

DISCOVER LUXURY

Welcome aboard Phoenix One, a 35-metre Benetti-designed luxury superyacht, offering world-class charter experiences throughout Australia's picturesque coast.

With four elegant staterooms, Phoenix One combines comfort with exclusivity, making it the perfect choice for a variety of bespoke voyages. Whether you're looking to explore remote fishing locations with our mothership fishing charters, indulge in a luxury holiday, celebrate your special day with an extraordinary wedding venue, host impactful corporate events, or enjoy private functions tailored to your every need, Phoenix One delivers an unmatched setting and service for every occasion.

Explore the picturesque waters in style and indulge in an unforgettable adventure tailored just for you.





DISCOVER PHOENIX ONE

35m LENGTH 115 ft	8 GUESTS Live Aboard
2024 REFIT 1983 Build	46 GUESTS (UP TO Day Charter
12 KNOTS Cruising Speed	4 CABINS Master, VIP, Queen/Twin, Twin

Don't just dream of luxury — experience it firsthand aboard Phoenix One.

Explore Australia's breathtaking coastlines in unparalleled style and comfort. With custom experiences from exclusive fishing charters to opulent weddings, corporate events, and private functions, Phoenix One promises an unforgettable adventure tailored to indulge your every desire.

DISCOVER AUSTRALIA





DISCOVER OUR CREW





CAPTAIN / ENGINEER
Ben Daikin

Jay Bowers

SECOND OFFICER
Nick Toon

Natasha Cully

SECOND STEWARDESS
Autumn Treasure

SYDNEY RATES

LOCATIONS & GUEST ALLOWANCES

2024 / 2025 Locations

Sydney: December 12th - March 2025

*home berth is Birkenhead Point Marina

Dates are approximate and subject to change based on weather and booking requests.

Guest Allowances Day Charter Live Aboard

46 pax

8 pax

RATES

Cł	narter	Rates an	d Fees
•		IZGECO GII	u : u :

Peak season Dec - March: \$2,200 per hour

Overnight all inclusive: \$16,000 (up to 8 guests)

New Years Eve: \$85,000 all inclusive

-up to 46 guests

-6pm to lam

-Menu's on request

Wharf Fees \$50 per wharf visit

BYO Fees \$20 per person for beverages

\$10 per person for catering

*BYO must be approved

\$400 for 4 hours.

Waitstaff

\$85 per hour per additional hour

*1 required per 10 guests

Chef Fee Included in the catering packages for first

four hours. \$150 per hour after four hours

Charter Additions

• Jacuzzi included in all 4 hour + charters

Sydney:

- Slide \$2,800 for day charters (*min 5 hour charter)
- Slide included in overnight charters
- Towels: BYO
- Shoes: No shoes on board



All rates are inclusive of GST.

All Day Charter rates are exclusive of food and beverages | All Live Aboard rates are inclusive of food and beverages. Public holidays: + 25% ontop of the charter rate, catering and beverages. Crew and Chef +100%



EVENT CATERING - SYDNEY



CANAPES

BUFFET PACKAGE

Platinum Selection

\$105 per person

Platinum Selection

\$125 per person

8 canapés, 2 substantials, 1 dessert

2 canapés 2 proteins, 2 veg/salad

1 fruit platter or dessert, bread basket

Gold Selection \$95 per person

7 canapés, 1 substantial, 1 dessert

Silver Selection

\$85 per person

5 canapés, 2 substantials, 1 dessert

Experience unparalleled luxury and bespoke culinary delights aboard Phoenix One.

Our world-class chefs are dedicated to crafting exquisite meals tailored to your personal tastes and dietary preferences, promising to elevate your experience to extraordinary heights.

CATERING MENU - SYDNEY



CANAPE PACKAGES

SILVER SELECTION - 5 canapés, 2 substantials, 1 dessert

CANAPÉS

- Heirloom Tomato, Burrata, olive V, (VE no feta)
- Falafel, hummus, dukha VE
- Truffle Mushroom, parmesan Tarts V, (VE no parmesan)
- Ceviche, coconut, lime, coriander, chili DF GF
- Karaage Chicken, Japanese Mayo, Sesame Seeds, Nori GF

SUBSTANTIALS

- Wagyu mini beef burger, cheese, house pickles, milk buns
- Haloumi burger, rocket, relish, aioli V

DESSERT

• Salted Chocolate Pistachio Brownie – N

GOLD SELECTION - 7 canapés, 1 substantial, 1 dessert

CANAPÉS

- Heirloom Tomato, Burrata, olive (VE no feta)
- Truffle Mushroom, parmesan Tarts V, (VE no parmesan)
- Quattro fromage, Arancini V
- Karaage Chicken, Japanese Mayo, Sesame Seeds, Nori GF Crab, fennel. limoncello. radish DF
- Coconut Snapper ceviche, coriander, lime, chili DF GF
- Chicken san choy bow, nam jim, herb salad GF

SUBSTANTIALS

• BBQ Chicken, smoked tomato tarragon vinaigrette, rocket GF.

