Iluka

Charter Rates

Prestige Harbour Cruises

VESSEL HIRE

OCTOBER - MARCH	$750 per hour
APRIL - SEPTEMBER	$650 per hour

Includes skipper & 1 crew member
3-hour minimum hire

ADDITIONAL PRICING

WHARF FEE	$50 per visit
PUBLIC HOLIDAY SURCHARGE	20%

BYO FOOD	$15
BYO DRINKS	$15

Includes use of crockery, cutlery, glasses, washing up, 3 bags of ice & rubbish removal. BBQ only available by prior arrangement

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Catering Menu

Prestige Harbour Cruises

CATERING MENU

CANAPE $125 PER PERSON

Minimum Spend $750

Vietnamese Rice Paper Rolls Vegetarian (gf)(v)

Peking Duck Pancakes Corn Cakes with Smoked Salmon and Avocado Salsa Thai Prawns with Chilli and Shallot Salt(gf)

Barramundi Spring Rolls with Sweet Chilli

Pumpkin and Brie Arancini with Aioli (v)

Assorted Sushi with Soy and Wasabi (gf)(v)

Oysters with Ginger and Lime Dressing(gf) 2pp

Asparagus wrapped in Prosciutto with Blue Cheese(gf)

French Trimmed Lamb Cutlets with Lemon, Oregano and Garlic with Mint Yoghurt (gf)
pre-cooked

Lemon curd tarts with blueberries

BUFFET $150 PER PERSON

Minimum Spend $450

NIBBLES PLATTER

A selection of cheeses, crackers, grapes, prosciutto, dips and olives

BUFFET

Prawns served with cocktail sauce

Sydney Rock Oysters Moreton Bay Bugs
OR
Smoked salmon, capers and lemon wedges

Fresh BBQ Fish Lamb Cutlets
OR
Fillet of Beef

Salad of mixed leaves, Avocado, in season mango or fig, cucumber and shallot with balsamic dressing Salad of Tomato and Mozzarella Cheese with a pesto
and rocket salad
OR
Greek Salad

DESSERT

Homemade cake
OR
choc brownies served with yogurt and berries

BBQ MENU

Minimum Spend $300 - max 6 passengers

BBQ MENU 1

$70 PER PERSON

Sausages
Steak
1 x Salad
Bread

BBQ MENU 2

$100 PER PERSON

Steak
Fish
Marinated Prawns
2 x Salads
Bread
Homemade cake

Catering must be ordered a minimum 7 days prior to the charter date

PLATTERS

EACH PLATTER CATERS FOR APPROXIMATELY 6-8 PASSENGERS

ANTIPASTO & CHARCUTERIE

$110 PER PLATTER

Marinated and stuffed olives, cured sliced meats including ham, salami, prosciutto, crackers and bread. A selection of Australian and international cheeses, crackers and fruit paste and grapes

SEAFOOD PLATTER

$140 PER PERSON (MIN SPEND $240)

Market fresh seafood. Seafood depends on market produce. Moreton Bay bugs, King prawns, Sydney Rock oysters, baby octopus with various dressings and sauces. Served with fresh bread rolls and butter

FRUIT PLATTER

$140 PER PLATTER

Freshly sliced seasonal fruit

Catering must be ordered a minimum 7 days prior to the charter date

BEVERAGE PACKAGES

GOLD BAR PACKAGE

$30 PER PERSON PER HOUR

BEER
Boags, Peroni, Asahi, Corona or Great Northern

WHITE WINE
Tinklers Estate "School Block"Chardonnay, Tinklers Estate Semillon, Oyster Bay Sauv Blanc, Pipers Brook (TAS), and Scarborough Chardonnay

RED WINE
Ninth Island Pinot Noir, Pipers Brook Pinot Noir Tinklers Estate Shiraz, Tinklers Estate Merlot, Pepper Tree Single Vineyard Shiraz

SPARKLING WINE
Kreglinger Tasmanian Sparkling (Piper's Brook)

PLATINUM BAR PACKAGE

$40 PER PERSON PER HOUR

BEER
Boags, Peroni, Asahi, Corona or Great Northern

WHITE WINE
Tinklers Estate "School Block"Chardonnay, Tinklers Estate Semillon, Oyster Bay Sauv Blanc, Pipers Brook (TAS), and Scarborough Chardonnay

RED WINE
Ninth Island Pinot Noir, Pipers Brook Pinot Noir Tinklers Estate Shiraz, Tinklers Estate Merlot, Pepper Tree Single Vineyard Shiraz

FRENCH CHAMPAGNE
Pipers Heidsieck, Mumm or Moet

SOFT DRINKS PACKAGE

$5 PER HOUR FOR SOFT DRINKS (18 YEARS AND UNDER)

Coke, Diet Coke, Sprite, Ginger Ale and Sparkling Water (included in all bar packages)

CONSUMPTION BAR

On consumption prices

BEER – $14 PER BOTTLE
Choice of Boags, Corona, Peroni, Asahi

WINE – $16 PER GLASS

SPARKLING WINE – $16 PER GLASS

NOTE – Should these varieties not be available they will be substituted with equivalent or better quality