

# Zephyr Resort



## VESSEL HIRE

---

4 HOUR CHARTER	\$6,000
----------------	---------

---

*Low Season Special: April to August – enjoy a discount of 20% during the low season and an additional 15% off for bookings made from Monday to Thursday.*

**DAY CHARTER TIME SLOT: 11AM TO 3PM**  
**EVENING CHARTER TIME SLOT: 4PM TO 8PM**

## ADDITIONAL PRICING

### STYLING OPTIONS

---

DINING SETTING	\$35PP
----------------	--------

*Dining table & chairs: up to 30ppl*

**Table styling with:**

- Seasonal Table florals Personalized menus Chair sash Tablecloth
- Handmade ceramic dinner plates and bread plates Crystal
- Glassware Rose Gold / Gold Cutlery Organic linen napkins
- Delivery, Set Up and Pack Up

---

BYO STYLING	FOC
-------------	-----

*Customers can board 30 minutes before their charter to set up, with a maximum of 2 people allowed onboard early at a time.*

---

OLIVE BRANCH ARRANGEMENT	\$350
--------------------------	-------

*A 2-meter-long hanging arrangement featuring olive branches.*

---

PERSONALIZED FLORALS	\$1,250
----------------------	---------

*2-meter-long hanging arrangement featuring your preference of flowers.*

---

SEASONAL FLORALS	\$750
------------------	-------

*2-meter-long hanging arrangement featuring green foliage and seasonal flowers.*

---

PALM BEACH FERRY WHARF	\$100
------------------------	-------

---

PUBLIC HOLIDAY SURCHARGE	20%
--------------------------	-----

---

**NO BYO DRINKS & NO BUCKS PARTIES**

---



# Zephyr Resort



Catering Menu

## CATERING MENU

### CANAPE MENU

**\$75PP + ONSITE CHEF CHARGE \$590**

Chèvre, fresh fig, honeycomb, truffle oil en croute

Raw kingfish tostada, jalapeno, avocado crema, finger lime

WA Scallop, XO butter, ginger, coriander and shallot salad, trout roe

Hot smoked salmon pate, toasted sourdough, pickled onion, trout roe

BBQ chilli and lime prawn skewer

Grilled chicken yakitori, spring onion, soy glaze, furikake

Slow cooked lamb shoulder slider, smoked tzatziki, cucumber, eschallot and mint slaw

Carne asada steak taco, avocado, salsa roja, pickled onion, coriander

Dark chocolate and roasted hazelnut tart, sea salt

### 20% SURCHARGE FOR LESS THAN 20 PPL

\*vegetarian and GF options provided

\*for more canapé options please contact us

### SELF SERVE DROP OFF PLATTERS

**2 MAINS, 3 SALADS \$65PP**

#### MAINS

House smoked ocean trout, labne, fine herb crust

Grilled spiced chicken breast, salsa verde, confit artichokes, Tzatziki

BBQ Lemongrass chicken cutlet, Vietnamese herb salad, fresh chilli

Whole sliced roast beef eye fillet, horseradish cream, chives (+\$8pp)

Vegetarian sweet potato and feta frittata, shaved parmigiano

Grilled Tasmanian salmon, roquette pesto, asparagus and pickled fennel salad

Sliced Argentinian lamb rump, chimichurri, artichoke hearts

#### SALADS

Persian quinoa, kale, avocado, cherry tomato, feta salad with dried fruits and almonds

Caprese salad of heirloom tomatoes, bocconcini and basil

Baby potato, toasted almonds, green peas with wholegrain mustard dressing

Organic roasted pumpkin pieces, moroccan spices and turmeric yoghurt dressing

Traditional greek salad

Green garden salad, goats curd, fresh herbs, green goddess dressing

Roasted beetroot, goats curd, caramelised walnut

Grilled broccolini, hazelnut and currant salsa, lemon tahini dressing

### 20% SURCHARGE FOR LESS THAN 15 PPL

**10% SURCHARGE ON SUNDAYS.**

**15% SURCHARGE ON PUBLIC HOLIDAYS.**

**10% SURCHARGE FOR VEGAN AND GLUTEN FREE OPTIONS.**



prestigeharbourcruises.com.au



+61282125698



cruises@prestigeharbourcruises.com.au

# Zephyr Resort



## CATERING MENU

### **GRAZING TABLES \$32 PER PERSON**

Includes:

Local Cured Meats

Artisan Cheeses

House Made Dips

Olives & Antipasti

Sourdough, Lavish and Crackers

Seasonal Fruits

Nuts

### **SLIDER / WRAPS / RICE PAPER ROLL BOX \$300 FOR A BOX OF 40**

Slider boxes come with a choice of chicken, beef or schnitzel sliders

Wraps come with a choice of Ham, poached chicken, chicken schnitzel or salad

Rice paper roll boxes come with a choice of Chicken or Vegetarian Rice Paper Rolls. Served with sweet chilli sauce.

