

Harbour Spirit



Charter Rates

Prestige
Harbour Cruises

VESSEL HIRE

JANUARY - OCTOBER

3 HOUR CHARTER	\$2,900
4 HOUR CHARTER	\$3,700

NOVEMBER - DECEMBER

3 HOUR CHARTER <small>not available Fri-Sat Mid-Nov & December</small>	\$2,900
4 HOUR CHARTER	\$3,700

Includes:

- Vessel Hire
- Captain & Marine Crew
- Waitstaff to serve food and beverages
- Use of AV/Sound System

1 hour Harbour Transfers: POA

CHRISTMAS PACKAGE

FRI- SAT NIGHT NOVEMBER AND DECEMBER	\$169 per person
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Minimum Guests: 70

Inclusions:

- Seated & served canapés
- Grazing station
- Drinks package
- Party DJ

ADDITIONAL PRICING

SECURITY

Requirement: For all birthday parties with guests aged 24 years or younger.
Guard Ratio: 1 security guard per 80 guests.

\$390

WHARF FEES (NSW MARITIME)

- City Wharves: \$75 per visit
- Manly Wharf: \$375 per visit
- Convention Wharf: \$220 per visit

STAFFING

1 staff member per 50 guests.

\$500

3-4 hour hire

PRE ACCESS

For up to 30 minutes-1 hour prior to the cruise (subject to boat availability)

\$200



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Catering Menu

CHRISTMAS MENU

12 MINIMUM GUESTS

CHRISTMAS PACKAGE \$169 PER PERSON

CANAPÉ MENU

- Spring Rolls (vegetable with sweet chilli sauce) (v) (vg)
- Gourmet Savoury Pastries (beef & pea, ricotta vegetarian)
- Bruschetta (tomato with crumbed fetta on ciabatta) (v)

CHARCUTERIE & GOURMET GRAZING BOARDS

- Antipasto Platter (gherkin, artichoke, sun-dried tomato, olives) (v) (vg) (gf)
- Turkey Cold Cut (cranberry sauce) (gf)
- Cold Meat Platter (prosciutto, Danish salami, leg ham, silverside) (gf)
- Cheese Platter (fetta, blue vein, brie, gouda, Swiss, dried fruits, crackers) (v) (gf)
- Rocket & Pear Salad (balsamic dressing & shaved parmesan) (v) (gf)
- Garden Salad (Italian dressing) (v) (vg) (gf)

SUBSTANTIAL GRAZING STATION MENU

- Lightly Herbed Crumb Chicken (with salsa) (gf)
- Medley of Roasted Mediterranean Vegetables (with herbs) (v) (vg) (gf)
- Roasted Cauliflower & Broccoli (drizzled with evo vinaigrette) (v) (vg) (gf)
- Lasagne (Beef & Vegetarian options)
- Thai Sweet Chilli Chicken (gf)
- Stir Fried Rice & Seasonal Vegetables (v) (gf)
- Fresh King Prawns (with lemon cocktail sauce)

DESSERTS

- Chef's Selection (Mousse, tarts, slices)
- Fruit Salad Platter (seasonal fresh fruit) (v) (vg) (gf)



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Catering Menu

CANAPE & GRAZING

CANAPE & GRAZING \$65 PER PERSON

CANAPÉ MENU

- Spring Rolls (vegetable with sweet chilli sauce) (v) (vg)
- Gourmet Savoury Pastries (beef & pea, ricotta vegetarian)
- Bruschetta (tomato with crumbed fetta on ciabatta) (v)

CHARCUTERIE & GOURMET GRAZING BOARDS

- Antipasto Platter (gherkin, artichoke, sun-dried tomato, olives) (v) (vg) (gf)
- Turkey Cold Cut (cranberry sauce) (gf)
- Cold Meat Platter (prosciutto, Danish salami, leg ham, silverside) (gf)
- Cheese Platter (fetta, blue vein, brie, gouda, Swiss, dried fruits, crackers) (v) (gf)
- Rocket & Pear Salad (balsamic dressing & shaved parmesan) (v) (gf)
- Garden Salad (Italian dressing) (v) (vg) (gf)

SUBSTANTIAL GRAZING STATION MENU

- Lightly Herbed Crumb Chicken (with salsa) (gf)
- Medley of Roasted Mediterranean Vegetables (with herbs) (v) (vg) (gf)
- Roasted Cauliflower & Broccoli (drizzled with evo vinaigrette) (v) (vg) (gf)
- Lasagne (Beef & Vegetarian options)
- Thai Sweet Chilli Chicken (gf)
- Stir Fried Rice & Seasonal Vegetables (v) (gf)
- Fresh King Prawns (with lemon cocktail sauce)

