

Cabaret



Charter Rates

Prestige
Harbour Cruises

VESSEL HIRE

4 hours minimum

APRIL - OCTOBER

SUNDAY - FRIDAY \$350 per hour

SATURDAY \$375 per hour

NOVEMBER - MARCH

SUNDAY - FRIDAY \$375 per hour

SATURDAY \$400 per hour

PUBLIC HOLIDAYS

PUBLIC HOLIDAYS \$550 per hour

NEW YEAR'S EVE \$14,000

- Up to 18 guests
- 6pm - 1am

BUCKS PARTIES – MAX 16 GUESTS, SUBJECT TO APPROVAL

ADDITIONAL PRICING

AMENITIES FEE

Includes quality, environmentally friendly eating and drinkware, eskies, BBQ optional, and rubbish removal. The crew will cook the BBQ when vessel is stationary

BYO FEE \$150

STAFF (OPTIONAL) \$150

PLAY PACK \$100

- Paddle Board
- Lily Pad
- Noodles

BYO DRINKS PRE-DELIVERY

service fee order Dan Murphys or predeliver to our Gladesville office

\$220

BOAT PRE-ACCESS

45 minutes prior at Yeend St wharf Balmain to CBD (on approval only)

\$300

WHARF FEE

\$50/visit

BOAT MOORING LOCATION

- Bartleys Marina
- Sa Phoebe St Balmain

WHARF LOCATIONS

- King St, Darling Harbour
- Casino Wharf
- Pier 9, Walsh Bay, Towns Place, Hickson Rd
- Elizabeth Macarthur Pontoon, Pyrmont
- Lavender Bay
- Mosman Bay Ferry wharf
- Hayes St Neutral Bay
- Balmain – Thames St, Yeende St and Elliot St
- Birkenhead Point, Drummoyne
- Rose Bay wharf
- Double Bay
- Yarranabbe Wharf (near CYC Rushcutters Bay)

NO RED WINE PERMITTED ONBOARD AS THEY STAIN THE DECKS



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BBQ MENUS

**\$80 delivery fee applies
Minimum of 8 passengers**

SAUSAGE SIZZLE - \$20 PER PERSON

- Assorted Chips
- Gourmet Sausages
- Fresh Bread rolls
- Condiments

BASIC BBQ - \$32 PER PERSON

- Assorted Chips
- Selection of dips with crackers & vegetable crudites
- Beef Chipolatta Sausages
- Gourmet Chicken Skewers (gf)
- Rocket and Parmesan with caramelised balsamic dressing (v)
- Condiments
- Fresh bread

TRADITIONAL BBQ - \$42 PER PERSON

- Assorted Chips
- Cheese and fruit grazing platter (v)
- Gourmet sausages(gf) with bbq onions, Soft Bread Rolls and
- condiments
- Lemon Oregano Chicken tenders with Minted Yoghurt (gf)
- Roast Vegetable Frittata (gf) (v)
- Quinoa Salad with cranberries, almonds, red bell peppers, mint with orange vinaigrette (gf) (v) (vegan)
- Chocolate fudge brownies

GOUPMET BBQ - \$55 PER PERSON

- Nibbles
- Whole Fresh Prawns with Dill Aioli (gf)
- Eye Fillet Steaks with Condiments (gf)
- Lemon Oregano Chicken with Minted Yoghurt (gf)
- Roasted Baby Potatoes, with garlic and rosemary (gf) (v) (vegan)
- Cauliflower rice salad with cashews, sunflower seeds, capsicum, soy and lemon dressing (v)(vegan)
- Assorted fresh bread
- Lemon Citrus Tarts with seasonal berries

OPTIONAL EXTRAS:

Platter of whole king prawns with aioli (Market price on request)

SUSHI PLATTER

MEDIUM: 10 PEOPLE \$110.00

LARGE: 15 PEOPLE \$130.00

Dietary Requirements : \$10 per person extra for any menu alterations
(all requirements can be accommodated, must be advised 7 days prior to cruise)
Gluten Free, Vegetarian, Vegan, Nut Allergies, Lactose Free, Etc





