

Yarranabbe



Charter Rates

Prestige
Harbour Cruises

VESSEL HIRE

JANUARY - DECEMBER

3-HOUR CHARTER	\$3,120
4-HOUR CHARTER	\$3,840
5-HOUR CHARTER	\$4,800
6-HOUR CHARTER	\$5,760
7-HOUR CHARTER	\$6,600
8-HOUR CHARTER	\$7,300

ADDITIONAL PRICING

WHARF FEES	\$60 per touch	BYO FOOD	\$200
WAITSTAFF	\$90 per staff per hour	BYO DRINKS	\$400

STAFF-TO-GUEST-RATIO

1 - 10 GUEST	1 STAFF
11 - 20 GUEST	2 STAFF
21 - 49 GUEST	3 STAFF



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CANAPE MENU

MINIMUM 10 PERSON

GOURMET CANAPE MENU \$57 PER PERSON

- BBQ pulled pork bao with cucumber, sour reddish and chili mayo
- Spinach Ricotta Turnover (V)
- Calamari bite with aioli
- Pumpkin & goat cheese arancini
- mini fruit cup (V, GF)

SILVER CANAPE MENU \$72 PER PERSON

- Garlic prawn skewers (GF)
- 4 cheese arancini (V)
- Lemongrass chicken skewers
- BBQ pulled pork bao with cucumber, sour reddish and chili mayo
- Mini wagyu beef burger in brioche bun with tomato and cheddar
- Mini fruit cup (V, VG, GF)

GOLD CANAPE MENU \$90 PER PERSON

- Prawn cocktail tartlets with avocado mousse and fish roe
- Lemongrass Chicken Skewers (GF)
- Teriyaki Scallop
- Cheeseburger Spring Roll with Sweet Chili Sauce
- Jalapeño & Cheese Bite (V)
- Mini wagyu burger in brioche bun with tomato and cheddar
- Mini fruit cup (V, GF)

PLATINUM CANAPE MENU \$110 PER PERSON

- Prawn cocktail tartlets with avocado mousse and fish roe
- Smoked salmon rose
- Natural Oyster (GF)
- Teriyaki Scallop
- Peking Duck Spring Roll
- Sweet Chili Chicken Taco
- Calamari Bite with Aioli
- Fruit Platter





BBQ MENU

MINIMUM 10 PERSON

SILVER BBQ MENU \$83 PER PERSON

APPETIZERS ON ARRIVAL

- Pumpkin & Goat Cheese Arancini (V)
- BBQ pulled pork bao with cucumber, sour reddish and chili mayo

PLATTER

Choose 1 from below

- Antipasto with sliced meats, ham, salami, prosciutto and marinated olives
- Vegetarian antipasto with grilled vege, olives, nuts dips and crackers

MAIN COURSE

- Angus Beef Patties (GF)
- Lamb & Rosemary Sausages (GF)
- Lemongrass Chicken Skewers (GF)
- Variety Seasonal Fruits Platter (V)(VG)(GF)
- Hot Dog Roll

GOLD BBQ MENU \$95 PER PERSON

APPETIZERS ON ARRIVAL

- Cheeseburger Springroll
- BBQ pulled pork bao with cucumber, sour reddish and chili mayo

PLATTER

Choose 1 from below

- Antipasto with sliced meats, ham, salami, prosciutto and marinated olives
- Vegetarian antipasto with grilled vege, olives, nuts dips and crackers

MAIN COURSE

- Wagyu Beef Patties (GF)
- Beef Chipolata Sausages (GF)
- Grilled prawns with garlic butter and shallots (GF)
- Sweet Potato salad, cucumber, corn, quinoa, onion and cherry tomato (GF) (V)
- Variety Seasonal Fruits Platter (V)(VG)(GF)
- Hot Dog Roll

PLATINUM BBQ MENU \$116 PER PERSON

APPETIZERS ON ARRIVAL

- Peking duck spring roll
- Teriyaki Scallop

PLATTER

Choose 1 from below

- Antipasto with sliced meats, ham, salami, prosciutto and marinated olives
- Vegetarian antipasto with grilled vege, olives, nuts dips and crackers

MAIN COURSE

- Wagyu Beef Patties (GF)
- Pork fennel and white wine sausages (GF)
- Grilled prawns with garlic butter and shallots (GF)
- Lemon grass chicken skewers (GF)
- Grilled salmon fillet
- Sweet Potato salad, cucumber, corn, quinoa, onion and cherry tomato (GF) (V)
- Variety Seasonal Fruits Platter (V)(VG)(GF)
- Hot Dog Roll





