



## **Prometheus** A luxury 77' Warren yacht

Passengers

**\$1000** 

Minimum Hourly Rate

**Sydney** 

Prometheus boat Sydney is a luxury 77' Warren yacht recently refurbished and suitable for both private and corporate events.

Prometheus generously accommodates charters of up to 36 guests on Sydney Harbour. The striking dark silver hull contrasted with the metallic silver super structure of Prometheus makes for a very 007 look.

This luxury 77' Warren yacht relaunched in October 2015 following a complete re-furbishment with luxury fit out and reconfiguration of the upper saloon to offer huge entertaining space for cruises on Sydney Harbour.

The upper saloon offers a huge open plan joined interior / exterior deck area that offers guest uncluttered floor space for mingling with other guests but combined with a huge amount of comfortable lounge seating for those that would prefer to relax and chat while watching the harbour scenery pass by.

Guests appreciate the single level design, the huge tinted windows offering unparalleled all around views from a high viewing position on the upper deck. Sunshine is available either on the outer deck or on the upper saloon with the huge sunroom fully or partially open. Fully climate controlled comfort is offered all year round thanks to high capacity reverse cycle air conditioning serving the upper saloon. Whether it's the middle of a scorching summer day, or cool clear winter evening for dinner guest will always feel comfortable.

#### Special Features

- Large Sunroof
- Swim Platform
- LED TV's
- DJ Ready desktop space with power and room for more speakers
- Bluetooth or Aux Connection Sound System
- Air Conditioning
- Floating pontoon 16m2
- Overnight yacht charter
- 3 cabins 2 x double & 1 x twin

Cocktail Dining – 36 passengers Casual Buffet – 36 passengers Formal Dining – 14 passengers Overnight - 6 passengers

#### **SHOES Policy:**

Non-marking, SOFT soled shoes ONLY Heels with substantial heel No black / Brown soles

#### **Special Harbour Events**

**Christmas Day** (25% public holiday surcharge -weekend rate)

#### **Boxing Day**

12noon to 5pm - \$9,950

After 5pm (20% public holiday surcharge applies – weekend rate)

#### **New Years Day**

12noon to 5pm - \$9,950

After 5pm (20% public holiday surcharge applies – weekend rate)

#### Australia Day

12noon to 5pm - \$9,950 (up to 36 passengers)

After 5pm (20% public holiday surcharge applies – weekend rate)

#### Staffing Fees (Regular Public Holidays 100%, double time)

\$65 per wait staff per hour

1 - 12pax - 1 x wait staff required

13 - 24pax - 2 x wait staff required

25 - 36pax - 3 x wait staff required











## **Prometheus**

**Charter Rates** 

#### **APRIL TO SEPTEMBER – min 4 hours**

Monday to Friday: \$1,000 per hour Saturday-Sunday: \$1,100 per hour Day Rate: 11am to 5pm: \$5,500

## OCTOBER TO NOVEMBER, JANUARY TO MARCH

Monday to Friday: \$1,350 per hour Saturday-Sunday: \$1,450 per hour (min 4 hours) All Day Vessel Hire (11am to 5pm) \$7,250

#### **DECEMBER**

Monday to Wednesday: \$1,450 per hour (min 4 hours) Thursday to Saturday (Day charters): \$1,800 per hour (min 4 hours) Thursday to Saturday (Evening charters): \$1,550 per hour (min 4 hours) Sunday: \$1,550 per hour (min 4 hours) All Day Vessel Hire (11am to 5pm) \$7,750\* \*Not available Thursday to Saturday in December

#### Amenities – \$15pp

Use of Premium Champagne Flutes, Wine Glasses, Drinking Glasses, Cutlery, Dinner Plates, Side Plates, Desert Bowls, Serving Platters, Serviettes, Oven, Microwave, Cooktop, Bath Towels, Hand Towels, Use of Eskys, Fridges and Supply of Ice.

