Sydney Sundancer

Charter Rates

Prestige Harbour Cruises

VESSEL HIRE

FEBRAURY - MAY

UP TO 30 PASSENGERS

SUNDAY - THURSDAY | 4-HOUR CHARTER	$2,200 | $82 per person
FRIDAY - SATURDAY | 4-HOUR CHARTER	$2,400 | $88.66 per person

UP TO 40 PASSENGERS

SUNDAY - THURSDAY | 4-HOUR CHARTER	$2,400 | $70 per person
FRIDAY - SATURDAY | 4-HOUR CHARTER	$2,800 | $80 per person

UP TO 50 PASSENGERS

SUNDAY - THURSDAY | 4-HOUR CHARTER	$2,600 | $61 per person
FRIDAY - SATURDAY | 4-HOUR CHARTER	$3,200 | $72.20 per person

NOVEMBER - JANUARY

UP TO 30 PASSENGERS

SUNDAY - THURSDAY | 4-HOUR CHARTER	$2,420 | $90.66 per person
FRIDAY - SATURDAY | 4-HOUR CHARTER	$2,640 | $98 per person

UP TO 40 PASSENGERS

SUNDAY - THURSDAY | 4-HOUR CHARTER	$2,640 | $76 per person
FRIDAY - SATURDAY | 4-HOUR CHARTER	$3,080 | $87 per person

UP TO 50 PASSENGERS

SUNDAY - THURSDAY | 4-HOUR CHARTER	$2,860 | $66.20 per person
FRIDAY - SATURDAY | 4-HOUR CHARTER	$3,520 | $79.40 per person

ADDITIONAL PRICING

WHARF FEE	$100 per visit
PUBLIC HOLIDAY SURCHARGE	20%
BOND	$2,000

BYO RUBBISH REMOVAL

UP TO 30 PAX	$200
UP TO 40 PAX	$300
UP TO 50 PAX	$350

IMPORTANT NOTE:

- **BYO Catering:** Please be aware of loading and unloading time requirements and ensure that you have your food and drink stacked on the wharf and ready for boarding with your guests, as we will only have a maximum of 10 minutes for boarding. The charterer is also responsible for the loading, stowage and serving of beverages and food. There is a small oven available for food heating, BUT NO FRYING OF FOOD IS PERMITTED. Guests are welcome to use cutlery aboard but must ensure that it is ALL washed and stacked prior to completion of the charter. For a charge of $4 per person, Sydney Sundancer will supply unlimited plastic glasses and plates.
- **BYO Beverages:** Only plastic glasses are permitted. No long-stemmed or narrow glasses. Own ice must be provided. (buckets and eskies for storage are available on board). We suggest 1 KG per guest. Please be advised that Sydney Sundancer is a licensed premises. Therefore, all laws relating to alcohol consumption remain in force even though guests have brought their own drinks.
- **No black rubber-soled shoes.**

Sydney Sundancer

Catering Menu

Prestige Harbour Cruises

BUFFET MENU

BUFFET MENU 1 | $45PP

ENTREES

Duck and Orange pate served with crusty French Bread

Tuna and Pineapple Mousse served with sesame rice crackers and crudites

Blue Cheese Mousse served with savoury biscuits and crudites

BUFFET

Free range cornfed chicken breasts in a curry mayonnaise dressing served with rice tossed with toasted flaked almonds and grapes

Leafy green salad with herb lemon dressing

Crusty freshly baked bread

DESSERT

Home - made carrot cake (Note: for special occasions, we can bake in various shapes eg. 21 or 40)

Tea and coffee

ADD-ON - $20 PER PERSON

Generous portions of Jumbo Tiger Prawns with Sundancer sauce and AAA Sydney Rock oysters

Sydney Sundancer

Catering Menu

Prestige Harbour Cruises

BUFFET MENU

BUFFET MENU 2 | $60PP

ENTREES

Duck and Orange pate served with crusty French bread

Blue Cheese Mousse served with savoury biscuits and crudites

Hot lamb and chicken sates

BUFFET

Barbequed Pasture fed Beef Eye Fillet with home - made Béarnaise sauce

Potato salad with basil and toasted pine nut mayonnaise dressing

Leafy green salad with herb lemon dressing

Crusty French bread

DESSERT

Pecan Praline cheesecake

Chocolate Peppermint cheesecake

*NB Please choose just one type of cake when there are less than 25 guests

Coffee and Tea

ADD-ON - $20 PER PERSON

Generous portions of Jumbo Tiger Prawns with Sundancer sauce and AAA Sydney Rock oysters

Sydney Sundancer

Catering Menu

Prestige Harbour Cruises

BUFFET MENU

BUFFET MENU 3 | $80PP

ENTREES

Duck and Orange pate served with crusty French bread

Lumpfish caviar pate

Tuna and Pineapple Mousse served with sesame rice crackers and crudites

BUFFET

Home roasted turkey buffe with pate de foie gras and chestnut stuffing with cranberry sauce

