

# Mischief



Charter Rates

**Prestige**  
Harbour Cruises

## DAY CHARTER RATES

### NOVEMBER - MAY

UP TO 20 GUESTS	\$6,000 per hour
21 - 40 GUESTS	\$8,000 per hour
41 - 110 GUESTS	\$10,500 per hour
111 - 150 GUESTS	\$15,500 per hour
151 - 180 GUESTS	\$20,500 per hour
<b>NYE 2026</b>	\$275,000 ALL INCLUSIVE (50 pax) \$150 per person (up to 180 pax)

## TERM CHARTER RATES

### NOVEMBER - MAY

OVERNIGHT	AUD \$66,000 + 25% APA
WEEKLY	AUD \$396,000 + 25% APA

MONDAY - WEDNESDAY 20% OFF THE CHARTER RATE  
(INCLUDES OVERNIGHTS)

## ADDITIONAL PRICING

STAFF	\$90 per hour <small>4-hour minimum</small>	WHARF FEES	N/A
STAFF-TO-GUEST RATIO	1:10	PUBLIC HOLIDAY SURCHARGE	<ul style="list-style-type: none"><li>25% on yacht hire, catering &amp; beverage</li><li>100% on staff</li></ul>
CHEF <small>(required on all catered charters)</small>	\$165 per hour <small>4-hour minimum</small>	ON CONSUMPTION BEVERAGES <small>(charged via credit card at the conclusion of charter)</small>	
STAFF-TO-GUEST RATIO	1:50	FURNITURE REMOVAL	On Request
BYO FOOD	not permitted		
BYO BEVERAGE <small>(includes ice &amp; glassware only)</small>	\$35 per person		



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## Additional Information

- **Same Day Bookings:** Same day bookings accepted
- **Anchorages:** Rose Bay, Athol Bay, Chinamans or Farm Cove
- **Pick up and drop off:** Pickup & Drop off is via water transfer (Included) 60pax+ is to/from Man O'War Steps only. For events over 80 we advise a staggered arrival time from 30 minutes before.
- **Vessel Access Day Charter:** No access to lower deck or any cabins unless arranged prior to the charter. Inspection of cabins can be requested during the charter.
- **Shoes & Bags:** There is a strict no shoe policy onboard. Shoes will be safely stowed on board during charter using a secure number system. There is no bag storage so please only bring a handbag you can carry.
- **DJ's:** DJ's are allowed on charter but must bring their own equipment.
- **Water Toys:** Please note that water toys are available upon prior request only.
- **Tender:** \$550 Per hour to add a tender
- **Smoking:** Smoking is allowed when vessel is at anchor and only on the swim platform with crew member in accompaniment.
- **Alcohol:** RSA laws will be strictly adheared to. Management reserves the right to cease service to any guests according. For all charters with beverages on consumption, we kindly require a credit card to be provided on the day and left at the bar, with full payment to be settled upon disembarkation
- **Swimming:** A maximum of 20 guests can be swimming at any one time.
- **Inflatable Pool:**
  - For groups over 20 pax there is a minimum charter time of 6 hours to use the inflatable pool- please note the actual pool use time will be circa 4 hours to allow for setup (1 hr) and pack down (1hr). Pool setup starts once all guests are onboard.
  - For groups under 20 pax the pool can be used during a 4 hour charter - please note the actual pool use time will be circa 2 hours to allow for setup (1 hr) and pack down (1hr). Pool setup starts once all guests are onboard. For pool to be setup prior to arrival the fee is from \$1500.
- **Any charter with the inflatable pool** in use will not be able to cruise and will be at anchor for the whole charter period.



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### CANAPE MENU

#### SILVER CANAPE | \$99 PP

Approx 10 canapes per guest in total

##### SMALL CANAPE

###### **Handmade Sushi**

A variety of sushi styles and flavours (V, GF, DF/VE option)

###### **Hiramasa Kingfish Ceviche**

Sweet corn, micro coriander, tortilla crisp. (GF)

###### **Prosciutto di Parma on Rye Toast**

Prosciutto di Parma, whipped parmesan, and rosemary on a crisp rye base. (GF optional)

###### **Saffron, Caramelised Leek and Smoked**

###### **Fior di Latte Arancini**

Crispy risotto balls with AAA-grade saffron, served with creamy truffle aioli and parmesan. (V)

##### Substantial

###### **Honey-Garlic and Lemon Chicken Skewers**

With spring onion and sesame seeds. (GF, DF)

