

Curious George



Charter Rates

Prestige
Harbour Cruises

VESSEL HIRE

(4 hours minimum)

OFF PEAK | MARCH - MAY

SUNDAY - FRIDAY	\$500 per hour
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SATURDAY	\$550 per hour
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PEAK | NOVEMBER - FEBRUARY

SUNDAY - FRIDAY	\$550 per hour
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SATURDAY	\$600 per hour
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PUBLIC HOLIDAY | 5 HOURS MINIMUM | 33 PAX

PUBLIC HOLIDAY	\$725 per hour
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20% surcharge for catering

INCLUDES:

CAPTAIN/CREW

NIGHTCLUB AMPLIFIED PA SOUND SYSTEM (BLUETOOTH CONNECTIVITY)

ADDITIONAL PRICING

AIR LOUNGER ONLY	\$150	BYO FEE	\$100
PRE-ACCESS			
STANDARD 45 MINS	\$100	WHARF FEE	\$100
1 HOUR	\$125	MANLY PICK-UP	\$150
DJ	FOC		



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CATERING MENU

THE CLASSIC SAUSAGE SIZZLE \$20 PER PERSON

Sometimes simple is the best. Snags, onions, bread rolls & sauces.
Perfect for a day on the water. (Vegetarian sausages available on request)

GOURMET BBQ \$32.50 PER PERSON

Gourmet BBQ consisting of Sausages, Fresh Bread Rolls & a variety of delicious salads (Vegetarian burgers available on request)

BBQ CHICKEN LUNCH \$32.50 PER PERSON

Chargrill Charlies BBQ chickens, Fresh Bread Rolls & delicious Salads

DIY BURGERS \$37.50 PER PERSON

Burgers cooked on the BBQ, bread rolls and all the classic toppings to construct your own burger. (Vegetarian burgers available on request)

DIY CHICKEN SOUVLAKI KIT \$37.50 PER PERSON

Chicken souvlaki skewers cooked on the BBQ, flat breads, Greek salad, hummus, tzatziki

**ANTIPASTO & NIBBLES TO START CAN BE ADDED
TO ANY MENU FOR EXTRA \$5PP**

GOURMET CHRISTMAS PARTY MENU

\$65 PER PERSON

Antipasto box

**Baked Whole Tasmanian Salmon with Quinoa, Green Peas & Feta
Crust (GF)**

Whole roasted Italian seasoned Rolled Pork Belly (GF)

Pumpkin & Goats cheese Quiche

Variety of salads

Fresh bread rolls

