The Superyacht People.

SUN GODDESS

PLAY VIDEO

VIEW ONLINE

THE YACHT

SPECS

LENGTH 34m / 113ft
BUILDER OCEAN FAST

KEY FEATURES

- Sleek, stylish and luxurious
- Sun Goddess is an impressive 34 metre super yacht
- She can accommodate up to 130 guests
- Air conditioning
- Dishwasher
- Bar
- Open Roof
- Roof Top Bar
- PA System Through Out
- Surround Sound System
- 2 Toilets

TOYS

- Jetski's
- Stand Up Paddle Boards
- Kayaks
- Lily Pad

from $50p/h

T&C's
*extra charges for tender and toys apply

EVENTS ON WATER

EVENTS ON WATER

GOLD COAST

GUESTS

130	STANDING COCKTAILS
100	WHALE WATCHING

RATES

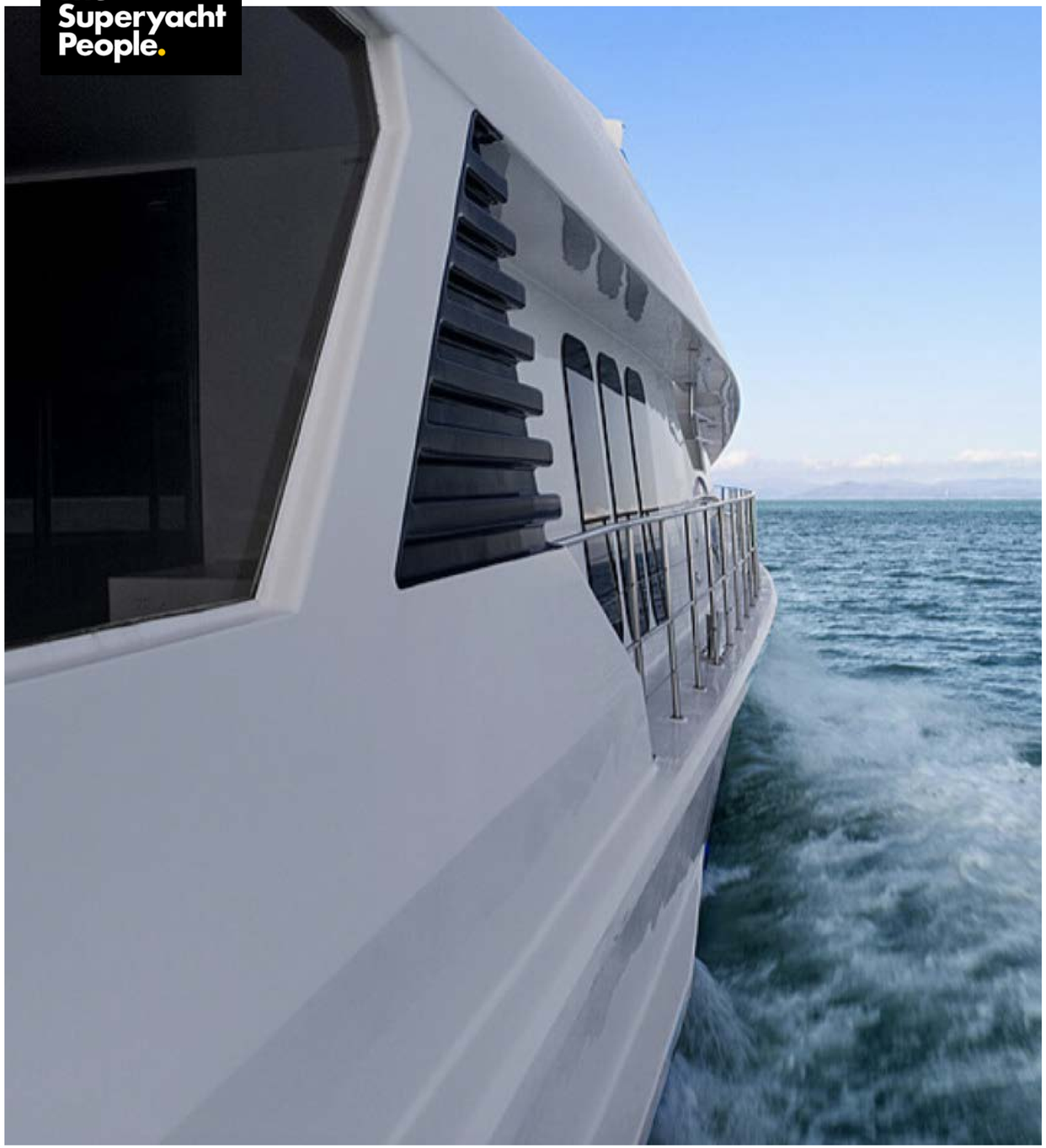
$5900	4 HOUR CHARTER	$1475 per hour
$10700	8 HOUR CHARTER	$1338 per hour
$1200	ADDITIONAL HOURS	
$4700	3 HOUR CHARTER	$1567 per hour
$3500	2 HOUR CHARTER	$1750 per hour
Please Enquire	1 HOUR TRANSFER	*not available on Friday evenings or over the weekend

