

Highlander



Charter Rates

Prestige
Harbour Cruises

VESSEL HIRE

LOW SEASON | APRIL - OCTOBER

(4 hours minimum)

FRIDAY - SATURDAY	\$450 per hour
SUNDAY - THURSDAY	\$425 per hour

HIGH SEASON | NOVEMBER - MARCH

MONDAY - SUNDAY 4-HOUR	\$475 per hour
MONDAY - SUNDAY 3-HOUR	\$525 per hour

EVENTS & PUBLIC HOLIDAY

Christmas Day	\$825 per hour
Boxing Day, Australia Day, Harbor Life, NYD	\$625 per hour
All other public holidays not listed	\$625 per hour
NYE (BYO 5:30pm-12:30am)	\$18,500

SPECIAL RATES

Transfers or 1-2-hour charters	Call to discuss pricing
Manly or Balmoral touring/ pick up (Max 10Pax)	\$150 each way
West of Gladesville Bridge	\$150 each way

ADDITIONAL DAY PRICING

BYO

BYO FOOD	\$10pp
BYO DRINKS	\$15pp

BYO Fee includes crockery, cutlery, cups, utensils, serving equipment, BBQ use, Eskies, garbage disposal. Ice not included.

WHARF FEES

Standard Wharfs (other than Rose bay)	\$50 (per wharf)
Rose bay Pontoon	Free

CATERING

Drinks/Catering (Collection Rose Bay Pontoon)	\$10pp
Catering Packages (we recommend 'Vanilla Blue' Catering company)	
LILY-PAD	Free
STAND-UP PADDLE BOARDS	\$50
DRINKS DELIVERY COLLECTION	\$100
PRE-LOADING/POST LOADING/EARLY ACCESS	\$150
ICE (per bag)	\$12



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BUFFET BBQ MENU

BBQ STAPLES | \$30PP

Plain beef sausages, Plain beef Patties
Buns, onion, cheese & sauces

BBQ SPREAD 1 | \$60PP

Mix of gourmet sausages
Marinated garlic teriyaki chicken thighs
Gourmet garden salad
Creamy potato salad
Bread rolls, spreads & sauces

BBQ SPREAD 2 | \$85PP

Local rump steak with post marinade
Rosemary lamb / Angus beef / Italian pork sausages
Garlic teriyaki chicken thighs
Avocado mixed gourmet garden salad
Creamy classic home-made potato salad
Bread rolls, spreads & sauces

PUBLIC HOLIDAY SURCHARGE OF 20% APPLIES ON ALL CATERING ORDERS.





PLATTERS

REG ~10PAX / LARGE ~18PAX

Cheese Platter | \$160 / \$285

A selection of gourmet cheeses, fig-nut crackers, water crackers, walnuts, blueberries, strawberries, and dried apricots

Cheese & Charcuterie Platter | \$255 / \$435

An assortment of Australian cheeses, creamy hummus dip, beetroot dip, tahini dip

Selection of cured and deli meats, fig-nut crackers, water crackers

Selection of fresh & dried fruit and walnuts

Fruit Platter | \$125 / \$220

A combination of the freshest in season fruits sourced locally

Sweet Treat Platter | \$105 / \$185

An assortment of muffins, brownies and gourmet indulgent bars

Mixed Seafood Platter | \$245 / \$425

Peeled prawns (15/30 pieces)

Sydney rock oysters (12/24 pieces)

Smoked salmon

Cocktail sauce, garnish & lemons

Prawn Platter | \$170 / \$280

Tiger prawns farmed fresh off the Queensland coast, cooked perfect to peel & eat

Cocktail sauce, garnish & lemons

PLATTERS ORDERED WITHOUT A BBQ MENU REQUIRE A MINIMUM SPEND OF **\$400**
AND INCUR A DELIVERY FEE OF **\$70**
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