

# Sun Goddess



Charter Rates

**Prestige**  
Harbour Cruises

## VESSEL HIRE

### JANUARY - DECEMBER

2-HOUR CHARTER	\$3,782
3-HOUR CHARTER	\$5,047
4-HOUR CHARTER	\$6,325
5-HOUR CHARTER	\$7,906

## ADDITIONAL PRICING

BYO FOOD	FOC
BYO DRINKS	NOT PERMITTED
WAIT STAFF	\$50 per hour per staff
• <i>for 50+ Passenger</i> • <b>1 Staff pr 20 passenger</b>	
SWIMMING	\$500
• <i>Up to 50 passengers</i> • <i>\$35 per every 20 passenger thereafter</i>	
PUBLIC HOLIDAY SURCHARGE	20% on total charter fee



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# Sun Goddess



Catering Menu

**Prestige**  
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## CANAPE MENU

Set Fee \$320 for 3 hours -Chef and Hostess onsite to cook and serve

**MENU 1 - \$57 PER PERSON**

**MENU 2 - \$64 PER PERSON**

**MENU 3 - \$75 PER PERSON**

Choice of 8 canapes

Choice of 8 canapes & 1 slider

Choice of 10 Canapés + 1 slider

**ADD Fork Dish \$16 each | ADD Canapé \$7 each | ADD Slider \$8 each**

### SEAFOOD CANAPÉS

- Oysters natural or Kilpatrick (GF,DF)
- Prawn twirler with sweet chilli dipping sauce (DF)
- Chilli, garlic and prawn bruschetta\*\*
- Smoked salmon blini with a dill cream cheese and black caviar
- Crab and prawn spoon served with a lemon and lime mayonnaise (GF)
- Tempura battered tiger prawn with a black caviar aioli

### VEGETARIAN CANAPÉS

- Tomato, onion and basil bruschetta (V)\*\*
- Tempura pumpkin flower (VG)
- Jalapeño poppers with risotto and cheese (V)
- Onion and spinach bhaji with a mint yogurt (VG)
- Moroccan vegetable spiced puff pastry tartlet (V)
- Thick vegetable spring rolls with a plum sauce (VG)
- Tempura battered cauliflower tossed in herbs and spices (GF,VG)
- Argentinian vegetarian Empanadas (VG)
- Sweet potato croquette (GF,VG)
- Wild leek and spinach pie (VG,GF)
- Vegetable tikka masala pie (V)
- Shredded potato, onion and spinach rosti topped with sautéed mushrooms (VG,GF)
- Roasted sweet potato and pumpkin arancini (GF,VG)
- Roast garlic, spinach and three cheese arancini (V)
- Mini Focaccia Bites with Buffalo Mozzarella & a Semi dried tomato (v)

### PORK BELLY

- Asian inspired pork belly with a fried shallot sprinkle (GF,DF)
- Sticky Satay pork with a three-nut crumble (GF)
- Bourbon barbecue glazed pork belly with a crackling crumble (GF,DF)



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### MEAT CANAPES

- Pepper beef Burgundy braised beef pie
- Beef croquette with a pan sauce
- Gourmet beef sausage roll
- Mini Cornish pasty filled with beef and vegetables
- Bolognese arancini
- Rare roast beef en croûte with horseradish and pickled beets\*\*
- Chicken chardonnay pie
- Sicilian Chicken with parsley, seasoning and lemon zest, wrapped in a delicate puff pastry
- Chicken satay skewer with a 3 nut crumble(GF)
- Tandoori chicken skewer with a mint yoghurt and crispy shallots
- Diced chicken, tomato, onion and basil bruschetta\*\*
- Baked chicken and pesto spoon with a vine ripe tomato (GF)
- Chef's Southern fried chicken wings with a chipotle mayonnaise
- Thick Peking duck spring rolls served with plum sauce
- Pork spring rolls served with sweet chilli sauce
- Lamb skewers served with hummus
- Lamb and rosemary pie
- Chef's pork and fennel sausage roll with an apple chutney
- Asparagus wrapped in prosciutto with a lemon and lime aioli (GF)

### FORK DISH SELECTION

- Albondigas (meatballs) served with dipping bread
- Traditional creamy carbonara with chicken, bacon and mushrooms
- Beef stroganoff served with rice \*\*
- South Indian inspired chicken, beef, lamb,
- vegetarian or seafood curry served with a pilau rice and poppadom \*\*
- Vietnamese tangy Thai beef salad (GF,DF)
- Teriyaki vegetable chicken noodle \*\*
- Chef's signature sweet and sour pork or chicken with vegetables and rice \*\*
- Singapore lamb stir fry with vegetables (GF, DF)
- Chef's fish and chips with tartare sauce lemon wedge (Max 40)

