Karisma II

Charter Rates

Prestige Harbour Cruises

VESSEL HIRE

4 hours minimum (Friday & Saturday) 3 hours minimum (Sunday - Thursday) *Except December (4h min)

JANUARY - MARCH

FRIDAY & SATURDAY | 4 HOUR MIN.	$1,500 per hour
SUNDAY - THURSDAY | 3 HOUR MIN.	$1,400 per hour

APRIL, MAY, SEPTEMBER, OCTOBER

FRIDAY & SATURDAY | 4 HOUR MIN.	$1,400 per hour
SUNDAY - THURSDAY | 3 HOUR MIN.	$1,300 per hour
VIVID FESTIVAL	$1,400 per hour

JUNE -AUGUST

FRIDAY & SATURDAY | 4 HOUR MIN.	$1,150 per hour
SUNDAY - THURSDAY | 3 HOUR MIN.	$1,100 per hour
VIVID FESTIVAL	$1,400 per hour

NOVEMBER | BYO NOT PERMITTED

FRIDAY & SATURDAY | 4 HOUR MIN. ***$15k minimum spend***	$1,450 per hour
SUNDAY - THURSDAY | 3 HOUR MIN.	$1,350 per hour

DECEMBER | BYO NOT PERMITTED | 4 HOUR MINIMUM HIRE

THURSDAY - SATURDAY ***$17k minimum spend***	$1,600 per hour
SUNDAY - WEDNESDAY	$1,450 per hour

- Food Catering: Only BYO or our Budget-Friendly Catering Menu is available Mon/Tues in December

VIVID FESTIVAL PACKAGE

2 HOUR CHARTER — $4,800 (50 pax)

$60 for additional guests

Includes crew, wharf bookings, Antipasto Platters and non-alcoholic beverages

*Alcoholic beverages available for purchase

Price

Sun to Fri only – approx. time slots: 5.15pm to 7.15pm & 7.20pm to 9.20pm

Optional add on:

- Alcoholic Beverage Package for $40pp
- Transfer canape menu upgrade available

Charter time slots are strict throughout December to allow enough changeover time in between – 12pm latest start for day charter, 6pm earliest start for evening charter. Evening charters may be required to start later if a day charter of longer than 4 hours has been previously booked or if the evening charter requires formal dining setup.

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ADDITIONAL FEES

STAFF CHARGES — $350

1 - 50 guests = 3 x wait staff
51 – 65 guests = 4 x wait staff
66 - 80 guests = 5 x wait staff
81 – 115 guests = 6 x wait staff
115 guests + = 7 x wait staff

4 hour charter
$75 per hour thereafter

- *For cash bars – 1 additional bar tender may be required. Please check upon booking.*
- *Additional wait or bar staff can be added at client's request if wanting that extra level of service and would like someone walking around topping up drinks in addition to having the bar tender behind the bar.*

CHEF CHARGE

Min 4 hour charge Sat-Sun
Min 3 hour charge Mon-Fri

Mon to Sat - $100 per hour
Sundays - $150 per hour

- *Chef & Assistant required on all formal dining menus - $150 per hour ($200 per hour on Sundays)*

EXTENDED TRAVEL FEE — $175 each way

for wharves which require more than 30 mins travel time (includes Kirribilli Wharf, Watsons Bay, Rose Bay, Double Bay, Mosman, Manly and any Middle Harbour)
**This is charged in addition to the wharf fees – it is to cover additional staff costs and fuel*

RETURN COLLECTION FEE — $250

For leftovers post-charter if not removed on the day following their charter

PUBLIC HOLIDAYS SURCHARGE — 20%

Applies on vessel hire, food and beverages, Staff charged at double time.

BYO FEE

Max 70 guests (by application only – not available Nov & Dec)

BYO FOOD SURCHARGE — $12.50 PP

**BYO Food Catering upon application only prior to booking*

BYO BEVERAGES SURCHARGE — $12.50 PP

EXTERNAL SUPPLIER SURCHARGE — $100

includes all DJs, bands, stylists, laser clay/photo booths etc)
fee also includes 1 hour pre-access

- **Fee is waived for suppliers with no equipment to bump in and therefore not requiring pre-access (ie. Photographers)*
- **The fee above is to cover the administrative costs involved with us liaising with their external suppliers to coordinate bump in/out, explain facilities etc*
- **DJs & Bands - Power and a table will be provided. DJs/bands are required to provide all equipment including decks, 2 speakers and any cords/extension leads/lighting they might require.*
- **Vendor meals are available for the client to purchase for their suppliers if they wish at $35 each*

CONDITIONS OF BYO

Please refer to our BYO Terms & Conditions Agreement Document
We have a BYO Terms & Conditions Agreement which is required to be sent to each client when provided with a BYO quote. The organiser is required to read and sign this agreement and it is to be sent back to us along with the booking form to secure the booking.

