Aussie Legend

Charter Rates

Prestige Harbour Cruises

VESSEL HIRE

JANUARY-DECEMBER | 4 HOUR MINIMUM HIRE

CHARTER RATE	$1,100 per hour

ADDITIONAL FEES

WHARF FEE	$90/ visit
SECURITY STAFF **Required*	$200 each staff
SECURITY RATIO	1:100
ADDITIONAL STAFF	$50 per hour *per staff member*

BYO FEE

BYO charters will not be available during November/December, special event days or Saturday nights.

Cleaning Fee: $500

BYO FOOD & DRINKS	$20 per person
BYO FOOD ONLY *service fee which covers the use of galley facilities, crockery, cutlery & linen.*	$15 per person
BYO DRINKS ONLY	$15 per person

Aussie Legend

School Formal/Social Package

Prestige Harbour Cruises

SCHOOL FORMAL/SOCIAL PACKAGE

GOLD STAR PACKAGE

4-Item Canapé Menu or Pizza Menu
4-Hour Cruise
Mocktail on Arrival
Unlimited Soft Drinks
Boat Hire, Wharf Fees, and Security Included

FOR GROUPS OF 150 – 400 GUESTS

- **Monday – Thursday: $89.00 per person**
- **Friday: $109.00 per person**

Saturday: Price on request

FOR GROUPS OF 100–149 GUESTS:

- **Monday – Thursday: $99.00 per person**
- **Friday: $119.00 per person**

Saturday: Price on request

SILVER STAR PACKAGE

Pizza Menu
3-Hour Cruise
Unlimited Soft Drinks
Boat Hire, Wharf Fees, and Security Included

FOR GROUPS OF 150 – 400 GUESTS

- **Monday – Thursday: $79.00 per person**
- **Friday: $99.00 per person**

Saturday: Price on request

FOR GROUPS OF 100–149 GUESTS:

- **Monday – Thursday: $89.00 per person**
- **Friday: $109.00 per person**

Saturday: Price on request

Aussie Legend

Uni Social Package

Prestige Harbour Cruises

UNI CRUISE PACKAGE

CANAPE PACKAGE

3-Hour Cruise
4-Item Canapé Menu
House Beer, Wine, Vodka Sunrise Cocktail, and Soft Drinks
Boat Hire, Wharf Fees, and Security Included

FOR GROUPS OF 100–149 GUESTS:

- **Monday – Thursday: $99.00 per person**
- **Friday: $119.00 per person**

Saturday: Price on request

FOR GROUPS OF 150-400 GUESTS:

- **Monday – Thursday: $89.00 per person**
- **Friday: $99.00 per person**

Saturday: Price on request

PIZZA PACKAGE

3-Hour Cruise
Pizza Menu
House Beer, Wine, and Soft Drinks
Boat Hire, Wharf Fees, and Security Included

FOR GROUPS OF 100–149 GUESTS:

- **Monday – Thursday: $89.00 per person**
- **Friday: $99.00 per person**

Saturday: Price on request

FOR GROUPS OF 150-400 GUESTS:

- **Monday – Thursday: $79.00 per person**
- **Friday: $89.00 per person**

Saturday: Price on request

JANUARY – OCTOBER: MON, TUE, WED, THU, FRI AND SUNDAY
NOVEMBER – DECEMBER: MON, TUES, WED, THU

Aussie Legend

Catering Menu

Prestige Harbour Cruises

COCKTAIL MENUS

CANAPE PARTY MENU

5 ITEMS VARIETY $49.00 PER PERSON
7 ITEMS VARIETY $65.00 PER PERSON

Spicy mini lamb meatballs with BBQ Sauce (H)

Mini spring rolls with sweet & sour sauce

Spinach and Ricotta Pastizzi (V)

Calamari lightly crumbed with seafood dipping sauce

Chicken Fillet Satay skewers (H, GF)

A selection of Gourmet Mini-Quiches (V)

Fish Cocktails with lemon & tartare sauce

Mini Dims Sims with Soy Sauce

Gourmet King Island Beef Party Pies and Sausage Rolls

Lamb Souvlaki Skewers

Marinated Chargrilled Pork Skewers

Chilled Seasonal fruit and Cheese Platter

Price above inclusive of wait staff to provide friendly efficient tray service. You may select items from our VIP Canape menu. We will be happy to design and customise a menu to suit your requirements and budget.