###### **Short Rib and Brisket Sliders**

With pickles, cheese, and signature burger sauce. (GF, V, DF available on request)

##### Dessert

###### **Mini Gelato Cones**

A selection of chocolate, vanilla, hazelnut, mint, raspberry, mango (GF & DF available on request)

#### GOLD CANAPE | \$125 PP

Approx 12 canapes per guest in total

##### SMALL CANAPÉS

###### **Handmade Sushi**

A variety of sushi styles and flavours. (V, GF, DF, VE option)

###### **Hiramasa Kingfish Ceviche**

Sweet corn, micro coriander, tortilla crisp. (GF)

###### **Prosciutto di Parma on Rye Toast**

Prosciutto di Parma, whipped parmesan, and rosemary on a crisp rye base. (GF optional)

###### **Bamboo Shoot and Mixed Mushroom**

###### **Dumpling**

Handmade dumplings filled with sautéed mushrooms and garlic chives, served with a chilli and fresh lime dipping sauce. (DF, GF optional)

###### **Saffron, Caramelised Leek and Smoked**

###### **Fior di Latte Arancini**

Crispy risotto balls with AAA-grade saffron, served with creamy truffle aioli and parmesan. (V)

##### SUBSTANTIALS

###### **Honey-Garlic and Lemon Chicken Skewers**

With spring onion and sesame seeds. (GF, DF)

###### **Battered Rock Flathead Fillets**

Deep-fried flathead fillets in crisp, light batter, served with lilliput caper tartare and fennel fronds.

###### **Short Rib and Brisket Sliders**

With pickles, cheese, and signature burger sauce. (GF, V, DF available on request)

##### DESSERT

###### **Mini Gelato Cones**

A selection of chocolate, vanilla, hazelnut, mint, raspberry, mango (GF & DF available on request)

#### PREMIUM CANAPE | \$140 PP

Approx 14 canapes per guest in total

##### SMALL CANAPÉS

###### **Handmade Sushi**

A variety of sushi styles and flavours. (V, GF, DF, VE option)

###### **Hiramasa Kingfish Ceviche**

Sweet corn, micro coriander, tortilla crisp. (GF)

###### **Prosciutto di Parma on Rye Toast**

Prosciutto di Parma, whipped parmesan, and rosemary on a crisp rye base. (GF optional)

###### **Bamboo Shoot and Mixed Mushroom**

###### **Dumpling**

Handmade dumplings filled with sautéed mushrooms and garlic chives, served with a chilli and fresh lime dipping sauce. (DF, GF optional)

###### **Saffron, Caramelised Leek and Smoked**

###### **Fior di Latte Arancini**

Crispy risotto balls with AAA-grade saffron, served with creamy truffle aioli and parmesan. (V)

##### SUBSTANTIALS

###### **Honey-Garlic and Lemon Chicken Skewers**

With spring onion and sesame seeds. (GF, DF)

###### **Battered Rock Flathead Fillets**

Deep-fried flathead fillets in crisp, light batter, served with lilliput caper tartare and fennel fronds.

###### **Pumpkin Ravioli**

Pumpkin-filled pasta with brown butter, sage, pine nuts, and fresh arugula. (V)

###### **Short Rib and Brisket Sliders**

With pickles, cheese, and signature burger sauce. (GF, V, DF available on request)

###### **BBQ'd Prawn Tacos**

Fresh tortillas, pineapple salsa, crunchy slaw, chipotle aioli. (GF, V, DF available on request)

##### DESSERT

###### **Mini Gelato Cones**

A selection of chocolate, vanilla, hazelnut, mint, raspberry, mango (GF & DF available on request)

VE = VEGETARIAN, VEG = VEGAN GF = GLUTEN FREE, DF = DAIRY FREE





### BUFFET MENU

#### SILVER BUFFET | \$145 PP

##### PROTEINS

###### **Slow-Roasted Petunia Ocean Trout**

With fennel and Meyer lemon. (DF, GF)

###### **Free-Range Chicken Breast**

With torched baby corn, sage, and garlic.