WHARVES

INCLUDED	MARINA MIRAGE
Please Enquire	SANTUARY COVE
$3000	BRISBANE

INCLUSIONS
VESSEL HIRE
FUEL
MARINE CREW
DOCKING FEES

T&C's
*Additional charges apply for Public Holidays and Major Events
* Smoking may be allowed on back deck upon discussion with captain prior to charter
* Sun Goddess is a licensed venue, RSA regulations apply



THE MENU

The Superyacht People.

DROP THE ANCHOR MENU

Minimum 40 Guests

$120 per guest

$220 service charge - 3 hour charters

$70 service charge - per hour, after 3 hours

INCLUSIONS

Chef and Hostess onboard to-

Prepare, set up, serve and clear over 3 hrs

Cooking Equipment

Tables and Table Linen

Service ware and napkins

ON ARRIVAL - GRAZING TABLE

Selection of

- Toasted bread
- Chef's fresh dips
- Seasonal fruit
- Australian and International cheese
- Antipasto
- Crackers

SEAFOOD PLATTERS

- Platters of Prawns served with thousand islands dressing and lemon wedges
- Oysters - Makers mark Kilpatrick, Natural, Thai style, Champagne
- Black Caviar fried oyster

MAIN BUFFET

- Bourbon glazed 12-hour slow cooked pork belly with crispy shallot and pork belly crumble
- Crispy Southern fried Moreton bay bug with a mango and pineapple salsa
- Sides of salmon cooked in Champagne and saffron Lamb lollipops infused with lemon, thyme and rosemary
- Beef burger with a onion ring served with a brioche roll
- Three nut chicken satay skewers finished with a roast macadamia crumble
- Sweet potato, apple and rocket salad
- Caesar salad with drunken anchovies
- Asparagus, spinach, cherry tomato, bocconcini and balsamic glaze salad
- Mustard roast potato salad
- Selection of bread rolls
- Condiments

PETITE SWEETS

- Chef's selection of petite sweets

CHEF'S HOT PARTY PLATTERS

- Pies
- Quiche
- Thick vegetable spring rolls
- Bruschetta

T&C's

*Priced per guest

*Inclusive of GST

*Menu choices & final guest numbers must be ordered at least 2 weeks prior to the charter

The Superyacht People.

CAPTAINS TABLE SEAFOOD MENU

Minimum 15 Guests

$170 per guest

$220 service charge - 3 hour charters

$70 service charge - per hour, after 3 hours

CANAPÉS

- Chefs Selection x 3

SHARED TABLE MENU

- Crown of baked Tasmanian salmon coated in a lemon and herb olive oil
- Chef's signature Sticky Thai chilli mud crab
- Grilled tiger prawns in a garlic and lemon butter sauce Mussels in a tomato and chorizo sauce
- Oysters 3 Ways - Mornay, Makers Mark Kilpatrick and Natural
- Chef's signature champagne and Black caviar battered barramundi

SIDES

- Parmesan and truffle French fries Seasonal vegetables
- Mixed leaf salad
- Sweet potato, red onion and rocket salad
- Bread rolls and butter

TO FINISH

Selection of

- Cheese
- Quince paste
- Grapes
- Crackers

INCLUSIONS

Chef and Hostess onboard to-

Prepare, set up, serve and clear over 3 hrs

Cooking Equipment

Tables and Table Linen

Service ware and napkins

Cutlery, Crockery and white linen napkin per guest

T&C's

*Priced per guest

*Inclusive of GST

*Menu choices & final guest numbers must be ordered at least 2 weeks prior to the charter

The Superyacht People.

