Oscar II

Charter Rates

Prestige Harbour Cruises

VESSEL HIRE

MINIMUM 4 HOUR CHARTER

PEAK | NOVEMBER - JANUARY	$2,800 per hour
OFF PEAK | FEBRAURY - OCTOBER	$2,500 per hour
PEAK | OVERNIGHT RATE	$22,000 + 20% APA
OFF PEAK | OVERNIGHT RATE	$18,000 + 20% APA

NOTE

- *Pricing includes vessel hire, marine crew, general cruising fuel, GST*
- *No shoe policy applies aboard Oscar II.*

ADDITIONAL DAY PRICING

STAFF — $75 per hour
4-hour minimum

STAFF-TO-GUEST RATIO — 1:10

CHEF — $400
$80 each hour after — *4-hour hire*

DEPOSIT
25% non-refundable deposit of the total vessel hire fee is required to secure a charter.

PUBLIC HOLIDAY SURCHARGE
Enquire for Christmas Day and New Years Eve custom packages.

VESSEL HIRE, FOOD AND BEVERAGE	25%
STAFFING FEES	100%

WHARF FEES — $60 per touch

BYO DRINKS — $25 per person
Off Peak only (Feb - Oct). Peak requests require approval

BYO FOOD — $20 per person
Includes cutlery, napkins and plates. Additional fees may apply for galley use

USE OF GALLEY — $500
Confirm in advance if the client or supplier will use the kitchen/galley

Oscar II

Catering Menu

Prestige Harbour Cruises

CANAPE MENU

CANAPE 1 | $75PP
4 Cold Canapés, 5 Hot Canapés

CANAPE 2 | $90PP
6 Cold Canapés, 6 Hot Canapés,

CANAPE 3 | $105PP
7 Cold Canapés, 8 Hot Canapés,

COLD CANAPÉS

Freshly Made Vegetarian Vietnamese Rice Paper Rolls *with Crispy Tofu and Egg served with a Peanut and Tamarind Sauce (V, DF, GF, VG)*

Mini Tomato Bruschetta
with Fresh Basil and Oregano on Ciabatta Bread (V, VG, DF)

Pork & Shitake Mushroom San Choy Bow
served in Baby Cos Lettuce Cups and Crispy Wonton (DF, GF)

Chilled Yamba King Prawns
served with Marie Rose Sauce (GF, DF If no sauce)

Sydney Rock Oysters served
with a Champagne Vinegar and Cucumber Mignonette and Pearls of the Sea (DF, GF)

Gravlax of New Zealand Ora King Salmon
with Dill, Cucumber and Burnt Lemon Crème Fresh on a Sourdough Crouton Blackened Cajun Spiced Yellow Fin Tuna served with Mango, Paw Paw and Coriander Salsa (GF)

Seared Abrolhos ½ Shell Scallop
served on Vermicelli Salad with Ginger, Lime and Lemongrass Dressing (GF)

Petite Short Crust Tart, Confit Heirloom Tomato,
Paprika Spiced Pumpkin, Spinach and Ricotta Mousse with a Caramelised Onion Jam (V)

Fillet of Beef Tartar, Baguette Crouton
drizzled with Chervil Infused Olive Oil

HOT CANAPÉS

Arancini with Roasted Jap Pumpkin,
Bocconcini, Baby Spinach and Semi Dried Tomato (V)

Slow Cooked Beef Brisket Stroganoff Pies
with Duchess Potato Topping Snapper & Blue Swimmer Crab Thai Style Fish Cake and Sweet Chili Dipping Sauce (GF)

Indonesian Satay Chicken Skewers
with Spicy Peanut and Coconut Sauce (GF, DF)

5 spice Duck Pancakes
with Cucumber, Shallots and Hoisin Sauce (DF)

Chimichurri King Prawn
and Chorizo Skewers (GF)

Mini Beef Wellington with Mushroom Duxelles
served in a Fresh Puff Pastry Parcel Kataifi Wrapped Haloumi Cheese drizzled with Honey and Pistachio Crumble (V)

Harissa Spiced Chickpea Patty
served with Coriander Tomato Salsa and Avocado Mouse (V, GF, DF)

Lamb Kofta
with Sumac & Labneh Tzatziki Dressing (DF if no sauce)

V = VEGETARIAN, VG = VEGAN, DF = DAIRY FREE, GF = GLUTEN FREE

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Catering Menu

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BUFFET MENU

MINIMUM OF 10 PAX

BUFFET MENU | $140 PER PERSON

ON ARRIVAL

Assortment of Chef Selection Canapes

STARTERS

Roast pumpkin, bocconcini and baby spinach arancini (V)

Chefs special Antipasto platter of cured meats a selection of cheeses, dips and roasted vegetables

WARM BUFFET

Rib eye fillet with duxelles field mushrooms, confit tomato and red wine jus with roasted chat potatoes

Succulent oven baked chicken marinated with cajun and lemon juice, served with a parsley garnish (GF)

