

# Quantum



Charter Rates

**Prestige**  
Harbour Cruises

## VESSEL HIRE

4 HOURS MINIMUM HIRE

FEBRAURY - NOVEMBER \$3,000 per hour

DECEMBER - JANUARY \$3,300 per hour

FULL DAY RATE | 8-HOUR HURE \$22,000

OVERNIGHT RATE | 24-HOUR HIRE \$24,000

24-hour use for up to 8 guests

Additional Function Fee applies (4hrs) during overnight charter (POA)

WEEKLY RATE | 7 CONSECUTIVE DAYS \$125,000 + 25% APA

7 Nights hire for up to 8 guests

## ADDITIONAL PRICING

WHARF FEES \$50 per touch

CBD wharves

WAIT STAFF FEE \$115 per hour

Staff-to-guest ratio 1:10

### PUBLIC HOLIDAY SURCHARGE

Total charter fee 20%  
Chef & Wait staff 100%

CHEF FEE

\$140 per hour

### Additional Info

- Project Zodiac Tender and water sports equipment for guests use – Pittwater only
- Choice of menu options with onboard chef.
- Shoes & stiletto heels not permitted on board the vessel.
- Boat inspections are welcome by appointment



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## CANAPE MENU

CATERING DELIVERY FEE: \$35

MIN SPEND \$275

DIETARY CHANGES WILL INCUR A NEW \$7.50 FEE.

### GOLD \$70 PER HEAD

3 Cold, 3 Warm, 1 Substantial, 1 Dessert

### PLATINUM \$90 PER HEAD

4 Cold, 4 Warm, 2 Substantial, 2 Dessert

### ELITE \$110 PER HEAD

4 Cold, 5 Warm, 2 Substantial, 2 Dessert Plus  
a choice of one of the below stations Glazed  
Ham Station, Charcuterie & Cheese  
MIN 30 PAX

#### COLD (CAN BE MADE GF)

- Freshly shucked Sydney Rock oysters with apple cider, cucumber vinaigrette (GF)
- Spiced butternut pumpkin, pistachio nut, caramelised onion, ricotta mini puff pastry tart
- Chilled Queensland king prawns with citrus aioli dipping sauce (GF)
- Smoked free range chicken, roasted sweet corn, streaky bacon, Sriracha mayo on spoon
- Sugar cured King salmon, horseradish cream cheese, baby capers, shaved radish on black pepper crisp
- Spicy Yellow fin tuna Tartare, Sesame Miso aioli on Wong tong
- Crostini, Prime New York Steak, Horseradish, aioli Shiitake Mushrooms
- Alaskan King crab, baby pea crush, spiced organic seeds and grains, shaved kale, dry chilli aioli on shortcrust tart

#### WARM

- Herbed green pea, baby spinach, buffalo mozzarella risotto balls with smoked paprika aioli, (v)
- Dukkah spiced lamb fillet, feta, Heirloom cherry tomatoes, black olive on spoon
- Chipotle spiced pork belly, avocado smash, black bean cherry tomato on quesadilla
- Seared Atlantic scallops, smoked bacon, fine cut celeriac, caper thyme mayonnaise, lemon
- Duck Potstickers, shallots, crispy onion Ponzu dressing in spoon
- Popcorn cauliflower and chickpeas, roasted naan bread Rita
- Chicken and leek handmade pie, smoked chilli tomato relish

#### SUBSTANTIALS

- Southern Fried buttermilk chicken, fine slaw, jalapeño, soft milk bun
- Roasted Black Angus beef sirloin, Thai salad, rice noodles, mint, lemon grass, beansprouts
- Chicken and chorizo Quesadilla, smoked sweet corn, spiced avocado aioli
- Seared King Tasmanian salmon, Japanese pickles, fine cut baby bok choy, rice and nori salad, edamame, coriander
- Tikka Masala spiced chicken, organic brown rice, coriander in bowl
- Slow cooked grass-fed sumac lamb shoulder with gnocchi, rainbow chard and cucumber yoghurt bowl
- Poached tiger prawn roll, pickled radish, iceberg lettuce, cocktail aioli
- Moroccan spiced butter nut pumpkin, slow roasted vegetables, chickpea stew, sumac, cucumber yoghurt
- Crispy pork belly roll, pickled carrot, cucumber, coriander, light chilli, Vietnamese soy