INTIMATE DINNER MENU

Minimum 12 Guests

$130 per guest

$7 per guest, adding alternate drop

$220 service charge - 3 hour charters

$70 service charge - per hour, after 3 hours

CANAPÉS

- Chefs Selection x 3

ENTREÉ *Select 1*

- Southern fried crispy pork belly with a bacon and chive potato wedge, sweet corn purée and bourbon barbecue sauce
- Quail stuffed with spiced pumpkin served with a lentil and snow pea salad, caramelised orange and wild berry sauce
- Chef's chilled tiger prawn cocktail served with an avocado wasabi, pickled cucumber, vine ripe roast tomato, ice berg wedge, maple bacon, paprika croutons and caramelised lemon
- Chef's lamb cannon ball - pulled lamb shank wrapped in aged prosciutto, roasted and served on a mint potato cake finished with a lamb jus
- Beer braised beef cheek on a parsnip and potato creamed mash topped with a baby Yorkshire pudding and a thick beef cheek sauce
- Moreton bay bug mornay tart served with a pea, sweet corn and tomato salsa served in the shell finished with fried leeks

MAIN *Select 1*

- French trimmed chicken breast stuffed with chorizo, brie, garlic, paprika and spinach, chef's puff pastry potato pie sautéed seasonal vegetables and a chive cream sauce
- Crispy skin salmon served with a saffron and prawn bisque risotto
- 5 spiced Crispy skin duck breast served with a carrot purée, duck croquette, lentils and broad beans in a duck stock
- Beef mignon on a bed of chive creamed potato, confit of Barossa shiraz onion, sautéed carrots, crispy fried leeks with a rich red wine jus
- French trimmed lamb cutlets, crushed pea, vine ripe roasted tomatoes, baby carrots cooked in orange stock, potato and spinach galettes, herb crumble with a beetroot and red wine jus
- King pork cutlet with a sage, onion and apple stuffing, potato cake, roasted vegetables wrapped in aged prosciutto and topped with an apple jam and red delicious apple gravy

DESSERT *Select 1*

- Vanilla panna cotta served with a sweet crumble and strawberry coulee
- Apple and rhubarb crumble
- Baked New York cheesecake topped with berries and served with a berry coulee
- Chocolate fondant served with salted caramel and a strawberry compote Lemon meringue tart served with fruits of the Forrest
- Black forest gâteau mousse indulgence glass

INCLUSIONS

Chef and Hostess onboard to-

Prepare, set up, serve and clear over 3 hrs

Cooking Equipment

Tables and Table Linen

Service ware and napkins

Cutlery, Crockery and white linen napkin per guest

T&C's

*Priced per guest

*Inclusive of GST

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OFFSHORE EXPLORER

BUFFET MENU

Minimum 40 Guests

$65 per guest

$220 service charge - 3 hour charters

$70 service charge - per hour, after 3 hours

INCLUSIONS

Chef and Hostess onboard to-

Prepare, set up, serve and clear over 3 hrs

Cooking Equipment

Tables and Table Linen

Service ware and napkins

Cutlery, Crockery and white linen napkin per guest

BUFFET MAIN

- Fresh tiger prawns with a thousand island dressing Chorizo Kilpatrick oysters
- Fresh oysters
- Whole poached salmon served chilled
- Chef's calamari served with a black caviar tartare sauce
- Buttery jacket potatoes
- Chilled lemon and thyme roast chicken served with a lemon and garlic mayonnaise
- Cold cuts - Hickory smoked ham, pastrami and peppered beef

SEASONAL SALADS

- Creamy mustard potato salad
- Tropical cous cous
- Chef's coleslaw

- Selection of bread rolls, butter and condiments

T&C's

*Priced per guest

*Inclusive of GST

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ROVING COCKTAIL MENU w/ PLATTERS

Minimum 35 Guests

$60 per guest

$220 service charge - 3 hour charters

$70 service charge - per hour, after 3 hours

INCLUSIONS

Chef and Hostess onboard to-

Prepare, set up, serve and clear over 3 hrs

Cooking Equipment

Service ware and napkins

ON ARRIVAL PLATTERS

- Australian and International cheese
- Antipasto selection
- Crackers
- Toasted bread
- Chef's fresh dips
- Selection of fresh seasonal fruit

MINI BURGER MENU *Select 1*

- New York cheeseburger with streaky bacon, mozzarella and burger relish
- Lamb and herb burger with a spiced hummus, tomato and crispy red onion
- Slow cooked pulled pork with an appleslaw
- Southern fried chicken with crispy lettuce, sliced tomato and a paprika jalapeño ailoi
- Slow cooked BBQ brisket with sliced pickles and fried shallots (min 60 guests)
- Jalapeño fish burger with a lemon mayonnaise and crispy iceberg lettuce

