



**ONEWORLD**

**Food 2025 / 2026**





Sailing into Sydney Harbour in 2018, Oneworld has brought with her a new level of luxury to the Australian yacht charter market. A stylishly-appointed 32m superyacht with three spacious decks and modern interiors, Oneworld caters for up to 100 guests for private and corporate events, and up to 12 guests for luxury overnight stays. Host a unique corporate event, tie the knot in style or experience sydney harbour in ultimate luxury.



## SURCHARGES

PUBLIC HOLIDAYS ATTRACT A 25% SURCHARGE ON VESSEL HIRE, FOOD AND BEVERAGE PACKAGES

PUBLIC HOLIDAYS ATTRACT A 100% SURCHARGE ON ALL STAFF



## CANAPES GOLD PACKAGE \$85pp

CHILLED QUEENSLAND KING  
PRAWNS W CITRUS MAYO

HEIRLOOM CHERRY TOMATOES,  
GREEK FETA, BLACK OLIVES,  
OREGANO, CUCUMBER,  
MINIATURE TART

TERIYAKI SEARED BLACK ANGUS  
BEEF, SESAME SEED, PICKLED  
CUCUMBER, KEWPIE MAYO,  
FRIED GARLIC

FRESH HERB AND GREEN PEA,  
BABY SPINACH, BUFFALO  
MOZZARELLA RISOTTO BALLS  
WITH SMOKED PAPRIKA AIOLI (V)

SEARED ATLANTIC SCALLOPS,  
SMOKED BACON, CELERIAC,  
CAPER THYME MAYONNAISE,  
LEMON

LAMB AND ROSEMARY PUFF  
PASTRY PIE, TOMATO CHUNTNEY

### **SUBSTANTIAL**

BLACK ANGUS BEEF SLIDER W  
COS LETTUCE, CARAMALISED  
ONION, TASTY ON A MILK BUN

### **DESERT**

SEA-SALT CARAMEL AND  
BROWNIE CRUMBLE TART

**RECOMMENDED FOR CHARTERS 4 HOURS AND UNDER.  
ADDITIONAL FOOD STATION OR PACKAGE UPGRADE ADVISED FOR  
CHARTERS OVER 4 HOURS**





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## **CANAPES PLATINUM PACKAGE**

**\$105pp**

FRESHLY SHUCKED SYDNEY  
ROCK OYSTERS WITH APPLE  
CIDER, CUCUMBER VINAIGRETTE  
(GF)

HEIRLOOM CHERRY  
TOMATOES, GREEK FETA, BLACK  
OLIVES, OREGANO, CUCUMBER,  
MINIATURE TART

SAN DANIELLE PROSCIUTTO,  
PEARL MOZZARELLA, TRUSS  
TOMATOES, BABY BASIL, CRISP  
FLAT BREAD

CHILLED QUEENSLAND KING  
PRAWNS WITH CITRUS MAYO  
DIPPING SAUCE (GF)

CHILLI SPICED PRAWNS, NORI  
SALT, AIOLI & LEMON

TINY BLACK ANGUS PASTRAMI  
REUBEN, MARBLE RYE

LAMB AND ROSEMARY PUFF PASTRY  
PIE, TOMATO CHUNTNEY

BLACK BEAN, SPICED AVOCADO,  
CHERRY TOMATO QUESADILLA

### **SUBSTANTIAL**

FRIED BUTTERMILK CHICKEN,  
JALAENO SLAW, SMOKED PAPRIKA ON  
MILK BUN

ROASTED BLACK ANGUS BEEF THAI  
SALAD W RICE NOODLES, MINT,  
LEMON & BEANSPROUTS.

### **DESERT**

TRIPLE CREAM BRIE, SOUR CHERRY &  
BABY BASIL TART



## CANAPES DIAMOND PACKAGE \$135pp

FRESH SYDNEY ROCK OYSTERS  
WITH RED WINE VINAIGRETTE  
(GF)

FRESH CAUGHT QUEENSLAND  
TIGER PRAWNS AND SEAFOOD  
SAUCE (GF)

SAN DANIELLE PROSCUITTO,  
PEARL MOZZARELLA, TRUSS  
TOMATOES, BABY BASIL, CRISP  
FLAT BREAD

HEIRLOOM CHERRY  
TOMATOES,GREEK FETA,BLACK  
OLIVES, OREGANO, CUCUMBER,  
MINIATURE TART

TINY BLACK ANGUS PASTRAMI  
REUBEN, MARBLE RYE

LAMB AND ROSEMARY PUFF  
PASTRY PIE, TOMATO  
CHUNTNEY

FRESH HERB AND GREEN PEA,  
BABY SPINACH, BUFFALO  
MOZZARELLA RISOTTO BALLS  
WITH SMOKED PAPRIKA AIOLI (V)

SUMAC CURED KING  
SLAMON,GOATS CHEESE, CRISP  
SHALLOTS, CRISP BREAD

### **SUBSTANTIAL**

BLACK ANGUS BEEF SLIDER W  
COS LETTUCE, CARAMALISED  
ONION, TASTY ON A MILK BUN

POACHED TIGER PRAWN ROLL,  
PICKLED RADISH, ICEBERG  
LETTUCE, SEAFOOD SAUCE.

