI STYLE CRACKERS
- * CHEF'S SELECTION OF HOUSE DESSERTS MADE FRESH ON BOARD DAILY
- * TEA, HERBAL TEAS AND COFFEE

APPROPRIATE MENU ITEMS ARE HALAL FRIENDLY

AOC CATER FOR: VEGETARIAN (V), VEGAN (VG), GLUTEN FREE, HALAL AND LACTOSE FREE

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