

# Magic



Charter Rates



## VESSEL HIRE RATES - CATERED

### JANUARY - OCTOBER

3-HOUR CHARTER	\$1,950
4-HOUR CHARTER	\$2,600

### NOVEMBER - DECEMBER

3-HOUR CHARTER	\$2,550
4-HOUR CHARTER	\$3,400

- Saturdays min 4 hours
- BYO catering permitted with bar package or cash/consumption bar - surcharge \$200 applies

## DAY CHARTER RATES

### JANUARY - OCTOBER

3-HOUR CHARTER	\$3,000
4-HOUR CHARTER	\$3,600

### NOVEMBER - DECEMBER

3-HOUR CHARTER	\$3,800
4-HOUR CHARTER	\$4,400

- BYO surcharge for waitstaff food and beverages included

## ADDITIONAL PRICING

STAFF	\$250
4 hour minimum	3-4 hour cruise

WHARF FEES \$50 per touch

STAFF-TO-GUEST RATIO	
1 - 25 GUESTS	1 x Bar / wait staff
26 - 50 GUESTS	2 x Bar / wait staff
51 + GUESTS	3 x Bar / wait staff

SECURITY \$350  
18-21st Birthday  
No bar packages offered, only cash bar or tab  
3-4 hour cruise

## Additional Information

### BYO EVENTS:

- Max capacity for FULL BYO charter is 50 guests
- Full BYO Events not available for 18th to 25th Bdays cruises

### BAR OPTIONS:

- Individual purchase (Cash Bar or credit card payment on board) Min Spend \$500
- Bar Tab (Cash Bar or credit card payment on board) Min Spend \$500
- Beverage package \$15.50 per/person - per/hour



prestigeharbourcruises.com.au



+61282125698



cruises@prestigeharbourcruises.com.au

## COCKTAIL MENU

MINIMUM 20 GUESTS APPLY FOR ALL CATERING MENUS  
STANDING SERVICE UP TO 100 GUESTS

### CANAPE A | \$45PP

Selection of 5 canapes  
(3 hot & 2 cold)

### CANAPE B | \$55PP

Selection of 7 canapes  
(4 hot & 3 cold)

### CANAPE C | \$65PP

Selection of 9 canapes  
(5 hot & 4 cold)

### SET CANAPE MENU \$30 PER PERSON

Petite Quiche- Smokey Bacon and cheese + Ricotta Spinach & sundried tomatoes

Min party pies- beef mini pies (hot)

Vegetarian spring rolls- oven baked Vegetarian spring rolls served with sweet chilli sauce (hot)(veg)

### COLD CANAPE

Mini bruschetta- garlic oil rubbed croutons topped with freshly sliced tomato, Spanish onion and handpicked basil leaves topped with a balsamic glaze. (cold)(veg)

Smoked salmon blinis- fresh Tassie smoked salmon served on a dill infused blini and topped with preserved lemon cream fraiche (cold)

Prawn cocktail- Fresh prawns served on a bed of shredded lettuce topped with a Mary Rose mayo (cold)

Assorted sushi- hand rolled assorted sushi and nori rolls including vegetarian options served with wasabi and soy sauce (cold)(veg)(gf)

Falafel Kebab- Homemade falafel topped with a pitted black olive and a cherry tomato (cold)(veg)(gf)

Zucchini corn fritters- Homemade crispy zucchini corn fritters served with cream fraiche (cold)(veg)(gf)

### HOT CANAPE

Gourmet party pies- selection of beef burgundy, and chicken and leek pies (hot)

Petite Quiche- Smokey Bacon and cheese + Ricotta Spinach & sundried tomatoes

Vegetarian spring rolls- oven baked Vegetarian spring rolls served with sweet chilli sauce (hot (veg)

Meatballs- Homemade traditional meatballs served with fresh garden tomato relish (hot)(gf)

Spicy Thai fish cakes- delicate fish minced with red curry paste, fish sauce, fresh scallions and served with a sweet chili sauce

Koftas – fresh mince seasoned with fresh herbs, onion and garlic and served with traditional Tzatziki

Potato wedges- seasoned potato wedges served with sour cream and sweet chilli (veg)

Hand rolled Prawn cones with Sweet chilly dipping sauce

Salt and pepper Squid pieces with wasabi mayonnaise

Cheese and Spinach triangles with a yogurt and cucumber dip

Assorted mini Pizzas

## BUFFET MENU

### CRUISING CANAPE / MINI BUFFET MENU \$50 PER PERSON

STANDING CASUAL / INFORMAL SEATED SERVICE – UP TO 80 GUESTS

#### Canapés

- Gourmet party pies- selection of beef burgundy, and chicken and leek pies (hot)
- Vegetarian spring rolls- oven baked Vegetarian spring rolls served with sweet chilli sauce (hot)(veg)

#### Mini Buffet

- Oven roasted Chicken breast- BBQ marinated chicken breast served warm
- Italian pasta salad- penne pasta with fresh Spanish onion, ripe cherry tomatoes, pitted black Kalamata olives and mozzarella mixed in a Italian herbed dressing
- Classic Potato salad- Classic sour cream and shallot potato salad topped with crispy streaky bacon bits
- Fresh Garden salad- Mixed leaf greens tossed in a French dressing with red capsicum, shredded carrot, Spanish onion and tomato
- Selection of bakery rolls served with individual butter portions

### CRYSTAL BUFFET MENU \$62 PER PERSON

STANDING CASUAL / INFORMAL SEATED SERVICE – UP TO 80 GUESTS  
OR (FORMAL SEATED SERVICE UP TO 42 GUESTS – PLEASE CONFIRM UPON BOOKING  
IF TABLE SERVICE IS REQUIRED)