SEAFOOD

South Australian live mussels with coconut, lemon grass and fresh coriander

Lemon and herb crusted salmon fillet served with a hollandaise sauce and grilled asparagus

Fresh Lobster with garlic lemon and dill butter sauce

Seared Harvey Bay scallop served on a bed of vermicelli salad with ginger and lime dressing

Fresh Tiger Prawns accompanied with herb and lemon aioli Sydney Rock Oysters with champagne and vinaigrette and pearls of the sea (3 per person)

SALADS

Dill, red onion and caper berry potato salad (V)

Caprese salad of tomato, bocconcini and fresh basil (V)

Rocket, Pear and Parmesan salad dressed in a balsamic reduction (V)

A selection of boutique rolls with butter portions

TO FINISH

Tea, herbal teas and coffee

Seasonal fresh fruit platters

Chef's selection of house desserts made fresh on board daily

A selection of fine Australian cheese served with dried fruit and deli style crackers

DIETARY REQUIREMENTS WILL BE CATERED FOR ·
MENUS ARE SUBJECT TO CHANGE DUE TO SEASON AND AVAILABILITY

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PLATTER MENUS

EACH PLATTERS SERVES 8 -10 GUESTS

COLD SEAFOOD PLATTER | $450

Selection of seafood fresh from the Sydney Fish Markets, including King prawns, Sydney Rock oysters, smoked salmon, scallops, bug tails, blue swimmer crab dressed with parsley, lemon and garlic butter and served with toasted sourdough, seafood and tartare sauces

ANTIPASTO PLATTER | $350

Fine Australian and European hard and soft cheeses, Dried fruit, Quince Paste, Assorted Nuts, Seasonal Exotic Fruits, Artisan Bread, Grissini and Crackers, Prosciutto De Parma,

Sopressa, Bresaola, Pancetta and Grilled Spanish Chorizo, chef's house made dip selections

Char Grill Eggplant, Roast Capsicum, Grilled Field Mushroom, Confit Heirloom Tomato, Marinated Artichokes, Dolmades, Garlic infused black and green Olives, Grilled Halloumi, Marinated Feta, Zucchini Frittata, Arancini with Pumpkin Semi Dried tomato

Roquette Jap Pumpkin Orecchiette with Goats Cheese, caramelized onion and soy toasted nuts Caprese Salad of Plum Tomato Bocconcini Pesto Roasted Pine Nuts

Mesculin Salad mix with Cranberry, Pecorino and white balsamic glaze

CHEESE PLATTER | $200

Selection of Fine Australian Cheese & Seasonal Fruits Served with dried fruit, gourmet grissini, crackers and walnut bread

FRUIT PLATTER | $140

Seasonal fruit & honey yoghurt

KIDS PLATTER | $50 PER HEAD

Selection plate of cheeseburger sliders, fish, crumbed chicken, hot chips, fresh fruit and assorted desserts, as well as unlimited soft drinks and juices throughout

OYSTER AND PRAWN BAR | $32 PER HEAD

(3 Oysters + 4 King Prawns Per Person)

A selection of freshly shucked Sydney Rockand Pacific oysters served with a selection of condiments, lemon, Asian shallot vinaigrette or spiced tomato and caper salsa with Ocean King prawns served with fresh lemon and aioli with condiments

DESSERT STATION | $20 PER HEAD

Selection of Chocolate mousse cups with Chantilly cream, vanilla bean crème brûlée, tiramisu, sticky date pudding, petite cakes

Oscar II

Beverage Packages

Prestige Harbour Cruises

BEVERAGE PACKAGES

STANDARD BEVERAGE PACKAGE
$80 PER HEAD, 4 HOUR PACKAGE

Sparkling (choose 1)
Bandini Prosecco (Veneto, Italy)
Chandon Brut NV (Yarra Valley, Victoria)

White Wines (choose 1)
Catalina Sounds Sav Blanc (Marlborough, New Zealand)
Aquilani Pinot Grigio (Veneto, Italy)

Rose
AIX Rosé (Provence, France)

Red Wines (choose 1)
Redclaw Pinot Noir (Mornington Peninsula, Victoria)
Bruno Shiraz (Barossa Valleya, South Australia)

Beer
Peroni, Corona, light beer.

Soft drink, juice & mineral water.

PREMIUM BEVERAGE PACKAGE
$120 PER HEAD, 4 HOUR PACKAGE

Sparkling
Veuve Clicquot NV (Champagne, France)

White Wines (choose 2)
Shaw & Smith Sav Blanc (Adelaide Hills, South Australia)
Gaint Steps Chardonnnay (Yarra Valley, Victoria)
The Other Wine Co. Pinot Gris (Adelaide Hills, South Australia)

Rose (choose 1)
AIX Rosé (Provence, France)
Minuty Prestige Rosé (Provence, France)

Red Wines (choose 2)
Craggy Range Pinot Noir (Martinborough, New Zealand)
Henschke Five Shilling Shiraz (Barossa Valleya, South Australia)
Snake & Herring 'Dirty Boots' Cabernet Sauvignon
(Margaret River, Western Australia)

Beer
Peroni, Corona, light beer.

