Ghost 1

Charter Rates

Prestige Harbour Cruises

VESSEL HIRE

APRIL - OCTOBER *(Minimum 3 hours)*	$1,550 per hour
NOVEMBER – JANUARY *(Minimum 4 hours)*	$1,950 per hour
FEBRUARY – MARCH *(Minimum 3 hours)*	$1,750 per hour
NEW YEARS EVE *7-hour charter $65,000* *6:30 pm – 1:30 am* *Embarkation and disembarkation:* *Rose Bay Marina* *Inclusions: for up to 20 passengers* *Food and Beverages*	$65,000
BOXING DAY (8 HOURS)	$21,000

TERM CHARTER

DAILY (8 HOURS)	$1,550 per hour
OVERNIGHT | 8 GUEST *(24 hour single use)*	$17,000
WEEKLY *(7 days consecutive)*	$60,000 $75,000 (High)
MULTI-DAY HIRE *(less then 7 days)*	$17,000

GOOD TO KNOW

No shoes are permitted to be worn on-board this vessel
All hourly, day and overnight charters are inclusive of GST 30%
Advanced Provisioning
Allowance (APA) applies to all overnight, multi day and weekly charters
10% GST of the charter fee applies to all multi day and weekly charters.

ADDITIONAL PRICING

WAIT STAFF *Additional staff **$50** PP/ PH thereafter* *Double rate for all public holidays (min 3 staff for all charters)*	$400 (4 hours)
CHEF RATE *Additional staff **$100** PP/ PH thereafter* *Double rate for all public holidays*	$450 (4 hours)
WHARF FEES	$50 (per wharf)

BYO FEE

All beverages must be delivered prior to the charter and collected the next business day following the charter

BYO FOOD	$500
BYO DRINKS *Minimum $1,000*	$40 PP

CABINS

MASTER CABINS	$500
TWIN/DOUBLE CABINS	$400 per room

PUBLIC HOLIDAY SURCHARGE

VESSEL HIRE & CATERING	25%
WAIT STAFF & CHEF FEES	100%

Surcharges apply for public holidays excluding Christmas Day, Boxing Day and New Years Eve

EXTRAS

RIBCO R28 TENDER *For up to 5 hours* *(for adrenaline rides, transfers and water sports) seats 1-2 crew, 4-5 guests*	$4,000
EARLY BUMP IN	$100 per hour
DECAL AND DECORATION REMOVAL	From $100
FORMAL DINING SET UP TBC based on event and pax	

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Catering Menu

Prestige Harbour Cruises

CANAPE MENU

MENU 1 | $79PP
3 cold, 3 warm, 1 substantial
1 dessert

MENU 2 | $95PP
4 cold, 4 warm, 2 substantial,
1 dessert

MENU 3 | $120PP
1 Food Station, 4 cold, 4 warm, 2 substantial, 1 dessert
if caviar chosen price will change

COLD

- freshly shucked Sydney rock oysters with cucumber, caramelised vinegar mignonette (g f)
- cherry truss tomatoes, smoked chutney, shaved goat cheese, salsa verde, pangrattato (v)
- chilled Queensland king prawns with yuzu aioli (g f)
- poached free-range chicken, celery hart, walnuts, shaved apple, aioli tart king salmon sashimi, pickled cucumber, pink ginger, shallots, wasabi sesame seeds (g f)
- Thai-style black Angus beef salad, green chilli, snake beans, roasted peanuts, glass noodles, hot lime dressing (gf)
- king crab ceviche, baby coriander, red pepper, crispy sweet potatoes, lemon aioli (gf) (All cold canapes can be made GF)

DESSERT CANAPES

- passionfruit curd and fresh strawberry tart
- sea-salt caramel and brownie crumble tart
- valrhona dark chocolate mousse, raspberry, coco pop crunch
- prosecco marinated strawberries, watermelon, mint, meringue
- whipped vanilla bean cheesecake with honeycomb crumble (on spoon)
- triple cream brie, sour cherry and baby basil tart

WARM

- fresh herb and green pea, baby spinach, buffalo mozzarella, risotto balls with smoked paprika aioli (v)
- quick–fried tiger prawns, capers, radish remoulade, dry chilli on spoon sumac roasted pumpkin chutney, falafel, pine nuts, hummus, crispy shallots (v,vg,gf, df)
- spicy pulled chicken, grilled eggplant, butternut pumpkin quesadilla, avocado cream peppered lamb loin, peperonata, olive, shaved pecorino, salsa verde, crostini blow-torched Atlantic scallops, pickled dicon, miso citrus dressing , nori seasoning on spoon (gf)
- hand made beef empanadas, saltana's, olives, chimichuri grass fed beef handmade pie, smoked tomato relish

