



**SOPHIA**

# SOPHIA

26m (85') Royal Denship



## SPECS

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### YACHT SPECS

Length: 25.91m (85')  
Beam: 6.40m (21')  
Draft: 1.83m (6')  
Year built: 2008  
Year refit: 2018  
Builder: Royal Denship  
Number of Cabins: 4  
Total Guests (Sleeping): 8  
Total Marine Crew: 3  
Number of Beds: 6  
Bed Configuration: 2 Queen, 4 Single  
Status: Jamaica flag

### GUESTS CRUISING

30 guests, smooth waters

### FORMAL DINING 24

8 Guests Aft Deck Table  
8 Guests Top Deck Table  
8 Guests Main Saloon Table

# SOPHIA

## SYDNEY CHARTER RATES

### SHORT CHARTERS (not available prime dates)

\$3000 1.5 hr transfer

\$5000 3 hour charter

### CHARTERS \$1500 per hour

\$6,000 4 hour charter

\$7,500 5 hour charter

\$9,000 6 hour charter

\$10,500 7 hour charter

### SPECIAL FULL DAY RATE

\$11,000 8 hour charter

\$12,000 9 hour charter

### CHARTER RATE INCLUSIONS

Vessel Hire, GST, Fuel, Marine Crew, 12 towels

### WAITSTAFF

\$300 per waitstaff - transfers, 3 & 4 hr charters

\$75 per waitstaff - additional per hour

Ratio: 1:10 guests

### CHEF

\$300 per chef - transfers, 3 & 4 hr charters

\$75 per chef- additional per hour

Required for Canape & Plated Menus 15 + guests only

### WHARFS

\$50 per visit

available from-

The Spit, Mosman

Woolloomooloo

Campbells Cove

Eastern Pontoon

King Street Wharf 6,7,8,9

Casino

Walsh Bay Pontoon 2

Rosebay Public - tidal

Birkenhead Point Marina

Birkenhead Point Ferry Wharf

Sydney Fish Markets Wharf

Cockle Bay Wharf

Double Bay Ferry Wharf

Watsons Bay Ferry Wharf



# SOPHIA



## BYO BEVERAGE SERVICE

### BYO

\$20 per guest, per charter

### INCLUSIONS

Ice  
Glassware  
Water  
Softdrinks  
Mixers,  
Juice  
Tea & Coffee

Please have alcohol delivered the day prior to the charter C/O the marina -

### MOTOR YACHT SOPHIA

C/O -  
d'Albora Marinas  
THE SPIT  
MOSMAN NSW 2088

Kindly send through the order list and any special requests for mixers.

### CHAMPAGNE TOWER

\$250 HIRE  
4 tiers  
30 glasses

Champagne not included.  
Takes 8 bottles

# SOPHIA

## CATERING

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\$500 minimum spend

Delivery included

+25% Public Holidays



## Platinum Canapes

Per Guest \$75

### Canapes

Choose 6

Two to Three per serve

Free- Range Grilled Lemongrass Chicken Skewers  
Ras El Hanout Lamb Kofta with Fresh Mint Yoghurt Sauce  
Sicilan Parmigiano Reggiano & Baby Spinich Arancini  
Yellowfin Tuna Rosette with Citrusy Yuzu Dressing and Chives  
Sydney Rock Oysters with an Enlivening French Mignonette  
Traditional Thai Salad Rice Paper Rolls with a Creamy Peanut Sauce  
Cooked Queensland Peeled Prawns with Classic Cocktail Sauce  
Atlantic Salmon Aburi Sushi with Wasabi Mayo and Salmon Pearls

### Mini Substantial

Choose 2

Two per serve

Thai Beef with Vermicelli Noodles, Salad and Golden Roasted Peanuts  
Atlantic Salmon Poke with Fresh Mango, Edamame & Quinoa Salad  
Peruvian Quinoa Salad with Cooked Queensland Tiger Prawns

### Dessert Canape

Choose 2

Two per serve

Classic Passionfruit Cheesecake with Fresh Chantilly Cream  
Tres Leche: Traditional Three Milk Cake with Maca, Strawberry & Quinoa Crumble  
Decadent Belgium Chocolate Hazelnut Squares with White Chocolate Ganache  
Mini Pavlova w Summer Fruits & Berry Coulis



## Gold Canapes

Per Guest \$65

### Canapes

Choose 5

Two to Three per serve

Free- Range Grilled Lemongrass Chicken Skewers  
Ras El Hanout Lamb Kofta with Fresh Mint Yoghurt Sauce  
Sicilan Parmigiano Reggiano & Baby Spinich Arancini  
Yellowfin Tuna Rosette with Citrusy Yuzu Dressing and Chives  
Sydney Rock Oysters with an Enlivening French Mignonette  
Traditional Thai Salad Rice Paper Rolls with a Creamy Peanut Sauce  
Cooked Queensland Peeled Prawns with Classic Cocktail Sauce  
Atlantic Salmon Aburi Sushi with Wasabi Mayo and Salmon Pearls