FORK DISH *Select 1*

- Onion bhaji, sliced cucumber and mint yoghurt (V)
- Crumbed haloumi, tomato chutney, spinach and garlic mushrooms (V)
- Chef's signature fish and chips with tartare sauce and lemon wedge**
- Asian style jalapeño fish tail with an egg fried rice and prawn crackers
- South Indian inspired chicken or beef curry served with a pilau rice and poppadom
- Vietnamese tangy Thai beef salad Teriyaki vegetable chicken noodle
- Chef's signature sweet and sour pork or chicken with vegetables and rice
- Singapore lamb stir fry with seasonal vegetables
- Prawn twirler served with spiced wedges, sweet chilli and sour cream
- Chef's signature Greek salad with fried olives and shredded chicken
- Roasted beetroot and feta with pomegranate, pulled lamb and a vinaigrette

CANAPÉS *Select 7*

VEGETARIAN

- Thick cut polenta chip with a vine ripe tomato sauce(V) Tomato, onion and coriander bruschetta (V)
- Moroccan pumpkin flower (V)
- Onion and spinach bhaji bites with a mint yogurt (V)
- Cream cheese, black poppy seed and vine ripe tomato bites (V)
- Crumbed camembert with a tomato chutney (V)
- Panko crumbed stuffed mushroom with a spiced cheese filling (V)
- Panko crumbed stuffed mushroom with a Moroccan inspired stuffing (V)
- Mediterranean inspired tartlet (V)
- Thick vegetable spring rolls with a plum sauce (V)
- Crumbed olives stuffed with feta served with a tomato chutney (V)

ARANCINI CORNER

- Beetroot and feta arancini (V) Seafood paella arancini
- Beef bolognese arancini
- Champagne and saffron arancini balls (V)
- Roasted sweet potato and pumpkin arancini
- Roast garlic, spinach and three cheese arancini

MEAT

- Beef mignon wrapped in aged prosciutto with a horseradish and onion jam Argentinian Beef Empanadas
- Baby beef wellington topped with mushy pea
- Beef and crown lager pie with a creamy potato and pea mash Beef cheek croquette with a pan sauce
- Rare roast beef en croûte with horseradish and pickled beets Chicken satay skewer
- Chicken mornay tartlet
- Tandoori chicken skewer with a mint yoghurt and crispy shallots
- Southern fried chicken skewer with a bourbon barbecue sauce
- Baked chicken and pesto spoon with a vine ripe tomato
- Chef's Southern fried chicken wings with a chipotle mayonnaise
- Thick Peking duck spring rolls served with plum sauce
- Lamb skewers served with hummus Lamb and rosemary pie
- Lamb and mint croquette with a thick mint gravy
- Fresh baked jalapeño with a chorizo and mozzarella filling wrapped in bacon
- Pulled pork croquette with spiced rustic apple sauce
- Chef's pork sausage roll with an apple chutney
- Asparagus wrapped in prosciutto with a lemon and lime aioli
- Prosciutto and brie en croûte with blistered tomato and balsamic reduction

SEAFOOD

- Coconut prawn on sugar cane with a sweet chilli aioli Tequila and lime ceviche scallop
- Oysters natural, Kilpatrick or mornay
- Prawn twirler with a sweet chilli dipping sauce
- Smoked salmon blini with a dill cream cheese and black caviar Moreton Bay fish cake with a dill hollandaise sauce
- Crab and prawn spoon served with a lemon and lime mayonnaise Champagne and black caviar battered oyster
- Tasmanian Huon salmon cured in pickled beets and finished with a beetroot relish
- Australian barramundi mornay tart
- Champagne and saffron battered tiger prawn with a black caviar aioli
- Selection of sushi including, chicken, beef, seafood and vegetarian

PORK BELLY

- Asian inspired pork belly with a fried shallot sprinkle
- Sticky Satay pork with a three-nut crumble
- Pork belly popcorn with a paprika pickle mayonnaise
- Bourbon barbecue glazed pork belly with a crackling crumble

