

Welcome on board the Sydney Pearl. A 20 Metre Sydney Harbour Cruise Boat, this vessel can cater for any function imaginable for up to 140 guests and provides whatever atmosphere you require and features 3 stunning levels.

The lower level comprises a large parquet dance floor complete with stereo sound and lighting as well as a fully licensed bar, perfect for welcoming guests and enjoying a couple of drinks before the commencement of formalities.

The Middle deck comprises a large dining area with spectacular views and a separate sound system for all your formalities or presentations. The Upper level comprises an open deck where you have an amazing 360 degrees view of the harbour and its surrounds. Ideal for ceremonies and relaxation as you enjoy the breeze and the glamour of the harbour.

Cocktail Dining – 140 passengers Buffet Dining – 120 passengers

Special Features

Personal Cruise Director Fully Licensed Bar Parquet Dance Floor Professional DJ Booth & Sound System TV Screens on Lower & Middle Deck Rear Viewing Deck Upper Level Deck for 360 degree views and side seating 4 Toilets onboard for your comfort Swimming NOT permitted

Public Holidays – Surcharge of 20% applies

CATERED CHARTER RATES JANUARY to OCTOBER 3 hours (min): \$2,000

4 hours: \$2600 Additional Hours: \$650/hr

NOVEMBER to DECEMBER (Christmas Package applies on Fri/Sat nights 30 Nov to 15 Dec 2024)

3 hours (min): \$2,200 4 hours: \$3,000 Additional Hours: \$750/hr Minimum 30 passengers (excluding Fri/Sat night in December)

** Bucks & All Male Cruises max 3 hours

Transfers:

Transfers within 1hr \$1900:00 2hrs \$2500:00 Return Transfer \$2700:00 (these transfers must take place within the 1hr each way or additional fees will apply)

Call us for more info

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Security is required for all birthday parties 24 years and younger

1 security guard per 80 guests required \$350 per guard

Pre-access – \$250 Surcharge for early access pre-deliveries. BYO DJ 30-60 minute prior to start time

Wharf Fees (embark/ disembark)

CBD Wharves \$150 Eastern Pontoon \$180

CHRISTMAS PACKAGE Applies Friday and Saturday Nights – 30 November to 15 December 2024

Minimum 70 Guests

Vessel Hire – 4 hours Rushcutters Bay Buffet or Clifton Gardens Cocktail Menu Diamond Beverage Package* Use of Bluetooth onboard sound system Includes wharf fees for city wharves only

> **\$155 per person** Menu & Beverage upgrades available

BYO CHARTER RATES BYO PACKAGE INCLUDES

4 hours vessel hire BYO Food and Drinks Maximum 50 guests Wharf fees x 2 (CBD) Friday or Saturdays \$4950:00 Sunday -Thursdays \$4500:00

BYO: Guests that BYO food and beverages must bring their own disposable plates, cutlery, cups and ice

Eskies: Clients may byo their own, the boat will provide 2 large eskie buckets for clients to use

Boarding: All guests must meet at the departure wharf with their byo F&B, no prior boarding is permitted.

Galley: There is no use of the galley nor fridges on-board. No cooking facilities available. **Pre-access**: or deliveries \$250 (30-60 minutes prior to charter start time) Only a maximum of two guests can pre access.

Security is required for all birthday parties 24 years and younger

1 security guard per 80 guests required

\$350 per guard

Music: You may connect your phone to the boat sound system via Bluetooth for background music or organise a DJ. PHC can book a DJ for you or you can use your own. Prior access fees apply to set up. DJs must supply their own equipment, the boat ONLY supplies a table, tablecloth, and power. If you arrange your own DJ, please ensure they contact our office to confirm a boarding time and Cruise details.

Swimming No Swimming permitted on Sydney Pearl.







Cocktail Menus

PIZZA PARTY – \$15 per person

CLIFTON GARDENS COCKTAIL – \$28 per person Roaming Canapés

mini chicken skewers gf salt n pepper calamari v beef sliders, gruyere & tomato jam assorted arancini balls v downtown new york mini hot dogs, ketchup relish Chef's selection of gourmet pies Thai chicken Beef & thyme Lamb & rosemary Trio of quiche Lorraine Sundried tomato & feta v Spinach & ricotta v **Dessert** Chef's selection of assorted cakes

POINT PIPER DELUXE COCKTAIL – \$48 per person Roaming Canapés

Moroccan scallop pop gf Australian king prawns, finger lime aioli gf South Australian bocconcini & prosciutto gf Downtown New York mini hot dog, chilli ketchup relish Middle Eastern lamb delights, sour cherry & pomegranate jam gf Marinated cheese & kalamata olives gf v Italian arancini, garlic & lemon mayo v Substantial Noodle Box – choice of one Vegetable korma, basmati rice gf v Green chicken curry, jasmine rice & asian salad gf **Dessert**

