



MASTEKA 2

2021 - 2022

CATERING MENUS  
&  
CHARTER INFORMATION

# WELCOME ON BOARD

## LENGTH

37M / 122'

## GUESTS

EVENTS: 80\*  
OVERNIGHT: 12

## YEAR

2009  
Refit in 2017-18

## ABOUT MASTEKA

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 any location.

This season will be once again featuring delicious and bespoke menus from award-winning Executive Chef, Matt Bates from Elite Chefs Sydney.

These menus are designed specifically for event charters in Sydney.

\* COVID Numbers: maximum of 50 guests on board if 4sqm rule applies.

Based in Sydney, MASTEKA 2 is available for short term charters, ranging from four hours to one week.

## CHARTER RATES

Hourly	AUD \$3,250 p/hour	
Overnight (24 hours)	AUD \$25,000	<i>(all-inclusive for 12 guests)</i>
Weekly (7N8D)	AUD \$125,000	<i>(MYBA Terms, + GST + APA)</i>
New Year's Eve (24 hours)	AUD \$120,000	<i>(all-inclusive for 12 guests)</i>
New Year's Eve (7 nights)	AUD \$150,000	<i>(MYBA Terms, + GST + APA)</i>



# CANAPE MENU

## **GOLD PACKAGE:**

\$85 per head (4 Cold, 4 Warm, 1 Substantial, 1 Dessert)

## **PLATINUM PACKAGE:**

\$110 per head (5 Cold, 5 Warm, 2 Substantials, 2 Desserts)

## **ELITE PACKAGE:**

\$130 per head (5 cold, 5 warm, 2 Substantials, 2 Desserts)

+ Choice of one of the below stations

## **COLD CANAPES**

Freshly shucked Sydney Rock oysters with apple cider cucumber vinaigrette (gf)

Baby pea, broad beans, Persian feta, dry chilli, shaved radish miniature tart

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

Soy glazed free-range chicken, toasted coconut, lime leaf, mint, aioli on spoon (GF)

Citrus cured king salmon on blinis with sumac. ruby grapefruit, horseradish cream, fennel

Black Angus beef tataki, sesame seeds, king brown mushroom, green shallots, ponzu dressing (GF)

QLD spanner crab, roasted sweet corn, crispy bacon, corn custard, basil verde tart

*(All cold canapes can be made GF)*

## **WARM CANAPES**

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

Blackened Haloumi, cherry tomatoes, cucumber, red peppers, oregano, extra virgin olive oil on spoon

Crispy Berkshire pork belly lollipops, crackling, Szechuan pepper, sourcherry (GF)

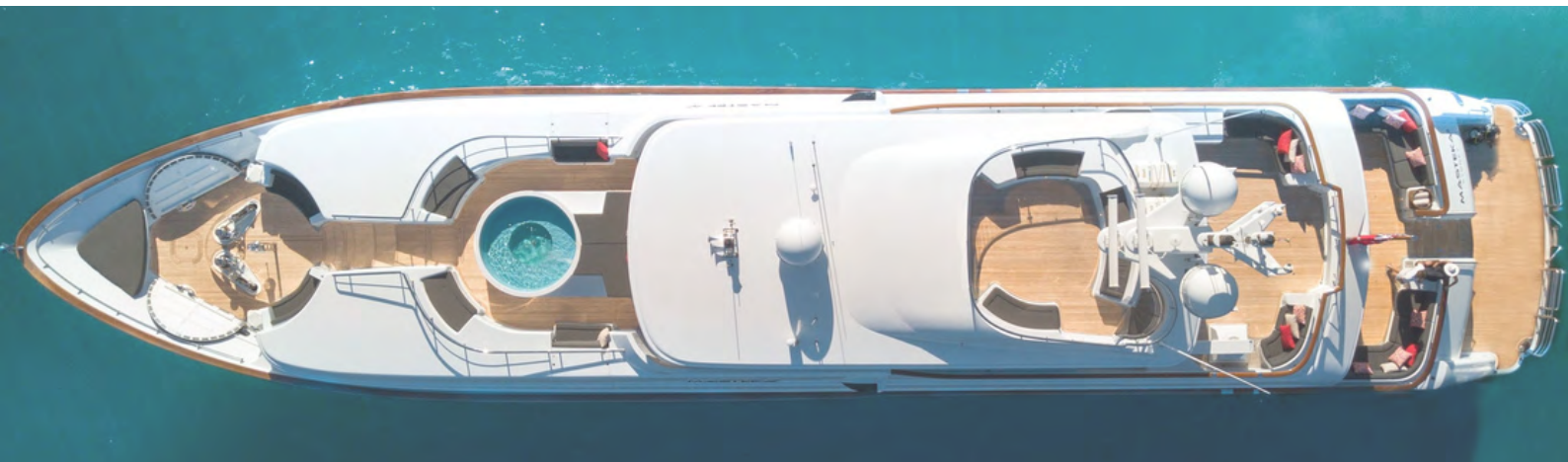
Seared sea scallops, grilled chorizo, remoulade, crispy onion

