

Ocean Life



Charter Rates

Prestige
Harbour Cruises

VESSEL HIRE

JANUARY - DECEMBER

| | |
|-----------------|----------------|
| 3 HOUR CHARTER | \$1,425 |
| 4 HOUR CHARTER | \$1,900 |
| ADDITIONAL HOUR | \$475 per hour |

WATER TRANSFER | MAX 16 PAX

| | |
|-----------------|---------|
| 1 HOUR | \$1,500 |
| RETURN TRANSFER | \$2,000 |

within the hr each way). Plus wharf fees apply

- Travel west of Huntleys Point Ferry Wharf (Gladesville) Additional \$100.00
- Travel to Watsons Bay, Manly or Spit additional \$475

ADDITIONAL PRICING

PUBLIC HOLIDAY SURVHARGE 10%

BYO CHARTERS SURCHARGE \$300

Includes all crockery, cutlery, cups, utensils, serving equipment and eskies. BYO Drinks requires BYO ice

WHARF FEES (NSW MARITIME)

- Maritime Wharves \$50 each way
- Cockle bay wharves \$60 each
- Eastern Suburbs \$100 each way
- Manly Wharf \$200 each way

TRANSFER FOOD & BEVERAGES

| | |
|---|---------|
| DIAMOND BEVERAGE PACKAGE | \$25 pp |
| NIBBLES – ANTIPASTO PLATTER (for 10 pax) | \$120 |
| CHEESE PLATTER (for 10 pax) | \$100 |



prestigeharbourcruises.com.au



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Catering Menu

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BUFFET MENU

MINIMUM 10 GUESTS (OR \$400 CHEF FEE APPLIES)

FRESHWATER BBQ BUFFET

\$30 PER PERSON

Gourmet Sausages (gf)
Bush finger lime infused chicken (gf)
Mushroom Ratatouille (gf, v, ve)
Garlic & Herb Roasted Baby Chats (gf, v, ve)
Antipasto (v)

SALADS

Roasted Root Vegetable Salad (gf, v, ve)
Rainbow Apple Slaw with minted creamy mayo (gf, v, ve)
Freshly tossed garden salad with ocean blues house dressing (gf, v, ve)

Fresh bread rolls
Assorted condiments

ROSE BAY BUFFET

\$48 PER PERSON

ON ARRIVAL

Assorted Mini Quiche

BUFFET

Citrus baked whole salmon, with dill crème - GF
Double cooked roast beef - with red wine thyme jus - GF
Boneless baked chicken with feta & sundried tomato cream sauce - GF
Vegetarian Lasagne - V
Lyonnais potato gratin - GF V
Roasted root vegetable salad - GF VG V
Fresh Garden Salad - GF VG V

SIDES & DESSERT

Antipasto
Oven baked bread rolls
Chef's selection of decadent cakes
Fresh fruit platter

INFORMAL BUFFET MENU

\$56 PER PERSON

ANTIPASTO PLATTER
Cold meats, pickled vegetables, dips

SALADS

Rocket, pear & parmesan salad (v, gf)
Roasted Root Vegetable Salad (gf, v, ve)
Freshly tossed garden salad with ocean blues house dressing (gf, v, ve)

PROTEINS (CHOICE OF 2)

Teriyaki Fish of the day skewers
Marinated Beef & Vegetable Skewers with compound butter
Pan Seared Lamb Cutlets
Lemon, Lime & Sweet Chili Chicken Skewers

Fresh bread rolls

Assorted condiments



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Beverage Packages

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BEVERAGE PACKAGES

DIAMOND BEVERAGE PACKAGE

\$12.50 PER PERSON PER HOUR OR \$50 PER PERSON (4 HR)

BEER

- Carlton Dry
- Lashes
- Peroni Red
- Corona
- Light Beer

WINE

- Pinot Grigio
- Sauvignon Blanc
- Moscato
- Cabernet Sauvignon
- Shiraz
- Bubbles
- Rose

• Juice

- **Soft Drinks** (does not include Red Bull)

HOUSE SPIRIT UPGRADE

\$11PP PER PERSON PER HOUR

- Jim Beam
- Bundaberg Rum
- Vodka
- Scotch
- Bacardi
- Gin

SILVER BAR PACKAGE

\$5PP PER PERSON PER HOUR

Juice, Soft Drinks (does not include Red Bull)

**BEVERAGES ON CONSUMPTION
CASH BAR, BAR TAB & CONSUMPTION BAR
BAR STAFF FEES OF \$350 APPLY FOR 4 HOUR PERIOD**

**COCKTAILS AVAILABLE ON REQUEST
BEVERAGES SUBJECT TO CHANGE DUE TO AVAILABILITY.**



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