T&C's

*Priced per guest

*Inclusive of GST

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PARTY FOOD

- Thick vegetable spring rolls with a plum sauce (V)
- Beef and beer pie
- Cream cheese filled jalapeño poppers (V)
- Chicken satay skewer
- Lamb and mint croquette with a thick mint gravy
- Selection of sushi
- Champagne and saffron arancini balls (V)
- Chef's sausage rolls with tomato relish

TO FINISH

- New York cheeseburger with streaky bacon, mozzarella and burger relish

TIPSY SAILOR MENU

Minimum 15 Guests

$50 per guest

$220 service charge - 3 hour charters

$70 service charge - per hour, after 3 hours

INCLUSIONS

Chef and Hostess onboard to-

Prepare, set up, serve and clear over 3 hrs

Cooking Equipment

Service ware and napkins

Cutlery, Crockery and white linen napkin per guest

T&C's

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*Inclusive of GST

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THE DRINKS

DRINKS PACKAGE

$50 per guest, 2 hour charter
$65 per guest, 3 hour charter
$100 per guest, 4 hour charter

Continuous service of -

BEER
Corona
Great Northern
Peroni

WINE - JACK AND JILL
- Chardonay Sauvignon Blanc
- Shiraz
- Sparkling

BEER
- Corona
- Stella Artois
- Stella Legere (mid strength)

OTHER
- Water,
- Soft Drinks
- Water Sparkling & Still

T&C's
*Beverage prices are Exclusive of GST
*RSA Regulations Apply
* Beverages & Vintages are subject to change

DRINKS FROM THE BAR

BEER

LOCAL
• Great Northern • $9

IMPORT
• Corona • $9
• Peroni • $9

WINE

Jack & Jill Wines are from Scotchmans Hill, Bellarine Peninsula, Victoria. Scotchmans Hill's cool maritime climate wines offer a perfect pairing to your Yacht Charter experience.

• JACK AND JILL • CHARDONNAY • $9.50

This cool climate Chardonnay displays complex stone fruit and figs with nutty nuances. The palate is juicy and integrated with layers of flavour and incredible depth.

• JACK AND JILL • SAUVIGNON BLANC • $9.50

This Sauvignon Blanc has great presence and intensity with guava, passionfruit and underlying green notes. The palate is juicy and zingy with intense tropical fruits and long persistent finish.

• JACK AND JILL • SHIRAZ • $9.50

Complex and mesmerizing aromas of dark plum, blueberries and spice. The palate is layered with succulent dark fruits, cracked black pepper and savoury tannins.

• JACK AND JILL • SPARKLING • $9.50

A classic blend of Chardonnay and Pinot Noir, showing strawberry, stonefruit and citrus with lingering yeast lees complexity.