BUFFET MENU

MINIMUM 10 PERSON

SILVER BUFFET MENU \$101 PER PERSON

APPETIZERS ON ARRIVAL

- Calamari Bite with aioli
- Homemad mini quiches (V)
- 4 Cheese Arancini (V)

PLATTER

(Choose One from the below)

- Antipasto with sliced meats, ham, salami, prosciutto and marinated olives
- Vegetarian antipasto with grilled vege, olives, nuts, dips and crackers (V)

MAIN COURSE

- Herb roasted whole chicken with hearty oven baked vegetable (GF)
- Homemade cheesy angus beef lasagne
- Sweet potato salad, cucumber, corn, quinoa, onion and cherry tomato (V)(VG)(GF)
- Dessert platter for share (in petit four size) (V)
- Variety seasonal Fruits Platter (V)(VG)(GF)

GOLD BUFFET MENU \$113 PER PERSON

APPETIZERS ON ARRIVAL

- Garlic Prawn Skewers (GF)
- Pumpkin & Goat Cheese Arancini (V)
- Cheeseburger Spring Roll

PLATTER

(Choose One from the below)

- Antipasto with sliced meats, ham, salami, prosciutto and marinated olives*
- Vegetarian antipasto with grilled vege, olives, nuts, dips and crackers (V)*

MAIN COURSE

- Slow Cooked Striploin (GF)
- Homemade cheesy angus beef lasagne
- Sweet potato salad, cucumber, corn, quinoa, onion and cherry tomato (V)(VG)(GF)
- Dessert platter for share (in petit four size) (V)
- Variety seasonal Fruits Platter (V)(VG)(GF)

PLATINUM BUFFET MENU \$140 PER PERSON

APPETIZERS ON ARRIVAL

- Peking Duck Spring Roll
- BBQ pulled pork bao with cucumber, sour radish and chili mayo
- Sweet Chili Chicken taco

PLATTER

(Choose One from the below)

- Antipasto with sliced meats, ham, salami, prosciutto and marinated olives*
- Vegetarian antipasto with grilled vege, olives, nuts, dips and crackers (V)*

MAIN COURSE

- Teriyaki Salmon Fillet
- Slow Cooked Striploin (GF)
- Grilled Prawns with garlic butter and shallots
- Sweet potato salad, cucumber, corn, quinoa, onion and cherry tomato (V)(VG)(GF)
- Dessert platter for share (in petit four size) (V)
- Variety seasonal Fruits Platter (V)(VG)(GF)





PLATTERS MENU

CHEESE PLATTER \$160

Serves up to 10 guest

Cheese platter of a variety of Australian and European cheeses served with grapes, lavosh and dried fruits.

Dietary notes:

This item can be tailored to offer gluten free bread on request , price subject to change dependent on number of serves.

DIPS PLATTER 1 \$80

Serves up to 10 guest

A selection of dips, accompanied by vegetable crudités and crackers.

Avocado, fresh lime & coriander with heirloom tomato dip

Hummus with cream cheese & toasted pinenuts

Labneh with roasted pumpkin & za'atar

DIPS PLATTER 2 \$80

Serves up to 10 guest

A selection of dips, accompanied by vegetable crudités and crackers.

Avocado, fresh lime & coriander with heirloom tomato dip

Beetroot Tzatziki

Baba Ganoush: Roasted eggplant with tahini

LUNCH SLIDER PACK \$190

Serves up to 7 guest

Assorted Sliders (approx 4 slider per person) 32 pieces

With your choice of 4 fillings:

- Buffalo mozzarella, tomato, basil & pesto
- Fried chicken, spicy mayo & cos lettuce
- Pastrami , slaw & Russian dressing
- Prosciutto, zucchini , parmesan & aioli
- Hot smoked salmon, cucumber , pickle, dill & lemon aioli
- Roast beef , pickled onions & ranch dressing
- Chicken, avocado, jalapeno, coriander & lime
- Egg mayo with spinach & pesto

MEGA LUNCH PACK \$265

Serves up to 16 guest

Assorted rolls, sandwiches and wraps (Serving size: 48 pieces – We recommend 2-3 pieces per person)

- Chicken, papaya and chilli rice paper rolls.
- Crunchy vegetables, peanut and mint rice paper rolls.
- Fresh salmon, lemon and dill mayo on herbed bruschetta.
- Avocado and tomato salad on wholemeal bruschetta.
- Poached chicken baguettes with semi dried tomatoes, olives and roquette.
- Shaved beef sandwiches with slaw, pickles and Russian dressing on rye.
- Heirloom tomato sandwiches with buffalo mozzarella and basil pesto.
- Spicy fried chicken wraps with roquette, tomato and chilli mayo.