OR

Braised Lamb shoulder, quinoa, chickpea, pomegranate, mint, feta
 & parsley

DESSERT

• Salted Chocolate Pistachio Brownie - N

PLATINUM SELECTION - 8 canapés, 2 substantials, 1 dessert

CANAPÉS

- Heirloom Tomato, Burrata, olive (– V, (VE no feta)
- Truffle Mushroom, parmesan Tarts V, (VE no parmesan)
- Karaage Chicken, Japanese Mayo, Sesame Seeds, Nori GF
- BBQ duck boa buns, shallot, hoisin
- Crab, fennel, limoncello, radish DF
- Coconut Snapper ceviche, coriander, lime, chili DF GF
- Lamb kofta, yogurt mint, dukha salt N
- Scallop shells, cauliflower, herb butter crumb

SUBSTANTIALS - CHOOSE 2

- Lobster rolls, crème fraiche, caviar, potato crisps
- Miso Salmon, pickled ginger, sesame, nori, cucumber GF DF
- Tuna poke, avocado, wasabi, sesame, wakame boats GF DF
- BBQ Chicken, smoked tomato tarragon vinaigrette, rocket GF DF
- Braised Lamb shoulder, quinoa, chickpea, pomegranate molasses
 & parsley DF

DESSERT

Salted Chocolate Pistachio Brownie – N

CATERING MENU - SYDNEY



BUFFET SELECTION

2 Canapes, 2 Proteins, 2 Veg/Salad, 1 Fruit Platter or Dessert, Breadbasket

Canapés	Protein
• Chefs selection	 Smoked chicken, spinach, chickpeas, smoked paprika yogurt, lemon thyme (GF) Roast beef, rocket, grana Padano, cherry tomato, truffle aioli GF Miso salmon, soba noodles, sesame, pickled ginger, Asian herbs GF, DF Pulled lamb, feta, cous cous, currants, toasted almond N Frittata, pea, mint, feta, spinach V, GF Haloumi, lemon, caper, chili (mild), parsley salad V, GF

Vegetables and Salads

- Roasted root vege, salsa Verde, rocket VE, GF
- Frittata, pea, mint, feta, spinach V, GF
- Haloumi, lemon, caper, chili (mild), parsley salad V, GF
- Charred turmeric cauliflower, kale slaw, curry leaves, pomegranate, nuts n seeds, tahini yoghurt dressing N V GF
- Quinoa, mint, tomato, lemon oil, tabouli VE GF
- Chermoula potato salad with crispy chorizo, sweet corn, olives GF
- Super greens, tamari sesame seeds; broccolini, Asian greens, ponzu dressing VE GF
- Basil Rocket Pesto, penne, tomato confit, parmesan V
- Roast Beetroot, cumin, balsamic, lentil, parsley, pomegranite VE

Dessert

- Chocolate pistachio brownie
- Berry polenta cake,
- Fig friands
- Sweet slices
- (*GF options available)

df=dairy free gf=gluten free v=vegetarian gfa=gluten free available va=vegetarian available

CATERING MENU - SYDNEY

GRAZING SELECTIONS

wakame seaweed, pickled ginger, ponzu sauce, lemon

*Grazing plates can be ordered for a minimum of 10 - 15 guests when ordered in accompaniment of another menu