### SLIDER SELECTION

- New Yorker Cheeseburger with sliced
- American cheese, onion, mustard and tomato sauce
- Lamb and herb burger with a spiced
- hummus, tomato and caramelised onion relish
- Crispy battered barramundi burger with butter leaf lettuce and a rich tartare sauce
- Honey grilled chicken with crispy lettuce, sliced tomato and a paprika aioli
- Slow cooked BBQ brisket with sliced pickles and fried shallots \*\*
- Onion bhaji, sliced cucumber and minted tahini (V)
- Lentil burger served with hommus and lettuce (VG)



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## BUFFET MENU

Set Fee \$320 for 3 hours -Chef and Hostess onsite to cook and serve

**BUFFET MENU 1 - \$52 PER PERSON** Selection of 3 main dishes & 3 sides

**BUFFET MENU 2 - \$63 PER PERSON** Selection of 4 main dishes & 4 sides

**BUFFET MENU 3 - \$75 PER PERSON** Selection of 5 main dishes and 5 sides

Add roving Canapés (3) | \$19 per person

Add grazing platters - Selection of cheese, fresh fruit, herb toasted bread, dips, chutney, antipasto and crackers | 13 per person

Add Fresh prawns and oysters with dipping sauce, dressings, lemon wedges | \$17 per person

### MAIN DISHES

- Succulent roasted QLD Kilcoy diamond sirloin crusted in cracked black pepper and horseradish coated in a pan sauce (gf, df)
- Lemon and thyme chicken breast (GF,DF)
- Slow-roasted pork belly served with a house-made baked apple compote. (gf,df)
- Barramundi served with a white wine and parsley caper berry sauce (GF)
- Crispy skin salmon (GF)
- Moreton bay bugs (GF,DF)\*\*
- Australian rosemary and lamb skewers served with hummus (GF,DF)
- Thick Pork sausages with caramelised onion (GF,DF)
- Australian wagyu burgers with brioche roll, butter lettuce, mustard and tomato jam and quick pickled onion
- Slow-braised beef cheeks in a robust South Australian Shiraz
- Classic Beef Stroganoff – Tender beef strips in a rich sour cream and mushroom sauce
- Creamy Chicken Pesto Penne, marinated chicken tossed in a vibrant basil pesto cream with shaved parmesan (can be made VG)
- Chef's Signature Curries – Your choice of Beef, Lamb, Fish, Chicken, or Vegetables

### SIDE DISHES

- Jasmine rice and dipping bread (to go with curry or stroganoff)
- Vermicelli noodles, cucumber, celery, capsicum, carrot, shallots, coriander and dressing (gf, vg)
- Pearl cous cous and diced cauliflower tossed with roasted red capsicum, pumpkin, cranberries and parsley in a turmeric tahini dressing
- Green Goddess Garden Salad – Crisp mixed leaves, cucumber, and red onion tossed in a green goddess dressing (df, gf, vg)
- Creamy penne pasta with pumpkin and spinach
- Singapore Noodle Salad - Hokkein noodles, carrot, red capsicum, shallots and sesame seeds in a Singapore sauce
- Rustic potato salad in whole egg mayo, wholegrain mustard, spring onion and celery
- Tropical creamy QLD coleslaw
- Greek salad
- Saffron basmati rice salad
- Herb chat potatoes
- Sautéed greens - All served with selection of dinner rolls, butter portions and condiments to suit mains



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## MENU

Set Fee \$320 for 3 hours -Chef and Hostess onsite to cook and serve  
(40 Minimum)

### DROP THE ANCHOR ALL DAY MENU \$150 PER PERSON

#### ON ARRIVAL GRAZING TABLE

Selection of toasted bread and Chef's fresh dips,

Fresh seasonal fruit platter

Selection of cheese, antipasto, grapes, strawberries, chutney and crackers

#### SEAFOOD PLATTERS

Platters of Prawns served with thousand island dressing and lemon wedges

Makers mark kilpatrick, Natural, Thai style, champagne and black caviar fried oyster

#### BUFFET MAIN

Bourbon glazed 12 hour slow cooked pork belly with crispy shallot and pork belly crumble

Moreton bay bugs with a mango and pineapple salsa

Salmon cooked in Champagne and saffron

Rosemary and thyme lamb skewers served with hummus

Chef's beef burger with sliced cheese, tomato and relish

Honey and garlic chicken skewers

Selection of Chef's salads (sample menu)

Rocket, pear and feta salad (GF,V)