###### **Stuffed Portobello Mushroom**

With sundried tomato, baby spinach and goat cheese (V, GF & DF available)

##### SIDES

###### **Roasted Dutch Carrots**

With wild rocket leaves, blue cheese, and nuts. (V, GF)

###### **Crispy Duck Fat Potatoes**

With herbs, salt, and vinegar. (GF, DF)

###### **Large Garden Leaf Salad**

With blackened onion, walnut, and chilli dressing. (V, GF, DF)

###### **Bread Rolls**

With Pepe Saya butter and flaky salt. (V)

##### DESSERT

###### **Mini Pavlovas**

Meringue, cream, and seasonal fruits. (V, GF, DF available)

#### GOLD BUFFET | \$185 PP

##### PROTEINS

###### **Slow-Roasted Petunia Ocean Trout**

With fennel and Meyer lemon. (DF, GF)

###### **Free-Range Chicken Breast**

With torched baby corn, sage, and garlic.

###### **Medium-Rare Roasted Eye Fillet**

With confit garlic and Madeira sauce. (GF)

##### SIDES

###### **Roasted Dutch Carrots**

With wild rocket leaves, blue cheese, and nuts. (V, GF)

###### **Crispy Duck Fat Potatoes**

With herbs, salt, and vinegar. (GF, DF)

###### **Large Garden Leaf Salad**

With blackened onion, walnut, and chilli dressing. (V, GF, DF)

###### **Stuffed Portobello Mushroom**

With sundried tomato, baby spinach, and goat cheese. (V, GF & DF available)

###### **Bread Rolls**

With Pepe Saya butter and flaky salt. (V)

##### DESSERT

###### **Chocolate and Crushed Pistachio Tarts (V)**

Small chocolate ganache tarts with sea salt and Iranian green pistachios (V)

###### **Mini Pavlovas**

Meringue, cream, and seasonal fruits. (V, GF, DF available)

#### PREMIUM BUFFET | \$230 PP

##### PROTEINS

###### **Slow-Roasted Petunia Ocean Trout**

With fennel and Meyer lemon. (DF, GF)

###### **Free-Range Chicken Breast**

With torched baby corn, sage, and garlic.

###### **Medium-Rare Roasted Eye Fillet**

With confit garlic and Madeira sauce. (GF)

###### **King Leader Prawns**

With bisque butter, eschalot, kaffir lime, and lemongrass. (GF, DF available)

##### SIDES

###### **Roasted Dutch Carrots**

With wild rocket leaves, blue cheese, and nuts. (V, GF)

###### **Crispy Duck Fat Potatoes**

With herbs, salt, and vinegar. (GF, DF)

###### **Large Garden Leaf Salad**

With blackened onion, walnut, and chilli dressing. (V, GF, DF)

###### **Stuffed Portobello Mushroom**

With sundried tomato, baby spinach, and goat cheese. (V, GF & DF available)

###### **Bread Rolls**

With Pepe Saya butter and flaky salt. (V)

##### DESSERT

###### **Chocolate and Crushed Pistachio Tarts (V)**

Small chocolate ganache tarts with sea salt and Iranian green pistachios (V)

###### **Mini Pavlovas**

Meringue, cream, and seasonal fruits. (V, GF, DF available)

#### ADD-ON CANAPES | \$37.50 PP

Pick any 3 canapes to start your charter off with.





### BBQ MENU

#### SILVER BBQ | \$130 PP

##### PROTEINS

**Free-range Pork & Fennel Sausages**

Free-range Pork Sausages

**Middle Eastern Spiced Spatchcocks No.5**

With torn herbs and harissa yoghurts (GF)

##### SIDES

**BBQ Butter Corn**

With umami butter, smoked paprika, and flaky pink salt. (V, GF)

**Crispy Duck Fat Potatoes**

With herbs, salt, and vinegar. (GF, DF)

**Large Garden Leaf Arugula Salad**

With blackened onion, walnut, and chilli dressing. (GF, DF)

**House-Made Condiments & BBQ Sauces**

An assortment of house-made accompaniments.

##### DESSERT

**Mini Pavlovas**

Meringue, cream, and seasonal fruits. (V, GF, DF available)

#### GOLD BBQ | \$185 PP

##### PROTEINS

**Middle Eastern Spiced Spatchcocks No.5**

With torn herbs and harissa yoghurts (GF)

**BBQ Pork Ribs**

With Ginger and smoked soy glaze

**King Leader Prawns**

Marinated with eschalot, kaffir lime, and lemongrass. (GF)

##### SIDES

**BBQ Butter Corn**

With umami butter, smoked paprika, and flaky pink salt. (V, GF)

**Crispy Duck Fat Potatoes**

With herbs, salt, and vinegar. (GF, DF)

**Large Garden Leaf Arugula Salad**

With blackened onion, walnut, and chilli dressing. (GF, DF)

**Freshly Baked Bread Rolls**

Served with Pepe Saya butter and flaky salt.

