

Morpheus



Charter Rates

Prestige
Harbour Cruises

VESSEL HIRE

FEBRUARY - SEPTEMBER | 30 PAX MIN

3 HOUR CHARTER	\$3,000
4 HOUR CHARTER	\$4,000
ADDITIONAL HOURS	\$1,000 per hour

OCTOBER - JANUARY

4 HOUR CHARTER	\$5,200
ADDITIONAL HOURS	\$1,300 per hour

- Minimum of 30pax required Sunday-Wednesday
- Minimum of 50pax required Thursday-Saturday

ADDITIONAL PRICING

WHARF FEE	\$50 per visit
DJ	\$750
RED CARPET	\$200
CHAIR COVERS & SASH	\$8.50 each

BALLOON DECORATIONS	from \$200
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KARAOKE	\$500
<i>Huge songbook, large plasma screen, two cordless microphones, effect lighting and smoke machine. BYO playlist, connect to our 4 Bluetooth disco</i>	

SPEAKER	\$550
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CANAPE MENU

CHOOSE YOUR OWN COCKTAIL MENU
WE RECOMMEND A MINIMUM SELECTION OF THREE ITEMS FOR EACH HOUR OF CRUISING

CHEF'S SPECIAL — \$55 PER PERSON

- BBQ Chicken skewers marinated in satay sauce
- Mini spring rolls with sweet chili
- Cajun spiced calamari with lime and chili aioli
- Tandoori chicken pizzette with cucumber and mint yogurt
- Assorted sushi and sashimi
- Mini bacon, spinach and smoked salmon quiches
- Breaded chicken pieces with garlic aioli
- Lentil and vegetable cocktail samosas with mango chutney
- Tomato and basil bruschetta

GROUP A — \$5 PER PERSON PER ITEM

- Mini spring rolls with sweet chili
- Lentil and vegetable cocktail samosas with mango chutney
- Roma tomato salsa tart with baby bocconcini
- Thai style vegetarian curry puffs
- Thai fish cakes with sweet chilli
- BBQ spicy beef chipolatas
- Assorted petite pies
- Tomato and basil bruschetta

GROUP B — \$6 PER PERSON PER ITEM

- Thai green chicken curry puffs with sweet chutney
- Mini bacon, spinach and smoked salmon quiches
- Tandoori chicken pizzette with cucumber and mint yogurt
- Mini tart cases with smoked salmon, avocado and crème fraîche
- BBQ Chicken skewers marinated in satay sauce
- Mediterranean vegetable tarts with Greek feta
- Cajun spiced calamari with lime and chili aioli
- Lamb kofta meatballs with yogurt dressing
- Breaded chicken pieces with Garlic aioli
- Mexican enchilada bites with guacamole sauce
- Gluten free Margherita pizzette

GROUP C — \$7 PER PERSON PER ITEM

- Assorted sushi and sashimi
- BBQ octopus in Asian spices
- Smoked salmon and avocado pillows with fresh dill
- Salmon skewers marinated in lemongrass and basil
- Individual Lemon chicken risotto
- Thai beef salad served with coriander and bean shoots
- Bamboo skewered prawns with lemongrass and lime leaves
- Peking wraps with cucumber, shallots and hoisin sauce
- Seared scallops served in spoon with butter & herb sauce
- Freshly shucked rock oysters with lemon & lime wedges
- Tempura Prawns with sweet chili mayonnaise
- Fisherman's basket and chips served in mini tucker boxes
- Individual mushroom risotto
- Beef or chicken sliders with melted brie & tomato relish
- Mini smoked salmon bagels with cream cheese & dill





BUFFET MENU

ALL MENUS CAN BE TAILORED TO YOUR SPECIFIC REQUIREMENTS

SPINNAKER BUFFET – \$110 PER PERSON

CANAPÉS

Chef's selection of 2 canapés

MAIN

Whole double smoked leg ham, carved from the bone and served with mustard selection
Beef striploin served with béarnaise
Chicken fillet pieces marinated in lemongrass and lime leaves on vermicelli noodles
Wild mushroom, spinach and lemon risotto
Salad of mixed leaves with roasted sweet potato, semi-sun dried tomatoes, olives & shaved parmesan
Whole roasted baby new potatoes, tossed with rocket and served with garlic & chive sour cream
Selection of fresh breads

TO FINISH

A selection of individual gourmet desserts with coffee and assorted teas

QUAYSIDE BUFFET – \$180 PER PERSON

CANAPÉS

Mediterranean vegetable tarts with Greek feta
Assorted sushi and sashimi
Smoked salmon tartlets