### Mini Substantial

Choose 1

One per serve

Thai Beef with Vermicelli Noodles, Salad and Golden Roasted Peanuts  
Atlantic Salmon Poke with Fresh Mango, Edamame & Quinoa Salad  
Peruvian Quinoa Salad with Cooked Queensland Tiger Prawns

### Dessert Canape

Choose 2

Two per serve

Classic Passionfruit Cheesecake with Fresh Chantilly Cream  
Tres Leche: Traditional Three Milk Cake with Maca, Strawberry & Quinoa Crumble  
Decadent Belgium Chocolate Hazelnut Squares with White Chocolate Ganache  
Mini Pavlova w Summer Fruits & Berry Coulis

Additional Canapes \$8

Additional Mini Substantial \$12

## SEAFOOD PLATTERS

### Indulge

Regular - serves 6-8 guests \$369

This superb platter combines the best of Australian seafood in abundance and features our delicious seasonal selection, including succulent Australian lobster, freshly caught Tiger prawns, Moreton Bugs, South Australian Blue Swimmer Crabs and local Sydney Rock Oysters.

Accompanied by fresh lemons, seafood sauce, & gourmet salt n pepper.

### Luxury Selection

Regular - serves 6-8 guests \$319

A beautiful selection of Moreton Bay Bugs, South Australian Blue Swimmer Crabs, freshly caught and peeled Tiger Prawns, Sydney Rock Oysters & TETSUYA'S Smoked Ocean Trout. Accompanied by fresh lemons, seafood sauce and gourmet salt & pepper

### Blossoms

Regular - serves 6-8 guests \$299

A stunning array of the finest sashimi, peeled prawns & marinated oysters with a mix of Ponzu & Salmon Caviar, Seasoned Flying Fish Roe and Marinated Seaweed & Japanese Tobiko

Accompanied by fresh lemons, seafood sauce, Japanese condiments & gourmet salt n pepper.

### Yellowfin Tuna Carpaccio Platter

Perfect for 4-6 guests \$185

Hand selected local yellow fin tuna, finely sliced & accompanied by our house made Japanese citrus dressing.

### Kingfish Ceviche

Perfect for 6-8 guests \$185

Freshly filleted Southern Australian Kingfish, trimmed, finely sliced and served with our house made Vietnamese style sauce.

Fresh ginger, citrus, garlic & eschallots infuse beautifully with the select ingredients to create this stunning summer dish.

### Tetsuya's Smoked Ocean Trout

Perfect for 8-10 guests \$185

Petuna's finest Ocean Trout, the Wagyu of the Sea. With its vibrant intense colour, purity of flavour, luscious marbling, creamy, succulent, and velvety texture, it is a true favourite.

Garnished with lime wedges & caper berries and complimented with a loaf of fresh sourdough and hand churned butter

## OYSTERS & PRAWNS

### Peeled Prawn & Oyster Platter

Regular - serves 6-8 guests \$285

Freshly peeled King Prawns and shucked, Pacific Oysters, the best that the market has to offer on the day.

Accompanied by fresh lemons, seafood sauce, & gourmet salt n pepper.

### Freshly Shucked Pacific Oyster Platter

Serves 8-10 guests \$225

Hand selected Pacific Oysters freshly shucked to order.

Presented on a bed of rock salt and accompanied by fresh lemons and our house made mignonette

### Sydney Rock Oysters - 1 Dozen

1 Dozen \$45

Handpicked & shucked to order with fresh lemon and our seasonal mignonette, beautifully displayed on bed of rock salt.

### Peeled Tiger Prawn Platter

Perfect for 10+ guests \$309

A beautiful platter of the freshest Tiger Prawns at the market, peeled moments before delivery.

Accompanied by fresh lemons, seafood sauce, and gourmet salt & pepper

### Freshly caught large peeled King Prawns

10 pce \$30

We choose the best King prawns on the day from Sydney Fish Market and peel them for you.

Accompanied by our house made seasonal sauces.

## SUSHI & SASHIMI

### Hand Rolled Sushi Platter

Large - serves 10-12 guests \$214

Freshly made sushi using the finest seasonal seafood ingredients.

This platter is 20% vegetarian.

Accompanied by soy sauce, wasabi, pickled ginger & marinated seaweed.

### Finely Sliced Sashimi Platter

Large - serves 10-12 guests \$239

An abundance of the finest Atlantic Salmon, Yellowfin Tuna & Hiramasa Kingfish.

Accompanied by marinated seaweed, pickled ginger, soy sauce, wasabi and chopsticks



## GRAZING

### Seasonal Antipasto Grazing Platter

serves 8 - 10 guests \$248

A divine antipasto selection including a mix of fresh produce, cured meats, & exceptional cheeses.

### Gourmet Cheese Selection

\$175

A beautiful soft, hard & blue cheese selection accompanied by dried apricots, fresh grapes and Simon Johnson's lavosh.

