Coral Trekker

Charter Rates

Prestige Harbour Cruises

VESSEL HIRE

(Minimum 2 hours)

JUNE - AUGUST	$700 per hour
APRIL - MAY & SEPTEMBER - OCTOBER	$850 per hour
NOVEMBER - MARCH	$1,000 per hour

FUN ACTIVITIES

MAST CLIMB | TITANIC BOW EXPERIENCE	$175 -35 PER PERSON **includes set up & instructor*
LASER CLAY SHOOTING	$2,250
GOAT ISLAND CONVICT TOUR	$2,400
DJ	FROM $865
FACE PAINTING	FROM $575

LIVE MUSICIAN | 2-HOUR CHARTER RATE

SOLO	FROM $1,000
DUO	FROM $1,900
TRIO	FROM $2,800

PIRATE THEMED CRUISE WITH PERFORMER

2 HOUR	$414
ADDITIONAL HOUR	*$126 per hour*

Add-On: $POA

- *Pirate-themed cruise*
- *Knot-tying competition*
- *Kids pirate party*

ADDITIONAL PRICING

HOST AS AN EVENT COORDINATOR IF THEY DESIRE	$81 per hour
RSA BARTENDERS(CASH, CONSUMPTION BAR OR DRY TILL BAR)	$60 per hour
HIRE A PA/SPEAKER FOR PLAYING YOUR OWN MUSIC	$120 flat rate
WHARF FEES	$50 per touch
SECURITY *Required for ticketed events or events featuring music.* *Ratio - 1:50*	$120 per hour

Coral Trekker

Catering Menu

Prestige Harbour Cruises

CATERING MENU

FOR SHORT 2-HOUR CRUISES

AFTERNOON TEA $43 PER PERSON

Assortment of sandwiches & cakes, Fresh fruit + Tea, coffee & juices included

DEVONSHIRE TEA $29 PER PERSON

- Scones with freshly whipped cream & berry jam
- Tea & coffee

FINGER FOOD $14 PER PERSON

- BBQ chorizo slices & Spinach (GF)
- Spinach & Ricotta pastries

TALLSHIP MENU | $45PP

Starters

- BBQ chorizo slices
- Spinach & Cheese triangles

Hot Food

- Steamed White Rice
- Butter chicken mild
- Loaded Veggie Indian Curry

Salads

- Mixed leaves garden salad
- Potato salad
- Lentil Salad

Dessert

- Homemade chocolate brownies

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Catering Menu

Prestige Harbour Cruises

CATERING MENU

BUCCANEER'S BBQ | $64PP

Starters
- BBQ chorizo slices
- Spinach & ricotta pastries (V)

Buffet BBQ
- Beef sausages
- Satay chicken skewers
- Steak
- Grilled onions
- Fresh Prawns

Salads
- Mixed leaves garden salad
- Potato salad
- Lentil Salad

Mix of bread rolls

Dessert
- Homemade chocolate brownies (GF)

CONNOISSEUR'S CANAPÉS | $64PP

Platters
- Market fresh Sydney Rock Oysters
- Classic lamb kofte, tzatziki dip
- Chicken & bacon Turkish sandwich with rocket, mayonnaise & chives
- Warm Lamb and Rosemary mini pies
- Smoked salmon, Bellini, dill creme fraiche caperberries
- Slow cooked pulled pork shoulder, fennel and red cabbage slaw
- Tempura tiger prawns, lemon mayo
- Spinach and Fetta Triangles

Dessert
- Fresh fruit skewers
- Homemade chocolate brownies (GF)

CHAMPAGNE BRUNCH | $64PP

On arrival
- A glass of sparkling wine

Platters
- Market fresh Sydney Rock Oysters
- Smoked salmon Turkish sandwich with rocket, lime mayo
- Roast pumpkin, capsicum & pesto tart
- Cocktail beef sausage with fresh herb & tomato relish

Dessert
- Fresh fruit skewers
- Homemade chocolate brownies

SEAFOOD EXTRAVAGANZA | $79PP

Starters
- Market fresh Sydney Rock Oysters
- Fresh prawns
- Market fresh Barramundi
- Beef sausages
- Steak
- Grilled Onions

Mix of Bread rolls

Salads
- Mixed leaves garden salad
- Potato salad
- Lentil Salad

Dessert
- Homemade chocolate brownies (GF)

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Catering Menu

Prestige Harbour Cruises

INDIVIDUAL CANAPE

Gilda Pinxta (KO, PS, H, HP, LC, DF, EF, GF, LF, NF, RF)
Qty: 1 — $7 / Minimum quantity: 10
Gilda Pinxta - Classic Basque skewer, Olives, pepper and anchovy.

