Sydney Pearl

Charter Rates

Prestige Harbour Cruises

VESSEL HIRE

CATERED CHARTER RATES

food and beverages must be included

JANUARY - OCTOBER

3 HOUR CHARTER	$2,200
4-HOUR CHARTER OR LONGER	$699 per hour

NOVEMBER - DECEMBER

3 hour charter period- Not available on Friday-Saturdays in mid-November & December

3 HOUR CHARTER	$2,400
4-HOUR CHARTER OR LONGER	$799 per hour

WATER TRANSFER

1 HOUR *for transfers up to 1 hour*	$2,400

POA for any other Transfers

CHRISTMAS PACKAGE

**Menu & Beverage upgrades available*

RUSHCUTTERS BAY BUFFET	$159 per person
CLIFTON GARDENS COCKTAIL MENU	$149 per person

- Friday and Saturday Nights (Mid November & December)
- Minimum 60 Guests
- 4 Hour Vessel Hire
- Rushcutters Bay Buffet or Clifton Gardens Cocktail Menu
- Diamond Beverage Package*
- Party DJ and lights
- Includes wharf fees for city wharves only

BYO CHARTER RATES

3 HOUR CHARTER	$2,250 **+$700 (crew fees)**
4 HOUR CHARTER	$2,800 **+$700 (crew fees)**

BYO PACKAGE INCLUDES

- hours vessel hire
- BYO Food and Drinks
- Skipper and Deckhand (Crew fees - 2 x staff at $350 per staff)
  - they do not serve food or drinks – please book additional crew for that service
- Maximum 50 guests

**Wharf fees x 2 (CBD) $160

** Not available Friday -Saturday peak nights from the last week in November to the last Saturday night in December before Christmas day.

BUCKS & ALL MALE CRUISES MAX 3 HOURS*

ADDITIONAL PRICING

SECURITY • *Requirement: For all birthday parties with guests aged 24 years or younger.* • *Guard Ratio: 1 security guard per 50 guests.*	$380
BAR STAFF *1 staff per 50 guests.*	$350
BYO CORKAGE *includes alcohol and/or food*	$15pp
FURNITURE REMOVAL/CHANGES	$250-$400

WHARF FEES (NSW MARITIME)

- **CBD Wharves $80.00 per wharf ($160.00 per embark and disembark)**
- **Manly Wharf $400.00 per wharf ($800.00 per embark and disembark)**
- **Convention Wharf: $220.00 includes embarkation and disembarkation**
- **Homebush Bay Wharf $650 per touch**

PRE ACCESS *Surcharge for early access pre-deliveries. BYO DJ up to a maximum of 30 minutes - 1 hour before cruise, subject to boat availability.*	$250
PUBLIC HOLIDAY SURCHARGE *applies on public holidays and special dates. Rates subject to confirmation*	10%

Additional Information

- Guests that BYO food and beverages must bring their own disposable plates, cutlery, cups and ice
- Eskies: Clients may byo their own, the boat will provide 2 large eskie buckets for clients to use
- Boarding: All guests must meet at the departure wharf with their byo F&B, prior boarding is subject to availability
- Galley: There is no use of the galley nor fridges on-board. No cooking facilities available.
- Music: You may connect your phone to the boat sound system via Bluetooth for background music or organise a DJ. PHC can book a DJ for you or you can use your own. Prior access fees apply to set up. DJs must supply their own equipment, the boat ONLY supplies a table, tablecloth, and power. If you arrange your own DJ, please ensure they contact our office to confirm a boarding time and Cruise details.
- Swimming: may be permitted only in the 1st two hours of cruising, this will also depend on the client's behaviour at the time, this will be up to the Skipper in charge on the day.
- All items must be taken off at disembarkation of the cruise – no items are to be left onboard.