### Vegetarian Antipasto Grazing Platter

serves 8 - 10 guests \$150

A delightful vegetarian grazing selection consisting of fresh fruits, vegetables, and delicious, wholesome dips

### Charcuterie Selection

serves 6 - 8 guests \$210

A beautiful mix of Spanish style Australian cold meats, accompanied by Kalatmata, & Sicilian Olives and Semi Sun Dried Tomatoes. Accompanied by freshly baked organic sourdough & Will Studd Le Conquerant Butter. Made from Australian & International ingredients.

### Assorted Sandwiches, Wraps & Sourdough

Platter for 8- 10 guests \$130

20% Vegetarian

Sandwiches (cut in 4), Wraps (cut in 3), Sourdough (cut in 2)

## MAINS

### Argentinian Free-Range Chicken with Chimmichurri

Perfect for 10 guests - \$150

Grilled Argentinian free-range chicken with a zesty, vibrant Chimmichurri sauce.

### 12 Hour Cooked Suffolk Lamb with Salsa Verde

Perfect for 8 guests - \$185

12 hour slow cooked Suffolk Lamb served with a delicious fresh Salsa Verde.

Baked Sourdough \$12

Mini Bread Rolls \$1.50 each. min 12

Le Conquerant Butter 125g - \$7

## SALADS

### Hawaiian Style Poke Salad

Large - serves 8-10 guests \$170

The finest Atlantic Salmon on a bed of tri-colour quinoa, with fresh mango, edamame, and pickled cabbage, finished with black sesame seeds, and a soy mirin vinaigrette.

### Heirloom Tomato Salad with Goats Cheese

Large - serves 8-10 guests \$112

A delightful trio of three of our favourite ingredients, create one of our most loved salads. Renowned Australian Meredith's Goat Cheese, paired with blush, vine ripened heirloom tomatoes, along with fresh, vibrant basil. Dressed with a generous drizzle of Australian olive oil, and balsamic vinegar.

### Mixed Garden Salad

Large - serves 8-10 guests \$68

Fresh garden leaves, paired with crisp julienne carrot, sweet Australian tomatoes, refreshing cucumber and thinly sliced red onion, all dressed with full bodied olive oil, and balsamic vinegar. combination, perfect to cleanse the palate.

### Thai Vermicelli Noodle Salad

Large -serves 8-10 guests \$130

Thai style vermicelli noodle salad,with Seared ranger Valley Beef, crisp salad leaves, citrus, torn mint leaves, roasted peanuts and finished with a vibrant traditional Thai dressing.

### Potato Salad with Olives, Pine Nuts &Rocket Verde

Large - serves 8-10 guests \$112

Chat Potato halves tossed in house made rocket verde, with sliced Kalamata olives, semi-dried tomatoes, fresh rocket, and toasted pine nuts. A deliciously satisfying salad.

### Peruvian Tri-Colour Quinoa Salad

Large - serves 8-10 guests \$105

Large with Prawns - serves 8-10 guests \$124

Tri-Colour Peruvian Quinoa, with fresh garden herbs, vegetables, roasted almonds, peas, and finished with a light, house-made dressing.





## SWEET TREATS

### Seasonal Fruit Pots

12 piece \$82

A finest seasonal fruit pots, perfect to cleanse the palate.  
We recommend 1 - 2 per person.

### Fresh Yogurt Cups

12 piece \$82

Sweet and creamy yogurt, with crunchy muesli, fresh fruit and a vibrant berry coulis.  
A truly delicious breakfast. Served in small disposable cups.

### Mini Croissants

12 piece \$80

Double Smoked Ham & Swiss Emmental  
Meredith's Goat Cheese & Rocket paired with fresh, peppery rocket.  
Vine Ripened Tomato & Swiss Emmental

### Mini Chocolate Lamington

Regular 62 piece \$50

Our mini Aussie lamington is sure to impress, dipped into melted chocolate, tossed in coconut flakes and finished with fresh berries and chantilly cream.

We recommend 3-4pc per person.

### Petite Classic Cakes

12 piece box \$56

Chocolate & Raspberries  
Valencia Orange & Almond  
Carrot & Australian Walnut  
Banana & Australian Walnut

We recommend 2 - 3 per guest

### Dessert Pots Selection

12 piece box \$85

Deconstructed Lemon Tart  
Deconstructed Pavlova  
Creamy Tres-Leche - Peruvian Milk Sponge Cake

We recommend 1 - 2 per guest







Sophia











**RAVE**  
SPORTS

ROYAL D

# SOPHIA

## T&C's

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Sophia is barefoot luxury  
RSA regulations apply

### PUBLIC HOLIDAYS

Additional fees apply.  
25% Charter Rate  
25% Catering  
25% Beverages  
100% Waitstaff

Please enquire for Special Event Rates & Packages

### ON BOARD ADDITIONALS

Snorkelling Gear for 12 guests  
5m BRIG inflatable  
Biscuit  
Tow toys  
Inflatable water trampoline  
Paddle Board

Kindly let us know prior to the charter if you would like to swim or do watersports.





contact your  
charter agent  
for bookings