Legacy

Charter Rates

Prestige Harbour Cruises

VESSEL HIRE

ALL YEAR ROUND	Up to 60 guests: $3,885 61 - 105 guests: $4,725

MONDAY - WEDNESDAY 10% OFF THE CHARTER FEE
Up to 60 guests: $3,496.50
61 - 105 guests: $4,252.50

NYE 2026 — $147,000

- All-inclusive for up to 20 guests, **$682.50** per person thereafter
- Includes 3 arrival canapés, Gold buffet menu, and late-night nibbles, paired with our Gold beverage package. Exact menu items subject to change. Additional beverages may be available on consumption if confirmed in advance.

TERM CHARTER

JANUARY - DECEMBER

3-NIGHTS CHARTER (MINIMUM)	$86,625 + 20% APA
WEEKLY	$173,250 + 20% APA

ADDITIONAL DAY PRICING

STAFF	$94.50 per hour *4-hour minimum*
STAFF-TO-GUEST RATIO	1:10
CHEF *(required on all catered charters)*	$126 per hour *4-hour minimum*
CANAPE & BUFFET MENU	1 - 40 pax: 1 Chef 41-105 pax: 2 Chefs
BYO FEE	$26.25 PP BYO Food $26.25 PP BYO Drink
WHARF FEES	$52.50 per touch
PUBLIC HOLIDAY SURCHARGE	25% on yacht hire, catering & beverage 100% on staff
ON CONSUMPTION BEVERAGES *(charged via credit card at the conclusion of charter)*	Choice of 2 cocktails only (No min spend)
ADDITIONAL DECKHAND *For swimming charters, and additional deckhand may be required on the presence of children the type of charter, special events*	$131.25 per hour

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Catering Menu

Prestige Harbour Cruises

CANAPE MENU

SILVER CANAPE | $103.95PP

Approximately 10 canape per guest served in total

Small Canapés

Handmade Sushi
A variety of sushi styles and flavours. (V, GF, DF, VE option)

Hiramasa Kingfish Ceviche
Sweet corn, micro coriander, tortilla crisp. (GF)

Prosciutto di Parma on Rye Toast
Prosciutto di Parma, whipped parmesan, and rosemary on a crisp rye base. (DF optional)

Saffron, Caramelised Leek and Smoked Fior di Latte Arancini
Crispy risotto balls with AAA-grade saffron, served with creamy truffle aioli and parmesan. (V)

Substantials

Honey-Garlic and Lemon Chicken Skewers
With spring onion and sesame seeds. (GF, DF)

Short Rib and Brisket Burger
Pickles, cheese, and signature burger sauce. (GF, V, DF available on request)

Dessert

Mini Gelato Cones
A selection of chocolate, vanilla, hazelnut, mint, raspberry, mango (GF & DF available on request)

GOLD CANAPE | $131.25PP

Approximately 12 canape per guest served in total

Small Canapés

Handmade Sushi
A variety of sushi styles and flavours. (V, GF, DF, VE option)

Hiramasa Kingfish Ceviche
Sweet corn, micro coriander, tortilla crisp. (GF)

Prosciutto di Parma on Rye Toast
Prosciutto di Parma, whipped parmesan, and rosemary on a crisp rye base. (GF optional)

Bamboo Shoot and Mixed Mushroom Dumpling
Handmade dumplings filled with sautéed mushrooms and garlic chives, served with a chilli and fresh lime dipping sauce. (DF, GF optional)

Saffron, Caramelised Leek and Smoked Fior di Latte Arancini
Crispy risotto balls with AAA-grade saffron, served with creamy truffle aioli and parmesan. (V)

Substantials

Honey-Garlic and Lemon Chicken Skewers
With spring onion and sesame seeds. (GF, DF)

Battered Rock Flathead Fillets
Deep-fried flathead fillets in crisp, light batter, served with lilliput caper tartare and fennel fronds.

Short Rib and Brisket Sliders
With pickles, cheese, and signature burger sauce. (GF, V, DF available on request)

Dessert

Mini Gelato Cones
A selection of chocolate, vanilla, hazelnut, mint, raspberry, mango (GF & DF available on request)

VE = VEGETARIAN, VEG = VEGAN GF = GLUTEN FREE, DF = DAIRY FREE

Legacy

Catering Menu

Prestige Harbour Cruises

CANAPE MENU

PREMIUM CANAPE | $147PP

Approximately 14 canape per guest served in total

Small Canapés

Handmade Sushi

A variety of sushi styles and flavours. (V, GF, DF, VE option)

Hiramasa Kingfish Ceviche

Sweet corn, micro coriander, tortilla crisp. (GF)