### **ADDITIONAL PLATTERS**

#### **PEELED KING PRAWNS, MARIE ROSE SAUCE, LEMON \$175 PER KG**

#### **SYDNEY ROCK OYSTERS WITH MIGNONETTE & LEMON \$90 PER DOZEN**

**10% SURCHARGE ON SUNDAYS.**

**15% SURCHARGE ON PUBLIC HOLIDAYS.**

**10% SURCHARGE FOR VEGAN AND GLUTEN FREE OPTIONS.**



# Zephyr Resort



Catering Menu

**Prestige**  
Harbour Cruises

## FORMAL MENU

### 4 COURSE SIT DOWN MENU FROM \$135PP + ONSITE CHEF \$590 (MINIMUM 12 GUESTS)

Seared scallop, xo and shallot butter

Holy goat curd, fresh fig, honeycomb, truffle en croute

Berkelo Rye Sourdough, Creme fraiche and trout roe

#### 1ST

Roasted peppers, buffalo mozzarella, Cantabrian anchovy, edive

#### 2ND

WA Octopus, romesco, pickled eschalot, fennel mousse, fried parsley

#### 3RD

Grilled O'connor bavette steak, celeriac puree, smoked wild mushrooms, whiskey jus

Shared sides

Tossed green leaves, green goddess dressing

Kipfler potatoes, salsa verde, watercress, toasted almonds, preserved lemon dressing

#### 4TH

Flourless chocolate torte, vanilla double cream, almond praline, blackberry coulis

THE DINING SETTING SETUP IS AN ADDITIONAL COST OF \$550.

\*20% SURCHARGE APPLIES FOR UNDER 12 GUESTS

\*10% SURCHARGE FOR SUNDAYS AND 15% PUBLIC HOLIDAYS



prestigeharbourcruises.com.au



+61282125698



cruises@prestigeharbourcruises.com.au

# Zephyr Resort



Beverage Packages

**Prestige**  
Harbour Cruises

## CASH BAR OR TAB

*Pay-as-you-go bar menu. Card Payment Only.*

### COCKTAILS

#### Spirit w/ Mixer

Vodka, Gin, Rum, Bourbon, Whisky

#### GLASS

**\$14**

#### Classic Margarita

Tequila, Triple Sec, Lime Juice, Salt + Lime Wheel Garnish

**\$18**

#### Zephyr Paloma

Tequila, Cointreau, Grapefruit Soda, Blood Orange

**\$18**

Wheel Garnish, Himalayan Rose Salt

#### Aperol Spritz

Aperol Aperitivo, Prosecco, Soda Water + Blood

**\$16**

Orange Wheel Garnish

#### Grapefruit G & S

Grapefruit Gin, Grapefruit Soda, Soda Water

**\$14**

(or tonic – please advise preference), Rose Petals Garnish

#### Limoncello Spritz

**\$16**

Limoncello, Prosecco, Soda Water + Lemon Wheel Garnish

#### Coconut Margarita

**\$20**

Coconut Tequila, Coconut Milk, Triple Sec, Lime Juice, Coconut

Garnish

#### Espresso Martini

**\$22**

Coffee Liqueur, Vodka, Espresso, Oat Milk, Cinnamon Garnish

#### Spicy Margarita

**\$20**

Chilli Pepper Infused Tequila, Triple Sec, Lime Juice, Chilli Flake Salt

Garnish

### WINE / BUBBLES

#### RAPAURA SPRINGS

#### GLASS

Sauvignon Blanc, NZ

**\$12**

#### BOTTLE

**\$28**

#### DE BORTOLI PROSECCO

**\$12**

**\$30**

King Valley, IT

#### GH MUMM CHAMPAGNE

**\$75**

Champagne, FR

#### TIM ADAMS PINOT GRIS

**\$12**

**\$32**

Clare Valley, NSW

#### AIX ROSÉ

**\$15**

**\$40**

Provence, FR

#### BOLLINGER CHAMPAGNE

**\$115**

Champagne, FR

#### CRAGGY RANGE PINOT NOIR

**\$15**

**\$40**

Martinborough, NZ

#### SAN PELLEGRINO SPARKLING WATER

**6**

250 ml



# Zephyr Resort



Beverage Packages

**Prestige**  
Harbour Cruises

## CASH BAR OR TAB

*Pay-as-you-go bar menu. Card Payment Only.*

### BEER / CANNED

STONE AND WOOD	\$10
GREAT NORTHEN - ORGINAL	\$10
CORONA	\$12
<b>FELLR SELTZER</b> Passionfruit / Watermelon	\$12
<b>BETTER GINGER BEER</b> Alcoholic Ginger Beer	\$12

### CAN

### NON ALCOHOLIC

<b>ZEPHYR MOCKTAIL</b> Grapefruit Soda, Soda Water, Orange Wheel Garnish	\$10
<b>VIRGIN PINA COLADA</b> Pineapple juice, coconut milk, sugar syrup, lime juice	\$15
<b>NOOT NEGRONI SPRITZ</b>	\$8
<b>NOOT GINGER MULE</b>	\$8
<b>GRAPEFRUIT SODA</b>	\$6
<b>COKE CAN</b>	\$5
<b>SPRITE CAN</b>	\$5
<b>SAN PELLIGRINO 250ML</b>	\$6

### GLASS

