

# The Ribbon



## Charter Rates

Prestige  
Harbour Cruises

## VESSEL HIRE

## JANUARY - NOVEMBER

## PUBLIC HOLIDAYS

<b>PUBLIC HOLIDAY SURCHARGE</b>	<b>20%</b>
Good Friday, Easter Saturday, Easter Monday, ANZAC Day, Labour Day, Day & Festival & Harbour Events	<b>100% Staff</b>

## DECEMBER

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

## BYO FEE

BYO FOOD \$10PP  
BYO DRINKS \$10PP

The Ribbon 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.

## CHEF FEE

CHEF	\$500 <i>4-hour hire</i>
ADDITIONAL HOUR	\$100 <i>per hour</i>

## WHERE EEE

50/visit



# The Ribbon



Catering Menu

**Prestige**  
Harbour Cruises

## CANAPE PACKAGE

**Chef required with premium/ substantial canape selection & set**

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

### OPTION 1 (8 PIECES PER PERSON): \$59PP

2 REGULAR + 2 PREMIUM

### OPTION 2 (9 PIECES PER PERSON): \$70PP

2 REGULAR + 2 PREMIUM + 1 DESSERT

### OPTION 3 (12 PIECES PER PERSON): \$89PP

3 REGULAR + 2 PREMIUM + 2 DESSERT

### OPTION 4 (14 PIECES PER PERSON): \$102PP

3 REGULAR + 3 PREMIUM + 2 DESSERT

### DIY SELECTION

*Minimum 6 canapes recommended for charters of 3-4 hours*

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

### COLD CANAPE

#### REGULAR

**\$6.50 EACH (1 PIECE 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

**\$8.50 EACH (1 PIECE 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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Catering Menu

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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): \$59PP

2 REGULAR + 2 PREMIUM

### OPTION 2 (9 PIECES PER PERSON): \$70PP

2 REGULAR + 2 PREMIUM + 1 DESSERT

### OPTION 3 (12 PIECES PER PERSON): \$89PP

3 REGULAR + 2 PREMIUM + 2 DESSERT

### OPTION 4 (14 PIECES PER PERSON): \$102PP

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*

## HOT CANAPE

### REGULAR

**\$6.50 EACH (1 PIECE 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

**\$8.50 EACH (1 PIECE 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



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## GRAZING PLATTER

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

### CHEESE PLATTER-\$230

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

### ANTIPASTO PLATTER - \$230

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 - \$230

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

### MEZZE VEGETARIAN PLATTER - \$230

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 - \$345

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

### FRESH FRUIT PLATTER - \$130

Selection of fresh seasonal fruits



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