#### Canapés

- Gourmet party pies- selection of beef burgundy, and chicken and leek pies (hot)
- Vegetarian spring rolls- oven baked Vegetarian spring rolls served with sweet chilli sauce (hot)(veg)

#### Main Buffet

- Oven roasted Chicken breast- BBQ marinated chicken breast served warm
- Cold meats platter- assorted quality deli meats. Smoked champagne ham, Mild Hungarian salami, roasted turkey breast, chicken breast
- Italian pasta salad- penne pasta with fresh Spanish onion, ripe cherry tomatoes, pitted black Kalamata olives and mozzarella mixed in a Italian herbed dressing
- Classic Potato salad- Classic sour cream and shallots potato salad topped with crispy streaky bacon bits
- Fresh Garden salad- Mixed leaf greens tossed in a French dressing with red capsicum, shredded carrot, Spanish onion and tomato
- Selection of bakery rolls served with individual butter portions

## BUFFET MENU

### EMERALD BUFFET \$72 PER PERSON

STANDING CASUAL / INFORMAL SEATED SERVICE – UP TO 80 GUESTS  
OR (FORMAL SEATED SERVICE UP TO 42 GUESTS – PLEASE CONFIRM UPON BOOKING  
IF TABLE SERVICE IS REQUIRED)

#### Canapés

- Spicy Thai fish cakes- delicate fish minced with red curry paste, fish sauce, fresh scallions and served with a sweet chili sauce
- Assorted sushi- hand rolled assorted sushi and nori rolls including vegetarian options served with wasabi and soy sauce

#### Mini Buffet

- Whole Tiger Prawns- Catch of the day – Fresh whole Tiger prawns served with freshly cut lemons
- Half Shell NZ mussels- NZ half shell mussels served warm in a lemon grass and coconut curry topped with coriander
- Cold meats platter- assorted quality deli meats. Smoked champagne ham, Mild Hungarian salami, roasted turkey breast, chicken breast
- Italian pasta salad- penne pasta with fresh Spanish onion, ripe cherry tomatoes, pitted black Kalamata olives and mozzarella mixed in a Italian herbed dressing
- Classic Potato salad- Classic sour cream and shallots potato salad topped with crispy streaky bacon bits
- Fresh Garden salad- Mixed leaf greens tossed in a French dressing with red capsicum, shredded carrot, Spanish onion and tomato
- Selection of bakery rolls served with individual butter portions

### DIAMOND BUFFET \$95 PER PERSON

MINIMUM \$1800 MENU SPEND. FORMAL SEATING FOR UP TO 40 GUESTS ONLY.

#### Canapés

(Select 3 canapes (1 hot & 2 cold)

#### Main Buffet

- Oven roasted Chicken breast- thyme infused BBQ marinated chicken breast served warm with a herbed lemon glaze
- Roast Sirloin- Oven roasted Sirloin encrusted with Garlic and Rosemary cooked medium rare
- Half Shell NZ mussels- NZ half shell mussels served warm in a lemon grass and coconut curry topped with coriander
- Tasmanian Smoked salmon- Tassie smoked salmon slices served with thinly sliced Spanish onions and capers and a preserved lemon crème fraîche
- Whole Tiger Prawns- Catch of the day – Fresh whole Tiger prawns served with freshly cut lemons
- Classic Potato salad- Classic sour cream and chive potato salad topped with crispy streaky bacon bits
- Fresh Garden salad- Mixed leaf greens tossed in a French dressing with red capsicum, shredded carrot, Spanish onion and tomato wedges
- Selection of artisan bakery rolls served with individual butter portions

#### Dessert

- Cookies and Cream Cheesecake – Individual Oreo cheese cake rounds. Assorted Vanilla & chocolate



Beverage Packages

## BEVERAGE PACKAGES

### BEVERAGE PACKAGE

**\$15.50 PER PERSON PER HOUR**

White Wine Wolf Blass Eaglehawk Sauvignon Blanc

Red Wine Wolf Blass Eaglehawk Cab Sauv

Sparkling Wine Wolf Blass Eaglehawk Cuvee

Beer Calton Dry (Bottle) , Great Northern Super crisp (cans) , Cascade Light

Non Alcoholic Coca-Cola, Soft drinks, fresh juice

*No spirit packages (All spirits available via tab or individual purchase)*

### NON-ALCOHOLIC BEVERAGE PACKAGE

**\$5.00 PER PERSON PER HOUR**

Coca-Cola, Soft drinks, Orange Juice

### CASH OR CONSUMPTION BAR

**MINIMUM SPEND \$500**

Cash Bar or credit card payment on board

Individual purchase or Bar Tab

### CONSUMPTION BAR MENU

#### BEERS \$10 PER BOTTLE

Carlton Dry

Great Northern Super crisp

Cascade Light

#### SPIRITS \$12 PER GLASS

Bundaberg Rum

Jack Daniels

Johnnie Walker Red

Jim Beam Bourbon Whiskey

Vodka

Gordon's Gin

Canadian Club

#### SPARKLING WINE \$9 PER GLASS

Wolf Blass Eaglehawk Cuvee

#### NON ALCOHOLIC \$4 PER GLASS

Soft drinks & Orange juice

#### WHITE WINE \$9 PER GLASS

Wolf Blass Eaglehawk Sauvignon Blanc

#### RED WINE \$9 PER GLASS

Wolf Blass Eaglehawk Cabernet Sauvignon