Seasonal boat hire rate to be added to catering budget.

Aussie Legend

Catering Menu

Prestige Harbour Cruises

COCKTAIL MENUS

CANAPE VIP MENU

5 ITEMS VARIETY $55.00 PER PERSON
8 ITEMS VARIETY $79.00 PER PERSON
10 ITEMS VARIETY $99.00 PER PERSON

Choose number of items required, we will include of Appetisers and Dessert at no extra charge.

Price above inclusive of wait staff to provide friendly efficient tray service.

Cold Canape Feasting Station, service option available at no extra charge.

Boarding Table Banquet Appetisers

Antipasto selection OR Smoked Salmon dip and toasted bagel slices

COLD CANAPES

- Vietnamese Rice Paper rolls filled with Salmon
- Peking Duck pancakes with hoisin
- Smoked Salmon Blini with Crème Fraîche and Dill
- Baba Ganoush Mediterranean style mini quiche
- Sushi Selection (V) Sushi done our way

HOT CANAPES – SUBSTANTIALS

- Beef Fillet Mini Burgers Artisan sliders with scotch fillet pepper steak caramelized onions.
- Chicken tenderloin Satay fillet pieces (Gluten Free, H)
- Minted Lamb Cutlets with wholegrain Mustard (French trimmed)
- Balsamic Mushroom Skewers (V, Gluten Free)

SEAFOOD -FRESH

- Sydney Rock Oysters served natural with lemon wedges
- Tiger Prawns served fresh with lemon wedges, seafood dipping sauce

SEAFOOD -BARBECUE

- Teriyaki Baby Octopus
- Lightly peppered Calamari
- Sweet Chili Seafood Scallops
- Char-grilled Garlic Prawns with chopped dill

NOODLE BOX SALADS

- Gourmet Thai Noodles Hokkien Noodles Asian style in Shanghai Sauce (VG)
- Tortellini Pesto Pumpkin, Spinach and Ricotta Tortellini chickpeas fresh vegetables in pesto dressing (V)
- Rocket Apple and Parma Salad with walnuts and tangy balsamic vinaigrette dressing (V),

DESSERT

(Individual Petite Cake Selection)

TRIPLE CHOCOLATE MUD CAKE

- Delightful Chocolate Cake with chocolate chunks, topped with a luscious chocolate icing and finished with fine chocolate flakes.

BANANA CARAMEL CAKE

- Traditional Banana Cake with real Australian bananas topped with smooth caramel icing finished with white chocolate flakes.

CARROT CAKE

- Moist carrot cake generously topped with creamy Neufchatel icing and completed perfectly with a sprinkling of walnuts.

Or Try something quirky

Ice cream

Mini Magnum and Mini Drumstick Ice creams.

SEASONAL BOAT HIRE RATE TO BE ADDED TO CATERING BUDGET.

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Catering Menu

Prestige Harbour Cruises

BUFFET MENU

SOUTHERN CROSS BUFFET – $85.00 PER PERSON

ENTRÉES
(Choose 3 items to be served via tray service)

- Spicy mini lamb meatballs with BBQ Sauce (H)
- Mini spring rolls with sweet & sour sauce
- Pastizzi Spinach and Ricotta (V)
- Calamari lightly crumbed with seafood dipping sauce
- Gourmet Mini Quiche selection of (V)
- Fish Cocktails with lemon & tartare sauce

MAIN BUFFET CARVERY MEATS
(Choose 2 items to be included in your buffet)

- Scotch Fillet with mild pepper crust served medium rare
- Tender Chicken Breast Fillets served in satay sauce on a bed of Jasmine Rice (GF H)
- Lamb Slow Roast Cutlets Lightly with garlic and rosemary
- Fish Fillet with lemon and dill sauce
- Roast Turkey with Cranberry Sauce
- Pork Souvlaki Skewers Marinated Chargrilled
- Smoked Leg Ham with applesauce

SALADS
(Choose 2 items)