#### DESSERT

- Passion fruit curd and fresh strawberry crushed coconut meringue tart
- Sea-salt caramel and brownie crumble tart
- Valrhona Dark chocolate espresso mousse, chocolate crumble
- Prosecco rosewater marinated strawberries, watermelon, mint, meringue
- Whipped vanilla bean raspberry cheesecake, black sesame seed, short bread crumble
- Triple cream brie, sour cherry and baby basil tart

STATIONS CAN BE ADDED TO ANY CANAPE OR BUFFET – REFER STATIONS MENU





### FOOD STATIONS

#### **SASHIMI STATION \$27 PER PERSON**

Kingfish, tuna and fresh seasonal seafood served raw and carved to order

#### **DUMPLING BAR \$25 PER PERSON**

Selection of steamed seafood, meat and vegetarian dumplings served with a variety of dipping sauces

#### **OYSTER TASTING STATION \$30 PER PERSON**

Showcasing freshly shucked regional oysters from around Australia – Sydney Rock, Pacific's and Flats

#### **LIVE OYSTER SHUCKING \$POA**

Shucked to order Sydney Rock, Pacific and Flats by chef on board

#### **GLAZED HAM STATION \$23 PER PERSON**

Served warm and carved to order served with mustards, pickles and soft rolls

#### **CAVIAR STATION \$POA**

Selection of caviars, ice bowl, complete with hostess to guide though the caviars

#### **CHARCUTERIE & CHEESE \$24 PER PERSON**

Selection of cured and smoked meats, cheeses, pickles and house-made chutneys

#### **JUST CHEESE \$22 PER PERSON**

Wide selection of both local and imported cheeses with various breads and classic accompaniments





### BUFFET MENU

#### **GOLD BUFFET PACKAGE \$110 PER HEAD**

2 x canapés on arrival – refer to canape menu, 2 cold platters, 2 warm platters, 1 dessert platter

#### **PLATINUM BUFFET PACKAGE \$130 PER HEAD**

3 x canapés on arrival – refer to canape menu, 3 cold, 3 warm platters, 2 dessert canapés

#### **Cold Platters**

Black Angus beef tataki with spring onion, king brown mushrooms, aged soy

House-smoked Petuna ocean trout with pickled red onion, capers and horseradish cream fraiche (GF)

Salumi selection with pickles, olives and grilled veg

Heirloom tomato medley with torn buffalo mozzarella, hand-made basil pesto (GF)

Poached Yamba prawns, chilled and served with shaved fennel, watercress and ruby grapefruit salad

#### **Warm Platters**

Grilled Tasmanian King salmon with celeriac remoulade, wild rocket and shaved radish

8 hour slow-cooked S.A lamb shoulder with pomegranate molasses, kale and warm Israeli couscous

Roasted (med-rare) pepper-crusted Black Angus sirloin with local mushrooms and chimichurri (GF)

Free-range de-boned chicken with sumac, blackened corn, red pepper, rainbow chard and harissa-spiked yogurt

Crispy-skinned W.A Cone Bay barramundi with sautéed wombok, pickled ginger, aged soy and wild mushrooms

#### **Dessert Platters**

Valrhona Dark chocolate pave candy peanuts shortbread crumble vanilla ice cream

Strawberry cheesecake coconut crumble strawberry ice cream

Handmade Pavlova nests mango passionfruit curd Raspberry sorbet (GF)

Local and Imported cheese served with spiced apple chutney, marinated figs and flatbread

#### **Share Platter option includes complimentary platters of**

Green micro salad with shaved radish, red onion and cold-pressed dressing

Fresh baked bread rolls and Pepe Saya butter

Steamed baby potatoes with parsley butter and lemon





### BUFFET MENU

#### SEAFOOD BUFFET MENU \$180 PER PERSON

##### **Canapés**

Miniature shortcrust tart with hummus and spiced butternut pumpkin (v)  
Seared Atlantic scallops with scorched sweet corn, chorizo, wild mushroom tart (can be GF)  
Chili lime free range chicken, baby greens, cucumber, nam jim dressing, wonton

