

Mon Reve



Charter Rates

Prestige
Harbour Cruises

VESSEL HIRE

OCTOBER TO MARCH

4 HOUR CHARTER \$5,800

ADDITIONAL HOUR \$1,450 per hour

APRIL - SEPTEMBER

3 HOUR CHARTER \$3,750

ADDITIONAL HOUR \$1,250 per hour

TERM CHARTER

OVERNIGHT | 24 HOURS \$16,000 + 25% APA

Up to 4 passengers
Linen & Towels provided
Plus 20% Public holiday surcharges
25% APA per night

PUBLIC HOLIDAYS

PUBLIC HOLIDAY SURCHARGE 20%

Good Friday, Easter Saturday, Easter Monday, ANZAC Day, Labour Day, Day & Festival & Harbour Events

Australia Day, Boxing Day & New Years POA

ADDITIONAL FEES

STAFFING FEE

WAIT STAFF \$350
4-hour hire

ADDITIONAL HOUR \$65
per hour

STAFF-TO-GUEST RATIO 1:10

AVAILABLE EXTRAS:

PHOTOSHOOT PACKAGES (Min. 2 hours) \$500 per hour

PROPOSAL PACKAGE 2-hour cruise for 2 People
1 bottle of champagne, Cheese platter, screw & fuel. \$3,500

WEDDING PACKAGE (min 3 hours)
BYO food and beverages (at dock only) \$500 per hour

CHEF FEE

CHEF \$500
4-hour hire

ADDITIONAL HOUR \$100
per hour

BYO FEE

BYO FOOD \$10PP

BYO DRINKS \$10PP

Mon Rêve will provide glasses & ice. The crew can offer to order your beverages on your behalf at very competitive prices (charterer's expense) or alternatively the crew will accept delivery prior to your event so that the beverages have time to chill. Drinks may be pre-ordered through our bottle shop partner and delivered to the boat prior, please enquire.

WHARF FEE 50/ visit

Additional Info:

Advanced Provisioning Allowance (food and beverages) – for up to 4 passengers

Inviting guests to join you for the evening additional charges will apply for staffing and BYO amenities fees etc



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CANAPE PACKAGE

Chef required with premium/ substantial canape selection & set
Delivery fee – regular/dessert canapes only and/or grazing platters - \$55 flat fee (\$110 public holidays)

Select a 50/50 ratio of cold and hot canapés (Chef Required)

OPTION 1 (8 PIECES PER PERSON): \$69PP

2 REGULAR + 2 PREMIUM

OPTION 2 (9 PIECES PER PERSON): \$82.50PP

2 REGULAR + 2 PREMIUM + 1 DESSERT

OPTION 3 (12 PIECES PER PERSON): \$102PP

3 REGULAR + 2 PREMIUM + 2 DESSERT

OPTION 4 (14 PIECES PER PERSON): \$82.50PP

3 REGULAR + 3 PREMIUM + 2 DESSERT

DIY SELECTION

Minimum 6 canapes recommended for charters of 3-4 hours

Chef required if premium canapes selected.

\$10 PER PERSON FEE APPLIES FOR AMENITIES - PLATES, CUTLERY, NAPKINS

COLD CANAPE

REGULAR

\$13 EACH (2 PIECES PER PERSON)

- Mushroom mix, sesame seeds, and chives in filo pastry
- Pea and ricotta tartlet
- Blue cheese and figs tartlet
- Ratatouille and hummus tartlet
- Grilled zucchini, tomatoes supreme, kimchi mayo tartlet
- Beetroot and cauliflower tartlet
- Salmon tartare on crispy wonton with horseradish cream and wasabi crumbs
- Beef tataki with ponzu sauce and garlic chips
- Mushrooms tiramisu, funghi powder
- Mini tomato bruschetta with fresh basil and dehydrated olives
- Mini prosciutto bruschetta
- Smoked salmon, cream cheese, caviar on blinis
- Balsamic tomato and pea pesto
- Smoked salmon tartlet on puff pastry
- Smoked zucchini tartlet on puff pastry

