

# Segara



Charter Rates

**Prestige**  
Harbour Cruises

## TERM CHARTER RATES

### JANUARY - DECEMBER | Up to 8 Guests

3 NIGHTS \$41,985

4 NIGHTS \$55,980

5 NIGHTS \$69,975

6 NIGHTS \$83,970

7 NIGHTS \$97,965

#### Includes:

- Crew: Professional team of 3, including an onboard chef
- Vessel and tender fuel
- GST & Standard ship's bar
- Meals: Custom menus by onboard chef tailored to client preferences
- Beverages: Wines and drinks from the onboard wine & beverage list
- Fuel: Covered for cruising within the agreed charter area (additional fees may apply for some itineraries)
- Housekeeping: Daily suite housekeeping and turn-down service
- Ensuite Amenities: Stocked with luxury products
- Water Sports: Use of onboard water sports equipment
- Additions (POA): Special beverage and catering requests, Dive Instructor
- Additional Gameboat rafting: \$500/night

## DAY CHARTER RATES

### JANUARY - DECEMBER

#### 6 HOUR CHARTER

ADDITIONAL HOUR \$15,000

- Maximum: 8 hours
- Includes: Vessel hire, GST, Fuel, Marine Crew
- Excludes: Catering, Beverages, Wharf Fees, Wait Staff, Chef Fees

## ADDITIONAL PRICING

### STAFF

\$85 per staff per additional hour

\$570

6-hour hire

### STAFF-TO-GUEST RATIO

1:10

## PUBLIC HOLIDAY SURCHARGE

Special Events POA (Australia Day, Boxing Day, Christmas Day, New Year's Eve, New Year's Day)

- Vessel Hire 25%
- Catering & Beverage Packages 25%
- Wait Staff & Chef Fees 100%

## CATERING NOTE

- **Produce Availability:** Subject to seasonal availability
- **Menu Selections:** Required **14 days prior to charter**; if none are provided, the menu will be chef's choice.
- **Dietary Requirements:** Must be submitted in writing 10 days prior to charter.



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## CANAPE MENU

12 MINIMUM GUESTS

### SILVER | \$95PP

6 Standard Canapés  
2 Substantial Canapés 1 Dessert

### GOLD | \$120PP

8 Standard Canapés  
2 Substantial Canapés 2 Desserts

### PLATINUM | \$145PP

9 Standard Canapés  
2 Substantial Canapés, Cheeses  
2 Desserts, Sushi Station

#### STANDARD CANAPÉ OPTIONS

- Indian spiced chicken with crème fraîche, fennel, and cucumber ribbons
- Vanilla cured Atlantic salmon with avocado purée and baby fennel salad
- Coriander, chili, and pickled ginger nori roll with soy and fresh lime
- Sesame-crusted beef with spiced tomato jam and edible flowers
- Sweet corn and shallot fritters with sticky chili jam
- Fresh melon and Parma ham with basil and vintage balsamic
- Porcini mushroom and parmesan arancini
- Baby beetroot, labneh, dukkah, and micro herb salad
- Coffin Bay oyster with finger lime caviar
- Crisp potato and pancetta fritters with spiced tomato jam
- Heirloom tomato and purple basil crostini with house-made labneh
- Local king prawns with citrus aioli and Tahitian lime
- Sweet corn and white truffle shooter

#### SUBSTANTIAL CANAPÉ OPTIONS

- Charred chorizo with saffron potato and spiced tomato chutney
- Slow-braised lamb shoulder croquette with vanilla pommes purée and vincotto jus
- Crisp Italian-style pork belly with cauliflower crème, rosemary salt, and pistachio
- Prosciutto-wrapped chicken roulade with velvet potato and baby herbs
- Local Emperor fillet with fresh tomato, lime, and basil salsa
- Sticky beef rib with celeriac crème and spring pea essence

#### DESSERT CANAPÉ OPTIONS

- Belgian chocolate torte with toasted hazelnut brittle
- Crisp Italian meringue, lemon curd, and strawberry gel shooter
- Passionfruit tart with vanilla bean mascarpone and lavender
- Coffee bean panna cotta with French sable and salted caramel





### BUFFET MENU

**12 MINIMUM GUESTS**

#### **GOLD BUFFET PACKAGE \$120 PER PERSON**

3 Canapés on Arrival, 8 Platters, 3 Desserts

#### **CANAPÉS**

- Sesame-crusted beef with spiced tomato jam and edible flowers
- Coriander, chili, and pickled ginger nori roll with soy and fresh lime
- Heirloom tomato and purple basil crostini with house-made labneh

#### **BAKERY**

- Crusty bread with whipped butter, olive oil, and balsamic

#### **SEAFOOD**

- Sugar-cured ocean trout with avocado foam, chili, ginger, and baby sorrel
- Natural Coffin Bay oysters with finger lime caviar

#### **HOT SELECTION**

- Local Emperor fillet with sweet corn and white truffle essence
- Charred Portuguese chili chicken with lemon and coriander
- Sticky Asian pork belly with coconut rice and chili jam