#### Staffing Fees (Regular Public Holidays 100%, double time)

\$65 per wait staff per hour 1 – 12pax – 1 x wait staff required 13 – 24pax – 2 x wait staff required 25 – 36pax – 3 x wait staff required

#### **Water Toys**

Inflatable Pool (\$200) BYO Food & Drinks Service - Drop-o at Woolloomooloo (No Charge), Storage and 30 minute window pickup of leftovers (\$50 per 48hrs – no loss liability accepted).

Wharf Fees – \$50 per visit

**Overnight Rates Max 6 pax** \$POA

#### Operating Zone (Wharf Fees only)

Drummoyne Ferry Wharf to Rose Bay Travel Fees for Additional Locations + 1/4 hr Boat Hire Watson's Bay / Hunter's Hill + ½ hr Boat Hire Manly / Balmoral / Cabarita + 3/4 hr Boat Hire The SPIT, Olympic Park +1 hr Boat Hire Northbridge / Parramatta









# **Prometheus**

**Catering Menu** 



Catering Delivery Fee Applies: \$50

#### <u>Canape Menus</u>

#### Canape Menu # 1 (6 Pieces) | \$34pp (min 10)

**Smoked Salmon Tartlet** 

- Moroccan Cocktail Pie (Vegan)
- Cumin Spiced Lamb Kofta (GF)
- Spicy Chicken Empanada
- Prawn rice paper parcels (GF)

- Arancini –(V) (GF)
  Canapé Menu # 2 (12 Pieces) | \$60pp (min 10)
  Moroccan Cocktail Pie (Vegan)
  Arancini X 2 Mushroom/Parmesan/Truffle Mayo (V) (GF)
- Petite Chicken & Leek Pie -Celery / Spring Onions
  Prawn rice paper parcels Mint / Coriander / Chili Sauce X 2(GF)
- Best Market Oysters Lime Emulsion X 2(GF) Sugar Cane Prawns Coconut Dusted / Lime Sauce
- Pumpkin Goats Cheese Tartlet Caramelised Onion / Pine-nut
- Smoked Salmon Tartlet Puff Pastry / Shallots / Dill Skewered Lamb Kofta X 2 Cumin Spiced / Cucumber Tzatziki

## Canapé Menu # 3 (14 pieces) | \$70pp (min 10) • Moroccan Cocktail Pie (Vegan)

- Arancini Blue Cheese / Caramelised Onion (V) (GF)
- Prawn rice paper parcels Mint / Coriander / Chili Sauce (GF)
- Mexican chicken empanada Light Garlic Lime Dip
- Satay Peanut Coconut Sambal Coriander / Dry Fried Onion (Halal) (GF)
- Mini Peking duck pancakes Hoisin Sauce, Cucumber and Shallot
- Best Market Oysters Lime Emulsion (GF)
- Sugar Cane Prawns Coconut Dusted / Lime Sauce Assorted Nori Fish / Prawn / Chicken / Veg / Egg Smoked Salmon Tartlet Puff Pastry / Shallots / Dill

- Steak Green Peppercorn Pie Tomato Sauce
- Charred Salmon, Sweet Soy and Fresh Basil (GF) Poached Coffs Harbour Prawns, Harrisa Aioli (GF)
- Steamed chicken, shiso cress, rice paper rolls (GF, DF)

#### Three Course Premium BBQ Menu \$78pp (max 8 passengers)

Charcuterie / Antipasto

Bresaola / Prosciutto / Salami / Eggplant ~ Chickpea ~ Tzatziki Dip / Vege Crudités / Olives / Feta/ Bread / Crackers

#### Main

Peppered Rump Steak Chimichurri Sauce on the side Mediterranean Spiced Chicken Tenderloin Honey Mustard Dressing

Quinoa Salad Roast Pumpkin / Coconut / Seeds / Mint

Greek Salad Marinated Feta / Kalamata Olive / Plum Tomato / Cucumber / Red Onion / Crisp Lettuce / Lemon Oregano Dressing

Classic Potato Salad Potato / Parsley / Dill Pickles / Egg Mustard Mayonnaise / Spring Onion Crusty French Baguette