**House-Made Condiments & BBQ Sauces**

An assortment of house-made accompaniments.

##### DESSERT

**Mini Pavlovas**

Meringue, cream, and seasonal fruits. (V, GF, DF available)

**Mini Gelato Cones**

A selection of chocolate, vanilla, hazelnut, mint, raspberry, mango (GF & DF available on request)

#### PREMIUM BBQ | \$230 PP

##### PROTEINS

**Arrachera Flank Steak**

With chimichurri.

**King Leader Prawns**

Marinated with eschalot, kaffir lime, and lemongrass. (GF)

**Mustard-Marinated Lamb Rump**

With rosemary butter and blistered tomato.

##### SIDES

**BBQ Butter Corn**

With umami butter, smoked paprika, and flaky pink salt. (V, GF)

**Crispy Duck Fat Potatoes**

With herbs, salt, and vinegar. (GF, DF)

**Large Garden Leaf Arugula Salad**

With blackened onion, walnut, and chilli dressing. (GF, DF)

**Grilled Seasonal Mushrooms**

With sesame, garlic, soy, and green onion. (GF, VE, DF)

**Freshly Baked Bread Rolls**

Served with Pepe Saya butter and flaky salt.

**House-Made Condiments & BBQ Sauces**

An assortment of house-made accompaniments.

##### DESSERT

**Mini Pavlovas**

Meringue, cream, and seasonal fruits. (V, GF, DF available)

**Mini Gelato Cones**

A selection of chocolate, vanilla, hazelnut, mint, raspberry, mango (GF & DF available on request)

#### CHARGRILL CHICKEN | \$65 PP

##### PROTEINS

Chicken with specialty sauces

##### SIDES

An assortment of salads/ vegetables Dinner rolls

GF & DF available on prior request

24 hours notice is required for this menu

#### ADD-ON CANAPES | \$37.50 PP

Pick any 3 canapes to start your charter off with.

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# Mischief



Catering Menu

**Prestige**  
Harbour Cruises

## GRAZING PLATTERS

### CHARCUTERIE, CHEESE & FRUIT BOARD

**Regular (up to 12 Pax): \$450**

**Large (up to 24 Pax): \$800**

Australian brie, Manchego, Camembert, Prosciutto, Mortadella, mild salami, berries, grapes, fresh bread slices, grissini & crackers, fruit paste, two dips.

### CRUDITES PLATTER

**Regular (up to 12 Pax): \$230**

Freshly cut seasonal vegetables, an assortment of dips and relishes. (VE, GF)

### PREMIUM GRAZING STATION

**Large (50 Pax): \$2,700**

Large grazing table setup with extra premium cheeses, charcuterie and fruits such as King Island smoked cheddar and blue cheese, accompanied by pickled veg, olives, dips, fruit pastes, crackers, crostini's and fresh bread.

## SEAFOOD PLATTERS

### SASHIMI PLATTER

**Regular (up to 12 persons): \$385**

**Large (up to 24 persons): \$615**

A variety of HUON sashimi salmon, Hiramasa Kingfish and Yellowfin tuna accompanied by soy, wasabi and pickled ginger. (GF, DF)

### PRAWNS & OYSTERS PLATTER

**Regular (up to 12 persons): \$365**

**Large (up to 24 persons): \$695**

A variety of peeled, cooked king prawns and Sydney rock oysters accompanied with signature cocktail sauce and classic mignonette. (GF, DF)

### SUSHI NIGIRI PLATTER

**Regular (up to 12 persons): \$335**

**Large (up to 24 persons): \$650**

A variety of mixed nigiri with prawn, salmon and avocado. (GF) (VE & DF available on request)

### SEAFOOD GRAZING STATION

**Large (50+ pax): \$3800**

Large grazing table set up with variety of seafood – Nigiri style sushi, cooked and peeled king prawns, oysters and sashimi with all condiments and sides. (GF) (DF available on request)

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### FOOD STATION

#### LIVE PASTA STATION

**Regular 20-60 Pax: \$180 pp**  
**Large 60+ Pax: \$150 pp**

*Live pasta station prepared in large, aged Parmigiano cheese wheel. (GF available)*

##### Sauces

Cheese wheel  
Pesto & fresh basil (GF)  
Heirloom tomato & vodka sauce (V, GF, DF)

##### Garnishes

Extra virgin olive oil  
Pine nuts  
Fresh grated parmesan

##### Optional Add-on | \$20 PP

Add fresh baked pizzas to the station baked in front of you and guests.