Barbequed glazed ham

Pasture fed Beef Eye fillet with home- made Béarnaise sauce

Jumbo Tiger prawns with Sundancer sauce

Sydney rock oysters with optional dressing and limes

Pasta salad with basil dressing, sugar snap peas and cherry and sundried tomatoes

Avocado, baby spinach, rocket and toasted pine nut salad

Crusty freshly baked bread

DESSERT

Hazelnut meringue and strawberry gateau

Chocolate Liqueur Almond cake

Coffee and Tea

Sydney Sundancer

Catering Menu

Prestige Harbour Cruises

BUFFET MENU

BUFFET MENU 4 | $100PP

ENTREES

Smoked salmon and dill dip served with crudites and gourmet crackers

Pineapple and tuna mousse served with rice crackers and crudites

Prawn and avocado mousse with crudites

Seafood mousse

BUFFET

Lobster and avocado salad with ginger and pink peppercorn dressing

Jumbo Tiger prawns with Sundancer seafood sauce

AAA Sydney rock oysters served with an optional vinaigrette and limes

Balmain Bugs with an optional Mango mayonnaise dressing

Whole baked Tasmanian Ocean Trout or Tasmanian Atlantic Salmon with optional tartare sauce

Potato salad with green pea and mint mayonnaise Tossed green salad

DESSERT

Hazelnut and Strawberry gateau

Pecan praline cheesecake

Coffee and Tea

**NB. Please choose 3 entrees and one dessert if less than 25 guests*

Sydney Sundancer

Catering Menu

Prestige Harbour Cruises

BUFFET MENU

BUFFET MENU 5 | $120PP

ENTREES

Assorted Sashimi

AAA Sydney Rock oysters

Medallions of Lobster with a warm honey macadamia and tomato basil dressing

BUFFET

Jumbo Tiger prawns with Sundancer sauce

Smoked Tasmanian Ocean Trout with sweet Bavarian mustard sauce

Whole baked Tasmanian Ocean Trout or Tasmanian Atlantic Salmon with optional tartare sauce

Seared pasture fed Eye fillet marinated in lemongrass, ginger, lime juice and Asian spices

Balmain Bugs with Mango mayonnaise

Spinach, rocket, roasted capsicum, avocado, and toasted sesame seeds

Leafy green salad with mango, avocado, pomegranates, bacon and pecans

Crusty freshly baked bread

DESSERT

Hazelnut meringue and strawberry gateau

Australian Cheese board

Platter of fresh fruit

Coffee and tea

Hazelnut meringue and strawberry gateau

Australian Cheese board

Platter of fresh fruit

Coffee and tea

Assorted Sashimi

Sydney Sundancer

Catering Menu

Prestige Harbour Cruises

COCKTAIL MENU

COCKTAIL MENU 1 | $85PP

- Sushi
- Seafood pate served with gourmet crackers and crudites
- AAA Sydney Rock oysters
- Brioche with Smoked Tasmanian Ocean Trout and salmon caviar
- Medallions of lobster with a warm honey macadamia and tomato basil dressing
- Roasted capsicum, basil, cherry and sundried tomatoes on pesto toast
- Cashew and basil tartlets
- Jumbo Tiger prawns with a choice of avocado or Sundancer dip
- Curry puffs with a Thai cucumber, coriander and peanut dipping sauce
- Chicken and lamb sates
- Tea and coffee
- Belgian shell chocolates

**NB. For groups of less than 25, the selections above will be reduced*

COCKTAIL MENU 2 | $55PP

- Duck and Orange pate served with crusty French bread
- Smoked salmon and dill dip served with crudites and gourmet crackers
- Blue Cheese Mousse served with savoury biscuits and crudites
- Roasted capsicum, basil, cherry and sundried tomatoes on pesto toast
- Cashew and basil tartlets
- Herb cheeses in golden cases
- Scallop bites with sweet Bavarian mustard
- Chicken and pistachio nut ribbon sandwiches
- Herbed Lamb kebabs with garlic mint yogurt
- Antipasto plate
- Coffee and tea
- Chocolates

COCKTAIL MENU 3 | $50PP

Pheasant pate served with fresh crusty bread
Duck and Orange pate with fresh crusty bread
Smoked salmon and dill dip served with
crudites and gourmet crackers
Roasted capsicum, basil, cherry and sundried
tomatoes on pesto toast
AAA Sydney Rock oysters
Sushi
Pasture fed Beef Eye fillet with home- made
Béarnaise sauce on crusty French bread
Lamb sates
Chicken sates

Please note that any of our menus are interchangeable and we can then quote according to your choices. We can also liaise with you to design your dream menu

Sydney Sundancer

Beverage Packages

Prestige Harbour Cruises

BEVERAGE PACKAGES

STANDARD BAR PACKAGE
$12 PER PERSON PER HOUR

Australian beer, wines and soft drinks

PREMIUM BAR PACKAGE
$17 PER PERSON PER HOUR

Premium beer, premium wines and soft drinks

Please note that any of our menus are interchangeable and we can then quote according to your choices. We can also liaise with you to design your dream menu