Shitake and Water Chestnut Rice Paper Rolls (V, VG, PS, H, GF)
Qty: 1 — $8 / Minimum quantity: 10
Delicate rice paper rolls filled with savoury shitake mushrooms and crunchy water chestnuts, accompanied by a bright chilli, dipping sauce.

Caramelised Tomato and Balsamic Tart (V, H)
Qty: 1 — $8 / Minimum quantity: 10
Flaky puff pastry baked with sweet slow roasted tomatoes and a frizzle of balsamic glaze.

Crispy Salmon Avocado Ceviche (PS, H, GF)
Qty: 1 — $8 / Minimum quantity: 10
Fresh salmon marinated in zesty citrus, tossed with creamy avocado, served on crips corn tortilla with a scattering of fresh herbs.

Classic Devilled Egg (V, H, P, HP, LC, GF, NF, CD, CE)
Qty: 1 — $8 / Minimum quantity: 10
Creamy, tangy egg piped into tender egg white halves.

Pea and Broad Bean Tart (V, H, CG, CD, CE)
Qty: 1 — $8 / Minimum quantity: 10
A delicate tart filled with sweet spring peas and broad beans, nestled in creamy ricotta.

Golden Filo Cheese and Onion Bake(V, H, CG, CD, CE)
Qty: 1 — $8 / Minimum quantity: 10
Layers of crisp filo pastry encasing a savoury and comforting cheese and caramelised onion filling.

Angus Beef Slider (H, CD, CE, CX)
Qty: 1 — $8 / Minimum quantity: 10
Mini and juicy Angus Beef patty on a petite bun, topped with a sweet and tangy tomato relish and nutty Gruyere cheese.

Smoked Trout Rillette(PS, H, HP, CG)
Qty: 1 — $8 / Minimum quantity: 10
Flaky smoked trout whipped into a delicate rillette and served with crisp toast

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INDIVIDUAL CANAPE

Parmesan Polenta with Hot Honey (V, H, GF, CD)
Qty: 1 — $8 / Minimum quantity: 10
Creamy polenta infused with aged Parmesan drizzled with a subtle but spicy hot honey.

Crispy Prawn Toast (PS, H, CX)
Qty: 1 — $8 / Minimum quantity: 10
Golden fried prawn toast with a hint of sesame, served with fermented chilli dipping sauce.

Individual Truffled Mushroom Pie (V, H, CG, CD, CE)
Qty: 1 — $8 / Minimum quantity: 10
Earthy mushroom filling with truffle, served with a rich and decadent cheddar fondue.

Steamed Sticky Pork Bao (CG)
Qty: 1 — $8 / Minimum quantity: 10
Fluffy steamed bao buns filled with tender, sweet and savoury sticky pork.

Poached Coffs harbour prawns, ranch dip (GF, KO, NF)
Qty: 1 — $7 / Minimum quantity: 10
Freshly poached Coffs Harbour prawns served with a creamy ranch dip - a light, gluten-free delight perfect for seafood lovers.

Smoked salmon, Bellini, taramasalata, capers, dill (KO, NF)
Qty: 1 — $7 / Minimum quantity: 10
Delicate smoked salmon paired with bellini, creamy taramasalata, briny capers, and fresh dilll - a refined classic with balanced flavors.

Mini Peking duck pancakes, hoisin sauce, cucumber and shallot (KO)
Qty: 1 — $7 / Minimum quantity: 10
Mini Peking duck pancakes served with rich hoisin sauce, crisp cucumber, and fresh shallot - a bite-sized take on a Chinese classic.

