

INFINITY
PACIFIC

EXPERIENCE INFINITE LUXURY

THE PACIFIC HOTEL GROUP INVITE YOU
TO EXPERIENCE INFINITE TIME AND SPACE ABOARD
THE LUXURY ITALIAN BUILT SUPERYACHT INFINITY PACIFIC.





Infinity Pacific offers luxury cruising at its finest, a sleek sporty profile encasing a magnificent five-cabin interior designed by Luca Dini and Frederic Mechiche.

This stylishly appointed 40 metre Italian-built alloy superyacht features several outdoor areas ideal for relaxing and socialising. Perfect for entertaining up to fifty guests for intimate celebrations, product launches or corporate events, our professional crew of eight will provide a personalised cruising experience. The exquisite catering will effortlessly complement the sublime ocean setting whether guests are moored at a major capital city port or gliding towards a quiet sanctuary.

Infinity Pacific includes a Japanese-style soaker tub, stylish saloon and panorama sunroom. A spacious master suite and two VIP cabins all stretch the width of this magnificent vessel offering an unrivalled experience on Sydney Harbour.

JOIN US ABOARD INFINITY PACIFIC AND EXPERIENCE INFINITE LUXURY.

INFINITY PACIFIC SPECIFICATIONS

Length	40.2m / 131.1ft	
Beam	8.5m / 27.8ft	
Built	2007, Mondomarine	
Interior Design	Frédéric Méchiche, Luca Dini	
Cabins	5 (Master, 2 VIP Double, 2 Twin)	
Cruising Speed	10 knots in Sydney Harbour	
Crew	Captain plus 7	
Guests	Formal dining	18
	Cocktail	50
	Buffet	30
	Overnight/Live aboard	10
Audio Visual	State of the art sound system, flat screen TV's throughout, Karaoke machine, Foxtel, WiFi	
Watersports	20ft diesel tender, blow up slide, Seadoo inflatable lounge, fishing equipment, snorkelling and diving gear, sundeck Jacuzzi	
Engines	2MTU-12V 396 TE94	

CRUISING AREAS

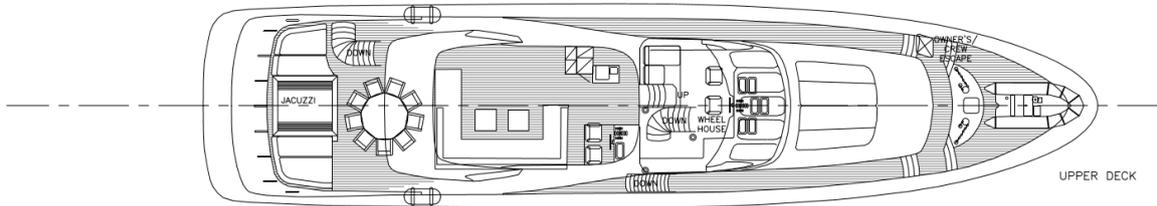
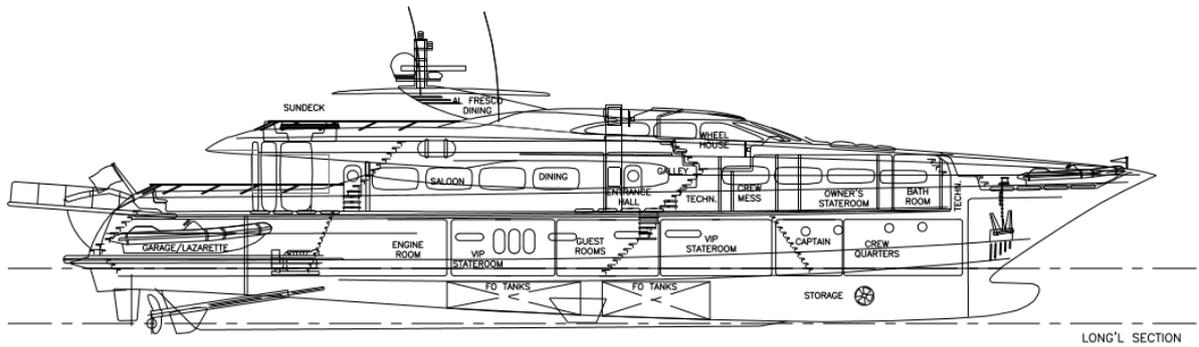
Australia
Sydney Harbour
Pittwater

Whitsundays
Great Barrier Reef
Lizard Island

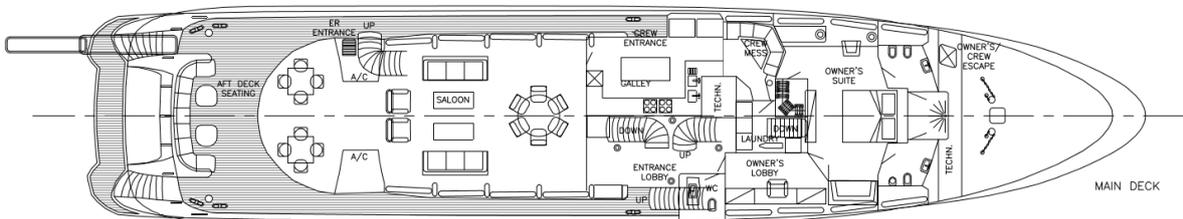
Gold Coast
Brisbane
Cairns

Infinity Pacific is also set up for longer voyages to the South Pacific and New Zealand