PREMIUM

\$17 EACH (2 PIECES PER PERSON) – CHEF REQUIRED

- Crème Fraiche, caviar, preserved lemon on blinis
- Mini Brie and prosciutto bruschetta with red wine reduction and arugula
- King crab, cucumber, charcoal sliders
- King fish ceviche
- Fresh oysters with mango vinaigrette
- Palmheart ceviche
- King crab sliders
- Octopus tentacles with kimchi mayo, cherry tomatoes, puff pastry
- Karaage prawns with wasabi aioli
- Mushrooms tiramisu with funghi powder





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HOT CANAPE

REGULAR

\$13 EACH (2 PIECES PER PERSON)

- Crispy halloumi bites with Brazilian baby pepper and sugar cane syrup
- Mushroom arancini with truffle mayo
- Mini quiche Lorraine
- Potato cheese and bacon croquettes
- Sous vide pork belly with charred pineapple skewers
- 5 cheese mini arancini with crispy sage
- Mushrooms stuffed with warm hummus and confit tomatoes
- Spicy lamb koftas with tzatziki sauce
- Peking duck wonton
- Mushroom arancini with truffle mayo
- Sugar cane prawns with lime sauce
- Roasted vegetables in filo pastry
- Kale and pumpkin croquette
- Ratatouille open pie
- Spicy prawns and zucchini skewers

PREMIUM

\$17 EACH (2 PIECES PER PERSON) – CHEF REQUIRED

- Lamb with pistachio and dukka skewers
- Kataifi prawns with spicy coconut sauce
- Duck magret with potato dauphinoise and red wine reduction
- Grilled scallops with smoked chorizo and mint powder
- Full blood wagyu with Emmenthal puree, Australian shiraz reduction, and crispy arugula
- Crispy chicken with corn puree, baby peppers, and coriander
- Wagyu mini burger with cheese, pickles, and tomatoes
- Grilled vegetables, beetroot & cashew square bites
- Braised brisket with cassava puree, jus, and crispy kale
- Flamed scallops with coconut soup, coriander pearls, and dende oil
- Sous vide pork belly with charred pineapple, rum-pickled red cabbage, and watercress
- Halloumi, sliced tomatoes, pickles, grilled carrots on a charcoal slider bun

DESSERT

\$8 EACH (1 PIECE PER PERSON)

- Chocolate truffle, dehydrated berries
- Almonds and citrus cake, mascarpone and pistachios
- Capuccino cheese cake
- Mini chocolate brownie, caramelised walnuts
- Single malt chocolate tartlet, gold almonds
- Caramel tartlet with peanut praline and brown coconut





GRAZING PLATTER

Delivery fee applies
(1 platters serves 15-20 passengers)

CHEESE PLATTER-\$265

cheddar, French cream brie, blue cheese, quince, grapes & berries, dried fruits, crackers and nuts).

ANTIPASTO PLATTER - \$265

Prosciutto, salami, smoked ham, cheddar, French cream brie, cornichon, slow cooked olives, tomato relish, baba ghanoush, hummus, grapes & berries, sourdough crostini, grissini and crackers).

CHARCUTERIE PLATTER - \$265

Prosciutto, salami, smoked ham, braciola, cornichon, slow cooked olives, tomato relish, baba ghanoush, hummus, crackers and French baguette).

MEZZE VEGETARIAN PLATTER - \$265

Grilled vegetables, marinated feta, bocconcini, veggies crudité, dolmades, slow cooked olives, filled baby bell peppers, baba ghanoush, hummus, beetroot hummus, tzatziki, pita bread, sourdough crostini, grissini and lavosh).

SEAFOOD PLATTER - \$265

Peeled prawns, Pacific oysters, smoked salmon, lemon wedges, mignonette and seafood sauce)

FRESH FRUIT PLATTER - \$160

Selection of fresh seasonal fruits