MAINS

Platters of king prawns and Sydney rock oysters with lemon and seafood sauce
Lamb racks roasted in maple and rosemary
630g lobster with tarragon butter and lemon
Chicken breast fillet with asparagus and seeded mustard cream sauce
Sides of Tasmanian smoked salmon with capers and dill mayonnaise
Wild mushroom, spinach and lemon risotto
Salad of mixed leaves with roasted sweet potato, semi-sun dried tomatoes, olives & shaved parmesan
Whole roasted baby new potatoes, tossed with rocket and served with garlic & chive sour cream
Selection of fresh breads

TO FINISH

A selection of individual gourmet desserts with coffee and assorted teas
Platter of mixed cheese, nuts & dried fruit with lavosh
All menus can be tailored to your specific requirements

PORT JACKSON BUFFET – \$150 PER PERSON

CANAPÉS

Chef's selection of 3 canapés

MAIN

Platters of king prawns and Sydney rock oysters with lemon and seafood sauce
Whole double smoked leg ham, carved from the bone and served with mustard selection
Beef striploin served with béarnaise
Green lip mussels with angel hair in chef's own tomato and white wine sauce
Sides of smoked salmon with capers, Spanish onion and lemon dill dressing
Salad of mixed leaves with roasted sweet potato, semi-sun dried tomatoes, olives & shaved parmesan
Whole baby new potatoes and watercress served with garlic & chive sour cream
Selection of fresh breads

TO FINISH

A selection of individual gourmet desserts with coffee and assorted teas
Platter of mixed cheese, nuts & dried fruit with lavosh





FORMAL MENU

FORMAL MENU – \$130 PER PERSON

ENTRÉE

Please select one item

Seafood antipasto plate of king prawns, smoked salmon and pacific oysters

Thai beef salad with coriander and bean shoots

Honey peppered prawns with mustard rocket

Assorted sushi and sashimi

Antipasto plate of cured meats, sundried tomatoes and mixed olives

Deconstructed bruschetta with tomato and basil and a balsamic dipping sauce

MAINS

Please select two items to be served alternately

Green lip mussels with angel hair in a fresh tomato, white wine and herb sauce

Roast beef fillet on potato mash

Salmon fillets with a lemon and dill dressing served on smashed potatoes

Marinated spatchcock on vegetable ratatouille

Herb crusted lamb rack on tomato couscous

Chicken breast fillet in a seeded mustard cream sauce with hand cut potatoes and asparagus

All mains served with a selection of seasonal vegetables and fresh breads

TO FINISH

Served on the buffet

Coffee and assorted teas with a selection of individual gourmet desserts

All menus can be tailored to your specific requirements



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Beverage Packages

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BEVERAGE PACKAGES

STANDARD BAR PACKAGE

\$15 PP PER HOUR (MIN 3)

McWilliam's Select Series Sauvignon Blanc
McWilliam's Select Series Cabernet Merlot
McWilliam's Select Series Brut Reserve
(sparkling)
Steam Rail Pale Ale
Cascade Premium Light
Soft drinks
Orange juice
Mineral water

PREMIUM PACKAGE

\$17 PP PER HOUR (MIN 3)

White (choose 1)
Evans & Tate 'The Go-Between' Sauvignon Blanc
Evans & Tate 'The Go-Between' Chardonnay
Red (choose 1)
Evans & Tate 'The Go-Between' Shiraz
Evans & Tate Breathing Space Cabernet Sauvignon
Sparkling: McWilliam's Selection Series Brut Reserve
Beers: Steam Rail Pale Ale & Cascade Premium Light
Soft drinks
Orange juice
Mineral water

BAR WAITSTAFF

For all cash and consumption bar options a charge for waitstaff will apply at a cost of \$300 per staff – 1 staff for every 15 passengers

DELUXE PACKAGE

\$19 PP PER HOUR (MIN 3)

White (choose 1)
McWilliam's High Altitude Sauvignon Blanc
Under & Over Pinot Gris
Mount Pleasant Singing in the Rain
Chardonnay
Red (choose 1)
Chant du Midi Rosé
McWilliam's Appellation Pinot Noir
Under & Over Shiraz
Sparkling (choose 1)
Henkell Trocken Dry Sec
Chant du Midi Blanc de Blancs Brut
Serafini & Vidotto Bollicine di Prosecco DOC
Beers: Steam Rail Pale Ale & Cascade Premium Light
Soft drinks
Orange juice
Mineral water

ADD HOUSE SPIRITS

\$7 PER PERSON PER HOUR

Scotch, Bourbon, Rum, Gin, Vodka

ADD HOUSE SPIRITS AND LIQUEURS

\$10 PER PERSON PER HOUR

Scotch, Bourbon, Rum, Gin, Vodka, Kahlua, Tia Maria, Baileys

CASH OR CONSUMPTION BAR

Beverages on Consumption, Bar Tab or Cash Bar
Your choice of 1 white wine, 1 red wine, 2 beers, soft drinks and spirits (if required).
Beverages can be purchased on a cash basis or you can run a bar tab to be settled by credit card at the end of the charter.

