

CHARTER INFORMATION

OSCAR II

SYDNEY'S ELITE SUPER YACHT

EST. 2013

**WELCOME
ABOARD**



VESSEL SPECIFICATIONS

A custom model Warren Yacht, Oscar II is 31.5m in length and can cruise at speeds of up to 18 knots per hour.

It's 3 expansive levels with sprawling outdoor deck space boast plenty of room for your event and include a spa on the foredeck and a sunbridge the stern of the boat. Shared spaces also include a fully equipped bar, private dining, saloon and swim platform, and can fit up to 60 guests with ample room.

You experience will be most comfortable with multi-zoned surround sound, Bluetooth connectivity, air conditioning and LCD TV's throughout the vessel.

For those wishing to stay overnight, Oscar II can accommodate up to 10 guests across its 4 tastefully furnished cabins, all complete with private ensuite. Water activities provided include snorkel gear, Aqua Lilypad, stand up paddle boards and a clear bottom kayak. A tender will also be of assistance in getting you to all those secluded beaches that will make your stay one to remember.



EVENTS

OSCAR II IS THE PERFECT VESSEL FOR ALL OCCASIONS....

THE PERFECT CORPORATE & EXECUTIVE CHARTER:

Be it rewarding your team or entertaining clients, Oscar II provides the versatility to host a cocktail party or an exclusive formal dining evening. Her many areas offer a variety of options, from the upper deck that features sun lounges and panoramic views, to the main lounge area downstairs which is ideal for that business discussion.

THE LUXURY WEDDING CEREMONY AND RECEPTION:

Whether it's a delightful sun-drenched day aboard or an elegant star-studded evening, Oscar II will impress and add style and elegance to your special day. Sydney Harbour as your backdrop is sure to make the wedding of your dreams everything you had hoped for, and more.

TAILORED PRIVATE YACHT CHARTERS:

Oscar II has hosted many celebrity events and getaways, as Sydney's premium vessel it is highly sought after. So if you're looking for something special for your partner, a significant birthday, anniversary or to simply have a fabulous getaway with your family and friends, look no further and give in to the pure pleasure it has to offer.

DINING OPTIONS

*Let Oscar II spoil you with
any style of dining...*



CANAPÉ MENU

8 Canapés \$75

10 Canapés \$90

11 Canapés \$105

Cold Canapé

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

Hot Canapé

Arancini with Roasted Jap Pumpkin, Bocconcini, Baby Spinach and Semi Dried Tomato (V)

Slow Cooked Beef Brisket Stroganoff Pies with Duchess Potato Topping

Snapper & Blue Swimmer Crab Thai Style Fish Cake and Sweet Chili Dipping Sauce (GF)

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)

V = vegetarian, VG = vegan, DF = dairy free, GF = gluten free



OSCAR II BUFFET

\$140 per head

On Arrival

Assortment of Chef Selection Canapes

Starters

Roast pumpkin, bocconcini and baby spinach arancini (V)
Chefs special Antipasto platter of cured meats a selection of cheeses,
dips and roasted vegetables

Warm Buffet

Rib eye fillet with duxelles field mushrooms, confit tomato
and red wine jus with roasted chat potatoes
Succulent oven baked chicken marinated with cajun and lemon juice,
served with a parsley garnish (GF)

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

Tea, herbal teas and coffee
Seasonal fresh fruit platters
Chef's selection of house desserts made fresh on board daily
A selection of fine Australian cheese served with dried fruit and deli style crackers

*Minimum of 10 pax · Dietary requirements will be catered for · Menus are
subject to change due to season and availability*



PLATTER MENUS

Each platters serves 8 - 10 guests

COLD SEAFOOD PLATTER

\$450

Selection of seafood fresh from the Sydney Fish Markets, including King prawns, Sydney Rock oysters, smoked salmon, scallops, bug tails, blue swimmer crab dressed with parsley, lemon and garlic butter and served with toasted sourdough, seafood and tartare sauces

ANTIPASTO PLATTER

\$350

Fine Australian and European hard and soft cheeses, Dried fruit, Quince Paste, Assorted Nuts, Seasonal Exotic Fruits, Artisan Bread, Grissini and Crackers, Prosciutto De Parma, Sopressa, Bresaola, Pancetta and Grilled Spanish Chorizo, chef's house made dip selections

