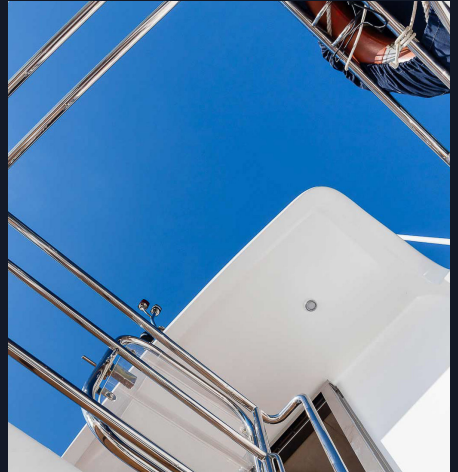
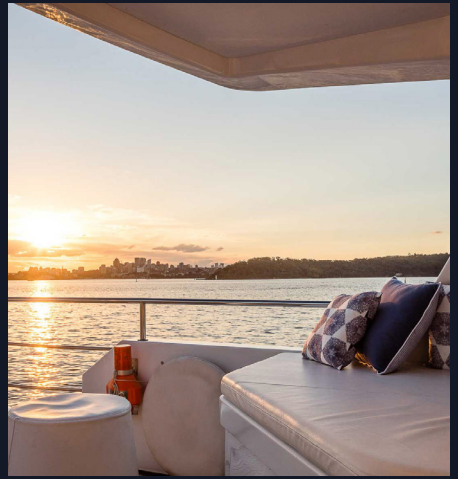




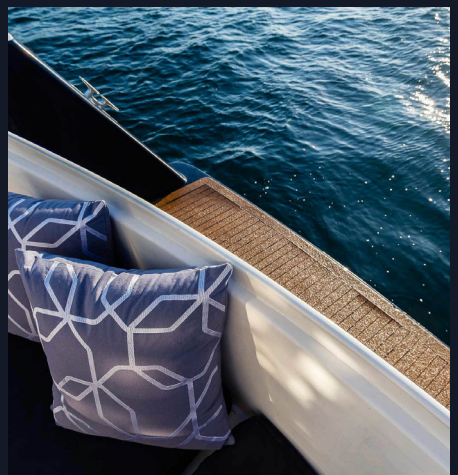
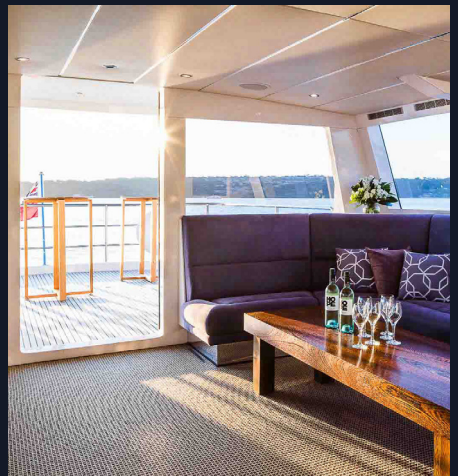
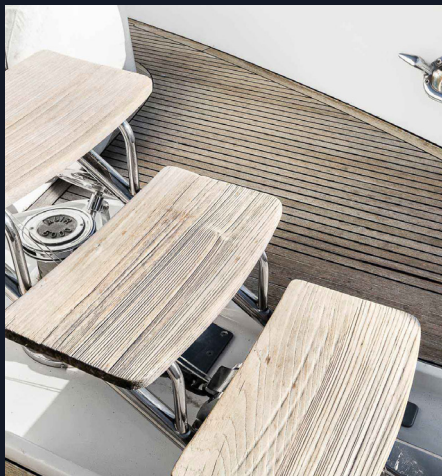
SYDNEY HARBOUR YACHT CHARTER