DESSERTS

- Chef's Selection (Mousse, tarts, slices)
- Fruit Salad Platter (seasonal fresh fruit) (v) (vg) (gf)



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CATERING MENU

CLIFTON GARDENS COCKTAIL \$30 PER PERSON

ROAMING CANAPÉS

mini chicken skewers gf
salt n pepper calamari v
beef sliders, gruyere & tomato jam
assorted arancini balls v
downtown new york mini hot dogs, ketchup relish
Chef's selection of gourmet pies (Thai chicken,
Beef & thyme, Lamb & rosemary)
Trio of quiche
Lorraine
Sundried tomato & feta v
Spinach & ricotta v

DESSERT

Chef's selection of assorted cakes

POINT PIPER DELUXE COCKTAIL – \$48 PER PERSON

CANAPES

Pan Seared Japanese Scallop with wasabi mayo & seaweed salad - GF
Tomato & Basil Bruschetta on Sour Dough with Balsamic glaze - V GG
Prosciutto Wrapped Bocconcini - GF
America Street Hotdogs with tomato sauce, American mustard & onion jam
Marinated Cheese & Kalamata Olives - V VG
Italian Arancini with garlic & lemon mayo- V VG

SUBSTANTIAL NOODLE BOX – CHOICE OF ONE

Thai Green Vegetable Curry with herb steamed rice GF VG
Pan Seared Lamb Cutlet with vegetable ratatouille & salsa verdi - GF
Thai Beef Salad with sweet potato crisp & Nam Jim dressing - GF

DESSERT

Chef's selection of petit cakes
Tea and coffee available on request



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PLATTER & BUFFET

PLATTER

Please note, below items are in addition to a menu selection

- Ocean fresh prawns \$15 per person
- Sydney oysters \$15 per person
- Dessert platter – Assorted cakes \$15 per person
- Cheese Platter (min 10) \$10 per person

FRESHWATER BBQ BUFFET – \$30 PER PERSON

Gourmet Sausages (gf)

Bush finger lime infused chicken (gf)

Mushroom Ratatouille (gf, v, ve)

Garlic & Herb Roasted Baby Chats (gf, v, ve)

Antipasto (v)

SALADS

Roasted Root Vegetable Salad (gf, v, ve)

Rainbow Apple Slaw with minted creamy mayo (gf, v, ve)

Freshly tossed garden salad with ocean blues house dressing (gf, v, ve)

Fresh bread rolls

Assorted condiments

RUSHCUTTERS BAY BUFFET – \$40 PER PERSON

ON ARRIVAL

Assorted Mini Quiche

FROM THE BUFFET

Morocan infused chicken gf

Beechworth honey & whisky glazed ham gf

Slow-roasted Australian beef, bush pepper & mustard crust gf

Smashed baked potatoes, lemon myrtle & garlic gf v

Bay leaf mushroom ratatouille gf v

Melody of steamed greens

Rocket, pear & parmesan salad, white balsamic dressing

Rainbow slaw, strawberry gum eucalyptus & honey dressing

Crusty sourdough rolls

CHEESE

Chef's selection of Australian cheese gf v

Salad of dried fruit, quince paste & crackers

Tea & Coffee available on request



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Catering Menu

BUFFET

ROSE BAY BUFFET – \$48 PER PERSON

ON ARRIVAL

Assorted Mini Quiche

BUFFET

Citrus baked whole salmon, with dili crème - GF

Double cooked roast beef - with red wine thyme jus - GF

Boneless baked chicken with feta & sundried tomato cream sauce - GF

Vegetarian Lasagne - V

Lyonnais potato gratin - GF V

Roasted root vegetable salad - GF VG V

Fresh Garden Salad - GF VG V

SIDES & DESSERT

Antipasto

Oven baked bread rolls

Chef's selection of decadent cakes

Fresh fruit platter



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Catering Menu

FORMAL MENU

DOUBLE BAY FORMAL MENU \$77 PER PERSON

Canapés on Arrival + 3 Course Plated Menu

ENTREE

Please select two, served alternate

Baked pumpkin, quinoa, semi dried tomato & fetta salad gf v

Hanging Rock smoked trout, horseradish vinaigrette, watercress and cucumber salad gf v