SUBSTANTIAL

- char sui style chicken with shredded baby bok choy, sprouts, organic rice bowl (gf) veggie burger, halloumi, grilled eggplant, blackened peppers, salsa verde, wild rocket
- grilled rodriquez chorizo hot dog pick led white cabbage, hot mustard, aged cheddar, aioli
- sugar cured king salmon lightly seared, orecchiette pasta salad, chard broccoli, pea, dry chilli, baby spinach slow cooked grass-fed sumac lamb shoulder gnocchi, caponata, kale, pecorino bowl roasted miso eggplant, kimchi, soba noodles, baby greens bowl
- crispy fried Korean chicken, hot slaw, sesame mayo slider pulled bbq black angus beef, hot spiced slaw, wild rocket on soft milk bun

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Catering Menu

Prestige Harbour Cruises

VEGETARIAN CANAPE MENU

MIN 10 PASSENGERS (PLUS CHEF FEES)

MENU 1 | $79PP	MENU 2 | $95PP	MENU 3 | $120PP
3 cold, 3 warm, 1 substantial 1 dessert	4 cold, 4 warm, 2 substantial, 1 dessert	1 Food Station, 4 cold, 4 warm 2 substantial, 1 dessert

COLD

- spiced butternut pumpkin, hummus, crispy onion tar t (gf)
- miniature short-crust tar t with gold heirloom cherry tomato, whipped ricotta,
- pecorino, black olive, basil reduction on spoon (v) (gf)
- sour cherries, crisp pear, shaved hazelnut, orange (gf)
- smoked eggplant, horse radish, capers, charcoal wafer cone, roe (gf)
- caramelized soy, ginger, sesame, baby greens, bean sprouts, shredded nori on betel leaf (gf)

DESSERT CANAPES

- passionfruit curd and fresh strawberry tart
- sea-salt caramel and brownie crumble tart
- valrhona dark chocolate mousse, raspberry, coco pop crunch
- prosecco marinated strawberries, watermelon, mint, meringue
- whipped vanilla bean cheesecake with honeycomb crumble (on spoon)
- triple cream brie, sour cherry and baby basil tart

WARM

- wild mushroom, pea, pecorino arancini balls with panko crust, truf f le aioli
- silkin tofu daikon, cucumber, green chilli salad, nahmjin dressing (gf)
- crispy feta, pea, spinach filo cigars with spiced orange glaze
- black bean, spiced avocado, cherry tomato quesadilla
- popcorn cauliflower, cucumber lime coconut salad, sriracha mayonnaise, on spoon (gf)
- caponata, feta, cherry tomatoes, toasted pine nuts (gf)
- hand made chickpea spiced curry pie, saffron tomato chutney substantial
- Moroccan vegetables, chermoula, chickpea, cucumber raita (bowl)
- miso crusted eggplant salad, soba noodles, baby greens, crispy onion
- sweet potato, enoki mushrooms, avocado, edamame poke with Japanese pick les,
- soy lime dressing shredded nori (bowl)
- sautéed gnocchi, butternut pumpkin, sage, drunken raisins, burnt lemon butter (bowl)
- crispy tofu, hoisin, Asian slaw, lime, chilli roll
- veggie burger, blackened haloumi, piquillo peppers, salsa verde

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Catering Menu

Prestige Harbour Cruises

FOOD STATIONS

STATIONS – FOR ABOVE 20 PASSENGERS

SASHIMI STATION – $20 PER HEAD

Kingfish, tuna and fresh seasonal seafood served raw and carved to order

GLAZED HAM STATION – $20 PER HEAD

Served warm and carved to order served with mustard, pickles and soft rolls

SUSHI AND SASHIMI STATION – $25 PER HEAD

Section of hand made sushi and fresh seasonal seafood served raw and carved

CAVIAR STATION – POA

Selection of caviars, ice bowl, complete with hostess to guide through the caviars

DUMPLING BAR – $20 PER HEAD

Selection of steamed seafood, meat and vegetarian dumplings served with a variety of dipping sauces

CHARCUTERIE & CHEESE – $20 PER HEAD

Selection of cured and smoked meats, cheeses, pickles and house-made chutneys

OYSTER TASTING STATION – $20 PER HEAD

Showcasing freshly shucked regional oysters from around Australia – Sydney Rock, Pacific's and Flats

JUST CHEESE – $18 PER HEAD

Wide selection of both local and imported cheeses with various breads and classic accompaniments

ROAMING OYSTER SHUCKERS – $25 PER HEAD

Freshly shucked regional oyster from around Australia – Sydney Rock, Pacific's and Flats