#### **SALADS**

- Green papaya, chili, ginger, and coriander with sesame and lime
- Radicchio, wild rocket, Persian feta, citrus, and baby fennel

#### **DESSERTS**

- Valrhona chocolate torte with hazelnut soil and buttermilk crème
- Almond milk panna cotta with wild strawberry gel and Panama passionfruit
- Selection of local tropical fruits and berries





### BUFFET MENU

**12 MINIMUM GUESTS**

#### **SEAFOOD BUFFET PACKAGE \$205 PER PERSON**

2 Canapés on Arrival, 12 Platters, 2 Desserts

#### **BAKERY**

- Crusty bread with whipped butter, olive oil, and balsamic

#### **HOT SELECTION**

- Roasted local coral trout with Thai-spiced rub and sesame choy sum
- Crispy fried squid and soft-shell crab with chili jam and Japanese mayonnaise
- Flamed tiger prawns with café de Paris
- Morton Bay bugs with roasted garlic butter

#### **COLD SELECTION**

- Coffin Bay oysters with nam jin dressing
- Red Emperor ceviche with Tahitian lime
- King prawn nori roll with citrus aioli
- Local sugar cane-cured ocean trout with avocado foam, pomegranate, and fennel

#### **SALADS**

- Green papaya, chili, ginger, and coriander with sesame and lime
- Roasted butternut, sage, macadamia, and goat's cheese
- Radicchio, wild rocket, pomegranate, and citrus

#### **DESSERTS**

- Valrhona chocolate torte with hazelnut soil and buttermilk crème
- Crystallized Limoncello tart with vanilla crème, lavender, and wild raspberries



## FINE DINING MENU

**10 MINIMUM GUESTS**

### FINE DINING \$180 PER PERSON

*Customisation: Menus can be tailored to accommodate individual dietary requirements and preferences.*

#### ENTRÉE

- Black Figs: Silken goat's curd, chorizo soil, shaved pecorino, vincotto, and live baby herbs
- Ocean Trout Carpaccio: Served with local king prawn, chili, ginger, garlic, baby fennel, and Tahitian lime
- Prosciutto & Labna: Prosciutto with dukkah, house-made labna, vine-ripened tomato, baby basil, and sourdough shards
- Sticky Asian Pork Belly: Accompanied by crisp wontons, chili bok choy, fresh ginger, and coriander salad
- Slow-Braised Beef Rib: Paired with sheep's milk yogurt, sumac, young mint, and sweet pea essence

#### SEAFOOD THREE WAYS:

- Oyster with citrus soy
- Chilled king prawn with avocado purée and micro herbs
- Sugar-cured Atlantic salmon with apple and baby fennel salad

#### MAIN

- Vanilla Poached Local Emperor Fillet: On sweet corn purée with fresh tomato and basil salsa, finished with caramel butter
- Peppered Beef Sirloin: With butternut confit, pommes pavé, buttered asparagus, and vincotto demi-glaze
- Dukkah & Herb-Centered Chicken Roulade: Served with citrus beurre blanc, crisp snow peas, shaved prosciutto, and micro herbs
- Marsala-Glazed Duck: Accompanied by celeriac crème, chili broccolini, black cherry reduction, and pea leaves
- Garlic & Rosemary Roasted Suckling Pork: Served with truffled cauliflower essence, macadamia soil, and black fig glaze
- House-Made Potato Gnocchi (V): Tossed in porcini crème, shaved pecorino, asparagus, olive oil, and baby basil

#### DESSERT

- Belgian Chocolate Torte: With buttermilk semifreddo, hazelnut brittle, and chocolate paint
- Condensed Milk Parfait: Paired with mango sorbet, fresh tropical fruits, and coconut marshmallow
- Pinot Noir Poached Corella Pear: Served with double crème, flaked pastry, and warm caramel fudge
- Crystallized Limoncello Tart: With vanilla crème, lavender, and wild raspberries
- White Chocolate Bavarois: Paired with strawberry gel, vanilla strawberries, fresh mint, and French sable
- Liquorice Panna Cotta: Served with citrus curd, fresh passionfruit, burnt Italian meringue, and raspberries



## BEVERAGE PACKAGES

### BYO PACKAGE | \$25 PER PERSON

*Includes:*

- Ice
- Eskies/Fridges
- Glassware

***Additional Information:***

**Delivery & Removal Guidelines**

- Delivery: All BYO beverages must be delivered to the yacht at least 2 hours prior to the event. This will be coordinated at an agreed time with the yacht.
- Removal: Any leftover BYO beverages must be removed upon departure at the conclusion of the charter.

**Welcome Beverages**

- Clients may select up to 2 welcome beverages for the crew to prepare in advance of guest arrival.

**Custom Beverage Ordering Option**

- A custom BYO beverage list is available, allowing clients to order and have drinks delivered directly to the yacht on their behalf.