##### **Cold**

Seafood platter with a selection of oysters, tiger prawns, Balmain bugs, chilled mussels,  
caper mayonnaise, citrus aioli  
Yellow fin tuna spring onion, king brown mushrooms, aged soy  
Qld spanner crab (de-shelled) heirloom tomato medley, avocado, radish, cucumber, light chili  
(lobster on request, price depends on market value)

##### **Warm**

Roasted (med-rare) pepper-crusted Black Angus sirloin with local mushrooms and chimichurri (GF)  
Large king prawns with butternut pumpkin, Persian fetta and Harissa (GF)  
Crispy-skinned WA Cone Bay barramundi with sautéed wombok, pickled ginger, aged soy and wild mushrooms

##### **Buffet Includes**

Steamed new potatoes  
Wild rocket, shaved pear, pecorino, aged balsamic dressing  
Spiced cauliflower, chickpeas, raita salad  
Handmade bread rolls, cultured butter

##### **Dessert**

Handmade Pavlova nests with mango passionfruit curd and raspberry sorbet (GF)  
Local and Imported cheese served with spiced apple chutney, marinated figs and flatbread





### FORMAL DINING

#### PLATED 3 COURSE MENU \$145.00 PER PERSON

##### Entree

Pan seared prawns, celeriac remoulade, red vein sorrel, and lemon dressing  
Zucchini quinoa fritters, pea mint cream, Hunter Valley goat's cheese, watercress  
De-boned baby chicken prosciutto, fetta, chestnut mushroom, broad beans, broth  
Seared scallops, Jerusalem artichoke, crisp pancetta, baby herbs  
Cured kingfish, pickled baby beetroots, horseradish cream fraiche, roe  
Wagyu carpaccio, capers, truffle mayonnaise, wild rocket, pecorino, grissini  
Grilled Rare yellow fin tuna, shaved fennel, orange, aioli  
Confit WA octopus, baby octopus, red pepper, olive, chilli aioli

##### Mains

###### Mains

Baby snapper, mussels, confit fennel, zucchini flower, bisque  
Peppered lamb loin, slow cooked shoulder, globe artichoke, broad beans, peas, jus  
De-boned corn-fed chicken, sweet corn, red pepper, baby leeks, pearl barley  
Hapuka Fillet, squid, chorizo, nettle butter, lemon  
Grass fed beef tenderloin, ox tail cigar, King Brown mushroom, jus  
Berkshire pork loin, prosciutto, crispy pave, Morcilla, apple, jus  
Twice-cooked duck leg, duck breast, gnocchi, kale, fig, orange glaze

##### Desserts

Dark chocolate pave, poached strawberry, cream fraiche, strawberry ice cream  
Salt caramel, chocolate slice, banana fritters, peanuts, chocolate ice cream  
Coconut panna-cotta, mango, crumble, coconut sorbet  
Vanilla cheesecake, mixed berries, orange cardamom ice cream  
Local and imported cheeses, fig loaf, flat bread, apple cherry chutney

#### KIDS MENU \$43.00 PER PERSON

Margarita pizza bites  
Free range chicken strips, chips mayo  
Penne bolognaise and parmesan (plain if need)  
Vanilla ice cream strawberries, crushed meringue





## BEVERAGE PACKAGES

### GOLD BEVERAGE PACKAGE

**\$25 PER PERSON PER HOUR**

**Champagne**

Chandon NV

**White Wine**

Kindred Spirit Sauvignon Blanc

Scarborough Chardonnay Yellow Label

**Red Wine**

Little Yering Pinot Noir

**Rose**

Pink Flamingo

**Beer**

Corona

Peroni

Cascade Premium Light

**Soft drinks, juice and water included**

### PLATINUM BEVERAGE PACKAGE

**\$40 PER PERSON PER HOUR**

**Champagne**

Pommery NV French Champagne

**White Wine**

Dog Point Sauvignon Blanc

Shaw & Smith M3 Chardonnay

**Red Wine**

Massale Pinot Noir

Penfolds Bin 28

**Rose**

Miravale Rose

**Beer**

Corona

Peroni

Cascade Premium Light

**Soft drinks, juice and water included**

### CONSUMPTION BAR TAB

Minimum spend of \$1,000 applies