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Catering Menu

Prestige Harbour Cruises

BUFFET MENU

MIN 10 PASSENGERS

GOLD BUFFET PACKAGE – $126 PER HEAD

2 x chef selection canapés on arrival, 2 cold platters, 2 warm platters, 1 dessert platter

BUFFET INCLUDES

- Green micro salad with shaved radish, red onion and cold-pressed dressing
- Fresh baked bread rolls and Pepe Saya butter
- Steamed baby potatoes with parsley butter and lemon

COLD PLATTERS

- Pepper-seared Black Angus carpaccio with grilled new season asparagus truffle mayonnaise, watercress and lemon (gf)
- House-smoked Petune ocean trout with shaved zucchini, radish, fennel, wasabi cream fraiche (gf)
- Cured and aged salumi, olives, pickled red onion, grilled eggplant, cold pressed organic olive oil dressing (gf)
- Heirloom tomato medley with torn buffalo mozzarella, hand-made basil pesto (gf)
- Pepper-seared Yellow fin tuna Tataki, pickled daikon, wild mushroom, aged soy
- Orecchiette salad, broccolini, Meredith goats cheese feta, peas, dry chilli, lemon
- Poached Yamba prawns, chilled and served with shaved fennel, watercress and ruby grapefruit salad

PLATINUM BUFFET PACKAGE – $147 PER HEAD

2 x canapés on arrival, 3 cold, 3 warm platters, 2 dessert platters

WARM PLATTERS

- Grilled Tasmanian salmon, soba noodles, baby greens lime chilli dressing
- 8 hour slow-cooked S.A sumac spiced lamb shoulder with pomegranate molasses, kale,bbq zucchini and warm Israeli couscous
- Roasted (med-rare) pepper-crusted Black Angus sirloin with local mushrooms and chimichurri (gf)
- Free-range de-boned chicken, Moroccan spiced vegetables, sumac, cucumber yoghurt (gf)
- Crispy-skinned W.A Cone Bay barramundi, roasted red pepper, black olive, harissa, shaved zuchinni (gf)
- Moroccan spiced grilled vegetables, chermoula, chickpea, cucumber raita

DESSERT PLATTERS

- Valrhona Dark chocolate pave, candied peanuts shortbread crumble vanilla ice cream
- Strawberry cheesecake coconut crumble strawberry ice cream
- Handmade Pavlova nests mango passionfruit curd Raspberry sorbet (gf)
- Local and Imported cheese served with spiced apple chutney, marinated figs and flatbread
- Share Platter option will also include complimentary platters of **
- · Green micro salad with shaved radish, red onion and coldpressed dressing
- · Fresh baked bread rolls and Pepe Saya butter
- · Steamed baby potatoes with parsley butter and lemon

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Catering Menu

Prestige Harbour Cruises

BUFFET MENU

MIN 10 PASSENGERS

SEAFOOD BUFFET – $170 PER PERSON

CANAPÉS

Miniature short-crust tart with hummus and spiced butternut pumpkin (v)

Seared Hervey Bay scallops with chorizo and sourdough crumb (on spoon) (can be gf)

Cold Platters

Seafood platter with a selection of oysters, tiger prawns, Balmain bugs, chilled

mussels, Caper mayonnaise, citrus aioli (Lobster on request, price depends on market value)

Pepper-seared Yellowfin tuna Tataki, pickled daikon, wild mushroom, aged soy

QLD spanner crab (de-shelled) Heirloom tomato medley, avocado, radish, cucumber, light chilli

WARM PLATTERS

Roasted (med-rare) pepper-crusted Black Angus sirloin with local mushrooms and chimichurri (gf)

Large king prawns with chermoula, chickpea, harissa spiced yogurt (gf)

Salt and pepper squid, new season potato salad, chorizo, Aleppo chili

DESSERT

Handmade Pavlova nests mango passionfruit curd Raspberry sorbet (gf)

Local and Imported cheese served with spiced apple chutney, marinated figs and flatbread

SIDES

Steamed new potatoes

Wild rocket, shaved pear, pecorino, aged balsamic dressing

Spiced Broccolini, oyster sauce, smoked chilli, crispy onion

Handmade bread rolls, cultured butter

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Catering Menu

Prestige Harbour Cruises

VEGETARIAN BUFFET MENU

MINIMUM 10 PASSENGERS. PLUS CHEF CHARGES

GOLD BUFFET PACKAGE – $126 PER HEAD

2 x canapés on arrival, 2 cold platters, 2 warm platters
1 dessert platter

PLATINUM BUFFET PACKAGE – $147 PER HEAD

2 x canapés on arrival, 3 cold, 3 warm platters
2 dessert platters

COLD PLATTERS

- grilled eggplant carpaccio with grilled new season asparagus truffle mayonnaise, watercress and lemon (gf)
- shaved zucchini, radish, fennel, wasabi cream fraiche (gf)
- heirloom tomato medley with torn buffalo mozzarella, hand-made basil pesto (gf)
- sweet potato, pick led daikon, wild mushroom, bean sprouts aged soy orecchiette
- salad, broccolini, meredith goats cheese feta, peas, dry chilli, lemon