CHARTER PACK





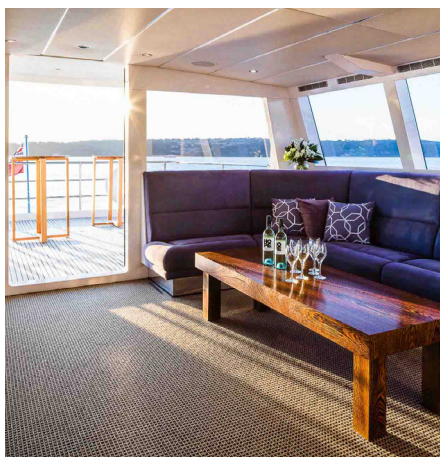
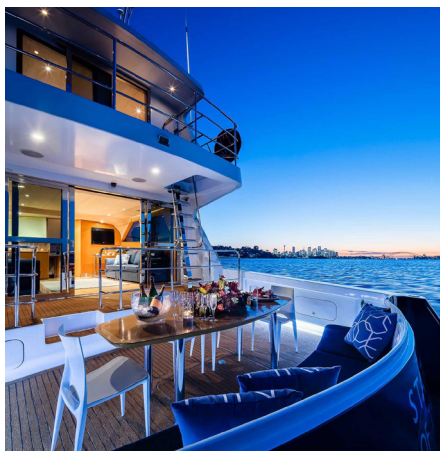
SYDNEY'S LEADING YACHT CHARTER SPECIALISTS





SYDNEY HARBOUR YACHT CHARTER (SHYC)

Sydney Harbour Yacht Charter is synonymous with perfection in luxury yacht charter on Sydney Harbour. We consistently exceed industry standards, ensuring that a charter on board either of our vessels will be an extraordinary experience. The Sydney Harbour Yacht Charter team of knowledgeable experts take the success of every charter as a very personal responsibility. Numerous repeat clients testify to the superior level of quality, service and reliability. The discerning charter clients demanding luxury, seaworthiness and first class service put their trust in Sydney Harbour Yacht Charter.



Sydney Harbour Yacht Charter offers endless opportunities from a formal boardroom meeting to a relaxing weekend with family and friends. We also specialise in birthday parties, private events, corporate cruises, New Year's Eve functions, overnight and extended charters.

Sydney Harbour Yacht Charter has years of experience assisting clients in booking the perfect harbour cruise. Our esteemed clientele expect unsurpassed seaworthiness, luxurious surroundings, impeccable service, and five-star cuisine, which our professional crew are dedicated to providing and consistently deliver.





A.Q.A VESSEL INFORMATION

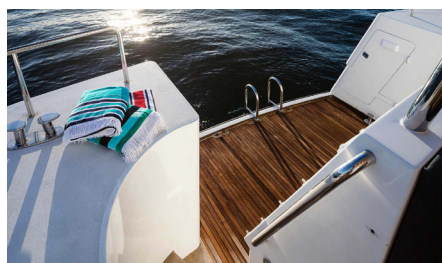
Motor Yacht A.Q.A. is one of Sydney's finest luxury vessels. Renowned in Sydney for her class, superior service and stunning design, this is one of the most popular vessels on the harbour.

THE PLATINUM EXPERIENCE

With a reputation as a 6 star cruising experience Motor Yacht A.Q.A. is the ideal Sydney Harbour venue for any corporate or private event. As one of the premier vessels in Sydney, Motor Yacht A.Q.A. has been responsible for hosting variety of events for local and international celebrity clientele. Some familiar faces that have enjoyed the first class service have been Michael Jackson, Elton John, Tom Cruise, Kylie Minogue, John Travolta, Whitney Houston, former US President's and the late great Robin Williams.

Motor Yacht A.Q.A. is a custom built 92 foot Warren Motor Vessel that has the versatility to host and

accommodate a wide range of events, functions and parties.



ONBOARD FACILITIES

This luxurious vessel is fully equipped and furnished without compromise in understated elegance and vast amounts of space and style. The main lounge includes a discrete 42 inch TV, Bose surround sound audio and sophisticated bar stocked with your favourite beverages

Accommodation for six is provided on the lower level with a luxuriously appointed Master and two VIP bedrooms each with private marble ensuite and flat screen TV's. The commercial style galley easily caters for large corporate functions

to intimate occasions. The main aft deck includes a dining table for 10 guests providing the air of a three hat alfresco restaurant. The top deck has panoramic views of Sydney Harbour with custom made Tasmanian Oak high top tables. This area can also be designed into a formal alfresco dining area or customised to your own event.

