

The Blue Diamond is the only way to take advantage of the World's most beautiful harbour

This stylish 62 foot motor yacht is available for exclusive charters. Breakfast, lunch and dinner cruise, overnight, or for as long as you wish. Open plan entertaining on three levels, air-conditioned and tastefully fitted out with teak and leather. Sunseeker is absolute luxury at it's finest...

A stylish staircase leads from the expansive flybridge to the split-level saloon that features a generous semi-circular dining area. The lower level saloon aft has a more casual seating environment with television, video, audio, bar and fax facilities. Sliding glass doors lead from the saloon to the large aft cockpit, perfect for formal dining or simply soaking up the sun.

The main stateroom is lavishly appointed with ensuite, offering complete privacy. There are twin cabins aft, sleeping four adults in comfort, sharing a second shower.

For as many facets as there are in a diamond, there is an innovative menu designed to suit your every desire. Jordons Seafood Restaurant exclusively prepares quality produce for all charter requirements. Indulge your guests with an extensive range of wines, champagnes and aperitifs to compliment the freshest and finest seafood. Select from formal dining with your own on board chef, or bask in a more casual environment and experience everything that Sunseeker has to offer.

If you are out to impress Sunseeker is the vessel! There is no better way to experience the world's most beautiful harbour than on Blue Diamond Charters Sunseeker. Its absolute luxury at it's finest.

SCHEDULE OF RATES:

Cruises are based on a minimum of three (3) hours or longer by request.

Charter

\$750 per hour (inc GST)	First 3 hours
\$650 per hour (inc GST)	Each thereafter
\$5,650 for 12 hours (inc GST)	Overnight Stays (12hr)

Extra Costs

\$175 per waitstaff	1 Waitstaff required for every 12 guests
\$250 per chef per 3 hours	Only required for menus starting at \$100 per head (please see food menu)
\$1,000 Damages Bond	The damages bond payment will be held until an inspection is done of the room after the event and the account has been finalised.



For general inquiries and rate schedule please contact Melanie Smith on 9241 3539 or melanies@jjo.com.au

Blue Diamond Guidelines

- No Of Guests:** For comfort and enjoyment, the maximum number of guests we permit on board is 30.
- Payment Methods:** We accept payment via 1/ Direct Debit – Please contact your event co-ordinator for account details.
2/ Credit Cards – Visa/ Master Card/ Bankcard.
3/ Bank or Company Cheque – made payable to Aldonet Pty Ltd. Personal cheques will be accepted up to 14 days prior to function. Upon receipt of final payment a GST invoice will be generated and forwarded to you.
- Embark:** The Blue Diamond has an allocated time of 15 minutes for passengers to embark onto the vessel at Convention Wharf (Darling Harbour). To ensure all your passengers embark within this time, we recommend you advise your guests to be at the pick up point 15 minutes before the designated time.
Other wharfs are available on request, subject to Blue Diamonds Captains discretion.
- Disembark:** We allow 15 minutes for all guests to disembark the vessel at the end of a charter. If guests fail to disembark after this time, extension time will be charged at \$500.00 for every 1/2 hour or part thereof. It will assist us greatly and minimise cost to you if this can be explained to your guests prior to your charter.
- Gifts:** Guests are asked to take all gifts, flowers, decorations etc with them at the completion of the cruise. Items can be picked up the next working day but the Blue Diamond accepts no responsibility for items left on board.
- Cruise Variations:** Any variations in cruise details, in agreement with the hirer including time extension onboard vessel, beverages otherwise not previously paid for, bar on consumption, property damage to the vessel, must be settled at the end of the function. Unless previous arrangements have been made with Blue Diamond Charters.
- Damage** The hirer is at all times responsible and liable for the conduct of on board guests, and is liable for damage caused to the vessel, fixtures, fittings or its contents whether sustained by their own actions, or through the actions of their guests, contractors or subcontractors. Please note that nothing is to be nailed, screwed, stapled, or adhered to the walls, doors or other surfaces, which are a part of the Blue Diamond vessel.