- Caesar Salad Traditional
- Mixed Green Leaf Salad, Balsamic Vinegar Dressing
- Authentic Greek salad with feta and olives
- Seafood Salad Seafood extender, prawns with crisp vegetables, herbs in a full egg mayonnaise
- Chicken Pasta Salad Penne pasta with chicken, fresh vegetables, herbs and smoked paprika in a red pesto dressing

SEAFOOD (ADDITIONAL $18 PER HEAD)

- Shellfish platter of Ocean fresh King Prawns, Sydney Rock Oysters

VEGETARIAN/VEGAN OPTIONS
(Choose 2 items)

- Baby Jacket Potatoes with chives and sour cream
- Roasted Butternut Pumpkin pieces with Rosemary and Garlic
- Fettucine Boscaiola in a rich creamy sauce
- Italian Style Arrabbiata Penne Pasta
- Spirals in a rich Bolognese sauce topped with grated cheese
- Gourmet Hokkien Thai Noodles with fresh crisp vegetables and sesame seeds in a Thai chilli sauce (Vegan).
- Spinach & Ricotta Tortellini with roasted pumpkin, chickpeas, and fresh vegetables in a pesto dressing (V).

DESSERT
(Choose 2 items)

- Chocolate Mudcake Moist chocolate mud cake drizzled with liquor and coated in Swiss Couverture chocolate.
- Profiteroles filled with custard drizzled with Swiss Couverture chocolate.
- Topped with Chantilly cream and fresh strawberries.
- Cheesecake baked to a traditional French recipe with a velvety filling of cream cheese and fresh eggs on a cookie crumb crust.
- Black Forest Cake layers of rich chocolate sponge drizzled with liquor, filled with Chantilly cream and sour black cherries.
- Pavlova an exquisite baked meringue with a soft fluffy center. Garnished cream, fresh strawberries, passionfruit and kiwi fruit.
- Fresh Fruit Salad seasonal fruits i.e. rockmelon, honeydew, pineapple, watermelon, oranges, grapes and/or strawberries.
- Tea & Freshly Brewed Coffee

GF = GLUTEN FREE V = VEGETARIAN VG = VEGAN H = HALAL.
SEASONAL BOAT HIRE RATE TO BE ADDED TO CATERING BUDGET.

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Catering Menu

Prestige Harbour Cruises

BUFFET MENU

GOURMET VIP BUFFET – $99.00 PER PERSON

ENTRÉE APPETISERS
(Choose 3 items to be served via tray service)

- Antipasto Selection sliced Italian salami, marinated olives, dips, crisp bread & pickled vegetables
- Vietnamese Rice Paper rolls filled with Salmon
- Peking Duck pancakes with hoisin
- Smoked Salmon Blini with Crème Fraîche and Dill
- Sushi Selection (V) Sushi done our way
- Balsamic Mushroom Skewers BBQ (V, Gluten Free)
- Char-grilled Garlic Prawns with chopped dill BBQ

MAIN BUFFET
(Choose 2 items)

- Whole Atlantic Salmon with chopped dill and lemon
- Roast Beef Eye Fillet with roasted Spanish onions and red wine glaze
- Chicken Breast in white wine creamy mushroom sauce
- Scotch Fillet with mild pepper crust served medium rare
- Tender Chicken Breast Fillets served in satay sauce
- Lamb Slow Roast in garlic and rosemary
- White Fish Fillet baked in lemon and dill sauce
- Whole poached Tasmanian Ocean Trout with a wild lime dressing
- Slices of King Island Beef with a light béarnaise sauce
- Lamb Cutlets, Barbecued with yogurt feta and mint dipping sauce

SALADS
(Choose 3 items)

- Mixed Green Leaf Salad, Balsamic Vinegar Dressing
- Caesar Salad Traditional
- Authentic Greek salad with feta and olives Seafood Salad Seafood extender, prawns with crisp vegetables, herbs
- in a full egg mayonnaise
- Authentic Greek salad with feta and olives
- Chunky Coleslaw dressed in home made special sauce
- Rocket, pear and parmesan salad, white balsamic vinaigrette (v, gf)

SEAFOOD (ADDITIONAL $18 PER HEAD)