Roasted sweet potato and cauliflower tossed through cous cous with chickpeas, dried fruits and toasted sliced almonds. Dressed with house-made Moroccan inspired dressing (DF,V,VG)

Creamy penne pasta with spinach and pumpkin

Selection of bread rolls and condiments

Petite Sweets Platter

Chef's selection of petite sweets

Chef's Hot party Platters

Selection of pies and sausage rolls

#### INCLUSIONS

Chef and Hostess staff onsite to prepare, set up, serve and clear over approximately 6 hrs

Additional hours \$40 per hour per staff member

Sturdy bamboo plates, cutlery and lunch napkins



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### CHEFS EXECUTIVE ROVING MENU \$121 PER PERSON

#### ON ARRIVAL GRAZING

Deluxe Arrival Platter - Boutique hard and soft cheeses served with chutney, dried fruits, antipasto, cured meat selection, herb toasted bread, fresh dips, grapes, strawberries, gourmet crackers and lavosh

#### ROVING MENU X 10 CANAPÉS - CHEFS RECOMMENDATION

(you can choose from our extensive list also)

Salt bush lamb cutlets seasoned with dukkah served with wild mint and hommus dip

Champagne pumpkin flower stuffed with goats cheese, sun dried tomatoes and herbs in a fresh pumpkin flower coated in a light tempura batter (V)

Seafood paella arancini, cooked in saffron served with a smoked tomato chutney

Wagyu beef tartare en croûte

Champagne and chicken mornay vol au vent topped with Gruyère

Singapore chilli mud crab croquette

Baby beef mignon wrapped in aged prosciutto with a horseradish and onion jam

Slow braised pork belly with a bourbon glazed bbq jam and a crackling apple crumble

Roast Moroccan vegetarian puff pastry tartlet with an eggplant aioli (V)

#### TO FINISH - PETITE SWEET

Chocolate cream and orange compote layered with chocolate brownie and crumble



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## MENU

**Delivery Fee \$110**

(Delivered in ready to serve boxes)

### PACKAGE 1 \$54PP - BRUNCH

- Selection of classic and gourmet sandwiches
- Scones with Chantilly cream and jam
- Selection of Chef's quiche Lorraine and vegetarian
- Selection of boutique petite sweets
- Macaroons
- Fresh fruit platter
- Selection of cheese, quince paste, grapes, strawberries, antipasto and crackers

### PACKAGE 2 \$69PP - ALL DAY MENU

#### MORNING TEA

- Selection of danish pastries
- Fresh fruit platter

#### LUNCH

- Selection of classic and gourmet sandwiches
- Chilled Champagne, saffron and lemon salmon
- Chef's quiche

#### 3 X CHEF'S SALADS SAMPLE MENU

- Pearl cous cous and diced cauliflower tossed with roasted red capsicum, pumpkin, cranberries and parsley in a turmeric tahini dressing
- Green Goddess Garden Salad – Crisp mixed leaves, cucumber, and red onion tossed in a green goddess dressing (df, gf, vg)
- Creamy penne pasta with pumpkin and spinach

#### AFTERNOON TEA

- Selection of chunky cookies
- Petite Muffins

#### ***Inclusions:***

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## MENU

OPTIONAL EXTRAS - TO COMPLEMENT ANY MENU OR BUILD YOUR OWN

### OXYSTERS NATURAL \$221

(36 items)

### OXYSTERS KILPATRICK \$255

(36 items)

### FRESH PRAWNS \$243

(3kg)

with thousand island dressing and lemon wedges

### DELUXE CHEESE PLATTER \$266

Selection of cheese, antipasto, grapes, strawberries, chutney and crackers - serves approximately 40

### TOASTED BREAD AND CHEF'S FRESH DIPS \$163

Serves approximately 40

### DELUXE FRESH SEASONAL FRUIT \$186

Serves approximately 40

### CLASSIC AND GOURMET SANDWICHES \$105

28 Qtrs each box-Min order 3 boxes sandwich range

### GLUTEN FREE VEGETARIAN SANDWICHES \$128

28 Qtrs each box-Min order 3 boxes sandwich range

### QUICHE LORRAINE OR VEGETARIAN QUICHE \$186

### MIXED SUSHI \$186

### SCONES \$140

Scones with Chantilly cream and jam

### COLD CANAPÉ BOX \$209 EACH BOX

(Min order of 2 boxes- 30 items in each)

1. Prosciutto and brie en croûte with blistered tomato and balsamic reduction
2. Smoked salmon blini with a dill cream cheese and black caviar
3. Goats cheese, dukah and aubergine tartlet

### CANAPÉ DESSERT BOX \$186

Boutique petite sweets (30 items)

