

2019 Festive Season



Locations

Looking for somewhere unique to host your end of year Christmas party?
Why not do it in style on the water aboard a luxury super yacht!

Enjoy the festive season on the water, whether for a corporate end of year function or a family Christmas party without the hassle.

Gold Coast

The Gold Coast is famous for its endless sunshine, roaming waterways and golden sandy shores, so why not take to the water and experience all that's on offer in the Gold Coast Broadwater. The sheltered waters lend themselves to perfect cruising conditions for a day out to remember.

Brisbane River

The Capital city of Queensland, Brisbane's bustling hub is centered around Brisbane River, making it ideal to take in the sights. From passing under the impressive Story Bridge to the historic adventure hot spot of Kangaroo Point Cliffs, enjoy cruising the river and taking in the city skyline as the sun sets.

Moreton Bay

Explore Moreton Bay Marine Park, one of the largest estuarine bays in Australia. Moreton Bay is home to a diverse range of marine life including whales, dolphins, and stunning fish. With favourite highlights including Tangalooma wrecks- experience Moreton Bay with just a short cruise from Brisbane City.

All our yachts are able to pick-up or drop off from Marina Mirage and Sanctuary Cove Marina along the Gold Coast Broadwater. Pick-up or drop off points in Brisbane include Raby Bay, Rivergate Marina Manly Marina and Newstead Park. Other marina pick-up locations are available on request.



Our Yachts



Patriot 1 doesn't just offer luxury, she is luxury. From the palatial Versace design features and French interiors right through to the service and experiences created for up to 46 guests. This is world-class cruising right here on the Gold Coast, and she sets the scene.

LOCATION:	Gold Coast Broadwater
LENGTH:	108ft / 32 metres
DAY CAPACITY	46 guests
SLEEPING CAPACITY:	6 - 8 guests
CREW:	Captain, First Mate, Engineer, Chef, 2 x Stewardess
ACCOMMODATION:	1 Master Queen Stateroom 1 VIP Queen Stateroom 1 Double Stateroom

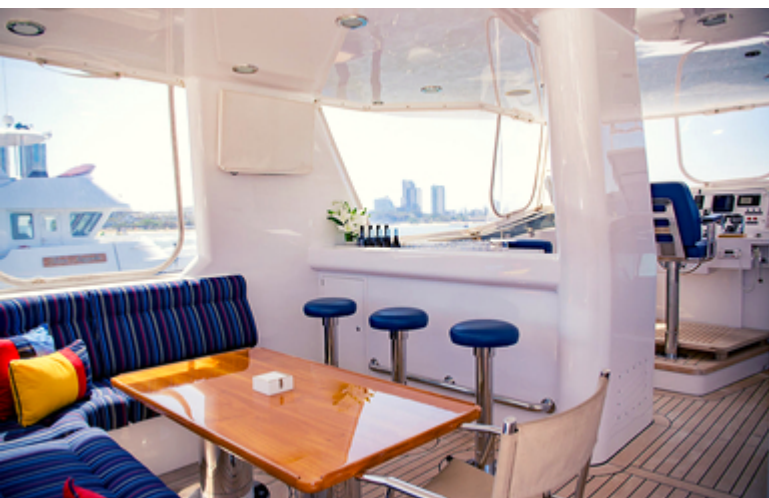
Festive Program

Cruise the Gold Coast Broadwater onboard PATRIOT 1
(Available now for charter)

4-Hour charters are available from \$9,500 for up to 46 Guests

Premium Beverage Package \$68pp
Full Catering Packages from \$42pp





Phoenix One, recently arriving back from her adventures up in Northern Territory, is renowned for superior charter experiences with exceptional service. Her spacious sun deck showcases 360 degree views and is perfect for entertaining groups looking to enjoy a relaxing sundowner in supreme comfort.

LOCATION:	Gold Coast Broadwater
LENGTH:	115ft / 35 metres
DAY CAPACITY	50 guests
SLEEPING CAPACITY:	8 - 12 guests
CREW:	Captain, First Mate, Engineer, Chef, 2 x Stewardess
ACCOMMODATION:	2 VIP Staterooms
	1 Double Stateroom
	1 Twin Stateroom

Festive Program

Cruise the Gold Coast Broadwater onboard PHOENIX ONE
(Available from 30 November)

4-Hour charters are available from \$6,800 for up to 50 Guests

Premium Beverage Package \$68pp

Full Catering Packages from \$42pp

Enquire for alternative package options for your event



Our newest addition to the fleet, 110ft Princess V boasts sophisticated modern Australian interiors and vast deck space for entertaining groups of up to 60 guests. For overnight charters she can accommodate 12 guests in five en-suite staterooms, all with their own ensuite.

LOCATION:	Brisbane River Moreton Bay
LENGTH:	110ft / 33 metres
DAY CAPACITY:	55 guests
SLEEPING CAPACITY:	10 - 12 guests
CREW:	Captain, First Mate, Engineer, Chef, 2 x Stewardess
ACCOMMODATION:	1 Master Californian King Stateroom 2 Double Staterooms 2 Twin Staterooms

Festive Program

Cruise Brisbane River or Moreton Bay onboard PRINCESS V
(Available from 22 November)

4-Hour charters are available from \$8,000 for up to 55 Guests

Premium Beverage Package \$68pp

Full Catering Packages from \$42pp



Canape Menu

Hot Selection:

Pan-fried pork gyoza with ponzu dipping sauce and coriander
Seared scallops, sweet corn purée, crispy speck, charred corn and watercress
Salt and Szechuan pepper calamari with wasabi aioli
Spiced lamb kofta served with cucumber and garlic yoghurt
Chicken karaage spoons with avocado and charred corn salsa
Peking duck pancakes with cucumber, spring onion, bean shoots and hoisin sauce
Wild mushroom arancini served with black garlic aioli

Cold Selection:

Beef carpaccio en croûte, lemon gel, garlic crisp and parmesan foam
Smoked salmon blini with lemon crème fraîche, fish roe and watercress
Prawn cutlets served with Waterline signature sauce, citrus aioli and lemon wedges
Lime, coriander and coconut fresh market fish ceviche with crispy shallots
Smoked chicken and pinenut tart with pickled cucumber and avocado mousse
Caramelised onion and goat cheese tartlet with pickled red onion and parsley
Vietnamese pork and prawn rice paper roll, pineapple nuoc cham sauce

Dessert Selection:

Mini white chocolate and Frangelico crème brûlée with pistachio praline
Petit lemon curd tartlets with toasted meringue
Mini salted caramel and chocolate brownies
Fresh market fruit nests with mint and seasonal coulis

Silver Selection: \$42.00 per person (*Your choice of 3 hot and 3 cold options*)

Gold Selection: \$56.00 per person (*Your choice of 4 hot and 4 cold options*)

Platinum Selection: \$70.00 per person (*Your choice of 5 hot and 5 cold options*)

Add Dessert Selection: \$7.00 per selection per person (*Your choice of selections*)

Feast Menu

To Start:

A selection of artisan breads served with a trio of fresh dips, olive oil and balsamic

Hot Selection:

Crispy skin salmon with salsa verde, watercress and lemon
Black mussel, prawn and chorizo paella with fresh parsley
Crispy pork belly with served with apple and thyme chutney and selection of mustards
Horseradish and mustard-crust beef with red wine jus
Crispy skin Tuscan stuffed chicken breast with romesco sauce
Pumpkin, blue cheese and spinach risotto
Herb-crust roast lamb rack with blistered heirloom tomatoes and lamb and sherry jus (Platinum only)

Cold Selection:

Poached prawns served with Waterline signature sauce and lemon
Wild rocket, baby spinach, shaved asparagus, pepitas, with crumbled feta and toasted pinenuts
Freshly shucked oysters served with Mignonette sauce, salmon roe and lychee chilli salsa
Roasted butternut pumpkin, fregola, charred zucchini and fresh herbs with burnt orange dressing
Caprese of Heirloom tomatoes, baby bocconcini, fresh basil and balsamic glaze
Spiced cauliflower, rocket, pearl barley, goats cheese and toasted pine nuts
Israeli cous cous, roast cherry tomatoes, charred peppers, toasted almonds and dates
Local Moreton Bay bugs drizzled with gremolata butter and muslin lemon (Platinum only)

Dessert Selection:

Mini white chocolate and Frangelico crème brûlée with pistachio praline
Petit lemon curd tartlets with toasted meringue
Mini salted caramel and chocolate brownies
Fresh market fruit nests with mint and seasonal coulis

Silver Selection: \$80 per person (*Start with breads and your choice of 2 hot, 3 cold and 1 dessert*)

Gold Selection: \$95 per person (*Start with breads and your choice of 3 hot, 4 cold and 2 dessert*)

Platinum Selection: \$115 per person (*Start with breads and your choice of 4 hot, 5 cold and 3 dessert*)

Grazing Menu

Artisan Breads and Dips:

A selection of artisan breads served with a trio of fresh dips, olive oil and balsamic
\$6 per person

Antipasto Platter:

Herb and garlic marinated sundried tomatoes, artichoke hearts and olives,
chargrilled Mediterranean vegetables, cornichons and feta
\$8 per person

Chacuterie Platter:

Prosciutto, mild salami, bresaola, sopressa and pâté served with
selection of mustards, relish, pickles, cocktail onions and sesame lavosh
\$10 per person

Cheese Platter:

A selection of local and imported cheeses, quince paste, dried fruits,
nuts and muscatels served with lavosh
\$11 per person

Seafood Platter:

Local poached King prawns served cold with Waterline signature sauce and lemon,
market fresh salmon sashimi with soy, wasabi and pickled ginger,
natural Tasmanian oysters with accompaniments
\$15 per person

Beverage Menu

Bubbles:

Louis Bouillot Perle d'Ivoire Blanc de Blancs | Champagne, France

White:

Saint Clair Pioneer Block 3 Sauvignon Blanc, 2017 | Marlborough, New Zealand
Hay Shed Hill Block 6 Chardonnay, 2016 | Margaret River, Australia
Greywacke Pinot Gris, 2015 | Marlborough, New Zealand

Red:

Freycinet Louis Pinot Noir, 2016 | Tasmania, Australia
Langemeil Valley Floor Shiraz, 2014 | Barossa Valley, South Australia

Beers:

Corona Extra | Mexico
Peroni Nastro Azzurro | Italy
XXXX Gold | Queensland, Australia
James Boags Premium Light | Tasmania, Australia

Non-Alcoholic:

Bottled Still | Sparkling Water
Sprite | Coke | Coke Zero | Fanta | Solo
Apple Juice | Orange Juice
Selection of Tea and Coffee

4 - Hour Package: \$68 per person

5 - Hour Package: \$78 per person

6 - Hour Package: \$88 per person

Menus



Items are subject to seasonal availability | Dietary requirements can be catered to, please advise ahead of charter

Enquire below to let us tailor you package!



— WATERLINE —

C H A R T E R S

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