CUSTOM EVENTS

Motor Yacht A.Q.A. is ideal for team reward events, corporate entertaining, company meetings, product launches, Christmas parties, family gatherings, birthdays, weddings, proposals, engagement parties and a large range of exclusive events tailored to your specifications. Enjoy the very best of luxury aboard Motor Yacht A.Q.A.

Our professional and friendly crew have a keen eye for detail and are always happy to attend to your every requirement. Motor Yacht A.Q.A. is a fully licensed venue.





A.Q.A CHARTER OPTIONS

FEATURES

- Main lounge
- Sky lounge
- Large top deck
- Internal and external areas
- Bow lounge and sun bed
- 3 full bathrooms
- Powder room
- Bose lifestyle audio system
- Auxiliary access throughout
- 2 x 42 inch flat screen TV's
- 24 inch TVs in bedrooms
- Xbox gaming unit with games
- Jacuzzi
- Multi-zone air Conditioning
- Dance floor availability
- Wi-Fi
- Large tender
- Draft beer facility
- Commercial style galley

FOOD AND BEVERAGE

- Cocktail Cruising for 65 pax
- Casual Buffet Dining for 45 pax
- Formal Dining for 40 pax
- Beverage packages available

WAIT STAFF

1-10 guests - 1 wait staff
 11-20 guests - 2 wait staff
 21-30 guests - 3 wait staff
 31-40 guests - 4 wait staff
 41-50 guests - 5 wait staff
 51-64 guests - 6 wait staff

Note: \$300 per wait staff for a minimum 4-hour period.

Thereafter – \$75/hour per staff.

VESSEL HIRE

Low Season – \$1,750.00 per hour
(minimum 3 hours plus food, beverage, staff & wharf fees)

High Season – \$2,000.00 per hour
(minimum 3 hours plus food, beverage, staff & wharf fees)

Overnight stays (max 6)

- 1 x 24hrs \$14,000
- 2 x 24hrs+ \$11,000 (each 24hr period thereafter)

*Low season = February - October
 High Season = November - January*

A wharf fee of \$50 applies to every wharf visit.

Footwear: No sharp heels are permitted on-board.





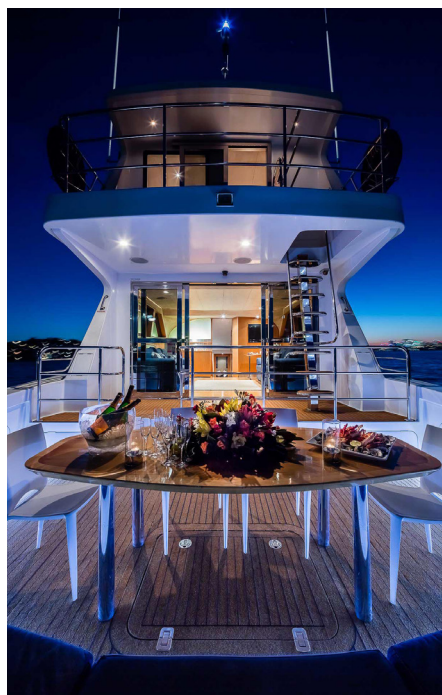
STATE OF THE ART VESSEL INFORMATION

Motor Cruiser State of the Art is one of Sydney Harbour's most sought after private charter vessels and is designed specifically for relaxing luxury day or night cruising.

As the original boutique Sydney luxury charter vessel State of the Art has played host to some of the most recognisable and loved celebrity clientele in the world. HRH Prince Charles, Will Ferrel, Robert Di Niro, Megan Gale and Silverchair have been a few of our favourites.