INFINITY PACIFIC DECK PLANS

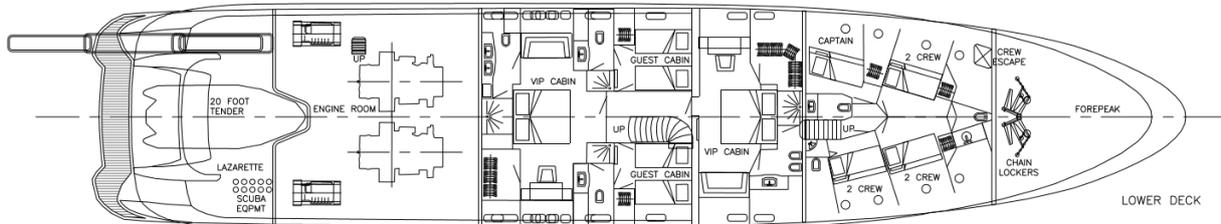


The upper deck offers ample deck space and seating plus Japanese-style soaker tub, bar, enclosed sky lounge, stylish teak deck fittings



The main deck houses a full-beam master suite featuring his and her shower, a vast saloon, dining room and sunroom offering spectacular

views



Two full-beam double cabins and two twin cabins span the lower deck

INFINITY PACIFIC CHARTER MENUS

CANAPE MENU \$75 per person (includes GST)

8 canapés and 1 tasting plate and 2 dessert canapés

Minimum 30 guests

COLD CANAPES

Roasted ricotta and artichoke crostata

Seared yellow fin tuna, twice cooked pork belly and black pepper caramel

Beef tartare on nori wafers with yuzu, shiso and roasted rice

Chicken parfait rye croute with onion relish and cornichons

HOT CANAPES

Eschallots tart tartan with artichoke and roasted radish

Shio-koji chicken brioche slider with smoked soy and kohlrabi slaw

Queensland king prawns grilled dipped in aioli and dusted with popcorn, sumac and parsley

Spiced duck sausage rolls with quince and shiso leaves

TASTING PLATE - *served on small plate with a cocktail fork*

Yellow fin tuna sashimi with white asparagus, purple amaranth and a balsamic soy mirin glaze

DESSERT CANAPES

Sri Lankan Love cake with rose and French vanilla cream

Caramelised apple tart with calvados cream, edible flowers and pistachio dust

CANAPE MENU \$90per person (includes GST)

8 canapés and 2 tasting plates and 2 dessert canapés

Minimum 30 guests

COLD CANAPES

Broadbean crostini with burrata, tomato and parsley

Crystal Bay prawns with avocado puree, seaweed and sesame seeds finished with shiso cress

Peking duck delicate egg crepes with spring onions, toasted sesame seeds and hoi sin reduction

Yellow fin tuna Poke with daikon and toasted sesame seeds

HOT CANAPES

Handmade wild spinach, kale and sorrel sour cream pastry pies

Shiraz braised beef cheek pithivier (little pies)

Red rice fish cakes with green coconut chutney

Slow roasted brisket brioche rolls with confit cherry tomatoes, rocket and aioli

TASTING PLATES - served on small plates with a cocktail fork

Saffron chicken salad with shaved fennel and garden herbs and orange dressing

Slow braised beef daube with chargrilled carrots and gremolata

DESSERT CANAPES

Earl grey tea and popping candy chocolate truffles

Upside-down rhubarb, quince and almond small cakes with vanilla mascarpone and rose petals

BUFFET MENU \$110 per person (includes GST)

2 canapes; buffet service of 3 mains, 2 sides and bread; 2 dessert canapes, coffee and tea

Minimum 20 guests

CANAPES

Kingfish crudo with fennel, chilli, coriander and garlic emulsion

Delicate herbed corn cakes with chive mascarpone, tomato confit and citrus salt

BUFFET MAINS

Ocean trout confit with celeriac remoulade finished with petite herbs

Baked corn fed chicken with crisp pancetta, roasted cauliflower and verjuice

Beef fillet with thyme and balsamic glaze

BUFFET SIDES / ACCOMPANIMENTS

Roasted chat potato salad with spring onions, baby capers and tarragon mayonnaise

Panzanella salad – tomatoes, olives, capsicum and rustic bread

Artisan breads and hickory salted hand churned butter

DESSERT CANAPES

Flourless Belgian chocolate small cakes with espresso cream and praline

Passionfruit curd tartlets with Italian meringue and copper leaf

FRENCH PRESS COFFEE, ENGLISH BREAKFAST AND PEPPERMINT TEAS

BUFFET MENU \$125 per person (includes GST)