#### LIVE PIZZA STATION

**Regular (20 - 39 Pax): \$65 pp**  
**Large (40+ Pax): \$55 pp**  
**Gluten Free: +\$7.50 pp**

*Watch as our chefs prepare and cook hand stretched pizzas in front of guests. Perfect for events ranging from 20 to 180 guests. All three of the flavours below will be available for guests to choose between.*

##### Pizza Margherita

Tomato base, mozzarella, basil and parmesan cheese

##### Pepperoni

Tomato base, spicy pepperoni, mozzarella cheese

##### Vegetarian

Tomato base, seasonal vegetables such as pumpkin, rocket and goats' cheese.

##### Optional Add-on | \$20 PP

Add fresh baked pizzas to the station baked in front of you and guests.

#### LIVE PAELLA STATION

**Regular (20 - 25 Pax): \$1,350**  
**Large (25 - 40 Pax): \$1,750**  
**Extra Large: (50 - 60 Pax): \$2,100**

*Watch as our chefs prepare an authentic paella in a large, traditional paella pan in front of guests. Perfect for events ranging from 20 to 100+ guests. One flavour below must be selected in advance.*

##### Choose Between:

###### Seafood Paella

A medley of fresh seafood, perfectly cooked with fragrant spices and aromatic rice. (GF) (DF)

###### Chicken & Chorizo Paella

A blend of tender chicken, smoky chorizo, and saffron-infused rice. (GF) (DF)

###### Vegetarian Paella

A flavourful dish featuring market-fresh vegetables and fragrant herbs. (V) (GF) (DF)

#### LIVE PAVLOVA STATION

**Regular (20 - 59 Pax): \$75 pp**  
**Large (60+ Pax): \$55 pp**

*Guests can customise their pavlova just the way they like it, choosing from a selection of fruits, toppings, and sauces for a deliciously personalised dessert experience. (V) (GF)*

*Crisp meringue bases ready to be topped with a large variety of seasonal fruits and other items.*

##### Toppings:

Whipped chantilly cream  
Seasonal fresh fruits  
Chocolate shavings  
Toasted coconut  
Crushed nuts  
Lemon/passionfruit curd

**ALL STATIONS ARE MINIMUM 20 GUEST**  
**ALL STATIONS REQUIRE AN ADDITIONAL CHEF AT \$165 PER HOUR**





## KIDS MENU

### KIDS MENU | \$45 PER CHILD

*Choose one main and one dessert.*

#### MAINS

##### Kids Spaghetti Bolognese

Fresh cooked spaghetti with a rich beef Bolognese sauce and parmesan cheese. (GF & DF available on request).

##### Kids chicken and chips

Crumbed chicken with chips and sauce. (GF & DF available on request)

##### Kids pizza Hawaii or margherita

10" kids pizza with choice between Hawaii or Margarita. (GF & DF available on request)

#### DESSERT

##### Ice Cream

Vanilla Ice Cream or Chocolate Ice Cream

##### Sorbet

Seasonal Fruit Sorbet (GF, DF)



# Mischief



Beverage Packages

**Prestige**  
Harbour Cruises

## BEVERAGE PACKAGES

### SILVER | \$28PP/HR

#### **Champagne**

Veuve Ambal Vin Mosseux Blanc de Blancs – Burgundy, France

#### **Rosé**

Petit D'amour Rose – IGP Méditerranéen, France

#### **White**

Mojo Pinot Grigio – South Australia  
First Creek Regions Chardonnay – Hunter Valley, NSW

#### **Red**

Sticks Pinot Noir - Yarra Valley, VIC  
First Creek Regions Shiraz - Hunter Valley, NSW

#### **Beer**

Choice of Beer (see consumption menu for options)

### PREMIUM | \$55PP/HR

#### **Champagne**

Veuve Clicquot NV

#### **Rosé**

Rameau D'Or, Côte de Provence, France

#### **White**

Domaine Oudin Chablis, Chablis, France; Yabby Lake Pinot Gris, Mornington Peninsula, VIC

#### **Red**

Nanny Goat Pinot Noir, Central Otago, New Zealand;  
Head Old Vine Shiraz, Barossa Valley, SA