SYDNEY'S LUXURY CRUISER

Motor Cruiser State of the Art is a custom 65 foot Motor Vessel designed with the versatility to host and accommodate a wide range of events, functions and parties. This luxurious vessel is equipped with polished timber floors, large comfortable lounge suites, commercial galley, 32 inch flat-screen television with plug-ins for



PowerPoint presentations, custom surround sound audio system and a large cool room stocked with your favourite beverages.

The commercial style galley easily caters for large corporate or social occasions and is available for use with a BYO optional Charter. The

main aft deck includes a dining table for 10 guests providing an amazing alfresco dining experience. The top deck has panoramic views of Sydney Harbour with an intimate lounge and small deck area. The large bow area is accessible while on anchor and equipped with a sun-bed.

TAILORED EVENTS

State of the Art is ideal for team reward events, corporate entertaining, company meetings, product launches, Christmas parties, family gatherings, birthdays, weddings, proposals, engagement parties, Bucks and Hens parties and a large range of exclusive events tailored to your specifications.

Our professional and friendly crew have a keen eye for detail and are always happy to attend to your every requirement. Motor Cruiser State of the Art is available for a minimum of 3 hours and is a fully licensed vessel.





STATE OF THE ART CHARTER OPTIONS

FEATURES

- Main lounge
- Sky lounge
- Sun bed on the bow
- 2 full bathrooms
- Custom audio system
- Auxiliary access throughout
- 32 inch flat screen TV
- Multi-zone air Conditioning
- Dance floor availability
- Wi-Fi
- Large tender (upon request)
- Commercial style galley
- Full BYO or Catered options

FOOD AND BEVERAGE

- Cocktail Cruising for 35 pax
- Casual Buffet Dining for 25 pax
- Seated Buffet for 20 pax
- Formal Dining for 20 pax
- Harbour Transfers for 45 pax
- Offshore Cruising for 12 pax
- Beverage packages available

WAIT STAFF

- 1-10 guests - 1 wait staff
- 11-20 guests - 2 wait staff
- 21-30 guests - 3 wait staff
- 31-40 guests - 4 wait staff

Note: \$300 per wait staff for a minimum 4-hour period.

Thereafter – \$75/hour per staff.

VESSEL HIRE

Catered Charters

Low Season – \$750 per hour
(minimum 3 hours plus food, beverage and staff and wharf fees)

High Season – \$950 per hour
(minimum 3 hours plus food, beverage and staff and wharf fees)

BYO Charters

Low Season – \$900 per hour
(minimum 3 hours, plus staff and Wharf fees)

High Season – \$1,100 per hour
(minimum 3 hours, plus staff and Wharf fees)

- Any component that is BYO will be charged at this rate
- Client is responsible for bringing own Ice, napkins and food. Ice can be supplied at \$5 /per bag

Low season = February – October
High season = November – January

A wharf fees of \$50 applies to every wharf visit.

Footwear: No sharp heels are permitted on-board.





DELICIOUS FRESH SEASONAL CUISINE



Boardwalk
CATERING





CANAPE MENUS

CANAPE MENU 1

\$75 per person

Suitable for a 3 hour event

Select: 6 gold items, 2 platinum items, 1 substantial item

CANAPE MENU 2

\$85 per person

suitable for a 4 hour event

Select: 6 gold items, 2 platinum items, 1 substantial item, 2 dessert items

CANAPE MENU 3

\$95 per person

suitable for a 4 hour event

Select: 6 gold items, 3 platinum items, 1 substantial item, 2 dessert items

PLEASE NOTE

Add an additional Gold item for \$6.60 including GST

Add an additional Platinum item for \$9.90 including GST

Add an additional Substantial item for \$13.00 including GST

Add an additional Dessert item for \$6.50 including GST

menu spend must be equal to or greater than \$1,500 or a chef charge of \$390 will apply