Charred salmon, sweet soy and fresh basil(KO, DF, EF, GF, NF)
Qty: 1 — $7 / Minimum quantity: 10
Charred salmon glazed with sweet soy and finished with fresh basil - a gluten-free favorite with bold, clean flavors.

Mixed vegetables and spinach pie (V)
Qty: 1 — $7 / Minimum quantity: 10
A wholesome pie filled with mixed vegetables and spinach, baked to golden perfection - hearty, comforting, and vegetarian-friendly.

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Catering Menu

INDIVIDUAL CANAPE

Tiger prawn & crunch slaw rice paper rolls, sweet chilli(KO, DF, EF, GF, NF)
Qty: 1 — $7 / Minimum quantity: 10
Fresh tiger prawn and crunchy slaw wrapped in delicate rice paper, served with sweet chilli dipping sauce - light, vibrant, and full of flavor.

Silken tofu, crunchy slaw rice paper roll, sweet chilli (V, VG, KO, DF, EF, GF, NF)
Qty: 1 — $7 / Minimum quantity: 10
Delicate silken tofu with crunchy slaw, wrapped in rice paper and paired with sweet chilli - a fresh and vegan-friendly option.

Steamed chicken, shiso cress, rice paper rolls, sweet chilli (KO, DF, EF, GF, NF)
Qty: 1 — $7 / Minimum quantity: 10
Tender steamed chicken with shiso cress, wrapped in rice paper and served with sweet chilli - light, fresh, and full of flavor.

Slow cooked lamb shoulder, rich vine ripened tomato pie, tomato ketchup (KO, NF)
Qty: 1 — $7 / Minimum quantity: 10
Slow-cooked lamb shoulder paired with a rich vine-ripened tomato pie and classic tomato ketchup - a comforting dish with bold, hearty flavors.

Roasted eye fillet of beef, mini Yorkshire pudding, horseradish (KO, NF)
Qty: 1 — $7 / Minimum quantity: 10
Tender roasted eye fillet of beef served with a mini Yorkshire pudding and a touch of horseradish - a timeless favorite with rich flavor.

Arancini - 4 cheese, truffle dipping sauce (V, KO, NF)
Qty: 1 — $6 / Minimum quantity: 10
Crispy golden arancini filled with four cheeses, paired with a decadent truffle dipping sauce - rich, indulgent, and vegetarian-friendly.

Bolognese arancini, parmesan aioli (V, VG)
Qty: 1 — $6 / Minimum quantity: 10
Crispy bolognese arancini served with parmesan aioli - a plant-based twist on an Italian classic, fully vegan.

Arancini - roasted pumpkin and sage, truffle dipping sauce (V, KO, NF)
Qty: 1 — $6 / Minimum quantity: 10
Golden arancini filled with roasted pumpkin and sage, served with a truffle dipping sauce - comforting, flavorful, and vegetarian-friendly.

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Catering Menu

INDIVIDUAL CANAPE

Jalapeno Poppers, cream cheese filling(V, GF)

Qty: 1 — $6 / Minimum quantity: 10

Crispy jalapeño poppers stuffed with smooth cream cheese - a spicy, creamy bite with the perfect crunch.

Blackened corn and mint blinis, avocado salsa (V, VG, KO, NF)

Qty: 1 — $6 / Minimum quantity: 10

Blackened corn and fresh mint blinis topped zesty avocado salsa - light, vibrant, and vegetarian-friendly.

Vegan Mexican roasted vegetable empanada, smoked tomato relish (V, VG, KO)

Qty: 1 — $6 / Minimum quantity: 10

A vegan Mexican-inspired empanada filled with roasted vegetables, served with smoky tomato relish - bold, hearty, and plant-based.

Caprese Skewers with bocconcini cherry tomatoes, fresh basil (V, KO, EF, GF, NF)

Qty: 1 — $6 / Minimum quantity: 10

Classic Caprese skewers with creamy bocconcini, sweet cherry tomatoes, and fresh basil - a simple yet elegant vegetarian favorite.