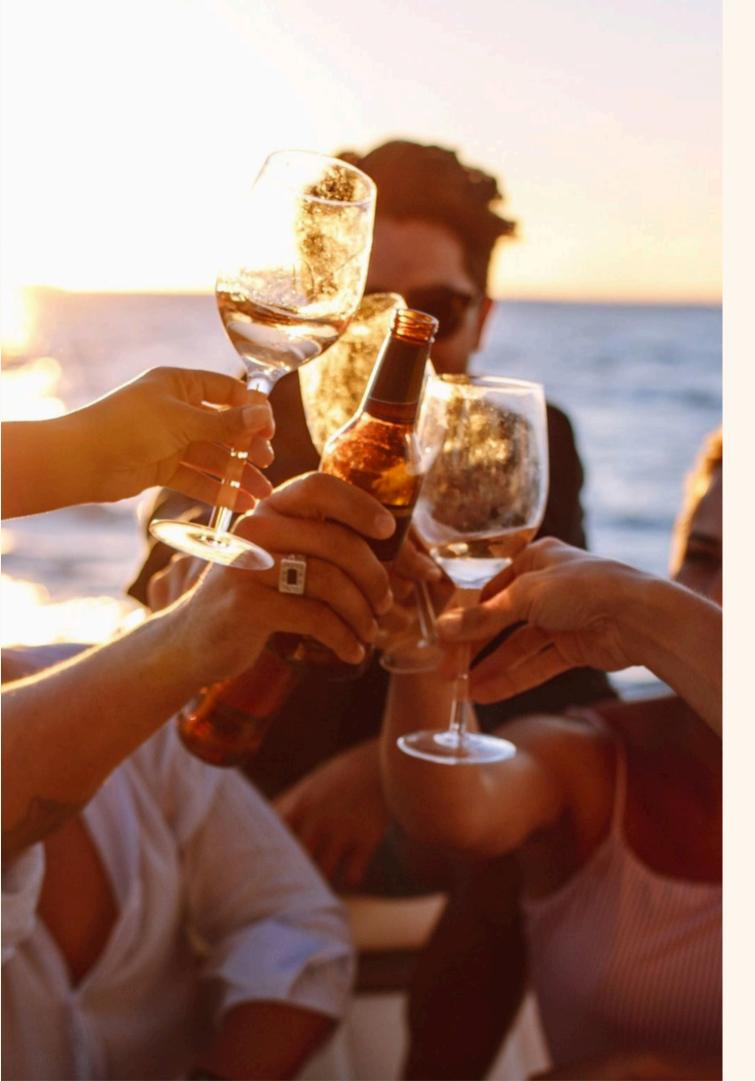
Mezze platter ———————————————————————————————————	- \$225	Dessert Platter	\$180
Spiced olives, smoky eggplant, hummus, tapenades, marinated fetta, Fattoush salad, pita chips - V		Chocolate pistachio brownie, Berry polenta cake, Fig friands, sweet slices (GF options available)	
Cured meats —	- \$265	Fruit Platter ———————————————————————————————————	\$160
Salami, prosciutto, melon, smoked ham, spiced olives, grilled chorizo, pickled onions		Selection of in season fresh fruit	
Oysters —	- \$280	Fromage plate ————————————————————————————————————	\$265

df=dairy free gf=gluten free v=vegetarian gfa=gluten free available va=vegetarian available

Australian cheese selection, tropical fruits, breadbasket, quince

paste, lavosh





BEVERAGE PACKAGES - SYDNEY



BEVERAGE PACKAGES & PRICES

Platinum Selection

\$55 per person, per hour

Champagne & Wine:

Comte de Monte-Carlo 'La Riviera' Champagne, Reims, FR Comte de Monte-Carlo 'Beau Rivage' Rosé Champagne, Reims, FR Domaine Christian Salmon Sancerre, Sancerre, FR Kumeu River Estate Chardonnay, Auckland, NZ Baron de Monte-Carlo St Tropez Rosé, Cotés de Provence, FR Craggy Range 'Te Muna' Pinot Noir, Martinborough, NZ Wild Duck Creek Springflat Shiraz, Heathcote, AU Moss Wood Ribbon Vale Cabernet Sauvignon, Margaret River, AU

Spirits:

Belvedere Vodka Hendricks Gin Krakken Spiced Rum Makers Mark Whiskey

Beers / Seltzers:

Corona
Stone and Wood
Burleigh Big Head Co
No Carb Beer
Pure Blonde Mid-Strength
Seltzers

Non-Alcoholic:

Includes water, soft drinks, juice tea and coffee.

Non-alcoholic Beer and Wine available upon request.

Gold Selection

\$30 per person, per hour

Champagne & Wine:

Mumm Cordon Rouge Brut NV Champagne, France Shaw + Smith Sauvignon Blanc, Adelaide Hills, AU Amisfield Pinot Gris, Central Otago, NZ Maison Saint AIX Rosé, Cotés de Provence, FR Nanny Goat Vineyard Pinot Noir, Central Otago, NZ Curator Shiraz, Barossa Valley, AU Bowen Estate Cabernet Sauvignon, Coonawarra, AU

Beers:

Corona
Stone and Wood
Burleigh Big Head Co.
No Carb Beer
Pure Blonde Mid-Strength

Non-Alcoholic:

Includes water, soft drinks, juice tea and coffee.

Non-alcoholic Beer and Wine available upon request.

Drink selections are subject to availability and some selections may change. Cocktails are included on overnight charters only, unless otherwise arranged and quoted.