CANAPE MENUS

GOLD ITEMS

freshly shucked market best oysters, eschallot vinaigrette, lemon (s)
Portobello mushroom quiche, rosemary, aged parmesan (v)
panco & oregano crumbed chicken strips, confit garlic aioli
saffron and mozzarella arancini, chive aioli (v)
Banana prawns, mayonnaise, air popped popcorn, sesame (s) (gf)
glazed pear, chive ricotta, brioche crouton, aged balsamic (v)
rare roast Angus beef, potato chip, horseradish cream (gf)
slow roasted Berkshire pork belly, crackling, spiced apple jam (gf)
margarita pizzetta, basil cress (v)
leg ham & parsley mini quiche
poached chicken, pine-nuts, savoury tartlet
steamed pork and prawn dim sim, sweet chilli & lime dressing (s)
beetroot, candied walnut, goats cheese, chervil (v) (gf)
vegetarian spring rolls, sweet soy dipping sauce, sliced shallots (v)
caramelised onion tartlet, goats cheese, micro cress (v)

PLATINUM ITEMS

peking duck pancakes, sliced cucumber, spring onion
salt & pepper calamari, aioli, lime (s)
chicken & chorizo cocktail pies, tomato chutney
spring lamb cocktail pies, tomato chutney
mini beef burger, tomato chutney, cheddar cheese
sausage rolls, butter puff pastry, barbecue sauce
mini chicken spring roll, sweet & sour sauce
rosemary lamb skewers, sumac yoghurt (gf)
peeled market best prawn, smoked paprika mayonnaise (s)
confit garlic & thyme chicken skewers (gf)
Yellowtail Kingfish ceviche, ruby grapefruit (s)
spanner crab tartlet, creamed leek (s)
crispy chicken sliders, iceberg lettuce, brioche
prosciutto wrapped prawns, saffron aioli (s) (gf)

SUBSTANTIAL ITEMS

sous vide grain fed beef fillet, glass noodles, sliced vegetables (gf)
chicken & chorizo paella (gf)
king prawns, tomato, avocado, pine nut & red onion salsa (s) (gf)
pan fried gold band snapper, kipfler potato, caper, winter herbs, lemon vinaigrette (s) (gf)
Thai chicken curry, steamed rice, seasonal vegetables (gf)
beer battered flathead, shoestring fries, lemon tartare sauce (s)
Beef bourguignon, Parisian mashed potato, field mushroom
slow roasted NSW pork, root vegetables, fennel seed, roast apple sauce (gf)

DESSERT ITEMS

mini sticky date puddings, caramel sauce (v)
mini meringue nest, cinnamon winter berry compote (v)
chocolate brownie, salted caramel (v)
milk chocolate tart, crème Chantilly, strawberry (v)
pineapple, watermelon & strawberry brochettes (gf) (v) (vgn)
lemon curd tartlet, torched meringue (v)
bite size macaroons (v)
chocolate dipped mini gelato cones (v)

(s) seafood | (gf) gluten free | (v) vegetarian | (vgn) vegan





BUFFET MENUS

BUFFET MENU 1

\$105 per person

Includes fresh baked bread rolls and cream butter, gelato cones (dessert)

Select: 4 gold items, 3 platinum items

BUFFET MENU 2

\$125 per person

Includes fresh baked bread rolls and cream butter

Select: 3 gold items, 3 platinum items, 1 diamond item, 2 dessert item

PLEASE NOTE

Add an additional Gold item for \$14.00 including GST

Add an additional Platinum item for \$18.00 including GST

Add an additional Diamond item for \$26.50 including GST

Add an additional Dessert item for \$6.50 including GST

menu spend must be equal to or greater than \$1,500 or a chef charge of \$390 will apply