Soft drink, juice & mineral water.

ADD ONS

House Spirits (4 hours) | $40 per head

Seltzers (4 hours) | $12 per head.

BAR TAB
$2,000 MINIMUM SPEND

Oscar II

Wedding Rates

Prestige Harbour Cruises

WEDDING PACKAGES

Oscar II

Wedding & Ceremony

Prestige Harbour Cruises

WEDDING & CEREMONY PACKAGE

If you're looking for a unique location to tie the knot, Oscar II is the place to be. Cabins provide ample space for the bridal party to get ready on board, and there are a variety of locations for the ceremony to take place having the beautiful Sydney Harbour and surrounds as your backdrop.

PRICE: VESSEL HIRE + STANDARD OR PREMIUM WEDDING PACKAGE PER PERSON

STANDARD WEDDING BUFFET PACKAGE
$239 PER PERSON

CANAPES ON ARRIVAL

- Caramelized onion and goats cheese tartlet, aioli
- Pumpkin and spinach calzone, tomato sugo
- Spinach and ricotta pastizzi, tomato relish

STANDARD BUFFET

- Hummus, basil and walnut pesto, tzatziki
- Sydney rock oysters, lemon and mignonette dressing
- Smoked Tasmanian salmon, herb crème fraiche, lemon cheeks
- Roast lemon and herb chicken
- Oven baked salmon fillet, caper butter, watercress & fennel salad
- Garden salad, lemon herb dressing
- Traditional Greek salad, marinated fetta, kalamata olives
- Seasonal greens, lemon oil, toasted almonds
- Roasted new potatoes, Dutch carrots, garlic, rosemary

DESSERTS

- Your wedding cake cut & plated with berry salad and cream
- Seasonal fruit platters

BEVERAGE

- 4 Hour Standard Beverage Package

PREMIUM WEDDING BUFFET PACKAGE
$299 PER PERSON

CANAPES ON ARRIVAL

- Swordfish ceviche, baby herbs, white balsamic
- Beetroot and goats curd tartlets
- Seared Angus sirloin, sourdough crouton, green mustard dressing

PREMIUM BUFFET

- Assorted breads, crackers, Pepe Saya butter
- Sliced parma ham, Danish salami, Wagyu bresaola, shaved leg ham
- Sydney rock oysters, lemon mignonette dressing
- Smoked Tasmanian salmon, herb crème fraiche, lemon cheeks
- BBQ king prawns, herbs and lemon, chimmichuri
- Slow cooked lamb shoulder, garlic and rosemary, traditional tzatziki
- Oven roasted salmon fillet, caper butter, watercress & fennel salad
- Goats cheese, toasted walnut, Packham pear, frisée lettuce, seeded mustard dressing salad
- Caprese salad, heirloom tomatoes, bocconcini, basil oil
- Seasonal greens, lemon oil, toasted almonds
- Roasted new potatoes, Dutch carrots, garlic and rosemary

DESSERTS

- Your wedding cake cut & plated with berry salad and cream
- Assorted imported & local cheeses, lavosh, quince paste, muscatels
- Seasonal fruit platters

BEVERAGE

- 4 Hour Premium Beverage Package

Oscar II

Wedding Packages

Prestige Harbour Cruises

WEDDING PARTY PHOTO PACKAGE

With Sydney Harbour's iconic Opera House and Harbour Bridge as your backdrop, there is no better location to capture your wedding photos than onboard Oscar II. With a variety of wharf options available for pick up around the harbour, Oscar II can take you & your wedding party from ceremony to reception in comfort & style with your photographer* capturing moments like no other along the way.

Includes a 2 hour cruise for up to 20 guests with champagne on arrival, assorted platters, and light refreshments throughout. Staffing, vessel hire &
2 x wharf fees included.
***photographer not included in package.**

***Additional hours and guest pricing available upon request.*

HONEYMOON ABOARD OSCAR II

$40,000

There is nothing more romantic than just the 2 of you embarking on Sydney's premier super yacht to discover your own slice of paradise. Travel to a secluded beach for a bespoke picnic or take advantage of the assortment of activities both onboard, and in the water. Whatever your pick, let Oscar II's dedicated team take care of you throughout.

Includes a two-night stay for the newlyweds with champagne on arrival, a seafood BBQ dinner cooked on the top deck on the first night & continental breakfast included on both mornings. Use of all water activities, jacuzzi use, marine crew, general cruising fuel and 2 x complimentary wharf fees included.

BRIDAL SHOWER PACKAGE

$199PP + VESSEL HIRE

Gather the nearest and dearest women in your life and celebrate before you say "I Do" with uninterrupted views of Sydney Harbour aboard Oscar II. Whether you are after a relaxed afternoon with a luncheon on board, or a party into the evening with a dancefloor on the top deck, Oscar II can provide the ultimate elegant send off to married life.

Includes: 4 Hour standard beverage package, seafood platters, cheese & fruit platters, staffing & wharf fees.