Azura

Charter Rates

Prestige Harbour Cruises

VESSEL HIRE

FEBRUARY - NOVEMBER	$680 per hour
DECEMBER - JANUARY	$780 per hour

NYE CHARTER

NEW YEARS EVE	$17,000

ADDITIONAL PRICING

WHARF FEES *Manly Surcharge $100*	$50 per touch
PUBLIC HOLIDAY SURCHARGE	25%
BYO AMENITY FEE	$10 per person
LILYPAD HIRE	$100
ICE	$7 per bag
PRE-CHARTER ACCESS FEE *the boat can be accessed at Gladesville Bridge Marina*	$100

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Catering Menu

Prestige Harbour Cruises

BBQ MENU

MINIMUM ORDER OF 2 GUESTS
CATERING MUST BE CONFIRMED 24 HOURS IN ADVANCE.

THE BASIC BBQ | $27 PER PERSON

- Pork and apple sausages
- Soft split rolls
- BBQ onions
- Potato salad
- Garden salad

THE FIRST MATE | $78 PER PERSON

- Rosemary and garlic lamb cutlets with mint salsa verde
- Crispy skin salmon fillets with sweet ponzu sauce
- Gremolata marinated chicken with cumin minted yoghurt
- Freekeh and pomegranate salad
- Potato salad
- Fresh bread with Pepe Saya butter

THE DECKHAND | $58 PER PERSON

- Spiced rump steak with tomato chilli relish
- Chorizo sausages with caramelised onions
- Potato salad
- Rocket, pear and parmesan salad
- Fresh bread with Pepe Saya butter

THE CAPTAIN'S TABLE | $110 PER PERSON

- Prawn and crispy skin barramundi kebabs with lime aioli
- Lemon and oregano lamb skewers with tzatziki
- Grass-fed scotch fillet with BBQ onions and seeded Dijon
- Quinoa salad
- Baby leaf salad
- Fresh bread with Pepe Saya butter
- Salted caramel tart with fresh whipped cream

Please Note:

HALAL OPTION

Halal catering is available on request, confirmed 24 hours in advance.

- Halal food is bought in from a halal-certified supplier, ready to serve, and is not cooked on board
- Halal platters are available, using halal cured beef and halal chicken in place of pork, with no alcohol in any
- sauces or dressings
- The BBQ is not halal, so the BBQ menus are not available as halal

VEGAN OPTION

Vegan catering is available on request, confirmed 24 hours in advance.

- Any BBQ menu can be made vegan: meat is replaced with plant-based sausages and marinated tofu and vegetable skewers, with vegan butter and dressings
- The Vegetarian Mezze can be made vegan: marinated feta and bocconcini are swapped for plant-based cheese, and tzatziki for coconut yoghurt tzatziki

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Catering Menu

Prestige Harbour Cruises

BRUNCH & HIGH TEA MENU

PERFECT FOR MORNING CHARTERS
MINIMUM ORDER OF 2 GUESTS
MUST BE CONFIRM 24 HOURS IN ADVANCE

Served chilled and ready to enjoy

THE SUNRISE BRUNCH | $48 PER PERSON

- Freshly baked butter croissants and mini pastries with jam and whipped butter
- Smoked salmon, cream cheese and caper mini bagels
- Ham, Gruyère and tomato brioche rolls
- Greek yoghurt and house granola cups with berry compote
- Seasonal fruit with fresh mint
- Cold-pressed orange juice

THE GRAND BRUNCH | $75 PER PERSON

- Everything in The Sunrise Brunch
- Bacon and egg brioche rolls, cooked fresh on the BBQ
- Avocado, feta and dukkah toasts
- Burrata with heirloom tomatoes, basil and olive oil
- Chocolate and almond pastries

***Vegan brunch available on request.*

Served on tiered stands

THE CLASSIC HIGH TEA | $62 PER PERSON

- Finger sandwiches: cucumber and herbed cream cheese, egg and chive, ham and Dijon
- Plain and berry scones with strawberry jam and clotted cream
- Lemon curd tartlets
- Fresh berry and passionfruit pavlovas

THE GRAND HIGH TEA | $98 PER PERSON

- Everything in The Classic High Tea
- Smoked salmon and dill blinis
- Chicken, tarragon and almond brioche sandwiches
- Salted caramel and dark chocolate petit fours
- French macarons
- Strawberries dipped in dark chocolate

***Vegan high tea available on request.*

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Prestige Harbour Cruises

PLATTERS MENU

MINIMUM ORDER OF 2 GUESTS
CATERING MUST BE CONFIRMED 24 HOURS IN ADVANCE.

VEGETARIAN MEZZE

$130 (2–5 GUESTS)
$210 (6–8 GUESTS)
$270 (9-10 GUESTS)

roasted capsicum and eggplant, marinated feta, bocconcini pearls, stuffed vine leaves, Kalamata olives, whipped ricotta with honey, beetroot dip, hummus, warm pita and sesame lavosh.

HARBOUR CHARCUTERIE BOARD

$130 (2–5 GUESTS)
$210 (6–8 GUESTS)
$270 (9-10 GUESTS)

prosciutto, fennel salami, smoked ham, chicken liver pâté, fig jam, wholegrain mustard, Spanish olives, baguette and crackers.

ANTIPASTO GRAZING BOARD

$130 (2–5 GUESTS)
$210 (6–8 GUESTS)
$270 (9-10 GUESTS)

marinated artichokes, sun-dried tomatoes, grilled zucchini, bocconcini, mixed olives, salami, prosciutto, basil pesto, hummus, focaccia crostini and grissini.

ARTISAN CHEESE BOARD

$130 (2–5 GUESTS)
$210 (6–8 GUESTS)
$270 (9-10 GUESTS)

aged cheddar, triple-cream brie, creamy blue, quince paste, fresh figs and grapes, candied walnuts, honeycomb and water crackers

SEASONAL FRUIT PLATTER

$95 (2–5 GUESTS)
$140 (6–8 GUESTS)
$175 (9-10 GUESTS)

sliced seasonal fruit with berries, passionfruit and fresh mint

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PLATTERS MENU

CONFIRMED 24 HOURS IN ADVANCE. SERVED CHILLED AND READY TO ENJOY.

HARBOUR SUSHI SELECTION, 100 PIECES

$450 | 6–8 GUESTS

HARBOUR SUSHI SELECTION, 150 PIECES

$650 | UP TO 10 GUESTS

a chef-made mix of salmon, tuna and prawn nigiri, maki rolls and inari.

OSCIETRA CAVIAR SERVICE, 30G

$165 | 2–5 GUESTS

OSCIETRA CAVIAR SERVICE, 50G

$255 | 6–10 GUESTS

served chilled on crisps with crème fraîche, chives and lemon

CHARGRILLED ROCK LOBSTER HALF TAIL

$68 PER HALF TAIL

cooked on the BBQ with lemon and garlic butter. Can be added to any BBQ menu.