- Bookings** Blue Diamond Charters reserves the right to take other function bookings up to one hour prior and one hour after your booking.
- Swimming** Any passenger at any time entering the water from the vessel will be doing so at his or her own risk.
- Smoking** The Blue Diamond has a No Smoking Policy. Guests are free to smoke once the vessel is stationary but only on the rear outside transom at the Captains absolute discretion.
- Sanitary Napkins** Hygienic bins are provided. On no account are sanitary napkins, tampons to be flushed down the toilet. Please advise your guests accordingly. If the toilet system is blocked as a result of failure to comply with this condition, the cruise may be terminated and guests returned to shore without any refund of monies paid in addition to the costs of the repair being deducted from the bond.
- Disabled Persons** Elderly/ Frail/ Person's with special needs must have a carer throughout the duration of the function. The carer must assist person on board, up & down stairs cases.
- Safety** Personal safety must be taken at all times.
- Public Holiday/ Special Event Days** A surcharge applies on these days
- Water Taxis** Are available on request for persons wishing to leave early and can be pre booked if necessary. Payment is the responsibility of the hirer or individual on the day.

Menus

Heart Cut Menu - \$45.00 per person

Sydney rock oysters with lime and cucumber vinaigrette
Mediterranean octopus salad
Mixed nori rolls; a mixture of chicken, tuna and prawn
Mustard and herb crust rare roast beef with beans
Smoked salmon and cream cheese pate
Eggplant and garlic pate
Caesar salad with chicken
Greek Salad
Bread roll and baguettes
Seasonal Fruit Plate

Princess Cut Menu - \$65.00 per person

Cooked king prawns with cocktail sauce
Tuna, salmon and prawn sushi
Sashimi platter including tuna, kingfish and salmon
Mustard and herb crust rare roast beef with beans
Sydney rock oysters with ponzu sauce
Caesar salad with prawns
Garden salad
Bread rolls
Specialty bread
Chocolate dipped strawberries
Seasonal fruit
Selected Australian cheese

Brilliant Cut Menu - \$85.00 per person

Jordons club sandwiches with prawns, smoked salmon, cos lettuce and ricotta
Seafood quiche
Sydney Rock Oysters with lime and cucumber vinaigrette
Sashimi platter with tuna, salmon and kingfish
Cooked king prawns and cooked bug meat with saffron aioli
Mustard and herb crust rare roast beef with beans
Smoked chicken and potato salad
Greek salad
Bread rolls, specialty bread and baguettes
Cheese and fruit platter
Pear and chocolate cake with vanilla crème anglaise

Price includes GST. Prices subject to change. Food subject to seasonal availability.

If you would like to really impress your guests, we would be delighted to bring our chef onboard and prepare any of the following packages exclusively for your group.

\$100 per person

Entrée

Choose 5 cold selections from the Blue Diamond Canapé Menu

Main

Chicken Galantine w/ silverbeet, fresh berries, Belgium endive and tomato concasse

Beef Tenderloin w/ eschalots, wilted baby spinach and château potatoes

Atlantic Salmon w/ citrus salsa, baby fennel, polenta and herb reduction

Barramundi w/ mango relish, barley cake and asparagus

Dessert

Cheese Selection

A selection of Australian cheeses w/ dried fruit, crisps and fresh seasonal berries

Chocolate Bavarois w/ crème Chantilly, berry compote and biscotti.

\$138 per person

Entrée

Seafood tasting plate

South Australian crab roulade w/ mango salsa

Prosciutto wrapped Australian Yabby, w/ wasabi caviar

Beetroot cured Tasmanian Salmon

Sydney Rock Oysters Francesca

Main

Lobster tail, Scampi, King Prawn and Fish Quenelle w/ seafood broth and baby vegetables

Cheese Selection

A selection of Australian and imported cheeses w/ dried fruit, crisps and fresh seasonal berries.

Price includes GST. Prices subject to change. Food subject to seasonal availability.



\$200 per person

Canapés on arrival

Choose 4 cold selections from the Blue Diamond Canapé Menu

Entrée

Thai Beef Salad w/ glass noodles and nam jam sauce

½ Dozen Sydney Rock Oysters w/ choice of toppings:

- a) Smoked salmon, caviar and seaweed
- b) Pacific salsa and fresh baby herbs
- c) Garlic, lemon, thyme and ginger vinegarette

Seafood Terrine w/ crisp lavosh, petit baby salad, balsamic and flying fish roe

Sorbet – Strawberry

Mains

Steamed Marron w/ flying fish roe, seafood broth and vegetable roulade

Tasmanian Lobster w/ julienne vegetables and smoked herb French butter

Kobe Wagyu w/ turned baby vegetables, paris-de-pommes and veal jus

Sorbet – Lime

Desserts

White Chocolate Panna Cotta with Viennese biscuits and mango coulis

Liqueur marinated seasonal fruit in jelly layers with double cream and shortbread

Cheese Selection

International Cheese Selection w/ crisps, quince paste, seasonal berries and date loaf

Price includes GST. Prices subject to change. Food subject to seasonal availability.