### CANAPÉ DESSERT BOX GLUTEN FREE \$197

Boutique petite sweets (30 items)

### MINI BOUTIQUE CUPCAKES \$186

(35 items)

### BOUTIQUE LAMINGTONS \$174

(30 items)

### MINI GOURMET ICED DONUT \$186

(35 items)

### BITE-SIZED CHOUX PASTRIES \$209

Bite-sized choux pastries filled with creme patissiere and with a variety of classic toppings - (approx 40)

### JAM HEART SHORTBREAD BISCUITS \$186

shortbread biscuits with jam and dusted with icing sugar (approx 30)

### DANISH PASTRIES \$197

Danish Pastries Pain au chocolate, almond lattice, Apple sultana lattice, cinnamon swirl, apricot danish and cherry danish (approx 30)



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## MENU

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### **SALADS \$140 - EACH CATERS FOR APPROX 25 GUESTS**

#### **TURMERIC COUS COUS CAULIFLOWER & CRANBERRY SALAD**

*Pearl cous cous and diced cauliflower tossed with roasted red capsicum, pumpkin, pepitas, cranberries and parsley in a turmeric tahini dressing*

#### **BEAN MEDLEY SALAD (VG,GF)**

*Red kidney beans, 4 bean mix, soy beans, turtle beans, corn, red and green capsicum, celery, onion, carrot, shallots and parsley in a garlic dressing*

#### **CHICKEN BASIL PENNE PASTA SALAD**

*Penne pasta, chicken, celery, sun-dried tomatoes and parsley in a basil mayonnaise*

#### **CREAMY PENNE PESTO AND SPINACH SALAD**

*Creamy pesto penne pasta with roasted pumpkin, celery, sundried tomatoes and fresh basil mayonnaise.*

#### **CREAMY POTATO SALAD (GF)**

*Rustic potato salad in whole egg mayo, wholegrain mustard, spring onion and celery*

#### **CYPRUS GRAIN SALAD (GF,VG)**

*Healthy freekah, puy lentils, seeds, raisins with fresh vegetables, herbs and preserved lemon in a citrus lemon dressing.*

#### **QUINOA TABOULEH (GF,VG)**

*Black and white quinoa diced red onion, tomato and parsley, all tossed in a lemon dressing*

#### **COLESLAW (GF)**

*Tropical creamy QLD coleslaw*

#### **MIXED LETTUCE SALAD (GF,DF)**

*Mixed lettuce red onion, cucumber and balsamic glaze*

**BAMBOO PLATES, NAPKINS AND CUTLERY \$1.7PP  
BREAD ROLLS AND BUTTER PORTIONS \$3PP**



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## NOTES

Onsite with Chef and Hostess has a minimum food spend of \$2400 on Friday/Saturday/Sundays

Delivered Menus have a minimum food spend of \$800

Delivered menus service fee \$110

Menus that require a Chef/Wait staff has a service fee of \$320

After 3 hours onsite \$50.00 per hour per staff member required onsite

All menus are subject to change, including seasonal availability of some produce

Minimum spend may apply on certain dates/days

Once confirmed you would like to proceed we will issue a \$400 deposit invoice

Final guest numbers, menu and dietary are due 3 weeks out from event date

Final invoice is due 7 days out

Please note Chef's selection menus (i.e canapés or salads) are chosen based on main menu selections, final guest dietary requirements and seasonal produce.

### DIETARY REQUIREMENTS BELOW INCLUDED IN PER PERSON PRICING

GF - gluten free | VG - vegan | V - vegetarian | DF - dairy free | P - pescatarian

Other special dietaries will incur a surcharge for separate canapés/meal to be catered (i.e no onion, keto diet) POA

*Once your Chef has received the final guest numbers, menu selection and guest dietary requirements the team will then work out the menu for any guests with special dietary requirements.*



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Beverage Packages

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## BEVERAGE PACKAGES

### BAR PACKAGE

**\$27.50 PER PERSON PER HOUR**

Includes Beer, Wine, Sparkling & Soft Drinks

### CONSUMPTION/ CASH BAR

Spirits – \$14 (30ml nip with mixer)

Absolute Vodka, Malibu, Canadian Club, Jack Daniels, Jim Beam, Gordons Gin, Bacardi, Bundaberg Rum, Fireball, Tequila

Beers – \$9/ glass

Corona, Great Northern (on tap), Great Northern Super Crisp (on tab)

Cider – \$9/glass

Somersby Apple

Wine/ Sparkling – \$9/ glass

Squealing Pig Chardonnay

Squealing Pig Sauvignon

Squealing Pig Rose

Chandon Sparkling



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