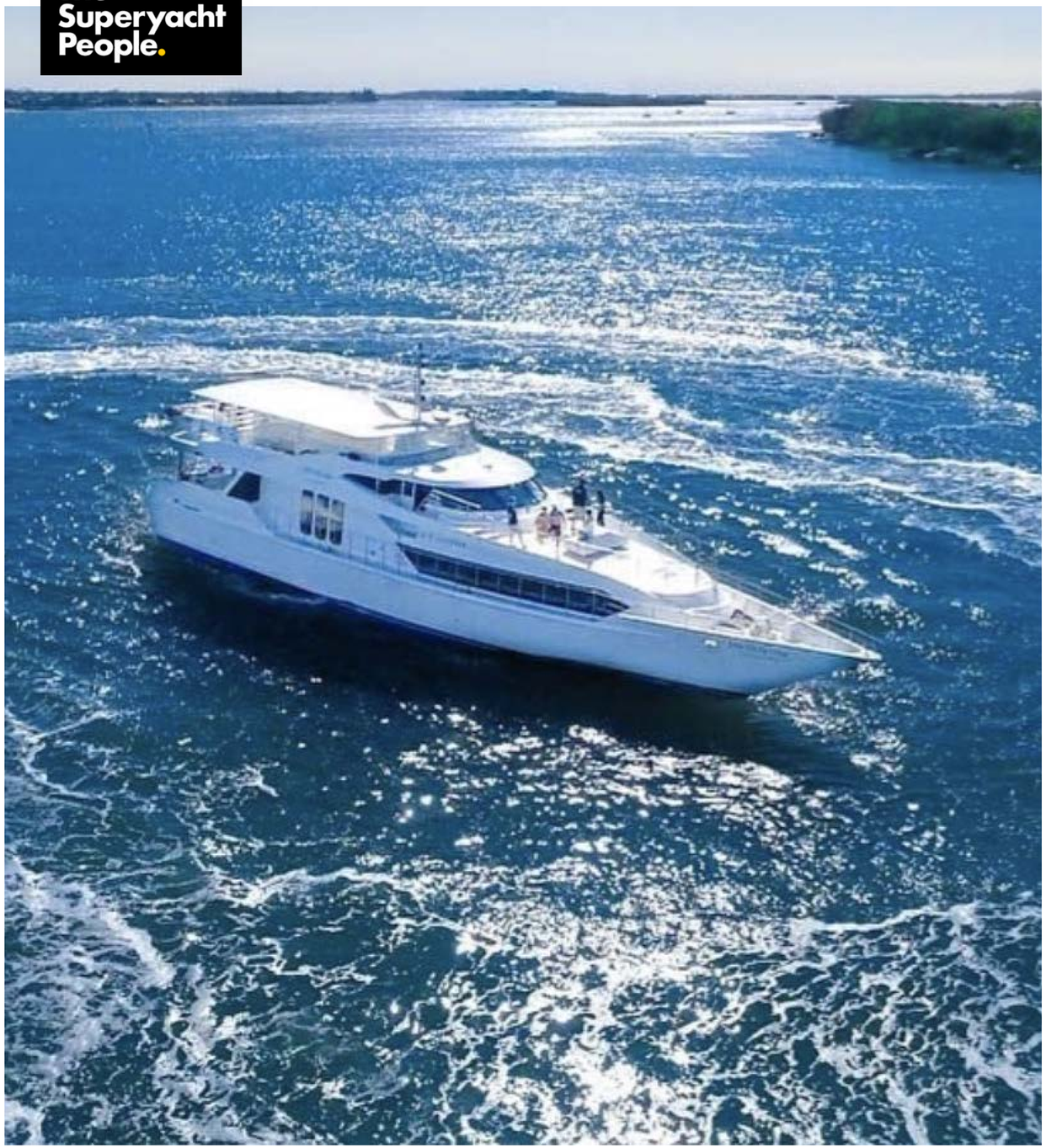
SPIRITS

• Jim Beam • Bourbon• $12.50
• Jack Daniels • Bourbon• $12.50
• Red Label • Skotch • $12.50
• Vodka • $12.50
• Canadian Club • Whiskey • $12.50
• Bundaberg • Rum • $12.50