MIXED FINGER SANDWICH PLATTER \$125

Serves up to 9 guest

A selection of sandwiches and wraps. Serving size: 36 pieces – We recommend 3-4 pieces per person

- Poached chicken sandwiches with semi dried tomatoes, olives and roquette
- Shaved beef sandwiches with slaw, pickles and Russian dressing on rye
- Heirloom tomato sandwiches with buffalo mozzarella and basil pesto
- Fresh salmon sandwiches with lemon and dill mayo with cucumber and watercress
- Leg ham sandwiches with cheddar cheese and pickle sauce
- Shredded kale slaw sandwiches with hummus
- Dietary notes: This item includes 20% vegetarian options

SEASONAL FRUIT PLATTER \$150

Serves up to 10 guest

A selection of sliced seasonal fruits & berries

SELECTION OF SALAD POTS \$140

Serves up to 10 guest

- Cauliflower salad with freekeh, chickpea, hummus, halloumi and balsamic
- Poached chicken salad with steamed greens, couscous, basil , pesto and lemon
- Seared beef salad with papaya, chilli , mint , cashews and cucumber
- Roasted pumpkin salad with millet , red onion, spinach, feta and pine nuts
- Smoked salmon salad with watercress, broccoli , peas, shaved zucchini and green lentils.

Dietary notes:

This item can be tailored to offer gluten free bread on request , price subject to change dependent on number of serves.



Yarranabbe



Beverage Packages

Prestige
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BEVERAGE PACKAGES

GOLD PACKAGE | \$29PP/HR

SPARKLING

Svelte Sparkling Brut Nv
Rose
Friends of Rufus Rose

WHITE - CHARDONNAY

Svelte Chardonnay
White - Sauvignon Blanc
Svelte Sauvignon Blanc
Red - Cabernet Sauvignon
Light of Day Coonawarra
Red - Shiraz
Mt Yengo South Australia Shiraz

NON ALCOHOLIC

Water, Juice & Soft Drinks

PLATINUM PACKAGE | \$55PP/HR

SPARKLING

Mt Yengo Nv Sparkling Wine

ROSE

Barristers Block Charlize Rose

WHITE - PINOT NOIR

Otu Classic

WHITE - SAUVIGNON BLANC

Otu Marlborough

RED - CABERNET SAUVIGNON

Audacious Barossa Valley

RED - SHIRAZ

Mt Yengo South Australia Shiraz

NON ALCOHOLIC

Water, Juice & Soft Drinks

DIAMOND PACKAGE | \$32PP/HR

SPARKLING

Svelte Sparkling Brut Nv

ROSE

Friends of Rufus Rose

WHITE - CHARDONNAY

Svelte Chardonnay

WHITE - SAUVIGNON BLANC

Svelte Sauvignon Blanc

RED - CABERNET SAUVIGNON

Light of Day Coonawarra

RED - SHIRAZ

Svelte Shiraz

BEER

(Choice ONE of the below options)

Tooheys, Stella Artois, Asahi, Heineken, Corona
Non Alcoholic

Water, Juice & Soft Drinks





BEVERAGE PACKAGES

PENFOLDS DELUXE PACKAGE

\$125 PER PERSON PER HOUR

SPARKLING

Thiénot Champagne Cuvee Brut NV

ROSE

Penfolds Thiénot Champagne Brut Rosé

WHITE - CHARDONNAY

2023 Bin 311 Chardonnay

WHITE - RIESLING

2024 Bin 51 Eden Valley Riesling

RED - CABERNET

2018 Penfolds Bin 8 Cabernet

RED - SHIRAZ

2019 Penfolds St Henri Shiraz

Non Alcoholic

Water, Juice & Soft Drinks

PENFOLDS SUPERIOR PACKAGE

\$151 PER PERSON PER HOUR

SPARKLING

Thiénot Champagne Cuvee Brut NV

ROSE

Penfolds Thiénot Champagne Brut Rosé

WHITE - CHARDONNAY

2023 Reserve Bin A Chardonnay

WHITE - RIESLING

2024 Bin 51 Eden Valley Riesling

RED - CABERNET SAUVIGNON

2021 Penfolds Bin 704 Napa Valley Cabernet Sauvignon

RED - SHIRAZ

2022 Penfolds RWT Bin 798 Barossa Valley Shiraz

NON ALCOHOLIC

Water, Juice & Soft Drinks