Canapés

\$2.00 Each

Chicken Roulade, Crème Fraiche, Mango Salsa
Seared Blue Eye Cod, Brioche Green Olive Tapenade And Caviar
Goats Cheese, Turkish Royale, Baby Mizuna And Onion Confit
Peking Duck, Watercress Salad, Wonton Cup
Mascarpone Creole, Turkey Focaccia
Ass. Seafood Nori Rolls

\$2.50

Brioche Baguette, Cajun Quail, Crème Royal
Oyster Shot
W/ Lemon, Lime, Vodka And Mint
W/ Beetroot, Vodka And Preserved Lemons
Herb Crusted Atlantic salmon, Pacific Tomato Concasse
Antipasto Select Tower
W/ Hummus, Goats Cheese And Roasted Vegetables

\$3.00

Roast Duck, Rice Paper, Wombok Salade
Mini Chicken Caesar Salad
Carpaccio Beef Fillet, Wonton, Horseradish Cream
Chermoula Lamb Fillet Baba Ghanoush, Sour Dough
Thai Beef Salad In Crisp Savoury Shell

\$4.20

Seafood Nigiri
Dill Pancakes, King Prawn, Crème Fraiche, Salmon Caviar
Smoked Salmon, Filo Tart, Spanish Anchovies, Capsicum Salsa
Chicken Liver Pate, Truffle Essence, Watercress Lemon Pesto, Grilled
Haloumi
Wattle seed Crusted Corn Fed Chicken Breast, Persian Fetta, Baby Endive

Prices are per piece per item. Minimum of 10 pieces per item. Food subject to seasonal availability. Price includes GST. Prices subject to change.

Beverage Packages

Beverage Package 1 - \$10.00 pp/ph

VB, Tooheys New, Cascade Light
Tyrrells Moores Creek Brut,
Tyrrells Moores Creek Chardonnay and Tyrrells Moores Creek Shiraz
Soft drink, Pine Springs Sparkling and selected juices

Beverage Package 2 - \$15pp/ph

VB, Tooheys New, Tooheys Extra Dry, Cascade Light
Chandon Brut NV, Clifford Bay Sauvignon Blanc, Gramps Cabernet Merlot
Wild Turkey Bourbon, Johnnie Walker Red Scotch, Gordons Gin, Smirnoff Vodka,
Bundaberg UP Rum, Havana White Rum, Dorville Brandy
Yalumba Galway Pipe
Soft drink, Pine Springs Sparkling and selected juices

Beverage Package 3 - \$40.00 pp/ph

Corona, Stella Artois, Crown Lager, Cascade Light, Hahn Light
Moet NV, Peppertree Chardonnay, Sandalford Merlot
Wild Turkey Bourbon, Johnny Walker Black Scotch, Bombay Gin, Absolute Vodka,
Bundaberg UP Rum, Havana Club, Dorville Brandy
Bailey's, Tia Maria, Grand Mariner
Grandfather Port, Courvoisier VSOP, Hennessy XO
Soft drink, Pine Springs Sparkling and selected juices

Please ask us about upgrading your wine selection.

We support the liquor act in respect to harm minimisation and reserve the right to refuse service to those that display signs of intoxication. Prices include GST. Prices subject to change.



J & J O'Brien Terms & Conditions

1. TERMS AND PARTIES GENERALLY

i. In relation to these terms and conditions:

- a) **J & J O'Brien** refers to any company, entity or premises related in any way to the J & J O'Brien Hoteliers Group of business.
- b) **Functions and Event Agreement** and the **agreement** refer to this document.
- c) The **Organiser** shall be considered the person(s) who signs this agreement and agrees to the terms and conditions contained herein.

2. ALCOHOL AND MINORS

- i. Cohibar, Jacksons on George, Marlborough Hotel and Watershed are licensed premises and operate in accordance with the principles of Responsible Service of Alcohol, which are law in NSW.
- ii. Any patron under the age of 18 is allowed on the aforementioned licensed premises only with the prior permission from J & J O'Brien, and patrons may be required to present proof of age at the request of staff at any time.
- iii. As guests of private functions, minors are permitted on the aforementioned licensed premises, however the Organiser must ensure that children will remain under the strict supervision and remain the responsibility of a parent or legal guardian. The guardian shall be responsible for ensuring that no alcohol is consumed by / purchased for the minor. Any minor found to be consuming alcohol will be removed from the premises (along with any other underage guests) and the remainder of the function will be cancelled.