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Catering Menu

Prestige Harbour Cruises

COCKTAIL MENU

PIZZA PARTY – $20 PER PERSON

CLIFTON GARDENS COCKTAIL
$32 PER PERSON

ROAMING CANAPÉS

- Mini Chicken Skewers (GF)
- Salt & Pepper Calamari
- Assorted Arancini Balls (V, GF, DF)
- Beef & Cheese Sliders with Tomato Relish & Aioli
- American Street Hot Dogs with American Mustard & Red Onion Confit

CHEF'S SELECTION OF GOURMET PIES

Mini Beef Pies
Vegetarian Mini Pies
Chicken & Leek Pies

TRIO OF QUICHES

Quiche Lorraine
Sun-Dried Tomato & Feta Quiche (V)
Spinach & Ricotta Quiche (V)

**Tea & Coffee Available on Request*

POINT PIPER DELUXE COCKTAIL
$50 PER PERSON

ROAMING CANAPÉS

- Prawn Dumplings with Lumpfish Caviar & Nam Jim (GF)
- Shiitake Mushroom Dumplings with Sweet Paprika Soy (GF, V, VG)
- Vegetable Bruschetta on Sourdough Crouton (V, VG)
- American Street Hot Dogs with Tomato Sauce, American Mustard & Onion Jam
- Marinated Medley of Olives, Pickles & Cocktail Onions (GF, V, VG)
- Prosciutto-Wrapped Bocconcini with Balsamic Glaze (GF)
- Italian Arancini with Garlic & Lemon Mayo (V, VG)

SUBSTANTIAL NOODLE BOX

choice of one

- Thai Green Vegetable Curry with Herb-Steamed Rice (GF, VG)
- Pan-Seared Lamb Cutlet with Vegetable Ratatouille & Salsa Verde (GF)
- Thai Beef Salad with Sweet Potato Crisps & Nam Jim Dressing (GF, V, VG)
- Thai Tofu Salad with Sweet Potato Crisps & Nam Jim Dressing (GF, V, VG)

DESSERT

- Chef's Selection of Petit Cakes
- Tea & Coffee Available on Request

CHILDREN UNDER 5: FREE

CHILDREN AGED 5–14: $29 PER PERSON

Special dietary and menu requests are subject to confirmation

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Catering Menu

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BUFFET MENU

FRESHWATER BBQ BUFFET
$32 PER PERSON

BBQ
Gourmet Sausages (GF)
Lemon & Lime-Infused Chicken (GF)

CHEF'S GALLEY
Mushroom Ratatouille (GF, V, VG)
Herb & Garlic Roasted Chat Potatoes (GF, V, VG)

SALADS
Vermicelli Asian Noodle Salad with Nam Jim Dressing (GF, V, VG)
Rainbow Apple Slaw with Minted Creamy Mayo (GF, VG)
Freshly Tossed Garden Salad with Sydney Princess House Dressing (GF, V, VG)

SIDES
Antipasto (VG)
Oven-Baked Bread Rolls
Assorted Condiments

ROSE BAY BUFFET
$50 PER PERSON

ON ARRIVAL
Assorted Mini Quiche

BUFFET
Citrus-Baked Whole Salmon with Dill Cream (GF)
Double-Cooked Roasted Beef with Red Wine & Thyme Jus (GF)
Boneless Baked Chicken with Feta & Sun-Dried Tomato Cream Sauce (GF)
Vegetarian Lasagne (V)
Lyonnaise Potato Gratin (GF)

SALADS
Roasted Root Vegetable Salad (GF, V, VG)
Freshly Tossed Garden Salad (GF, V, VG)

SIDES & DESSERT
Antipasto
Oven-Baked Bread Rolls
Chef's Selection of Decadent Cakes
Fresh Fruit Platter

RUSHCUTTERS BAY BUFFET
$40 PER PERSON

ON ARRIVAL
Assorted Mini Quiche

BUFFET
Thai Spiced Chicken Tenders (GF)
Honey & Orange Glazed Leg Ham (GF)
Double-Cooked Roasted Beef with Thyme & Rosemary Jus (GF)
Herb & Garlic Roasted Baby Chat Potatoes (GF, V)
Mushroom Ratatouille (GF, V)
Medley of Seasonal Steamed Vegetables (GF, V, VG)

SALADS
Roasted Seasonal Root Vegetable Salad (GF, V, VG)
Rainbow & Apple Slaw with Creamy House Mayo (GF)
Cheese
Chef's Selection of Australian Cheeses (GF, V)
Dried Fruit, Quince Paste & Crackers