- Sydney Rock Oysters served natural with lemon wedges
- Tiger Prawns served fresh with lemon wedges, seafood dipping sauce

VEGETARIAN/VEGAN OPTIONS
(Choose 2 items)

- Roasted chats, sea salt, rosemary & garlic & extra virgin olive oil (v, gf, df)
- Roasted root vegetables with balsamic & honey glaze (v)
- Steamed baby beans with lemon, chilli & garlic (gf)
- Steamed broccoli with herb butter & cracked black pepper (gf)
- Sautéed Garlic Asparagus fresh spears gently in a delicious and simple garlic butter until perfectly tender.
- Glass Noodle Salad with Asian Vegetables Vermicelli noodles with fresh vegetables & herbs in a sesame oil dressing.
- Fettucine Boscaiola in a rich creamy sauce
- Italian Style Arrabbiata Penne Pasta
- Spirals in a rich Bolognese sauce topped with grated cheese
- Gourmet Hokkien Thai Noodles with fresh crisp vegetables and sesame seeds in a Thai chilli sauce (Vegan).
- Spinach & Ricotta Tortellini with roasted pumpkin, chickpeas, and fresh vegetables in a pesto dressing (V).

DESSERT
(Choose 2 items)

- Chocolate Mud cake Moist chocolate mud cake drizzled with liquor and coated in Swiss Couverture chocolate.
- Profiteroles filled with custard drizzled with Swiss Couverture chocolate. Topped with Chantilly cream and fresh strawberries.
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- Black Forest Cake layers of rich chocolate sponge drizzled with liquor, filled with Chantilly cream and sour black cherries.
- Pavlova an exquisite baked meringue with a soft fluffy center. Garnished cream, fresh strawberries, passionfruit and kiwi fruit.
- Fresh Fruit Salad seasonal fruits i.e. rockmelon, honeydew, pineapple, watermelon, oranges, grapes and/or strawberries..
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Catering Menu

Prestige Harbour Cruises

BBQ MENU

BBQ MENU $55 PER PERSON

Beef/Lamb/Pork Souvlaki
Chicken Drumettes
BBQ Sausages
Fried Rice
Coleslaw
Greek Salad

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Catering Menu

Prestige Harbour Cruises

PLATTER MENUS

ASSORTED CHEESE AND CRACKER PLATTER

- Small (5 people) $75
- Medium (15 people) $100
- Large (20 people) $150

COLD MEAT PLATTER

- Small (5 people) $75
- Medium (15 people) $155
- Large (20 people) $195

VEGETABLE CRUDITIES AND DIP PLATTER

- Small (5 people) $75
- Medium (15 people) $100
- Large (20 people) $140

SEAFOOD PLATTER PRAWNS, OYSTERS AND SMOKED SALMON

- Small (5 people) $150
- Medium (15 people) $350
- Large (20 people) $ 450

FRUIT PLATTER

- Small (5 people) $75
- Medium (15 people) $100
- Large (20 people) $140

GRAZING TABLE

- Assortment of Cold cuts Meats, Cheeses, Mediterranean finger food, Chips, Dips, Wraps, Fruit, Vegetable,
- Assortment on Mediterranean filled pastries. $45.00pp this includes set up

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Beverage Packages

Prestige Harbour Cruises

BEVERAGE PACKAGES

BAR PACKAGE A $65 PER PERSON
BASED ON A 3–4-HOUR CRUISE

Includes local beers, Australian Wines, Champagne,
Orange Juice and soft drinks

BAR PACKAGE B $80 PER PERSON
BASED ON A 3–4-HOUR CRUISE

Includes as above PLUS spirits – Scotch, Bourbon, Gin, Vodka, Brandy

SOFT DRINKS PACKAGE $15 PER PERSON
BASED ON A 4-HOUR CRUISE

UPGRADES

If you would like to upgrade or design your own package, we would be happy to calculate a package price. (You may wish to select premium wines or beers).

CASH BAR OR CONSUMPTION BAR TAB

- **Cash Bar:** Pay as you go
- **Consumption Bar:** Our staff will record drinks served during the cruise
- **Dry Till:** You nominate an amount you wish to spend on beverages. When this has been reached you may nominate an additional amount or change to a cash bar