3. CONFIRMATION OF BOOKINGS

- i. To secure the event booking, the Organiser is required to pay in full a damages deposit bond, to the value of \$500 and the agreed venue deposit within seven (7) days of initial invoice.
- ii. A booking will **NOT** be confirmed until J & J O'Brien receives full payment of the deposit, the signed booking confirmation, and this document furnished with the Organiser's signature consenting to these terms and conditions.
- iii. A provisional booking will only be held for a maximum of seven (7) days.

4. CONFIRMATION OF NUMBERS

- i. Confirmation of guaranteed/ final numbers is required in advance of the event date, specifically:
 - a) Blue Diamond vessels No less than 14 days prior to the function date.
 - b) All other venues No less than 3 days prior to the function date.
- ii. As the final invoice is based on this number, charges will be based on guaranteed numbers or a final head count (as recorded by the venue manager/ security), whichever is greater.





A Level 5 200 George St, Sydney ABN 11 001 872 966 P (02) 9251 1200 F (02) 9251 1414 W www.jjo.com.au

5. PRICE AND PAYMENT

- i. An initial deposit shall be required upon the signing of this agreement. The required deposit lists as follows:
 - a) Blue Diamond vessels \$1000 (Jan-Oct); \$2000 (Nov-Dec)
 - b) Cohibar \$500
 - c) Jacksons on George Hotel \$500 (Absolute Pool Bar, Luna Lounge)
\$1000 (Exclusive use of Luna Lounge and Absolute Pool Bar)
 - d) The Marlborough Hotel \$500 (general use of Level One, Bar Prego, VIP Room & Outdoor Balcony);
\$1000 (Exclusive use of Level One, Bar Prego)
 - e) The Watershed Hotel \$500
 - f) Jordons Restaurant \$2000
- ii. A Booking is not confirmed until full payment of the required deposit price has been made.
- iii. Full and final payment is to be made with regard to:
 - a) Blue Diamond vessels Ten (10) days prior to the function date
 - b) All other venues Two (2) days prior to the function date
- iv. Every effort is made to ensure prices remain as printed however these may be subject to change without notice.
- v. All pricing is inclusive of GST.

6. CANCELLATION

- i. As unforeseen circumstances can often arise, cancellation of the function is available at the request of the Organiser.
- ii. The booking deposit, less \$100 administration fee may be reimbursed, if cancellation is made with respect to:
 - a) Blue Diamond vessels No fewer than twelve (12) weeks from the date of the function, or
 - b) All other venues No fewer than six (6) weeks from the date of the function.
- iii. If cancellation of function is made within the aforementioned periods, the deposit may be liable to be retained by J & J O'Brien. However, should another party subsequently book the venue; the deposit less \$100 administration fee may be reimbursed.
- iv. If cancellation of function is made within one (1) week of the function any and all payments will be retained by J & J O'Brien.

7. DETAILS / SPECIFIC REQUESTS

- i. J & J O'Brien and/ or the relevant venue management will be pleased to quote for and arrange any equipment that may be required for the function, e.g. decorations, flowers, DJ, etc. These charges will be added on to the total function bill plus a 15% service fee.
- ii. Any and all specific arrangements and requests relating to menus, beverage lists, entertainment, audio/visual requirements and particular room arrangement must be confirmed no less than fourteen (14) days prior to the function, or as otherwise previously agreed between J & J O'Brien and the Organiser.
- iii. If menu details are not provided within this period, J & J O'Brien cannot guarantee the availability of the dishes chosen.
- iv. Within this period, please advise if any guests attending the function have any specific dietary needs or requirements. J & J O'Brien shall not be held accountable for any loss or injury incurred by a guest due to the non-disclosure of a specific dietary requirement.





8. DAMAGE AND INSURANCE

- i. J & J O'Brien will take all reasonable care but will not accept responsibility for damage to, or loss of personal possessions at any of the aforementioned venues.
- ii. It is the Organiser's responsibility to obtain their own insurance for themselves, their guests, and any contractors, for the period that these persons or their possessions are in any and all parts of the venue.
- iii. The Organiser shall be held responsible for any and all damage and loss incurred to the premises, and equipment used during the function.