BUFFET MENUS

INCLUDES

Sourdough bread rolls, Pepe Saya butter

GOLD ITEMS

Tasmanian smoked salmon, red onion, capers, gherkins (s) (gf)
marinated baby squid salad, chorizo, fetta, spiced cous cous (s)
Local Sydney Rock Oysters, assorted seasonal dressings (2 oysters per person) (s)
market best prawns (Tiger or King), lemon wedges, Boardwalk signature cocktail sauce (3 prawns per person) (s) (gf)
mesclun, avocado, cherry tomato, corn, marjoram (v) (vgn) (gf)
slow roasted seasonal root vegetables, rosemary, garlic (v) (gf) (vgn)
cos lettuce, lardons, croutons, anchovy dressing (s)
charred corn, avocado, coriander, heirloom cherry tomato, wild rocket, smoked paprika & lime (gf) (v)
blanched local beans, black sesame, winter citrus, pomegranate, chive vinaigrette (v) (gf) (vgn)
chat potato, honey mustard mayonnaise, spring onion (v) (gf)
Jamon Serrano, shaved fennel, citrus, aioli (gf)
broccolini, snowpeas, orange, chilli, toasted hazelnut dressing (v) (vgn) (gf)
kale, fresh herb & quinoa salad, cold pressed extra virgin olive oil, lemon vinaigrette (v)
heirloom cherry tomato, Persian fetta, sorrel cress (v) (gf)
local asparagus, shaved parmesan, crispy prosciutto, sweet balsamic (v) (gf)

PLATINUM ITEMS

Thyme marinated chicken thigh, confit garlic (gf)
crispy skin duck breast, pomegranate, toasted cauliflower (gf)
baked Tasmanian salmon, cauliflower puree (s) (gf)
pasture fed Berkshire pork fillet, spiced apple chutney (gf)
Sous vide, Portuguese style chicken breast (gf)
8 hour slow cooked lamb shoulder, chermoula (gf)
South Coast Blue Eye Trevalla, grape & pine nut salsa (s) (gf)
pan seared Gold Band snapper, pine nut pesto (s)
cooked Moreton bay bug, roasted garlic & chive aioli (s)

DIAMOND ITEMS

Triston Island Lobster, chive & paprika butter (s)
Riverina lamb back-strap, tzatziki (gf)
sliced Riverina grain fed beef fillet, red wine jus (gf)

DESSERT ITEMS

mini sticky date puddings, caramel sauce (v)
mini meringue nest, cinnamon winter berry compote (v)
chocolate brownie, salted caramel (v)
milk chocolate tart, crème Chantilly, strawberry (v)
pineapple, watermelon & strawberry brochettes (gf) (v) (vgn)
lemon curd tartlet, torched meringue (v)
bite size macaroons (v)
chocolate dipped mini gelato cones (v)

(s) seafood | (gf) gluten free | (v) vegetarian | (vgn) vegan | (pr) premium item





FORMAL DINING MENUS

FORMAL DINING 1 (2 COURSE)

\$110 per person

Includes fresh baked bread rolls and cream butter
entrée and main or main and dessert

FORMAL DINING 2 (3 COURSE)

\$145 per person

Includes fresh baked bread rolls and cream butter
entrée, main and dessert

menu spend must be equal to or greater than \$1,500 or a chef charge of \$390 will apply



FORMAL DINING MENUS

INCLUDES

Sourdough bread rolls, Pepe Saya butter

ENTRÉE

baked forest mushroom tartlet, cauliflower puree, fresh herb oil (v)
Riverina lamb back-strap, charred leek, beetroot relish, macadamia crumb
duck breast, beetroot puree, golden beetroot, asparagus, sorrel (gf)
Canadian sea scallops, pea puree, jamon iberico, snow pea tendrils (s) (gf)
Roasted Berkshire pork belly, black pepper caramel, grapefruit, fennel (gf)
Steamed, wild Blue Eye Trevalla, chervil oil, fennel, grape & pine nut salsa (s) (gf)
Koo Wee Rup asparagus, lemon ricotta, shaved pear, walnut, truffle oil (v) (gf)

MAIN COURSE

Cone Bay Barramundi, textures of beetroot, shaved fennel, pencil leek (s) (gf)
Riverina beef fillet, potato fondant, Dutch carrot, rosemary jus (gf)
pan roasted Tasmanian salmon fillet, cauliflower puree, puffed wild rice (s)
spiced free range chicken breast, saffron arancini, baby vegetables
roasted duck breast, potato fondant, asparagus, hazelnut jus (gf)
Berkshire pork cutlet, sweet potato puree, spiced apple relish, Dutch carrots (gf)
Hiramasa Kingfish, sumac, torched grapefruit, fennel, radish (s)
wild mushroom & porcini risotto, sage butter (v) (gf)