Prosciutto di Parma on Rye Toast

Prosciutto di Parma, whipped parmesan, and rosemary on a crisp rye base. (DF optional)

Bamboo Shoot and Mixed Mushroom Dumpling

Handmade dumplings filled with sautéed mushrooms and garlic chives, served with a chilli and fresh lime dipping sauce. (DF, GF optional)

Saffron, Caramelised Leek and Smoked Fior di Latte Arancini

Crispy risotto balls with AAA-grade saffron, served with creamy truffle aioli and parmesan. (V) 2 per guest

Substantials

Honey-Garlic and Lemon Chicken Skewers

With spring onion and sesame seeds. (GF, DF)

Battered Rock Flathead Fillets

Deep-fried flathead fillets in crisp, light batter, served with lilliput caper tartare and fennel fronds.

Pumpkin Raviolo

Pumpkin-filled pasta with brown butter, sage, pine nuts and fresh arugula (V)

Short Rib and Brisket Burger

Pickles, cheese, and signature burger sauce. (GF, V, DF available on request)

BBQ'd Prawn Tacos

Fresh tortillas, pineapple salsa, crunchy slaw, chipotle aioli (GF, V, DF available on request)

Dessert

Mini Gelato Cones

A selection of chocolate, vanilla, hazelnut, mint, raspberry, mango (GF & DF available on request)

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Legacy

Catering Menu

Prestige Harbour Cruises

BUFFET MENU

SILVER BUFFET | $152.25PP

Proteins

Slow-Roasted Petunia Ocean Trout
With fennel and Meyer lemon. (DF, GF)
Free-Range Chicken Breast
With torched baby corn, sage, and garlic.
Stuffed Portobello Mushroom
With sundried tomato, baby spinach, and goat cheese. (V, GF & DF available)

Sides

Roasted Dutch Carrots
With wild rocket leaves, blue cheese, and nuts. (V, GF)
Crispy Duck Fat Potatoes
With herbs, salt, and vinegar. (GF, DF)
Large Garden Leaf Salad
With blackened onion, walnut, and chilli dressing. (V, GF, DF)
Bread Rolls
With Pepe Saya butter and flaky salt. (V)

Dessert

Mini Pavlovas
Meringue, cream, and seasonal fruits. (V, GF, DF available)

Add-On Canapés | $39.38PP

Pick any 3 canapés to start your charter off with.

GOLD BUFFET | $194.25PP

Proteins

Slow-Roasted Petunia Ocean Trout
With fennel and Meyer lemon. (DF, GF)
Free-Range Chicken Breast
With torched baby corn, sage, and garlic.
Medium-Rare Roasted Eye Fillet
With confit garlic and Madeira sauce

Sides

Roasted Dutch Carrots
With wild rocket leaves, blue cheese, and nuts. (V, GF)
Crispy Duck Fat Potatoes
With herbs, salt, and vinegar. (GF, DF)
Large Garden Leaf Salad
With blackened onion, walnut, and chilli dressing. (V, GF, DF)
Stuffed Portobello Mushroom
With sundried tomat, baby spinach, and goat cheese (V, GF & DF available)
Bread Rolls
With Pepe Saya butter and flaky salt. (V)

Dessert

Chocolate and Crushed Pistachio Tarts
Small chocolate ganache tarts with sea salt and Iranian green pistachios. (V)
Mini Pavlovas
Meringue, cream, and seasonal fruits. (V, GF, DF available)

Add-On Canapés | $39.38PP

Pick any 3 canapés to start your charter off with.

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Legacy

Catering Menu

Prestige Harbour Cruises

BUFFET MENU

PREMIUM BUFFET | $241.50PP

Proteins

Slow-Roasted Petunia Ocean Trout

With fennel and Meyer lemon. (DF, GF)

Free-Range Chicken Breast

With torched baby corn, sage, and garlic.

Medium-Rare Roasted Eye Fillet

With confit garlic and Madeira sauce

King Leader Prawns

With bisque butter, eschalot, kaffir lime, and lemongrass. (GF, DF available)

Sides

Roasted Dutch Carrots

With wild rocket leaves, blue cheese, and nuts. (V, GF)

Crispy Duck Fat Potatoes

With herbs, salt, and vinegar. (GF, DF)

Large Garden Leaf Salad

With blackened onion, walnut, and chilli dressing. (V, GF, DF)

Stuffed Portobello Mushroom

With sundried tomat, baby spinach, and goat cheese (V, GF & DF available)

Bread Rolls

With Pepe Saya butter and flaky salt. (V)

Dessert

Chocolate and Crushed Pistachio Tarts (V)

Small chocolate ganache tarts with sea salt and Iranian green pistachios. (V)

Mini Pavlovas

Meringue, cream, and seasonal fruits. (V, GF, DF available)

Add-On Canapés | $39.38PP

Pick any 3 canapés to start your charter off with.