Chef's selection of petit cakes

Balmain Cruising Cocktail & Buffet – \$48 per person On Arrival

Chicken satays with peanut coconut dip (gf) Assorted sushi with wasabi & soy sauce (v)(gf) Assorted mini gourmet pies Salt and pepper Calamari with garlic aioli

On the BBQ

Delicate veal chipolata sausages with tomato chutney (gf) Mini beef sliders with bush tomato relish From the buffet table

Double smoked leg ham carved on board (gf) with selection of mustards Mesclun salad with roasted sweet potato, semi-dried tomatoes, olives and shaved parmesan (v) Selection of bread rolls and butter

Desserts

Selection of quality Cakes

Australian cheese platter with lavosh crackers (gf)

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Catering Menu

FARM COVE HOT ROAST BUFFET – \$28 per person

Mains Australian beef striploin with thyme and shiraz wine sauce Roasted marinated chicken pieces Herb roasted chat potatoes and rock salt v Baked pumpkin v Steamed greens v Desserts Assorted cake v Starters Tea and coffee Assorted Biscuits FRESHWATER BBQ BUFFET – \$30 per person BBO Gourmet Sausages gf Moroccan infused chicken gf Chef's Galley Bay leaf mushroom ratatouille gf v Lemon myrtle smashed baked potato gf v Vermicelli Asian noodle salad with Nam jim dressing v Rainbow slaw, strawberry gum eucalyptus & honey dressing gf v Rocket, pear & parmesan, white balsamic dressing of v Fresh rolls v

RUSHCUTTERS BAY BUFFET - \$40 per person **On Arrival** Assorted Mini Ouiche From The Buffet Moroccan-infused chicken af Beechworth honey & whisky glazed ham gf Slow roasted Australian beef, bush pepper & mustard crust af Smashed baked potatoes, lemon myrtle & garlic gf v Bay leaf mushroom ratatouille gf v Melody of steamed greens Rocket, pear & parmesan salad, white balsamic dressina Rainbow slaw, strawberry gum eucalyptus & honey dressing Crusty sourdough rolls Cheese Chef's selection of Australian cheese gf v Salad of dried fruit, quince paste & crackers

HALAL BUFFET – \$45 per person Mains

Halal oven baked beef and rosemary gf Halal chicken pieces marinated in honey soy garlic Herb roasted chat potatoes and rock salt v gf Persian rice served warm gf v

Salads Mesclun salad with roasted sweet potato, semi dried tomatoes, olives and shaved parmesan v Pear Parmesan salad v gf Bread rolls Desserts Assorted cakes v Tea & coffee

INDIAN BUFFET – \$50 per person

Starters Vegetable Samosas v

Mains Butter chicken Mixed vegetable korma curry v Dal makhani v Peas pillau v Naan bread v Condiments Mint Raita Sweet Mango Chutney Tea and coffee on request

ROSE BAY BUFFET – \$48 per person On Arrival

Assorted mini-quiches Buffet

Whole baked salmon, lemon & dill crème v Eye fillet of Australian beef, café de Paris butter gf Sundried tomato & fetta chicken supreme, saffron & Cointreau glaze gf Kale, apple & Shiitake risotto gf v Lyonnais potato gratin gf v Melody of steamed greens Rainbow slaw, strawberry gum eucalyptus & honey dressing Rocket, pear & parmesan, white balsamic dressing Crusty sourdough rolls **Dessert** Chef's selection of decadent cakes gf v

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PLATTERS/ EXTRAS MENU

Please note, below items are in addition to a menu selection

Ocean fresh prawns \$10 per person

> Sydney oysters \$10 per person

Dessert platter – Assorted cakes \$15 per person

> Cheese Platter (min 10) \$10 per person

DOUBLE BAY FORMAL MENU – \$70 per person Entree

Please select two, served alternate Baked pumpkin, quinoa, semi dried tomato & fetta salad gf v Hanging Rock smoked trout, horseradish vinaigrette, watercress and cucumber salad gf v King mushroom, goat's cheese & spinach, rocket salad & pomegranate glaze gf v **Mains**

Please select two, served alternate Aubergine parmigiana, heirloom tomatoes & basil v Grass fed beef fillet (M), pontiac mash, café de Paris butter gf Roast chicken supreme, ricotta & semi dried tomato, quince glaze gf For the table Crusty sourdough dinner rolls **Dessert**