King mushroom, goat's cheese & spinach, rocket salad & pomegranate glaze gf v

MAINS

Please select two, served alternate

Aubergine parmigiana, heirloom tomatoes & basil v

Grass fed beef fillet (M), pontiac mash, café de Paris butter gf

Roast chicken supreme, ricotta & semi dried tomato, quince glaze gf

For the table

Crusty sourdough dinner rolls

DESSERT

Choice of two, served alternate

Chocolate Mousse Delight

Mango & Passionfruit and White Chocolate Slice

Shared Cheese boards for the tables



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Beverage Packages

BEVERAGE PACKAGES

BEER, WINE & SOFT DRINKS

4-HOUR CHARTER: \$50 PER PERSON

WINE SELECTION:

Angove Studio & Rhythm & Rhyme Collection (Pinot Grigio, Shiraz, Cabernet Sauvignon, Rosé, Moscato, Sparkling Wine)

BEERS (BOTTLED):

Corona, Carlton Dry, James Squire 150 Lashes, Peroni, Coopers Light, Heineken Zero

NON-ALCOHOLIC BEVERAGES:

Assorted soft drinks, orange juice, sparkling & still water

SPIRITS, BEER, WINE & SOFT DRINKS

4-HOUR CHARTER: \$64 PER PERSON

HOUSE SPIRITS:

Vodka, Bourbon, Rum, Scotch, Gin

WINE SELECTION:

Angove Studio & Rhythm & Rhyme Collection (Pinot Grigio, Shiraz, Cabernet Sauvignon, Rosé, Moscato, Sparkling Wine)

BEERS (BOTTLED):

Corona, Carlton Dry, James Squire 150 Lashes, Peroni, Coopers Light, Heineken Zero

NON-ALCOHOLIC BEVERAGES:

Assorted soft drinks, orange juice, sparkling & still water

SOFT DRINKS PACKAGE

4-HOUR CHARTER: \$20 PER PERSON

Assorted soft drinks, orange juice, sparkling & still water

NO BAR PACKAGES FOR AGES 18TH-21ST BIRTHDAYS



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Beverage Packages

CONSUMPTION BAR

BEVERAGE PRICE LIST

WHITE WINE

St Augustus Pinot Grigio – \$8.00 per glass/\$40 per bottle
Two Truths Sauvignon Blanc – \$8.00 per glass/\$40 per bottle
Manyara Sauvignon Blanc – \$9.00 per glass/\$45 per bottle

HOUSE SPIRITS

Vodka – \$8 per glass
Bourbon – \$8 per glass
Scotch – \$8 per glass
Bundaberg Rum – \$8 per glass
Bacardi – \$8 per glass
Gin – \$8 per glass
Lemon, Lime, Bitters – \$6 per glass

RED WINE

Two Truths Cabernet Sauvignon – \$8.00 per glass/\$40 per bottle
Two Truths Shiraz – \$8.00 per glass/\$40 per bottle
Two Truths Rose – \$8.00 per glass/\$40 per bottle
Uppercut Shiraz – \$9.00 per glass/\$45 per bottle

TOP SHELF SPIRITS

Baileys – \$9 per glass
Malibu – \$9 per glass
Jack Daniels – \$9 per glass
Sambuca – \$9 per glass
Tequila – \$9 per glass
Southern Comfort – \$9 per glass
Midori – \$9 per glass
Kahlua – \$9 per glass
Shots – \$9 per glass
Red Bull and Vodka \$15 per glass
Cocktails available on request

SPARKLING WINE

Saint-Louis Brut, France – \$8.00 per glass/\$40 per bottle
Aurelia Chardonnay Pinot Noir – \$9.00 per glass/\$45 per bottle

BEER

Cascade Premium Light – \$5 per bottle
Furphys refreshing ale – \$8 per bottle
 Pure Blonde – \$8 per bottle
 Sydney Lager – \$10 per bottle
 Kosciusko Pale Ale – \$10 per bottle
 Corona – \$10 per bottle

SOFT DRINK – \$4 PER GLASS

(Pepsi, Pepsi Max, Lemonade, Lemon Squash)
Soft Drink Jug – \$16 per jug
 Juice – \$4 per glass
 Red Bull – \$6 per can
 Bottled Water – \$4 per bottle

NO BAR PACKAGES FOR AGES 18TH-21ST BIRTHDAYS

PRICES ARE SUBJECT TO CHANGE - BAR STAFF FEES APPLY \$350/STAFF ONE STAFF PER 50 PASSENGERS



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