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Legacy

Catering Menu

Prestige Harbour Cruises

BBQ MENU

SILVER BBQ | $136.50PP

Proteins

Free-range pork & Fennel Sausages
Free range pork sausages
Middle Eastern Spiced Spatchcocks No. 5
with torn herbs and harissa yoghurt (GF)

Sides

BBQ Butter Corn
with umami butter, smoked paprika, and flaky pink salt (V, GF)
Crispy Duck Fat Potatoes
with herbs, salt, and vinegar (GF, DF)
Large Garden Leaf Arugula Salad
with blackened onion, walnut, and chilli dressing (GF, DF)
Freshly Baked Bread Rolls served
with Pepe Saya butter and flaky salt
House-Made Condiments & BBQ Sauces
an assortment of house-made accompaniments

Dessert

Mini Pavlovas
Meringue, cream, and seasonal fruits. (V, GF, DF available)

Add-On Canapés | $39.38PP

Pick any 3 canapés to start your charter off with.

GOLD BBQ | $194.25PP

Proteins

Middle Eastern Spiced Spatchcocks No. 5
with torn herbs and harissa yoghurt (GF)
BBQ Pork Ribs
With ginger and smoked soy glaze.
King Leader Prawns
marinated with eschalot, kaffir lime, and lemongrass

Sides

BBQ Butter Corn
with umami butter, smoked paprika, and flaky pink salt (V, GF)
Crispy Duck Fat Potatoes
with herbs, salt, and vinegar (GF, DF)
Large Garden Leaf Arugula Salad
with blackened onion, walnut, and chilli dressing (GF, DF)
Freshly Baked Bread Rolls served
with Pepe Saya butter and flaky salt
House-Made Condiments & BBQ Sauces
an assortment of house-made accompaniments

Dessert

Mini Pavlovas
Meringue, cream, and seasonal fruits. (V, GF, DF available)
Mini Gelato Cones
a selection of chocolate, vanilla, hazelnut, mint, raspberry, mango (GF & DF available on request)

Add-On Canapés | $39.38PP

Pick any 3 canapés to start your charter off with.

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Legacy

Catering Menu

Prestige Harbour Cruises

BBQ MENU

PREMIUM BBQ | $241.50PP

Proteins

Arrachera Flank Steak
with chimichurri
King Leader Prawns
marinated with eschalot, kaffir lime, and lemongrass
Mustard-marinated Lamb Rump
with rosemary butter and blistered tomato

Sides

BBQ Butter Corn
with umami butter, smoked paprika and flaky pink salt (V, GF)
Crispy Duck Fat Potatoes
With herbs, salt, and vinegar. (GF, DF)
Large Garden Leaf Salad
With blackened onion, walnut, and chilli dressing. (V, GF, DF)
Grilled Seasonal Mushroom
with sesame, garlic, soy and green onion (GF, VE, DF)
Freshly Baked Bread Rolls served
with Pepe Saya butter and flaky salt
House-Made Condiments & BBQ Sauces
an assortment of house-made accompaniments

Dessert

Mini Pavlovas
Meringue, cream, and seasonal fruits. (V, GF, DF available)
Mini Gelato Cones
a selection of chocolate, vanilla, hazelnut, mint, raspberry, mango (GF & DF available on request)

Add-On Canapés | $39.38PP

Pick any 3 canapés to start your charter off with.

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CHARGRILL CHICKEN

CHARGRILL CHICKEN | $68.25PP

INCLUSIONS:

Protein

Chicken with specialty sauces

Sides

Assortment of salads/ vegetables

Dinner rolls

(GF & DF available on prior request)

24 hours notice is required for this menu

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Catering Menu

Prestige Harbour Cruises

GRAZING BOARD

CHARCUTERIE, CHEESE AND FRUIT BOARD

Regular (up to 12 pax) | $472.50
Large (up to 24 pax) | $840

Australian brie, Manchego, Camembert, Prosciutto, Mortadella, Mild salami, berries, grapes, fresh bread slices, grissini & crackers, fruit paste, two dips.

CRUDITES PLATTER

Regular (up to 12 Pax): $241.50

Freshly cut seasonal vegetables, an assortment of dips and relishes (VE, GF)

PREMIUM GRAZING STATION

Large (50 Pax+): $3,202.50

Large grazing table setup with extra premium cheeses, charcuterie and fruits such as King Island smoked cheddar and blue cheese, accompanied by pickled veg, olives, dips, fruit pastes, crackers, crostini's and fresh bread.