9. RESPONSIBILITIES RELATING TO VENUE / ROOM

- i. The Organiser agrees to begin the function and vacate the designated function space at the scheduled times agreed upon. In the event that a function should go beyond the agreed finishing time, J & J O'Brien may agree to grant an extension of time in favour of the Organiser, and reserves the right to impose a charge for each hour and / or part hour the function space is occupied thereafter.
- ii. Fire exits are not to be obstructed at any time. J & J O'Brien reserves the right to adjust any set up or exhibitions to ensure that all Health and Safety and Fire Regulation codes are not breached.
- iii. For all exhibitions produced by outside contractors, plans must be approved by J & J O'Brien a minimum of fourteen (14) days prior to the function. All contractors must liaise with J & J O'Brien in all matters of room and equipment set up, access and delivery, and removal
- iv. The relevant venue will only accept deliveries of goods or equipment on the day of the event. It is the responsibility of the Organiser that all equipment and goods be both delivered to and removed from the venue within the same day of the event, or as otherwise previously agreed between J & J O'Brien and the Organiser. Usage of a loading dock / access area may be pre-arranged at each venue and no parking is permitted in this area. J & J O'Brien does not accept responsibility for the storage of goods and equipment before, during, or after the event.

10. GUEST RESPONSIBILITIES

- i. J & J O'Brien shall at all venues enforce a dress code, and ensure that a dress standard is maintained for the benefit and reputation of these venues. Whilst jeans and themed dress is permitted in some venues, other venues may feature greater restrictions in relation to dress. It is the responsibility of the Organiser to ensure that all guests are aware of the venue's particular requirement.
- ii. The Organiser will be responsible to ensure the orderly behavior of all guests, as well as any outside contractors or entertainers. J & J O'Brien reserves the right to impose noise restrictions or intervene as seen fit.
- iii. Any guest who is deemed to be intoxicated by J & J O'Brien management or staff will be refused entry to the premises. If a guest deemed to be intoxicated is within the premises, that guest will be refused service and asked to leave the premises.

11. UNFORESEEN CIRCUMSTANCES

- i. In the event that J & J O'Brien is unable to comply with any provisions within this contract by virtue of any cancellation or interruption to gas or electricity supplies, industrial disputes, equipment failure, unavailability of food or equipment, or any other unforeseen contingency, the relevant venue management reserves the right to cancel any booking and / or refund any deposit without notice.
- ii. In the event that the venue be unavailable due to such aforementioned unforeseen circumstances, J & J O'Brien reserves the right to substitute similar venues. Every effort will be made to advise the Organiser of such a change in advance.
- iii. J & J O'Brien reserves the right to cancel a booking in the event that:





A Level 5 200 George St, Sydney ABN 11 001 872 966 P (02) 9251 1200 F (02) 9251 1414 W www.jjo.com.au

- a) The Organiser becomes insolvent, bankrupt, or enters receivership or liquidation.
- b) The nature of the function was to prejudice the reputation of either J & J O'Brien or the relevant venue.

12. RIGHTS AS TO PREMISES

- i. J & J O'Brien reserves the right to:
 - a) Grant or refuse entry;
 - b) Close the function at any time; and
 - c) Extend the hours of the function
- ii. Any additional security charges and / or other fees must be paid once an extension of operation is granted.

13. CONSENT TO TERMS AND CONDITIONS

- i. By signing these terms and conditions the Organiser accepts full responsibility for insurance cover for the event booked and all associated activities involved upon J & J O'Brien premises. The Organiser agrees to cover rectification (by repair or replacement) of any damage caused, as well as agreeing to indemnify J & J O'Brien for any loss of trade or other costs involved due to any damage caused to the premises.
- ii. The Organiser consents to the use and occupation of the venue at their own risk. The Organiser hereby agrees to keep J & J O'Brien indemnified against all actions, suits, claims, demands, costs and expenses brought against J & J O'Brien arising out of injury or damage to any person or property from or during the use of J & J O'Brien's facilities.
- iii. This agreement shall be governed and constructed in accordance with the laws of New South Wales, Australia

Clients Signature

Clients Printed Name

Date

Date of Function

Venue

marlborough
hotel

Jacksons
on george

JORDONS
SEAFOOD RESTAURANT

COHIBAR

BLUE DIAMOND
CHARTERS

THEWATERSHED