

MASTEKA 2

LENGTH

37m/122f

GUESTS

80

SLEEPS

10-12

YEAR

2009/2017



MASTEKA 2 is an elegant superyacht with expansive deck spaces and includes an abundant layout, making her complete for hosting an event, private celebration or intimate liveaboard experience chartering in an exotic location.

The 2019/20 season will be featuring delicious and bespoke menus from award-winning Executive Chef, Matt Bates – Elite Chefs Sydney. The 37m yacht can accommodate 12 guests onboard overnight and for events, up to 80 guests for bespoke events.

With MASTEKA 2 officially being back in Sydney, she will be available for short term charters, ranging from four hours to one week.

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RATES:

Hourly (4 hour minimum)

AUD \$3,250

Overnight (24 hours)

AUD \$25,000 + GST + APA

Weekly (7 days)

USD \$100,000 + GST + APA

Weekly (7 days) - Christmas & NYE

USD \$125,000 + GST + APA

Sydney New Year's Eve (24 hours)

AUD \$120,000 (all inclusive for 12 guests)

CANAPE MENU

GOLD PACKAGE - \$79 per head (4 cold, 4 warm, 1 substantial, 1 dessert)

PLATINUM PACKAGE - \$99 per head (5 cold, 5 warm, 2 substantial, 2 dessert)

ELITE PACKAGE - \$120 per head - (5 cold, 5 warm, 2 substantial, 2 dessert)

Choice of one food station - glazed ham, charcuterie & cheese (minimum 30 pax)

COLD

Freshly shucked Sydney Rock oysters with red miso, wakame, cucumber vinaigrette (GF)

Heirloom cherry tomatoes, whipped ricotta, black olives, dukkah, miniature tart

Chilled Queensland king prawns with citrus mayo dipping sauce (GF)

Chipotle free-range chicken, scorched sweet corn, roasted red pepper, avocado aioli (GF)

Yellowfin tuna, sesame seeds, king brown mushroom, green shallots, ponzu dressing (GF)

Black Angus beef tartare, toasted cumin, horseradish, capers, crispy Kipfler (GF)

QLD spanner crab, broad bean crush, black quinoa, chilli, cavolo nero, lemon aioli, crisp sourdough

(All cold canapes can be made GF)

WARM

Fresh herb and green pea, baby spinach, buffalo mozzarella, risotto balls with smoked paprika aioli (v)

Blackened Haloumi, smoked eggplant, hummus, pomegranate (GF)

Crispy Berkshire pork belly, crackling, Szechuan pepper, sour-cherry on a spoon (GF)

Seared Atlantic scallops caramelized soy, wild mushroom, pickled cucumber, crispy onion

Crispy shredded duck filo cigars with spiced orange glaze

Pumpkin and feta spiced roasted pumpkin empanadas chimichurri

Tasmanian Salmon lollipop, sumac, lemon, saffron aioli

Chicken and handmade leek pie smoked chilli tomato relish

SUBSTANTIALS

Fried buttermilk chicken, butter lettuce, tomato chilli relish, smoked paprika aioli on a milk bun

Grilled Black Angus steak sandwich, red onion jam, swiss brown mushroom, aged cheddar, ketchup

Rodriguez chorizo hot dog, pickled slaw, scorched sweet corn, chimichurri

Seared King Tasmanian salmon with goats' cheese ravioli, pinenuts and caponata and lemon

Chilli lime caramel chicken, soba noodle and baby greens salad (in a bamboo boat)

Slow-cooked grass-fed sumac lamb shoulder with chickpeas, rainbow chard and cucumber yoghurt

Moroccan spiced vegetables, pearl couscous, sumac, cucumber yoghurt

DESSERTS

Passionfruit curd and fresh strawberry tart

Sea-salt caramel and brownie crumble tart

Valrhona Dark chocolate mousse, raspberry, shaved licorice (in a glass)

Prosecco marinated strawberries, watermelon, mint, meringue (in a glass)

Whipped vanilla bean cheesecake with honeycomb crumble (on a spoon)

Triple cream brie, sour cherry and baby basil tart

FOOD STATIONS

minimum 25 pax

SASHIMI STATION | \$22 PER HEAD

Kingfish, tuna and fresh seasonal seafood served raw and carved to order

DUMPLING BAR | \$20 PER HEAD

Selection of steamed seafood, meat and vegetarian dumplings served with a variety of dipping sauces