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SEAFOOD PLATTER

SASHIMI PLATTER

Regular (up to 12 persons): $404.25
Large (up to 24 persons): $645.75

A variety of HUON sashimi salmon, Hiramasa Kingfish and Yellowfin tuna accompanied by soy, wasabi and pickled ginger (GF, DF)

PRAWNS & OYSTERS PLATTER

Regular (up to 12 persons): $383.25
Large (up to 24 persons): $729.75

A variety of peeled, cooked king prawns and Sydney rock oysters accompanied with signature cocktail sauce and classic mignonette (GF, DF)

SUSHI NIGIRI PLATTER

Regular (up to 12 persons): $351.75
Large (up to 24 persons): $682.50

A variety of mixed nigiri with prawn, salmon and avocado (GF) (VE & DF available on request)

SEAFOOD GRAZING STATION

Large (50+pax): $4,441.50

Large grazing table set up with variety of seafood – nigiri style sushi, cooked and peeled king prawns, oysters and sashimi with all condiments and sides (GF) (DF available on request).

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FOOD STATIONS

LIVE PASTA STATION
$189 PER PERSON

Live pasta station prepared in a large aged Parmigiano cheese wheel. Gluten-free available.

Sauces
cheese wheel, pesto and fresh basil (gf), heirloom tomato and vodka sauce (vegan, gf, dairy-free).

Garnishes
extra virgin olive oil, pine nuts, fresh grated parmesan.

Optional add-on: fresh baked pizzas made at the station.
Additional $21 per person plus an extra chef at $173.25 per hour.

LIVE PIZZA STATION
$78.75 PER PERSON
Gluten Free: + $7.88PP

Watch as chefs prepare and cook hand-stretched pizzas in front of guests. Suitable for events from 20 to 180 guests. All three flavours below are available for guests to choose from.

Pizza Margherita
tomato base, mozzarella, basil and parmesan cheese.

Pepperoni
tomato base, spicy pepperoni, mozzarella cheese.

Vegetarian
tomato base, seasonal vegetables such as pumpkin and rocket, and goats' cheese.

All stations require a minimum of 20 guests.
All stations require an additional chef at $173.25 per hour

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FOOD STATIONS

LIVE PAELLA STATION

Regular 20 – 25 pax: $1,417.50
Large 25 -40 pax: $1,837.50
Extra Large 50-60 pax: $2,205

Watch as our chefs prepare an authentic paella in a large traditional paella pan in front of guests. Perfect for events ranging from 20 to 100+ guests. One flavour below must be selected in advance.
Choose Between:

Seafood Paella

A medley of fresh seafood, perfectly cooked with fragrant spices and aromatic rice. (GF) (DF)

Chicken & Chorizo Paella

A blend of tender chicken, smoky chorizo, and saffron-infused rice. (GF) (DF)

Vegetarian Paella

A flavourful dish featuring market-fresh vegetables and fragrant herbs. (V) (GF) (DF)

LIVE PAVLOVA STATION

$78.75 PER PERSON

Guests can customise their pavlova just the way they like it, choosing from a selection of fruits, toppings, and sauces for a personalised dessert experience. (V) (GF)

Crisp meringue bases ready to be topped with a variety of seasonal fruits and other items.

Toppings

Whipped chantilly cream
Seasonal fresh fruits
Chocolate shavings
Toasted coconut
Crushed nuts
Lemon/passionfruit curd

All stations require a minimum of 20 guests.
All stations require an additional chef at $173.25 per hour

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KIDS MENU

KIDS MENU | $47.25 PER CHILD

Choose one main and one dessert.

Mains

Kids Spaghetti Bolognese
Fresh cooked spaghetti with a rich beef Bolognese sauce and parmesan cheese (GF & DF available on request).

Kids chicken and chips
Crumbed chicken with chips and sauce. (GF & DF available on request)

Kids pizza Hawaiian or margherita
10" kids pizza with choice between Hawaiian or Margherita. (GF & DF available on request)

Dessert

Ice Cream
Vanilla Ice Cream or Chocolate Ice Cream

Sorbet
Seasonal Fruit Sorbet (GF, DF)

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Beverage Packages

Prestige Harbour Cruises

BEVERAGE PACKAGES

SILVER | $29.40pp/hr

Champagne
Veuve Ambal Vin Mosseux Blanc de Blancs – Burgundy, France

Rose
Petit D'amour Rose - IGP Mediterraneen, France

White
Mojo Pinot Grigio – South Australia
First Creek Regions Chardonnay – Hunter Valley, NSW