#### Dessert

Chocolate Brownies Cheese Platte









# **Prometheus**

**Catering Menu** Catering Delivery Fee Applies: \$50

#### **Buffet Menus**

## Buffet Menu 1 | \$44.00pp - Minimum 10 • Charcuterie/Antipasto

- Traditional Thai beef salad with Thai basil and Nam Jim dressing
- Lemon thyme roast chicken
- Quinoa Salad
- Kumera Salad
- Crusty French Baguette

## Buffet Menu 2 | \$53.00 pp - Minimum 10 • Charcuterie/Antipasto

- Traditional Thai beef salad with Thai basil and Nam Jim dressing
- Lemon thyme roast chicken
- Smoked Salmon Kumera Salad
- **Exotic Rice Salad**
- Crusty French Baguette
- Caramelised onion pumpkin and pepper Polenta Tart

- Asian Theme Buffet Menu | \$67.00 pp Minimum 15

   Satay Peanut Coconut Sambal Coriander / Dry Fried Onion (Halal)
  - Peking Duck Spring Roll Hoisin Plum Dipping Sauce
  - Dumplings -Prawn w Soy & Hot Chili ~ Pork Dim Sim w Ginger Soy ~ Vegan Marinated Ocean Trout Ginger Soy / Baked / Crispy Skin / Snow Peas Tofu & Black Mushrooms Julianne Carrots / Chili Sesame Oil Dressing Drunken Chicken Breast Szechuan Star Anise Master Stock Braised King Prilans Broccolini / Garlic / Chili
- BBQ Pork Noodles -BBQ Pork / Curried Singapore Noodles / Shallot / Julienne Carrots Chinese Greens Pak Choi or Choy Sum / Oyster Sauce Fresh Fruit Platter -Seasonal Best / Sliced / Skin Off

- Steamed Rice
- **Custard Tart**

#### **Platters Menu**

Ideal for small groups as a meal or for snacks for larger groups. Minimum order of 3 platters.

#### Charcuterie / Antipasto Platter | \$120.00

Bresaola / Prosciutto / Salami /Eggplant ~ Chickpea ~ Tzatziki Dip,/ Vege Crudités / Olives / Feta / Bread / Crackers

#### Seafood Platter | \$137.00

Oysters (12), King Prawns (12), Smoked Salmon (12 Slices) Accompaniments / Baguette

#### Vegetarian Antipasti & Mezze Platter | \$120.00

Hummus / Baba Ganoush / Grilled Vegetables / Dolmades / Olives / Bocconcini / Pickled Vegetables / Grissini / Lavosh / Turkish

#### Sushi Platter - Nori | \$120.00

Salmon / Tuna / Teriyaki Chicken / California / Tempura Prawn / Tofu /Egg / Cucumber / Avocado

#### Smoked Salmon Platter | \$120.00

Crusty Baguette / Grilled Lemon / Capers / Pickled Red Onion / Dill / Horseradish Cream

## Cheese Platter | \$120.00

Australian & Imported / Cheddar / Wash Rind / Blue / Brie / Crackers / Dried Fruits / Nuts

## Baked Bites Platter | \$120.00

(27 Pieces)

#### Rice Paper Roll Platter | \$100.00

(10 Rolls In Total / Cut In Half)

#### Point Sandwich Platter | \$100.00

(10 Sandwiches in Total)

#### Wraps Platter | \$62.00

(12 Pieces in Total)

#### Fresh Fruit Platter | \$69.00

Seasonal Best / Sliced / Skin Off

#### Sweet Treats Platter | \$69.00

Double Chocolate Brownie Square / Passion-Fruit Polenta Cake /French Macaroons











#### **Beverage**

#### **Prometheus Non-Alcoholic Beverage Package**

\$6.25 per person per hour Orange Juice Lemonade Coke Still Mineral Water Sparkling Mineral water Coffee and Tea Includes ice

#### **Consumption Bar**

Prometheus Beverages on Consumption

**Soft Drinks** \$5 per glass Coke, Lemonade, Sparkling Water, Mineral Water, Orange Juice