Peking cured duck pancake with cucumber, spring onion, hoisin sauce

Pumpkin and feta spiced roasted pumpkin empanadas with chimichurri

Popcorn tiger prawns, edamame, shredded baby greens, hot lime dressing

Chicken and leek handmade pie, smoked chilli tomato relish



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## **SUBSTANTIALS**

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

Pork katsu roll, kimchi slaw, Asian herbs, red-eye mayo

Rodriguez chorizo quesadilla, mozzarella, spiced butternut pumpkin, avocado cream

Salmon poke - Japanese pickles, daikon, edamame, brown rice, seasoned seaweed, soy lime dressing

Thai style lemongrass chicken, rice noodle vermicelli, mint, baby greens salad

Slow-cooked grass-fed Black Angus beef, Swiss brown mushrooms, sauté gnocchi, gremolata

Moroccan spiced vegetables, pearl couscous, sumac, cucumber yoghurt

## **DESSERT CANAPES**

Passionfruit curd and fresh strawberry tart

Sea-salt caramel and brownie crumble tart

Double espresso chocolate mousse, coffee crunch, on spoon

Prosecco marinated strawberries, rose water cream meringue

Whipped raspberry vanilla bean cheesecake short bread biscuit

Triple cream brie, sour cherry and baby basil tart



# ADD ONS

## FOOD STATIONS

### MIN 30 PAX

Stations can be added to any canape or buffet event

### SASHIMI STATION

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

\$24 Inc. GST per person

### DUMPLING BAR

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

\$23 Inc. GST per person

### OYSTER TASTING STATION

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

\$24 Inc. GST per person

### LIVE OYSTER SHUCKING

Shucked to order Sydney Rock, Pacific and Flats by chef on board

\$24 Inc. GST per person

PLUS additional \$200 chef charge

### GLAZED HAM STATION

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

\$23 Inc. GST per person

### CAVIAR STATION

Selection of caviars , ice bowl , complete with hostess to guide though the caviars

Price on enquiry

### CHARCUTERIE & CHEESE

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

\$22 Inc. GST per person

### JUST CHEESE

Wide selection of both local and imported cheeses with various breads and classic accompaniments

\$21 Inc. GST per person

# BUFFET MENU

## **GOLD BUFFET PACKAGE:**

\$125 per person (2 x canapés on arrival, 2 cold platters, 2 warm platters, 1 dessert platter)

## **PLATINUM BUFFET PACKAGE:**

\$150 per person (3 x canapés on arrival, 3 cold platters, 3 warm platters, 2 dessert canapés )

## **COLD PLATTERS**

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 PLATTERS**

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-crusting 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

## **DESSERT PLATTERS**

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

\$195 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 PLATTERS

Seafood platter with a selection of oysters, tiger prawns, Balmain bugs, chilled mussels, Caper mayonnaise, citrus aioli  
(lobster on request, price depends on market value)  
Yellow fin 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-crusted Black Angus sirloin with local mushrooms and chimichurri (gf)  
Large king prawns with butternut pumpkin, Persian fetta 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 butter

## DESSERT

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



# 3-COURSE PLATED MENU SAMPLE

15 pax min

\$155 per person inc GST - includes one choice for each course

## ENTREE

Pan seared prawns, celeriac remoulade, red vein sorrel, lemon dressing  
Zucchini quinoa fritters, pea mint cream, Hunter Valley goat 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 yellow fin 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, ox tail 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, cream 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, flat bread, apple cherry chutney