DESSERT

deconstructed pavlova, coulis, fruit, macerated berries (v) (gf)
stringy bark honey tart, caramelised pear, lemon mascapone (v)
milk chocolate tart, vanilla cream, strawberry, mint (v)
torched lemon meringue tartlet, shortbread crumble, vanilla ice-cream (v)
Vanilla crème brulee, macerated strawberries, pistachio praline (v) (gf)
selection of local Australian cheeses, lavosh, crackers & quince (v)

SIDES

\$15 (1 bowl per 4 people)

shoestring fries, sea salt (v)
mixed leaf salad, red wine dressing (gf) (v) (vgn)
Parisian mashed potato (gf) (v)
warm broccolini, Victorian butter, almonds (v) (gf)
roasted Dutch carrots, raisins, Persian fetta (v) (gf)

(s) seafood | (gf) gluten free | (v) vegetarian | (vgn) vegan | (pr) premium item







BEVERAGE PACKAGES

VEUVE CLICQUOT

\$30.00 per person, per hour

Veuve Clicquot Rose NV (first drink on arrival)

Veuve Clicquot Yellow Label

Cloudy Bay Sav Blanc

Cloudy Bay Chardonnay

Cloudy Bay Pinot Noir

Cape Mentelle Shiraz

Peroni Laggera

Hope Brewhouse Draught on Tap

Hope Brewhouse Pale Ale on Tap

TOWER

\$15.00 per person, per hour

Tower Estate Moscato

Hope Estate Sav Blanc

Hope Estate Cab Merlot

Peroni Laggera

Hope Brewhouse Draught on Tap

Hope Brewhouse Pale Ale on Tap

All Beverage packages include soft drink, sparkling water and Orange juice

CHANDON

\$22.50 per person, per hour

Chandon S (first drink on arrival)

Chandon Brut

Chandon Brut Rose

Cape Mentelle Sem Sav Blanc

Domaine Chandon Chardonnay

Domaine Chandon Shiraz

Domaine Chandon Pinot Noir

Peroni Laggera

Hope Brewhouse Draught on Tap

Hope Brewhouse Pale Ale on Tap





BEVERAGE LIST

SPARKLING

Tower Estate Moscato	Hunter Valley, Australia	\$45
Chandon Brut NV	Yarra Valley, Australia	\$51
Chandon Rose Brut NV	Yarra Valley, Australia	\$51
Chandon 'S' NV	Yarra Valley, Australia	\$55

CHAMPAGNE

Moët & Chandon Imperial NV	Epernay, France	\$110
Veuve Clicquot Brut	Reims, France	\$130
Veuve Clicquot Rose Brut	Reims, France	\$150
Moët & Chandon Imperial NV Magnum	Epernay, France	\$200
Dom Perignon	Epernay, France	\$270

WHITES

Hope Estate Sauvignon Blanc	Hunter Valley, Australia	\$55
Hope Estate Chardonnay	Hunter Valley, Australia	\$55
Tower Estate Riesling	Clare Valley, Australia	\$55
Cape Mentelle Sauvignon Blanc Semillion	Margaret River, Australia	\$60
Cape Mentelle Georgiana Sauvignon Blanc	Margaret River, Australia	\$55
Petaluma Riesling	Adelaide Hills, Australia	\$65
Domaine Sauvignon Blanc	Victoria, Australia	\$65
Domaine Chardonnay	Victoria, Australia	\$65
Cloudy Bay Sauvignon Blanc	Marlborough, NZ	\$90
Cloudy Bay Chardonnay	Marlborough, NZ	\$90



