



DNA PRIVATE EVENTS

YACHT EXPERIENCE

CATERING PLATTERS

	4 TO 6 GUESTS*	8 TO 13 GUESTS*
MORNING BREEZE	\$475	\$850
MIXED ASSORTMENT PLATTER	\$725	\$1250
SIGNATURE PLATTER	\$950	\$1550
BELUGA SEAFOOD PLATTER	\$1150 (CAVIAR +\$450)	\$1850 (CAVIAR +\$650)
GRAND PLATED BRUNCH	\$150/PERS.	\$125/PERS.
GRAND PLATED DINNER	\$175/PERS.	\$150/PERS.

CHEF ON BOARD

	HALF DAY (4HR MIN)**	FULL DAY (8HR MIN)**
EXECUTIVE CHEF EXPERIENCE	\$375/HR	\$350/HR
PRIVATE CHEF EXPERIENCE	\$275/HR	\$250/HR
WAITRESS/BARTENDER ON BOARD	\$100/HR	\$75/HR
HOSTESS ON BOARD	\$75/HR	\$50/HR

TERM CHARTER

EXECUTIVE CHEF EXPERIENCE	\$1500/DAY**
PRIVATE CHEF EXPERIENCE	\$1250/DAY**
WAITRESS/BARTENDER ON BOARD	\$850/DAY**
Terms & conditions	ROOM & FULL BOARD PROVIDED BY CLIENT. ALL TRANSPORTATION & IMMIGRATION/ CUSTOMS FEES PAID BY CLIENT.

*Prices do not apply to special events, holidays and blackout dates. Substitutions at extra costs.

**Ingredients/produce at cost.

YACHT EXPERIENCE

Description

CATERING PLATTERS:

MORNING BREEZE

FROM 4 TO 13 GUESTS

Coffee & artisanal tea/matcha, freshly squeezed/cold-pressed fruit/vegetable juices, avocado toasts, fresh fruits salad, whole grain oatmeal, eggs any style, organic bacon & charcuterie board*, smoked salmon & cream cheese platter, selection of breads/bagels/challahs and cheese.

MIXED ASSORTMENT PLATTER

FROM 4 TO 13 GUESTS

Caprese salad, prosciutto & burrata platter, Greek salad, rotisserie chicken, tuna salad, chicken salad, pesto pasta salad, bruschetta pesto rosso, club sandwich platter, Italian skewers^{vg}, Greek skewers^{vg}, deviled eggs, salmon wraps, selection of breads, bagels, challahs and cheese.

SIGNATURE PLATTER

FROM 4 TO 13 GUESTS

Mixed assortment platter + lox platter, tuna tartare, beef tartare, Migliacci (Corsican specialty), mini-French & barbecue sandwiches, tuna tramezzini, deviled eggs with caviar, grilled mahi mahi with white rice, noicoise sald and olivier salad.

BELUGA SEAFOOD PLATTER

FROM 4 TO 13 GUESTS

Mixed assortment platter + Seafood tower (includes Alaskan king crab, Maine lobster, jumbo shrimp, assorted oysters, mussels, served with cocktail sauce, mignonette).

GRAND PLATED BRUNCH

FROM 4 TO 13 GUESTS

Select one of our three-course brunch menus.

GRAND PLATED DINNER

FROM 4 TO 13 GUESTS

Select one of our three-course dinner menus.

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**Ingredients/produce at cost.

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