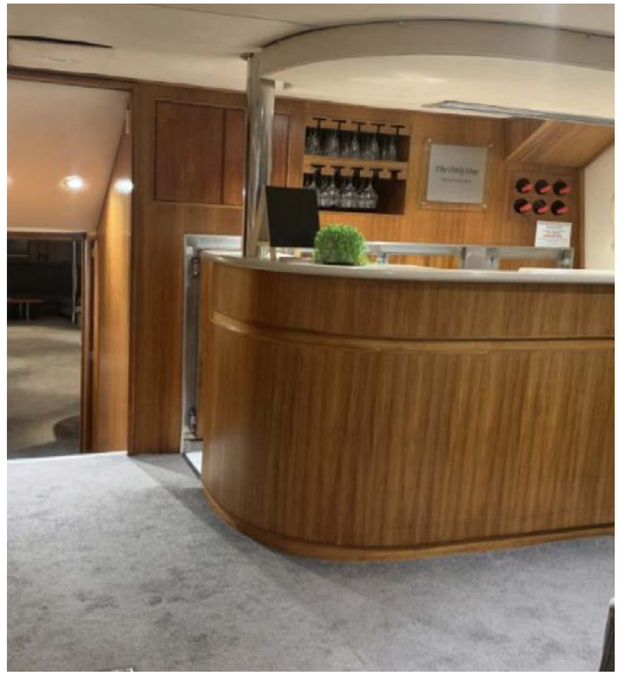
OTHER

• Soft Drinks • $4
• Juice • $4
• Tea & Coffee • $4

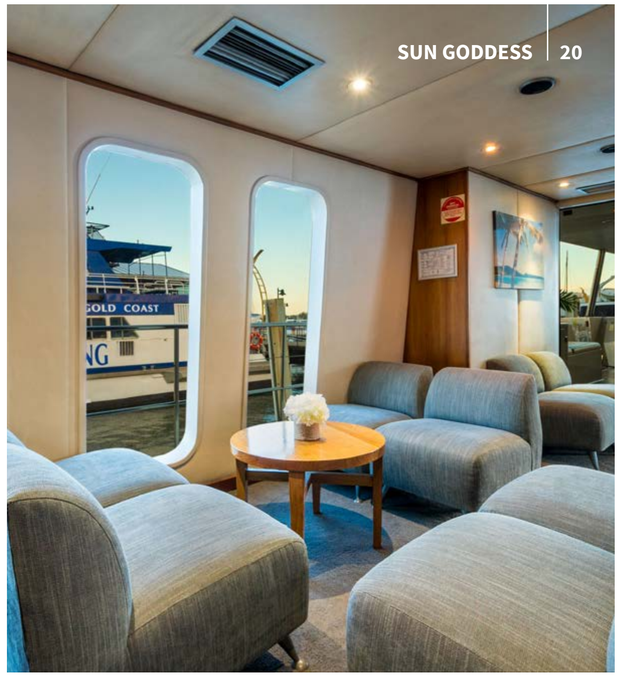
T&C's
*Minimum bar tab applies and credit card required
*Beverage prices are inclusive of GST
*RSA Regulations Apply
* Beverages & Vintages are subject to change