BEVERAGE LIST

REDS

Tower Estate Pinot Noir	Derwent Valley, Australia	\$55
Tower Estate Shiraz	Barossa Valley, Australia	\$55
Hope Estate Cab Merlot	Geographe, Australia	\$55
Cape Mentelle 'Trinders' Cab Merlot	Margaret River	\$60
Cape Mentelle Marmaduke Shiraz	Margaret River	\$55
Dalrymple Pinot Noir	Pipers River, Australia	\$65
Cape Mentelle Shiraz	Margaret River	\$65
Grant Burge Filsell Shiraz	Barossa Valley, Australia	\$75
Virgin Hills Cab Shiraz	Macedon Range, Australia	\$95
Cloudy Bay Pinot	Marlborough, NZ	\$95

ROSE

Hope Estate	Hunter Valley, Australia	\$30
Domaine Chandon	Yarra Valley, Australia	\$45
AIX	Provence France	\$60

BEER

Peroni Leggera	Lombardy, Italy	\$7
Local Premium Draught	Hunter Valley, Australia	\$7
Local Premium Pale Ale	Hunter Valley, Australia	\$7
Boags Premium Lager	Launceston, Tasmania	\$8
Corona Extra Pale Lager	Mexico	\$9
Peroni Nastro Azzuro	Lombardy, Italy	\$9

CIDER

Local Premium Cider	Hunter Valley, Australia	\$8
---------------------	--------------------------	-----

SPIRITS

Belvedere Vodka	Warsaw, Poland	\$12
Makers Mark Bourbon	Loretto, Kentucky	\$12
Tanqueray Gin	London, England	\$12
Bacardi superior white rum	Puerto Rico, Caribbean	\$12
Mount Gay Rum	Barbados, Lesser Antilles	\$12
Johnnie Walker Black	Kilmarnock, Scotland	\$12
Glenmorangie Scotch	Tain, Scotland	\$12
Hennessy VSOP	Cognac, France	\$12

SOFTS

Tea/Coffee	Andover, England	\$4
Softs	Coca Cola, Australia	\$7
Still Water	Coca Cola, Australia	\$8
Sparkling Water	San Pellegrino, Italy	\$11
Orange Juice	Nudie Juice, Australia	\$15

ICE

5Kg bagged Ice		\$5
----------------	--	-----



"I would like to thank you and the crew on the night for all the work that was done to make our cruise a huge success.

It was a fantastic night that went off without a hitch and all credit to the folks on the night who worked quietly behind the scenes to make it happen."

Marna

"Yesterday was brilliant. Please pass on my thanks to Simon and the crew. They were all wonderful. The guests had such a good time and the food and service was excellent. The jet boats and sea planes all went smoothly."

Penny

Thanks ever so much for a fantastic afternoon on Saturday. It was everything I dreamed of and more. We had such a great time and everybody raved about it as we continued our evening. I have been nicknamed Julie McCoy from The Love Boat. Cheers to The Captain too.

Susan

You are wonderful! I couldn't have hoped to have had the process made so simple and easy! You made everything painless so thank you Michelle.

AQA was amazing, beyond all expectations. Everything was wonderful and a special thanks to the crew & DJ for making our night so memorable. My brother had the best night & I think I will manage to be the best sister for the rest of the year on that!

Thanks so much & I will definitely use you guys in the future!

Emily

I wanted to say a HUGE thank you to you and the crew for making Saturday such a special occasion for me and my guests and especially my parents.

The boat and the set up was absolutely beautiful, everything went smoothly and was absolutely wonderful. All the guests have told me they had a marvellous time, they were very impressed with the boat, thought the service was excellent, the food was absolutely amazing and so delicious and that they had the best day!

Thank you to you for allowing us to share in your beautiful boat for the afternoon, for safely captaining us around the harbour and choosing a nice calm spot for lunch and for all your hospitality. My guests told me that you were lovely to them and that they had a nice chat with you.

A very special thank you to Tim! I really want to convey my gratitude to Tim for his beautiful and delicious food, his exceptional presentation and his kind and obliging nature. He was an absolute delight to work with and everyone made such wonderful comments about his food.

A special thank you to Tash and the team (Adelyn and Madeleine - I hope I haven't missed anyone) for looking after us so well. They were very attentive and helpful and I am most grateful.

Elizabeth