Choice of two, served alternate Chocolate Mousse Delight Mango & Passionfruit and White Chocolate Slice Shared Cheese boards for the tables

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Beverage Packages

Diamond Beverage Package

\$46 per person (4 hours)

Beer

Pure Blonde Furphys Refreshing Ale Light Beer **Wine** St Augustus Pinot Grigio 2018, SA Two Truths Sauvignon Blanc 2018, SA Two Truths Cabernet Sauvignon 2017, SA Two Truth Shiraz 2017, SA Saint- Louis Brut 2018, France. Two Truths Rosé, 2019, SA **Juice Soft Drinks** (does not include Red Bull)

Platinum Beverage Package

\$56 per person (4 hours)

Beer

Pure Blonde Furphys Refreshing Ale Light Beer **Wine** St Augustus Pinot Grigio Two Truths Sauvignon Blanc Two Truths Cabernet Sauvignon Manyara Sauvignon Blanc

Two Truth Shiraz Uppercut Shiraz, Saint- Louis Brut Aurelia Chardonnay Pinot Noir Two Truths Rosé House spirits Jim Beam Bundaberg Rum Vodka Scotch Bacardi Gin **Juice** Soft Drinks

(does not include Red Bull)

Corporate Beverage Package

\$66 per person (4 hours)

Beers

Corona Pure Blonde Furphys Refreshing Ale Sydney Lager Kosciusko Pale Ale Cascade Premium Light

Wines

St Augustus Pinot Grigio Two Truths Sauvignon Blanc Two Truths Cabernet Sauvignon Manyara Sauvignon Blanc Two Truth Shiraz Saint- Louis Brut Aurelia Chardonnay Pinot Noir Uppercut Shiraz Two Truths Rosé.

House spirits

Jim Beam Bundaberg Rum Vodka Scotch Bacardi Gin **Soft drinks Juices**

Silver Beverage Package \$14 per person (4 hours)

Juice, Soft Drinks (does not include Red Bullor Lemon Lime and Bitters)





Beverage Packages

Jerry Bailey Beverages on Consumption Cash Bar, Bar Tab & Consumption Bar Bar staff fees of \$300 apply for 4 hour period 1 bar staff required for every 50 guests

Beverage Price List White Wine

St Augustus Pinot Grigio – \$8.00 per glass/\$40 per bottle Two Truths Sauvignon Blanc – \$8.00 per glass/\$40 per bottle Manyara Sauvignon Blanc – \$9.00 per glass/\$45 per bottle

Red Wine

Two Truths Cabernet Sauvignon – \$8.00 per glass/\$40 per bottle Two Truths Shiraz – \$8.00 per glass/\$40 per bottle Two Truths Rose – \$8.00 per glass/\$40 per bottle Uppercut Shiraz – \$9.00 per glass/\$45 per bottle

Sparkling Wine

Saint-Louis Brut, France – \$8.00 per glass/\$40 per bottle Aurelia Chardonnay Pinot Noir – \$9.00 per glass/\$45 per bottle

Beer

Cascade Premium Light – \$5 per bottle Furphys refreshing ale – \$8 per bottle Pure Blonde – \$8 per bottle Sydney Lager – \$10 per bottle Kosciusko Pale Ale – \$10 per bottle Corona – \$10 per bottle

Soft Drink – \$4 per glass

(Pepsi, Pepsi Max, Lemonade, Lemon Squash) Soft_Drink Jug – \$16 per jug Juice – \$4 per glass Red Bull – \$6 per can Bottled Water – \$4 per bottle

House Spirits

Vodka – \$8 per glass Bourbon – \$8 per glass Scotch – \$8 per glass Bundaberg Rum – \$8 per glass Bacardi – \$8 per glass Gin – \$8 per glass Lemon, Lime, Bitters – \$6 per glass

Top Shelf Spirits

Iop Sneir SpiritsBaileys – \$9 per glassMalibu – \$9 per glassJack Daniels – \$9 per glassSambuca – \$9 per glassTequila – \$9 per glassSouthern Comfort – \$9 per glassMidori – \$9 per glass Midori – \$9 per glass Kahlua – \$9 per glass Shots – \$9 per glass Red Bull and Vodka \$15 per glass

Cocktails available on request

Beverages subject to change due to availability.

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Uni Cruise Package

Uni Cruise Package 2024

Inclusions: • 3 Hour Exclusive Vessel Hire • Beer, Wine and Soft Drinks Package • Pizza Catering • DJ & Dance Floor with Disco Lights • Security

Pricing: Monday to Thursday (Min 80 pax) – \$79 per person Friday/Saturday (Min 80 pax) – \$89 per person