PLATTER MENUS

**\$80 delivery fee applies
Minimum of 8 passengers**

PARTY FINGER FOOD MENU - \$32 PER PERSON

- Selection of dips with crudités & crackers (v)
- Chicken, Mayo, Rocket and Celery Ribbon Sandwiches
- Peking Duck Pancakes
- Vegetarian Rice Paper Rolls (gf)(v) (vegan)
- Mushroom and Spinach Arancini balls with Aioli (v)
- Roasted Vegetable Frittata (gf) (v)

TRADEWINDS MENU - \$42 PER PERSON

- Selection of dips with crudites, cheese and crackers (v)
- Fresh mixed Sushi rolls (gf)
- Assorted Gourmet Sandwiches
- Peking Duck Pancakes
- Vegetarian Rice Paper Rolls(gf)(v)
- Quinoa Salad with cranberries, almonds, red bell peppers, mint with orange vinaigrette (gf) (v) (vegan)
- Lemon citrus tarts & seasonal berries

CRUISING MENU - \$65 PER PERSON

- Cheese and fruit grazing platter (v)
- Whole King prawns with Citrus Aioli (3pp)
- BBQ Lamb Cutlets with Tahini yoghurt dressing (2pp)(gf)
- Lemon oregano Chicken tenders with minted yoghurt (gf)
- Cauliflower rice salad with cashews, sunflower seeds, capsicum, soy and lemon dressing (v) (vegan)
- Rocket and Parmesan salad with caramelised balsamic dressing (v) (vegan)
- Selection of breads
- Chocolate fudge brownies & seasonal berries

GOUPMET BBQ - \$55 PER PERSON

- Nibbles
- Whole Fresh Prawns with Dill Aioli (gf)
- Eye Fillet Steaks with Condiments (gf)
- Lemon Oregano Chicken with Minted Yoghurt (gf)
- Roasted Baby Potatoes, with garlic and rosemary (gf) (v) (vegan)
- Cauliflower rice salad with cashews, sunflower seeds, capsicum, soy and lemon dressing (v)(vegan)
- Assorted fresh bread
- Lemon Citrus Tarts with seasonal berries

OPTIONAL EXTRAS:

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Catering Menu

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GRAZING BOX

\$80 delivery fee applies
Each platter serves approx 10-12 guests

CHARCUTERIE BOX \$250 OR \$25PP

A selection of cured meats, bocconcini, feta, olives and pate, semi dried tomatoes, crackers and fresh bread.

GOURMET CHEESE AND FRUIT BOX \$250 OR \$25PP

A selection of quality Australian and International cheeses, seasonal fruit, nuts and dried fruit selection and assorted crackers

VEGETARIAN BOX \$150 OR \$15PP

Seasonal fresh vegetable crudités, a trio of gourmet dips – hommus & red pepper dip served with olives, crackers & fresh bread – perfect for dipping!

SEASONAL FRUIT BOX \$110 OR \$10PP

Fresh in season fruits

DESSERT BOX \$150 OR 15PP

Petit fours
Selection of slices, cakes & tarts

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LUNCH BOX MENU

\$80 delivery fee applies
Suitable for sailing regattas (min 10 guests)

REGATTA MENU - \$32 PER PERSON

Soft damper roll with Cajun chicken, aioli, avocado & greens

Tortilla wrap with rare roast beef, roast capsicum, grainy mustard & salad

Spinach & ricotta filo pie (v)

Chocolate fudge brownie

MARINER MENU - \$40 PER PERSON

Bakery

Chicken, mayo, rocket and celery ribbon sandwiches

Lamb fillet with minted yoghurt, tomato, fetta and leaves on wraps

Select max 2 Salad boxes: (will supply half half selection)

Quinoa Salad with cranberries, almonds, red bell peppers, mint with orange vinaigrette (gf) (v)
(vegan)

Cauliflower rice salad with cashews, sunflower seeds, capsicum with a soy and lemon dressing
(v) (vegan)

Thai beef with vermicelli, tomato, cucumber, mint, Thai basil and capsicum (gf)

Portuguese custard tart

OPTIONAL EXTRAS:

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