2 canapes; buffet service of 3 mains, 3 sides and bread; cheese platter; 3 dessert canapes, coffee and tea

Minimum 20 guests

CANAPES

Beetroot and vanilla cured ocean trout with avocado puree and Avruga caviar

Cherry tomato tartlets with caramelised onion and olive salt and basil

BUFFET MAINS

Poached ocean trout with Jerusalem artichoke puree, peas, radish and pea shoots

Roasted chicken breast on soft polenta with beetroot leaves

Beef fillet with roasted heirloom carrots and gremolata

BUFFET SIDES / ACCOMPANIMENTS

Crushed potatoes with rosemary and sea salt

Steamed broccolini and green beans with caramelised red wine vinaigrette

Radicchio, witlof and rocket leaves with citrus segments and pomegranate dressing

Artisan breads and hickory salted hand churned butter

CHEESE PLATTER

Selection of three premium cheeses, with dried fruits, grapes and oatmeal biscuits

DESSERT CANAPES

Chocolate meringues with orange spun candy and raspberries

Orange and almond small cakes topped with vanilla cream and pistachio clusters

Green tea matcha and almond cakes with cherries and fresh blossoms

FRENCH PRESS COFFEE, ENGLISH BREAKFAST AND PEPPERMINT TEAS

SEATED DINING MENU \$125 per person (includes GST)

2 canapes, entrée, main, dessert, coffee and tea, petit fours

Minimum 12 guests

CANAPES

Seared Queensland white scallop tart with braised wagyu ox tail and cauliflower puree
Parmesan thyme wafers with dehydrated heirloom tomatoes, goats' curd and olive salt

ENTRÉE – *please select one*

Asparagus, tomato and artichoke tart with parsley salad

Spanner crab salad with shellfish mayonnaise, pickled chilies and crispy roti

Wagyu bresaola, bitter greens, rosemary olives dressing and shaved parmesan

MAINS – *please select one*

Sri Lankan snapper curry with confit tomatoes, basmati rice, tamarind chutney

Corn fed chicken on polenta cakes with 'Romesco' sauce

Roasted fillet of veal with Swiss brown mushrooms, onion and thyme (served medium rare)

SIDES / ACCOMPANIMENTS

Roasted baby potatoes, whole roasted garlic and thyme

Mesclun salad with champagne dressing

DESSERT – *please select one*

Vanilla bean panna cotta with passionfruit, confit pineapple and shaved coconut

Belgium chocolate and hazelnut torte with Frangelico cream, fresh raspberries and praline

Curds and treacle with pineapple, lychee and macadamia crunch

FRENCH PRESS COFFEE, ENGLISH BREAKFAST AND PEPPERMINT TEAS PETIT FOUR

Pistachio nut and dehydrated raspberries white chocolate clusters

INFINITY PACIFIC CHARTER BEVERAGE PACKAGES

PACIFIC PACKAGE

4 Hours \$100 per person (includes GST)

NV Moët & Chandon Imperial

2017 Te Mata Estate Sauvignon Blanc, Hawkes Bay

Or

2016 Plantagenet Chardonnay, Great Southern

2016 AIX Rose, Provence

2016 Red Claw Pinot Noir, Mornington Peninsula

Or

2016 Rockbarr Shiraz, McLaren Vale

Beer (Peroni, Corona and James Boags Light)

Soft drinks, juice and mineral water

INFINITY INDULGENCE PACKAGE

4 Hours \$120 per person (includes GST)

NV Veuve Clicquot Yellow Label

2016 Grosset 'Springvale' Riesling, Clare Valley

2015 Mountadam 'Estate' Chardonnay, Eden Valley

2016 Domaine Ott 'BY.OTT' Rose, Provence

2015 Frogmore Creek Pinot Noir, Coal River Valley

2015 Heathcote Estate Shiraz, Heathcote

Beer (Peroni, Corona and James Boags Light)

Soft drinks, juice and mineral water

INFINITY LUXE PACKAGE

4 Hours \$150 per person (includes GST)

NV Ruinart Brut

2016 Cloudy Bay Sauvignon Blanc, Marlborough
2015 Shaw + Smith 'M3' Chardonnay, Adelaide Hills

2016 Domaine Ott 'BY.OTT' Rose, Provence

2015 Dog Point Vineyard Pinot Noir, Marlborough
2013 Henschke Keyneton Euphonium, Barossa Valley

Beer (Peroni, Corona and James Boags Light)

Soft drinks, juice and mineral water

INFINITY ULTIMATE PACKAGE

4 Hours \$600 per person (includes GST)

2006 Dom Perignon Brut

2013 Cloudy Bay Te Koko Sauvignon Blanc, Marlborough
2014 Leeuwin Estate 'Art Series' Chardonnay, Margaret River

2016 Felton Road 'Block 5' Pinot Noir, Central Otago
2015 Cullen 'Diana Madeline' Cabernet Sauvignon Merlot, Margaret River

2013 De Bortoli Noble One

Beer (Peroni, Corona and James Boags Light)

Soft drinks, juice and mineral water