#### **Beer**

Choice of Beer (see consumption menu for options)

### GOLD | \$38PP/HR

#### **Champagne**

Taittinger Cuveé Prestige Nv - Champagne, France+

#### **Rosé**

Rameau D'Or - Côte de Provence, France

#### **White**

Catalina Sounds Pinot Gris – Marlborough, New Zealand  
Amelia Park Chardonnay - Margaret River, WA

#### **Red**

Giant Steps Pinot Noir - Yarra Valley, VIC  
Two Hands 'Gnarly Dudes' Shiraz - Barossa Valley, VIC

#### **Beer**

Choice of Beer (see consumption menu for options)

### LUXE | \$155PP/HR

#### **Champagne**

Dom Perignon; Ruinart Blanc de Blancs

#### **Rosé**

Domaines Ott Clos Mireille Rosé, Côtes de Provence, France

#### **White**

Domaine Jean Dauvissat Père et Fils, Burgundy, France

#### **Red**

Yabby Lake Pinot Noir, Mornington Peninsula, VIC;  
Hickinbotham Brooks Road Shiraz, McLaren Vale, SA

#### **Beer**

**Pure Blonde, QLD**



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# Mischief



Beverage Packages

**Prestige**  
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## CONSUMPTION BAR

### BEER & SELTZERS

- Pure Blonde or Great Northern on Tap \$1,400 per keg (Approx 118 Schooners per keg)
- Pure Blonde (Bottle) \$15
- Corona (Bottle) \$15
- Great Northern (Bottle) \$15
- Felli Seltzer Various Flavours (Can) \$15

### COCKTAILS - Choice of 2

#### Aperol Spritz \$28 per cocktail or \$250/ Jug

- Margarita
- Mojito
- Espresso Martini
- Amaretto Sour

### SPIRITS

- Offshore Premium Alkaline Vodka \$20
- Bombay Sapphire Gin
- El Jimador Tequila
- Johnny Walker Black
- Bacardi White Rum
- Bundaberg Rum
- Jim Bean Bourbon

### MOCKTAILS \$15 EA

#### SOFT DRINKS \$7.50 EA

These beverages will be available at the bar on every charter

### FULL WINE LIST

#### Champagne

- Veuve Ambal Vin Mousseux Blanc de Blancs – Burgundy, France – \$55 ea
- Taittinger Cuvée Prestige NV – Champagne, France – Price on application
- Veuve Clicquot NV – Champagne, France – \$186 ea
- Ruinart Blanc de Blancs – Champagne, France – \$360 ea
- Dom Pérignon – Champagne, France – \$650 ea
- Rosé
- Rameau D'Or – Côtes de Provence, France – \$50 ea
- Domaines Ott Clos Mireille Rosé – Côtes de Provence, France – \$115 ea

#### White Wine

- Mojo Pinot Grigio – South Australia – \$33 ea
- First Creek Regions Chardonnay – Hunter Valley, NSW – \$45 ea
- Catalina Sounds Pinot Gris – Marlborough, New Zealand – \$58 ea
- Amelia Park Chardonnay – Margaret River, WA – \$50 ea
- Yabby Lake Pinot Gris – Mornington Peninsula, VIC – \$68 ea
- Domaine Oudin Chablis – Chablis, France – \$85 ea
- Domaine Jean Dauvissat Père et Fils – Burgundy, France – Price on application

#### Red Wine

- Sticks Pinot Noir – Yarra Valley, VIC – \$49 ea
- First Creek Regions Shiraz – Hunter Valley, NSW – \$43 ea
- Two Hands 'Gnarly Dudes' Shiraz – Barossa Valley, SA – \$50 ea
- Giant Steps Pinot Noir – Yarra Valley, VIC – \$60 ea
- Nanny Goat Pinot Noir – Central Otago, New Zealand – \$83 ea
- Head Old Vine Shiraz – Barossa Valley, SA – \$75 ea
- Yabby Lake Pinot Noir – Mornington Peninsula, VIC – \$100 ea
- Hickinbotham Brooks Road Shiraz – McLaren Vale, SA – \$130 ea

FOR ALL CHARTERS WITH BEVERAGES ON CONSUMPTION, WE  
KINDLY REQUIRE A CREDIT CARD TO BE PROVIDED ON THE DAY  
AND LEFT AT THE BAR, WITH FULL PAYMENT TO BE SETTLED UPON  
DISEMBARKATION.



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