DESSERT PLATTERS

- valrhona dark chocolate pave candy peanuts shortbread crumble vanilla ice cream strawberry cheesecake coconut crumble strawberry ice cream
- handmade pavlova nests mango passionfruit curd raspberr y sorbet (gf)
- local and imported cheese served with spiced apple chutney, marinated figs and flatbread

WARM PLATTERS

- grilled miso eggplant, soba noodles, baby greens lime chilli dressing
- spiced charred cauliflower pomegranate molasses, kale, bbq zucchini and warm Israeli couscous
- roasted red pepper, black olive, harissa, shaved zucchini with local mushrooms and chimichurri (gf)
- Moroccan spiced grilled vegetables, chermoula, chickpea, cucumber raita

BUFFET INCLUDES

- green micro salad with shaved radish, red onion and cold-pressed dressing
- fresh baked bread rolls and pepe saya butter
- steamed baby potatoes with parsley butter and lemon

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Catering Menu

Prestige Harbour Cruises

BUFFET MENU

OVER 15 GUESTS REQUIRES ADDITIONAL CHEF FEE OF $450 FOR 4 HOURS

FORMAL PLATED MENU – $145 PER HEAD

ENTREE

Pan-seared prawns, celeriac remoulade, red vein sorrel, and lemon dressing

Zucchini quinoa fritters, pea mint cream, Hunter Valley goat's cheese, watercress

De-boned baby chicken prosciutto, fetta, chestnut mushroom, broad beans, broth

Seared scallops, Jerusalem artichoke, crisp pancetta, baby herbs

Cured kingfish, pickled baby beetroots, horseradish cream fraiche, roe

Wagyu carpaccio, capers, truffle mayonnaise, wild rocket, pecorino, grissini

Grilled Rare yellow fin tuna, shaved fennel, orange, aioli

Confit WA octopus, baby octopus, red pepper, olive, chilli aioli

MAINS

Baby snapper, mussels, confit fennel, zucchini flower, bisque

Peppered venison loin, quince, puff pastry, radio, chestnut

De-boned corn-fed chicken, sweet corn custard, baby leeks, pearl barley

Hapuku, squid, chorizo, nettle butter, lemon

Grass-fed beef tenderloin, ox tail cigar, King Brown mushroom, jus

Berkshire pork loin, prosciutto, crispy pave, Morcilla, apple, jus

Twice- cooked duck leg, duck breast, gnocchi, kale, fig, orange glaze

DESSERTS

Dark chocolate pave, poached strawberry, cream fraiche, strawberry ice cream

Salt caramel, chocolate slice, banana fritters, peanuts, chocolate ice cream

Coconut pannacotta, mango, crumble, coconut sorbet

Vanilla cheesecake, mixed berries, orange cardamom ice cream

Local and imported cheeses, fig loaf, flat bread, apple cherry chutney

BEVERAGE PACKAGES

SILVER BEVERAGE PACKAGE
$20.00 PER PERSON PER HOUR

Josef Chromy Pinot Noir Chardonnay NV, TAS
Mandoleto Pinot Grigio, Veneto Italy
Rameau d'Or 'Petit Amour' Rose, Cotes de Provence France
Debussy Reverie Chardonnay, Loire Valley France
Yering Station 'Little Yering' Pinot Noir, Yarra Valley VIC
Deep Woods Cabernet Shiraz, Margaret River WA
Corona, Mexico
Peroni, Italy

GOLD BEVERAGE PACKAGE
$30.00 PER PERSON PER HOUR

Moet & Chandon Brit Imperial, Champagne France
Terra Viva Pinot Grigio, Veneto Italy
Scarborough Chardonnay, Hunter Valley NSW
Rameau d'Or Rose, Provence France
Stoney Rise Pinot Noir, TAS
The Hedonist Shiraz, McLaren Vale SA
Corona, Mexico
Peroni, Italy

PLATINUM BEVERAGE PACKAGE
$40.00 PER PERSON PER HOUR

Perrier – Jouet Blanc de Blancs, Champagne France
Maison Saint AIX Rose, Provence France
Domaine Nozay Sancerre, Loire Valley France
Shaw and Smith M3 Chardonnay, Adelaide Hills SA
Mount Edward Pinot Noir, Central Otago NZ
Glaezter 'Bishop' Shiraz, Barossa Valley SA
Corona, Mexico
Peroni, Italy