### **DESSERT**

TRIPLE CREAM BRIE, SOUR  
CHERRY & BABY BASIL TART

CHEESE & CHARCUTERIE  
STATION



# ELITE SEAFOOD PACKAGE PACKAGE

## \$150pp

FRESH SYDNEY ROCK OYSTERS  
WITH RED WINE VINAIGRETTE  
(GF)

FRESH CAUGHT QUEENSLAND  
TIGER PRAWNS AND SEAFOOD  
SAUCE (GF)

KING MUSHROOM, EDAMAME,  
MISO MAYONNAISE, CRISP  
SHALLOTS

ALASKAN KING CRAB,  
SWEETCORN, BASIL, ALEPPO  
CHILLI, CRISPY SESAME

SEARED ATLANTIC SCALLOPS,  
SMOKED BACON, CELERIAC,  
CAPER THYME MAYONNAISE

CHILLI SPICED PRAWNS, NORI  
SALT, AIOLI & LEMON

FRESH HERB AND GREEN PEA,  
BABY SPINACH, BUFFALO  
MOZZARELLA RISOTTO BALLS  
WITH SMOKED PAPRIKA AIOLI (V)

SUMAC CURED KING  
SLAMON, GOATS CHEESE, CRISP  
SHALLOTS, CRISP BREAD

### SUBSTANTIAL

SEARED KING SALMON POKE  
BOWL W JAPANESE PICKLES,  
NORI, EDAMAME

POACHED TIGER PRAWN ROLL,  
PICKLED RADISH, ICEBERG  
LETTUCE, SEAFOOD SAUCE.

### DESSERT

TRIPLE CREAM BRIE, SOUR  
CHERRY & BABY BASIL TART

CHEESE & CHARCUTERIE  
STATION



# **BUFFET GOLD PACKAGE**

## **\$120pp**

### **CANAPES**

MINIATURE SHORTCRUST TART WITH HUMMUS AND SPICED BUTTERNUT PUMPKIN (V)

CHIILI LIME FREE RANGE CHICKEN, BABY GREENS, CUCUMBER, NAM JIM DRESSING,  
WONTON

### **MAINS**

ROASTED (MED-RARE) PEPPER-CRUSTED BLACK ANGUS SIRLOIN WITH LOCAL  
MUSHROOMS AND CHIMICHURRI (GF)

POACHED YAMBA PRAWNS, CHILLED AND SERVED WITH SHAVED FENNEL, WATERCRESS  
AND RUBY GRAPEFRUIT SALAD

BLACK ANGUS BEEF TATAKI W SPRING ONION, KING BROWN MUSHROOMS, AGED SOY

FREE-RANGE DE-BONED CHICKEN WITH SUMAC, BLACKENED CORN, RED PEPPER,  
RAINBOW CHARD AND HARISSA-SPIKED YOGURT

### **SIDES**

HEIRLOOM TOMATO MEDLEY WITH TORN BUFFALO MOZZARELLA, HAND-MADE BASIL  
PESTO (GF)

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

### **DESERT**

LOCAL AND IMPORTED CHEESE SERVED WITH SPICED APPLE CHUTNEY, MARINATED FIGS  
AND FLATBREAD





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## **BUFFET PLATINUM PACKAGE**

**\$140pp**

### **CANAPES**

MINIATURE SHORTCRUST TART WITH HUMMUS AND SPICED BUTTERNUT PUMPKIN (V)

CHIILI LIME FREE RANGE CHICKEN, BABY GREENS, CUCUMBER, NAM JIM DRESSING,  
WONTON

SEARED ATLANTIC SCALLOPS WITH SCORCHED SWEET CORN, CHORIZO, WILD MUSHROOM  
TART

### **MAINS**

ROASTED (MED-RARE) PEPPER-CRUSTED BLACK ANGUS SIRLOIN WITH LOCAL  
MUSHROOMS AND CHIMICHURRI (GF)

POACHED YAMBA PRAWNS, CHILLED AND SERVED WITH SHAVED FENNEL,  
WATERCRESS AND RUBY GRAPEFRUIT SALAD

HOUSE-SMOKED PETUNA OCEAN TROUT WITH PICKLED RED ONION, CAPERS AND  
HORSERADISH CREAM FRAICHE (GF)