Mini wagyu beef burger patties, cheese, burger sauce (KO, NF)

Qty: 1 — $7 / Minimum quantity: 10

Juicy mini wagyu beef patties topped with cheese and classic burger sauce - a rich, crowd-pleasing favorite.

Falafel with roasted eggplant chutney, mozzarella, fresh pesto (V, KO, NF)

Qty: 1 — $7 / Minimum quantity: 10

Crispy falafel paired with roasted eggplant chutney, melted mozzarella, and fresh pesto - a flavorful vegetarian delight.

Slow cooked pulled pork shoulder, fennel and red cabbage slaw slider(KO, NF)

Qty: 1 — $7 / Minimum quantity: 10

Slow-cooked pulled pork shoulder served in a slider with fennel and red cabbage slaw - tender, tangy, and full of flavor.

Grilled chicken skewers, sweet chili and lime dip (KO, GF, NF)

Qty: 1 — $7 / Minimum quantity: 10

Juicy grilled chicken skewers served with a sweet chili and lime dip - simple, zesty, and full of flavor.

Tartlet of wild mushrooms, slow cooked garlic (V, VG, KO, NF)

Qty: 1 — $6 / Minimum quantity: 10

A delicate tartlet filled with wild mushrooms and slow-cooked garlic - earthy, aromatic, and vegetarian-friendly.

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INDIVIDUAL CANAPE

Gluten free sausage rolls, tomato ketchup (KO, GF, NF)

Qty: 1 — $7 / Minimum quantity: 10

Golden gluten-free sausage rolls served with classic tomato ketchup - a hearty favorite made coeliac-friendly.

Pork & Fennel sausage rolls, tomato ketchup (KO, NF)

Qty: 1 — $7 / Minimum quantity: 10

Flaky pork and fennel sausage rolls served with classic tomato ketchup - a savory twist on a timeless favorite.

Mini caramelised tomato and feta tarts (V, KO, GF, NF)

Qty: 1 — $6 / Minimum quantity: 10

Mini tarts filled with caramelised tomato and creamy feta - a bite-sized vegetarian treat with rich, savory flavor.

Gluten free spinach and ricotta rolls, tomato ketchup (V, KO, GF, NF)

Qty: 1 — $7 / Minimum quantity: 10

Gluten-free rolls filled with spinach and ricotta, served with tomato ketchup - a wholesome and vegetarian-friendly favorite.

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Beverage Packages

Prestige Harbour Cruises

BEVERAGE PACKAGES

SOFT DRINKS PACKAGE $14 pp/hr

Unlimited Soft Drinks & Juices

ALCOHOL PACKAGE $35 pp/hr

Unlimited, All-Inclusive Beverage Package
Includes RSA bar staff

CASH BAR OPTIONS

Wine by the Glass **$12 per glass**
Bottle of Standard Local Beer **$12 per bottle**
Soft Drink or Juice **$5 per glass**

RSA Bar Staff | $60 per hour

Cash, consumption, and dry till options all require the services of RSA bar staff. One is required for groups of up to 50 and two are required for groups 50 +.

ADDITIONAL OPTIONS

CONSUMPTION BAR

Our staff will keep a record of drinks served during the cruise and a bill will
be presented at the end for settlement via cash or credit card.

DRY TILL

You nominate and pre-pay an amount that you wish to allocate (e.g., $500).
We will notify you when this limit is approaching. You may then nominate an additional amount or cash bar service only.

SPECIFIC BEVERAGES

It may be possible to arrange specific beverages if required, but a fee will be incurred to cover the change

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Beverage Packages

Prestige Harbour Cruises

HOUSE BAR SELECTIONS

WINES

Sauvignon Blanc
Chardonnay
Cabernet Merlot
Shiraz Cabernet
Bubbles
Rose

BEERS & CIDERS

Tooheys Extra Dry
Carlsberg
Peroni
Corona
Apple Cider

SOFT DRINKS & JUICES

Coke
Coke No-Sugar
Lemonade
Lemon Squash
Apple Juice
Orange Juice

Important Notes

Brands are subject to change due to availability.Unlimited drinks are provided within RSA policies.