OYSTER TASTING STATION | \$22 PER HEAD

Showcasing freshly shucked regional oysters from around Australia - Sydney Rock, Pacific's and Flats

LIVE OYSTER SHUCKING | \$22 PER HEAD

Shucked to order Sydney Rock, Pacific and Flats by chef on board. \$22 inc. additional \$200 chef charge

GLAZED HAM STATION | \$20 PER HEAD

Served warm and carved to order served with mustards, pickles and soft rolls

CHARCUTERIE & CHEESE | \$20 PER HEAD

Selection of cured and smoked meats, cheeses, pickles and house-made chutneys

JUST CHEESE | \$18 PER HEAD

Selection of both local and imported cheeses with various breads and classic accompaniments

CAVIAR STATION

Selection of caviars, ice bowl, complete with hostess to guide through the caviars. Price on enquiry

BUFFET MENU

GOLD BUFFET PACKAGE - \$115 per head - 2 x canapés on arrival, 2 cold platters, 2 warm platters, 1 dessert platter

PLATINUM BUFFET PACKAGE - \$135 per head - 3 x canapés on arrival, 3 cold, 3 warm platters, 2 dessert canapes

COLD

Black Angus beef tataki with spring onion, king brown mushrooms, aged soy

House-smoked Petuna ocean trout with pickled red onion, capers and horseradish cream fraiche (gf)

Salumi selection with pickles, olives and grilled veg

Heirloom tomato medley with torn buffalo mozzarella, hand-made basil pesto (gf)

Poached Yamba prawns, chilled and served with shaved fennel, watercress and ruby grapefruit salad

WARM

Grilled Tasmanian King salmon with celeriac remoulade, wild rocket and shaved radish

8 hour slow-cooked S.A lamb shoulder with pomegranate molasses, kale and warm Israeli couscous

Roasted (med-rare) pepper-crusted Black Angus sirloin with local mushrooms and chimichurri (gf)

Free-range de-boned chicken with sumac, blackened corn, red pepper, rainbow chard and harissa-spiked yogurt

Crispy-skinned W.A Cone Bay barramundi with sautéed wombok, pickled ginger, aged soy and wild mushrooms

DESSERTS

Valrhona Dark chocolate pave candy peanuts shortbread crumble vanilla ice cream

Strawberry cheesecake coconut crumble strawberry ice cream

Handmade Pavlova nests mango passionfruit curd Raspberry sorbet (gf)

Local and Imported cheese served with spiced apple chutney, marinated figs and flatbread

** Share Platter option will also include complimentary platters of **

• 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

SEAFOOD BUFFET MENU

\$180 per person inc. GST

CANAPES

Miniature shortcrust tart with hummus and spiced butternut pumpkin (v)
Seared Atlantic scallops with scorched sweet corn, chorizo, wild mushroom tart (can be GF)
Chilli lime free-range chicken, baby greens, cucumber, nam jim dressing, wonton

COLD

Seafood platter with a selection of oysters, tiger prawns, Balmain bugs, chilled mussels, Caper mayonnaise, aioli
(lobster on request, price depends on market value)

COLD PLATTERS

Yellowfin tuna spring onion, king brown mushrooms, aged soy
QLD spanner crab (de-shelled) Heirloom tomato medley, avocado, radish, cucumber, light chilli

WARM PLATTERS

Roasted (med-rare) pepper-crust Black Angus sirloin with local mushrooms and chimichurri (GF)
Jumbo king prawns with butternut pumpkin, Persian feta and Harissa (GF)
Crispy-skinned W.A Cone Bay barramundi with sautéed wombok, pickled ginger, aged soy and wild mushrooms

BUFFET INCLUDES

Steamed new potatoes
Wild rocket, shaved pear, pecorino, aged balsamic dressing
Spiced cauliflower, chickpeas, raita salad
Handmade bread rolls, cultured but

DESSERTS

Handmade Pavlova nests mango passionfruit curd Raspberry sorbet (gf)
Local and Imported cheese served with spiced apple chutney, marinated figs and flatbread

PLATED 3 COURSE MENU

minimum 15 pax - \$140 per head

ENTREE

Pan-seared prawns, celeriac remoulade, red vein sorrel, a lemon dressing
Zucchini quinoa fritters, pea mint cream, Hunter Valley goats cheese, watercress
De-boned quail, prosciutto, fetta, chestnut mushroom, broad beans, broth
Seared scallops, Jerusalem artichoke, crisp pancetta, baby herbs
Cured kingfish, pickled baby beetroots, horseradish cream Fraiche, roe
Wagyu carpaccio, capers, truffle mayonnaise, wild rocket, pecorino, grissini
Grilled Rare yellowfin tuna, shaved fennel, orange, aioli
Confit WA octopus, baby octopus, red pepper, olive, chili aioli