FREE-RANGE DE-BONED CHICKEN WITH SUMAC, BLACKENED CORN, RED PEPPER,  
RAINBOW CHARD AND HARISSA-SPIKED YOGURT

SALUMI SELECTION WITH PICKLES, OLIVES AND GRILLED VEG

8 HOUR SLOW-COOKED S.A LAMB SHOULDER WITH POMEGRANATE MOLASSES, KALE  
AND WARM ISRAELI COUSCOUS



# BUFFET PLATINUM CONINUED

## SIDES

HEIRLOOM TOMATO MEDLEY WITH TORN BUFFALO MOZZARELLA, HAND-MADE BASIL PESTO (GF)

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

LEMON DESERT & STRAWBERRY CHEESECAKE COCONUT CRUMBLE STRAWBERRY ICE CREAM

LOCAL AND IMPORTED CHEESE SERVED WITH SPICED APPLE CHUTNEY, MARINATED FIGS AND FLATBREAD





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## **ADD ON FOOD STATION**

**SUSHI AND SASHIMI STATION** - KINGFISH, TUNA AND FRESH SEASONAL SEAFOOD SERVED RAW AND CARVED TO ORDER \$45

**DUMPLING BAR** - SELECTION OF STEAMED SEAFOOD, MEAT AND VEGETARIAN DUMPLINGS SERVED WITH A VARIETY OF DIPPING SAUCES \$35

**OYSTER TASTING STATION** - SHOWCASING FRESHLY SHUCKED REGIONAL OYSTERS FROM AROUND AUSTRALIA - SYDNEY ROCK, PACIFIC'S AND FLATS \$30

**LIVE OYSTER SHUCKING** - SHUCKED TO ORDER SYDNEY ROCK, PACIFIC AND FLATS BY CHEF ON BOARD \$35 PLUS ADDITIONAL \$300 CHEF CHARGE

**GLAZED HAM STATION** - SERVED WARM AND CARVED TO ORDER SERVED WITH MUSTARDS, PICKLES AND SOFT ROLLS \$35

**CAVIAR STATION** - SELECTION OF CAVIAR, ICE BOWL, COMPLETE WITH HOSTESS TO GUIDE THROUGH THE CAVIARS PRICE ON ENQUIRY

**CHARCUTERIE & CHEESE** - SELECTION OF CURED AND SMOKED MEATS, CHEESES, PICKLES AND HOUSE-MADE CHUTNEYS \$35

**JUST CHEESE** - WIDE SELECTION OF BOTH LOCAL AND IMPORTED CHEESES WITH VARIOUS BREADS AND CLASSIC ACCOMPANIMENTS \$30

**FRESH FRUITS** - SELECTION OF FRESH LOCAL SEASONAL FRUITS \$20

PRICING IS PER PERSON AND INCLUSIVE OF GST  
CAN BE PURCHASED AS AN ADD ON WITH ANY CANPE OR BUFFET MENU





## **Additional Fees**

**ADDITIONAL CANAPE**  
\$10

**ADDITIONAL SUBSTANTIAL CANAPE**  
\$16

**CHEF FEES**  
***CANAPÉ DINING***

1 CHEF REQUIRED FOR EVERY 50 GUESTS 0-50 GUESTS = \$450 FOR 4 HOURS  
51-100 GUESTS = \$900 FOR 4 HOURS

\$85PP/HOUR FOR EACH ADDITIONAL HOUR

***BUFFET DINING***

1 CHEF REQUIRED FOR EVERY 40 GUESTS 0-40 GUESTS = \$450 FOR 4 HOURS  
41-80 GUESTS = \$900 FOR 4 HOURS

\$85PP/HOUR FOR EACH ADDITIONAL HOUR

***DIETARY REQUIREMENTS***

ALL MEDICAL FOOD INTOLERANCES CAN BE CATERED FOR JUST LET US KNOW  
UPON BOOKING OR 10 DAYS PRIOR TO CHARTER COMMENCEMENT.

***PUBLIC HOLIDAYS***

PUBLIC HOLIDAY SURCHARGE IS 25% ON FOOD AND 100% ON CHEF FEES

***HIRE CHARGE***

A ADDITIONAL CHARGE OF \$1000 IS PAYABLE WHEN THE LARGE CENTRE TABLE IN  
THE MAIN SALOON IS REQUIRED FOR 20+ GUESTS OR UPON REQUEST.  
THIS PRICE INCLUDES HIRE OF THE TABLE, LINEN AND CHAIRS REQUIRED.