Red
Sticks Pinot Noir - Yarra Valley, VIC
First Creek Regions Shiraz - Hunter Valley, NSW

Beer
Choice of Beer (see consumption menu for options)

GOLD | $39.90pp/hr

Champagne
Taittinger Cuveé Prestige Nv - Champagne, France

Rosé
Rameau D'Or - Côte de Provence, France

White
Catalina Sounds Pinot Gris – Marlborough, New Zealand
Amelia Park Chardonnay - Margaret River, WA

Red
Giant Steps Pinot Noir - Yarra Valley, VIC
Two Hands 'Gnarly Dudes' Shiraz - Barossa Valley, VIC

Beer
Choice of Beer (see consumption menu for options)

PREMIUM | $57.75pp/hr

Champagne
Veuve Clicquot NV

Rosé
Rameau D'Or, Côte de Provence, France

White
Domaine Oudin Chablis, Chablis, France;
Yabby Lake Pinot Gris, Mornington Peninsula, VIC

Red
Nanny Goat Pinot Noir, Central Otago, New Zealand;
Head Old Vine Shiraz, Barossa Valley, SA

Beer
Choice of Beer (see consumption menu for options)

LUXE | $162.75pp/hr

Champagne
Dom Perignon
Ruinart Blanc de Blancs

Rosé
Domaines Ott Clos Mireille Rosé, Côtes de Provence, France

White
Domaine Jean Dauvissat Père et Fils, Burgundy, France

Red
Yabby Lake Pinot Noir, Mornington Peninsula, VIC
Hickinbotham Brooks Road Shiraz, McLaren Vale, SA

Beer
Choice of Beer (see consumption menu for options)

Legacy

Beverage Packages

Prestige Harbour Cruises

ON CONSUMPTION MENU

BEER & SELTZERS

Pure Blonde or Great Northern on Tap (Approx 118 Schooners per keg) $1,400 per keg

Pure Blonde (Bottle) $15

Corona (Bottle) $15

Great Northern (Bottle) $15

Fellr Seltzer Various Flavours (Can) $15

COCKTAILS

Choice of 2

Aperol Spritz $28 per cocktail or $250 per jug

Margarita

Mojito

Espresso Martini

Amaretto Sour

SPIRITS

Offshore Premium Alkaline Vodka $20

Bombay Sapphire Gin

El Jimador Tequila

Johnny Walker Black

Bacardi White Rum

Bundaberg Rum

Jim Beam Bourbon

MOCKTAILS | $15 EACH

SOFT DRINKS | $7.50 EACH

These beverages will be available at the bar on every charter.
For all charters with beverages on consumption, we require a credit card to be provided on the day and left at the bar, with full payment to be settled upon disembarkation.

Legacy

Beverage Packages

Prestige Harbour Cruises

FULL WINE LIST

Champagne

Veuve Ambal Vin Mousseux Blanc de Blancs – Burgundy, France – $55 ea

Taittinger Cuvée Prestige NV – Champagne, France – Price on application

Veuve Clicquot NV – Champagne, France – $186 ea

Ruinart Blanc de Blancs – Champagne, France – $360 ea

Dom Pérignon – Champagne, France – $650 ea

Rosé

Rameau D'Or – Côtes de Provence, France – $50 ea

Domaines Ott Clos Mireille Rosé – Côtes de Provence, France – $115 ea

White Wine

Mojo Pinot Grigio – South Australia – $33 ea

First Creek Regions Chardonnay – Hunter Valley, NSW – $45 ea

Catalina Sounds Pinot Gris – Marlborough, New Zealand – $58 ea

Amelia Park Chardonnay – Margaret River, WA – $50 ea

Yabby Lake Pinot Gris – Mornington Peninsula, VIC – $68 ea

Domaine Oudin Chablis – Chablis, France – $85 ea

Domaine Jean Dauvissat Père et Fils – Burgundy, France – Price on application

Red Wine

Sticks Pinot Noir – Yarra Valley, VIC – $49 ea

First Creek Regions Shiraz – Hunter Valley, NSW – $43 ea

Two Hands 'Gnarly Dudes' Shiraz – Barossa Valley, SA – $50 ea

Giant Steps Pinot Noir – Yarra Valley, VIC – $60 ea

Nanny Goat Pinot Noir – Central Otago, New Zealand – $83 ea

Head Old Vine Shiraz – Barossa Valley, SA – $75 ea

Yabby Lake Pinot Noir – Mornington Peninsula, VIC – $100 ea

Hickinbotham Brooks Road Shiraz – McLaren Vale, SA – $130 ea