MAINS

Baby snapper, mussels, confit fennel, zucchini flower, bisque
Peppered venison loin, quince, puff pastry, radicchio, chestnut
De-boned cornfed chicken, sweet corn custard, baby leeks, pearl barley
Hapuku, squid, chorizo, nettle butter, lemon
Grass-fed beef tenderloin, oxtail cigar, King brown mushroom jus
Berkshire pork loin, prosciutto, crispy pave, Morcilla, apple, jus
Twice-cooked duck leg, duck breast, gnocchi, kale, fig, orange glaze

DESSERTS

Dark chocolate pave, poached strawberry, creme fraiche, strawberry ice cream
Salt caramel, chocolate slice, banana fritters, peanuts, chocolate ice cream
Coconut pannacotta, mango, crumble, coconut sorbet
Vanilla cheesecake, mixed berries, orange cardamom ice cream
Local and imported cheeses, fig loaf, flatbread, apple cherry chutney

BEVERAGE PACKAGES

SELECTION I | \$15 PER PERSON, PER HOUR

SPARKLING

2018 Bird in Hand Sparkling Pinot Noir, SA

ROSE

2016 Gilardi 'Ravelet', Provence, FR

WHITE

2017 Tomich 1857 Family Reserve Chardonnay, Adelaide Hills, SA

2019 Bird in Hand Sauvignon Blanc, Adelaide Hills, SA

RED

2017 Bertaine et Fils Pinot Noir, Aude, FR

2016 Hewitson Joeys Shiraz Blend, Barossa Valley, SA

BEER

Corona (Mexico)

Peroni (Italy)

NON ALCOHOLIC

San Pellegrino Sparkling

Aqua Panna Still

Soft Drinks

Mumm Champagne can replace the sparkling Pinot Noir in Beverage Package 1 for \$20 per person per hour.

SELECTION III | \$25 PER PERSON, PER HOUR

CHAMPAGNE

Mumm NV Cordon Rouge, Reims, FR

ROSE

2016 Gilardi 'Ravelet', Provence, FR

WHITE

2017 10X Ten Minutes By Tractor Chardonnay, Mornington Peninsula, VIC

2017 Pierro LTC Semillon Sauvignon Blanc, Margaret River, WA

RED

2016 Mt Difficulty Roaring Meg Pinot Noir, Central Otago, NZ

2017 Torbreck Woodcutters Shiraz, Barossa Valley, SA

BEER

Corona (Mexico)

Peroni (Italy)

NON ALCOHOLIC

San Pellegrino Sparkling

Aqua Panna Still

Soft Drinks

BEVERAGES ON CONSUMPTION

CHAMPAGNE

Mumm NV Cordon Rouge, Reims, FR | \$88 per bottle

SPARKLING WINE

2018 Bird in Hand Sparkling Pinot Noir, SA | \$45 per bottle

ROSE

2016 Gilardi 'Ravelet', Provence, FR | \$27 per bottle

WHITE WINE

2017 Tomich 1857 Family Reserve Chardonnay, Adelaide Hills, SA | \$29 per bottle

2019 Bird in Hand Sauvignon Blanc, Adelaide Hills, SA | \$27 per bottle

2017 10X Ten Minutes By Tractor Chardonnay, Mornington Peninsula, VIC | \$55 per bottle

2017 Pierro LTC Semillon Sauvignon Blanc, Margaret River, WA | \$60 per bottle

RED WINE

2017 Bertaine et Fils Pinot Noir, Aude, FR | \$26 per bottle

2016 Hewitson Joeys Shiraz Blend, Barossa Valley, SA | \$34 per bottle

2016 Mt Difficulty Roaring Meg Pinot Noir, Central Otago, NZ | \$56 per bottle

2017 Torbreck Woodcutters Shiraz, Barossa Valley, SA | \$48 per bottle

BEER

Corona (Mexico) | \$10 per bottle

Peroni (Italy) | \$10 per bottle

NON ALCOHOLIC

San Pellegrino Sparkling 750ml | \$8.50 per bottle

Aqua Panna Still 750ml | \$8.50 per bottle

Soft Drinks | \$4.50 per serve