Char Grill Eggplant, Roast Capsicum, Grilled Field Mushroom, Confit Heirloom Tomato, Marinated Artichokes, Dolmades, Garlic infused black and green Olives, Grilled Halloumi, Marinated Feta, Zucchini Frittata, Arancini with Pumpkin Semi Dried tomato

Roquette Jap Pumpkin Orecchiette with Goats Cheese, caramelized onion and soy toasted nuts Caprese Salad of Plum Tomato Bocconcini Pesto Roasted Pine Nuts

Mesculin Salad mix with Cranberry, Pecorino and white balsamic glaze

CHEESE PLATTER

\$200

Selection of Fine Australian Cheese & Seasonal Fruits Served with dried fruit, gourmet grissini, crackers and walnut bread

FRUIT PLATTER

\$140

Seasonal fruit & honey yoghurt

KIDS PLATTER

\$50 per head

Selection plate of cheeseburger sliders, fish, crumbed chicken, hot chips, fresh fruit and assorted desserts, as well as unlimited soft drinks and juices throughout

OYSTER AND PRAWN BAR

\$32 per head

(3 Oysters + 4 King Prawns Per Person)

A selection of freshly shucked Sydney Rock and Pacific oysters served with a selection of condiments, lemon, Asian shallot vinaigrette or spiced tomato and caper salsa with Ocean King prawns served with fresh lemon and aioli with condiments

DESSERT STATION

\$20 per head

Selection of Chocolate mousse cups with Chantilly cream, vanilla bean crème brûlée, tiramisu, sticky date pudding, petite cakes



BEVERAGE PACKAGES

*Carefully curated &
ready to impress...*





STANDARD BEVERAGE PACKAGE

\$80 per head, 4 hour package

Sparkling; Pick 1 from below

Bandini Prosecco (Veneto, Italy)

Chandon Brut NV (Yarra Valley, Victoria)

White; Pick 1 from below

Catalina Sounds Sav Blanc (Marlborough, New Zealand)

Aquilani Pinot Grigio (Veneto, Italy)

Rosé; AIX Rosé (Provence, France)

Red; Pick 1 from below

Redclaw Pinot Noir (Mornington Peninsula, Victoria)

Bruno Shiraz (Barossa Valley, South Australia)

Beer; Peroni, Corona, light beer.

Soft drink, juice & mineral water.

PREMIUM BEVERAGE PACKAGE

\$120 per head, 4 hour package

Sparkling; Veuve Clicquot NV (Champagne, France)

White; Pick 2 from below

Shaw & Smith Sav Blanc (Adelaide Hills, South Australia)

Gaint Steps Chardonnay (Yarra Valley, Victoria)

The Other Wine Co. Pinot Gris (Adelaide Hills, South Australia)

Rosé; Pick 1 from below

AIX Rosé (Provence, France)

Minuty Prestige Rosé (Provence, France)

Red; Pick 2 from below

Craggy Range Pinot Noir (Martinborough, New Zealand)

Henschke Five Shilling Shiraz (Barossa Valley, South Australia)

Snake & Herring 'Dirty Boots' Cabernet Sauvignon
(Margaret River, Western Australia)

Beer; Peroni, Corona, light beer.

Soft drink, juice & mineral water.

Add Ons;

House Spirits (4 hours) - **\$40 per head**

Seltzers (4 hours) - **\$12 per head.**







CHARTER PRICING

Rates;

Peak (November - January): \$2800 per hour (minimum 4 hours)

Off peak (February - October): \$2500 per hour (minimum 4 hours)

Overnight Rate

\$22,000 + APA (peak)

\$18,000 + 20% APA (off peak)

Pricing includes vessel hire, marine crew, general cruising fuel, gst

Public Holidays;

Public Holidays will incur a 25% surcharge. Enquire for Christmas Day and New Years Eve custom packages.

Wait Staff;

Ratio is one wait staff per ten guests at a rate of \$75 per hour (minimum 4)

Chef;

Charters will require a chef at the rate of \$400 (4 hours), and \$80 each hour after

Wharf Fees;

\$60 wharf fee applies to all city wharves

Capacity;

Standing/Cocktail: 60

Seated Buffet: 30

Sun Deck Dining: 20

Formal Banquet (dining table): 8

Live aboard: 10

Deposit;

25% non-refundable deposit of the total vessel hire fee is required to secure a charter.

Please note a no shoe policy applies aboard Oscar II.

OSCAR II

Contact Us For Enquires;

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