SIDES
Oven-Baked Bread
Antipasto (GF, V, VG)
Tea & Coffee Available on Request

HALAL DELUXE BUFFET
$55 PER PERSON

MAINS
Halal Oven-Baked Beef with Rosemary (GF)
Halal Moroccan-Marinated Chicken Pieces (GF)
Herb-Roasted Chat Potatoes with Rock Salt (GF, V, VG)
Persian Rice (GF, V, VG)

SALADS
Mesclun Salad with Roasted Sweet Potato, Semi-Dried Tomatoes & Olives (GF, V, VG)
Rocket, Pear & Parmesan Salad with Balsamic Dressing (GF, V, VG)

SIDES
Oven-Baked Bread Rolls
Dessert
Assorted Cakes

CHILDREN UNDER 5: FREE

CHILDREN AGED 5–14: $29 PER PERSON

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Catering Menu

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FORMAL MENU

DOUBLE BAY FORMAL MENU $85 PER PERSON

Canapés on Arrival + 3 Course Plated Menu

ENTREE

Please select two, served alternate

Smoked Salmon Salad with Capers & Dill Cream (GF)
Caprese Salad with Balsamic Drizzle (GF, V, VG)
Chicken Pâté with Garlic Croûte & Microgreens

MAINS

Please select two, served alternate

Pan-Seared Eye Fillet on Fondant Potato with Shallot & Bacon Cassolette
Oven-Roasted Frenched Chicken Breast with Glazed Baby Carrots & Creamy Mushroom Sauce
Miso-Baked Salmon with Sautéed Bok Choy & Miso Broth
Slow-Cooked Lamb Shank with Sweet Potato Purée & Glazed Root Vegetables
Stuffed Portobello Mushroom with Basil Pesto (GF, V, VG)

DESSERT

Choice of two, served alternate

Vanilla Crème Brûlée with Biscotti
Triple-Layered Mousse with Berry Compote
Citrus Panna Cotta with Lime Syrup

CHILDREN UNDER 5: FREE

CHILDREN AGED 5–14: $29 PER PERSON

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PLATTER & BUFFET

PLATTER

Please note, below items are in addition to a menu selection

OCEAN FRESH PRAWNS $20 PER PERSON

SYDNEY OYSTERS $20 PER PERSON

DESSERT PLATTER – ASSORTED CAKES FROM $15 PER PERSON

CHEESE PLATTER (MIN 10) $15 PER PERSON

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Beverage Packages

Prestige Harbour Cruises

BEVERAGE PACKAGES

SILVER DRINKS PACKAGE

4-HOUR CHARTER: $20 PER PERSON

Juice, Soft Drinks (does not include Red Bull, Lemon Lime and Bitters)

DIAMOND BEVERAGE PACKAGE

4-HOUR CHARTER: $46 PER PERSON

BEER

- Carlton Dry
- Sydney Brewery Pale Ale
- Sydney Brewery Lager
- Corona
- Light Beer

WINE

- Pinot Grigio
- Sauvignon Blanc
- Moscato
- Cabernet Sauvignon
- Shiraz
- Bubbles
- Rosé

- **Juice**
- **Soft Drinks** (does not include Red Bull)

**Note: beverages are subject to change and availability*

PLATINUM BEVERAGE PACKAGE

4-HOUR CHARTER: $56 PER PERSON

BEER

- Carlton Dry
- Sydney Brewery Pale Ale
- Sydney Brewery Lager
- Corona
- Light Beer

WINE

- Pinot Grigio
- Sauvignon Blanc
- Moscato
- Cabernet Sauvignon
- Shiraz
- Bubbles Rosé

HOUSE SPIRITS

- Jim Beam
- Bundaberg Rum
- Vodka
- Scotch
- Bacardi
- Gin
- Malibu

- **Juice**
- **Soft Drinks** (does not include Red Bull)

**Note: beverages are subject to change and availability*

BEVERAGE PRICE LIST (ON REQUEST)

COCKTAILS AVAILABLE ON REQUEST

CASH/CONSUMPTION BAR ONLY FOR 18-21ST BIRTHDAYS