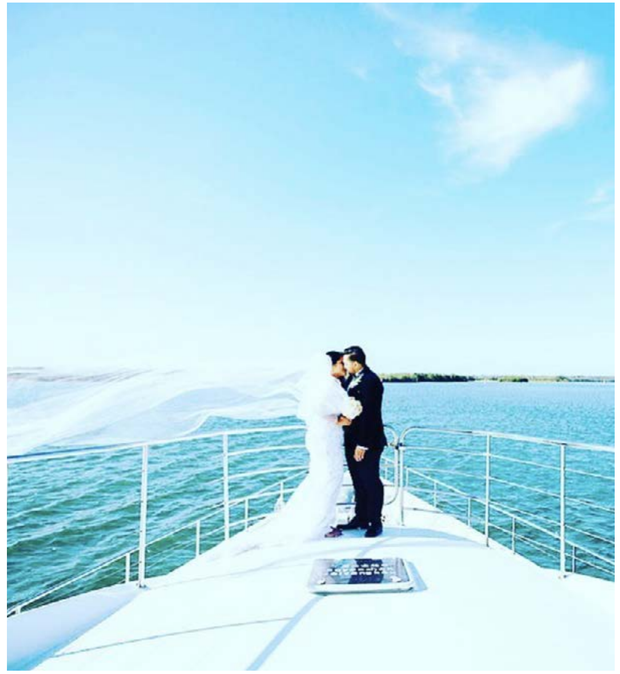


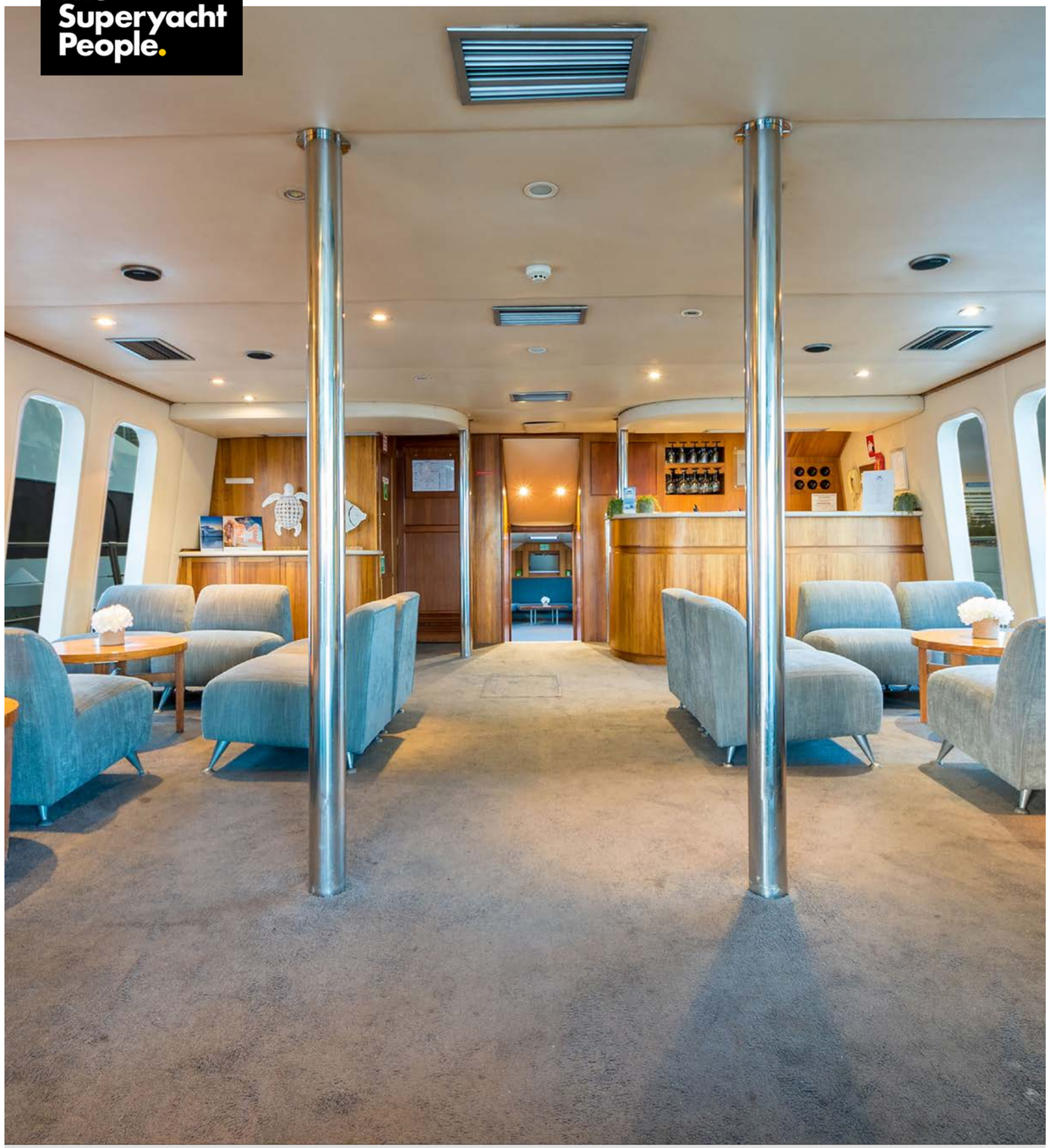
The Only One
GOLD COAST

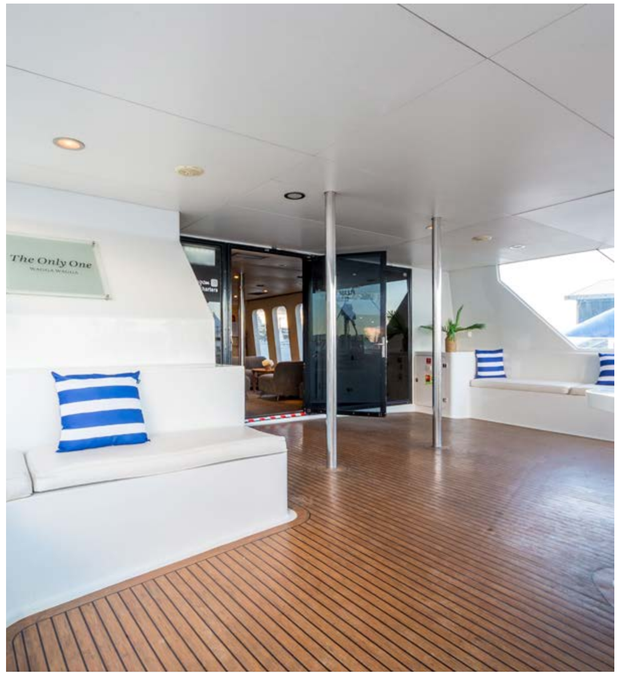


One&Only
WAGGA WAGGA
Shani's
TWENTY FIRST








The Only One

The Only One
WAUGGA WAUGGA

ADD ON'S

- Fireworks
- Jet Pack Pyrotechnic
- Jet Boarding
- Live DJ
- Cocktail on Arrival
- Jet Ski
- Water Sports

T&C's
*extra charges for tender, toys & add on's apply

FAVOURITE LOCATIONS

- Wavebreak Island
- Gold Coast Canals, Yot Blue can fit under the Sundale Bridge
- Jumpin Pin, South Stradbroke Island
- Santuary Cove
- Couran Cove
- Brisbane River
- Whale Watching

T&C's
*additional charges apply for cruising time for different locations

The Superyacht People.

Creating unforgettable experiences
on the world's finest yachts

T 1300 832 627 **E** ahoy@thesuperyachtpeople.com **W** www.thesuperyachtpeople.com

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