BEVERAGE MENU

FULL BEVERAGE MENU

Champagne & Sparkling

Veuve Clicquot Brut Yellow Label Champagne, France Mumm Cordon Rouge Brut NV Champagne, France

White Wine

Shaw + Smith Sauvignon Blanc, Adelaide Hills, AU, 2023 Les Pierre Blanc Sancerre, Loire Valley, FRA, 2019 Kumeu River Chardonnay, Kumeu, NZ, 2020 Amisfield Pinot Gris, Central Otago, NZ,2019

Red Wine

Nanny Goat Vineyard Pinot Noir, Central Otago, NZ, 2020 Wild Duck Creek Springflat Shiraz, Heathcote, AU, 2018 Curator Shiraz, Barossa Valley AU Bowen Estate Cabernet Sauvignon, Coonawarra, AU, 2021

Rosé

Maison Saint AIX Rosé, Cotés de Provence, FRA

Beers / Seltzers

Corona

Stone and Wood

Burleigh Big Head Co

No Carb Beer

Pure Blonde Mid-Strength

Seltzers

Non-Alcoholic

Non-Alcoholic Beer and Wine available upon request.

Sprite, Coke, Coke Zero, Solo, Fever Tree Tonic, Bundaberg Ginger Beer, Ginger Ale, San Pelligrino Orange, Apple, and Tomato Juice Selection of Tea and Coffee

Spirits

Belvedere Vodka Hendricks Gin Krakken Spiced Rum

Makers Mark Whiskey

Cocktails

AMARETTO SOUR

Disaronno, lemon juice, sugar syrup, aqua faba

COSMOPOLITAN

Vodka, Cointreau, lime juice, cranberry juice

MARGARITA

Tequila, Cointreau, lime juice

ESPRESSO MARTINI

Vodka, Espresso coffee, Kahlua





WATERSPORTS

DAY CHARTER WATERSPORTS & RATES *Subject to approval for each charter

Included
Included
Included
Included
\$600 per day
Included
\$2,800

LIVE ABOARD CHARTER WATERSPORTS & RATES

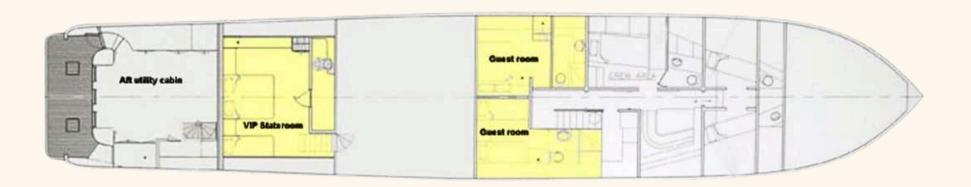
Jacuzzi Tender: 5m RIB, 60HP Mercury Tender: 8m, high speed, centre console, Boston Whaler Jet Ski: 2-Person Seadoo Spark Diving Equipment: On-board compressor (Sanctioned PADI Dive Boat) Diving Instructor Wakeboard Water skis Sea biscuit Knee board 2 x Stand up paddle boards 2 x Sea kayaks 2 x Sea scooters Sporkel equipment	Included Included Included Included Included \$600 per day Included Included Included Included Included Included Included Included Included
•	
Snorkel equipment Recreational light tackle fishing equipment Slide	Included Included Included

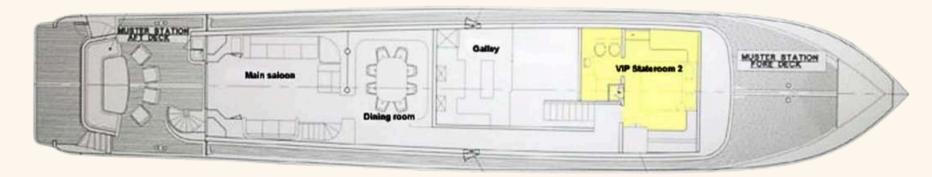
WATERSPORTS UNAVAILABLE ON DAY CHARTER

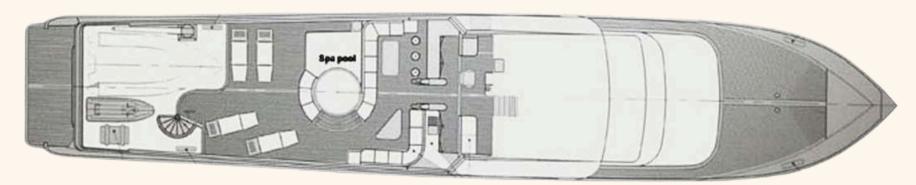
Jet Ski: 2-Person Seadoo Spark



DECK PLANS













P H O E N I X
O N E