WHARF FEE — $100/ visit

CASH (PAYG)/ CONSUMPTION BAR (TAB)

Min spend $2,000 (Sun-Thurs) & $3000 Fri-Sat

Please note: We may be flexible with the minimum spend, particularly on a weekday or in winter and for smaller groups. Please reach out if you need to discuss this.

Additional bar tenders may be required depending on how many guests and the type of event. Please check upon booking.

SEATED DINING FURNITURE — $25 PP

applicable to all Formal Dining Menus & as a Seated Buffet Menu option
*IMPORTANT *Seated dining may not be available on certain dates and during peak season*

WATER ACTIVITIES (SUBJECT TO AVAILABILITY)

LILY PAD — $150

FLOATING DOCK | ISLAND RAFT — $150 each

Both: $270

LASER CLAY SHOOT — 1 hr: $1700 / 1.5hr: $2200

COCKTAIL BAR ADD-ON — $300

$300 setup & cocktail bar tender fee (charged @ 1 per 50 guests)

On Consumption or Cash Bar only. Custom options available - ie. Cocktail Hour (first hour only) or for the duration of your event. Custom cocktail packages which differ from the 3 options below are by enquiry only and will incur additional charges. Aperol Spritz $15 - Margarita $20 - Appletini on the Rocks $18

DJ & LIGHTING — $250/ hour

Min 3 hr charge (Sat & Sun and Mon to Fri after 5pm incurs a 4hr min charge.)

ADDITIONAL PRE-ACCESS TIME — $250

*per 30 minutes. *Subject to availability*

RETURN COLLECTION FEE — $250

Guests are required to remove all leftover beverages, catering supplies or decorations at the end of the charter at Pirrama Park or the vessels home berth – a $250 collection fee is applicable if they wish to leave it to be stored and collected on another day

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Charter Rates

Prestige Harbour Cruises

SPECIAL CONDITIONS/NOTES

- Separate children's Menus are available for 12yrs old and under if preferred. Alternatively, they can have the same menu as the adults which will be charged at half the price of an adult
- Bucks/Hens Parties – Allowed for a day charter only 12pm to 4pm (no evening charters). Topless waiters/waitresses allowed only, no full nudity or shows permitted
- 18ths & 21sts – all ID will be checked upon boarding. Guests without ID or under the age of 18 and unaccompanied by their own parent or legal guardian will not be permitted to board as we are a licensed venue
- Children's parties (under 18) – dry event only and must be accompanied by a specific number of adults according to children (ratio of 1 adult per 5 children)
- All suppliers provided by the customer (not the vessel) are included in their guest numbers
- Karisma 2 is wheelchair accessible for a standard wheelchair only. Please contact us for details.
- **Additional venue inspections $150 per visit (1 x inspection FOC)**

CASH BAR/ PAYG BAR

- Guests are required to pay for their own drinks on the night. This process can be more time-consuming with only one staff member handling both drink preparation and payments. To reduce wait times and enhance the guest experience, we recommend adding a second staff member at an additional cost of $350. This ensures two staff members are available to serve drinks and process payments efficiently.
- Please note: A minimum spend applies to the cash bar. If the minimum is not met by the end of the event, the organiser is responsible for covering the shortfall. It is essential that this information is clearly communicated to the organiser in advance.

WEDDINGS

CEREMONY + RECEPTION

CEREMONY SURCHARGE *ceremony includes signing table with white linen tablecloth and 3 chairs, ceremony/aisle seating arrangement on upper deck. Please enquire for example images. Please note that space-wise, a maximum of 60-70 guests can fit on the upper deck to watch the ceremony – up to 20 seated, the rest standing*	$1,800
WEDDING COORDINATOR FEE	$550
DJ *$250 per hour thereafter*	$1,500 (4h)
MC *add-on to DJ*	$300

RECEPTION ONLY

Reception only weddings: No surcharge applicable

WEDDING COORDINATOR FEE	$400
DJ *$250 per hour thereafter*	$1,500 (4h)
MC *add-on to DJ*	$300

All Wedding Bookings
Secondary/subsequent venue inspections: **$150 (1 hour)*
Additional access time/bump in: **$250 per 30 mins*
****Vendor meals: $35 each** – applicable to all external vendors*
**Evening weddings: Please enquire about start times, as their vendors and set-up requirements need to be factored in as well as the previous charter's drop off location and bump out requirements, to ensure there is sufficient set-up time for their wedding. *No BYO Beverages*

Karisma II

School Formal, School Social & Uni Cruise Packages

Prestige Harbour Cruises

UNIVERSITY SOCIALS

Available January to October
Mon to Thurs only (surcharge applies for Fri-Sat bookings)
Minimum 80 guests
(+ 2 x $100 wharf fees)

PACKAGE 1 - $85 PER PERSON

Inclusions:

- 4 hours cruising the iconic Sydney Harbour
- Professional wait staff and cruise director
- Pizza Menu
- 1 house drink on arrival + open PAYG bar for remainder of the cruise
- Professional DJ – you will liaise with our DJ prior to your event regarding music selection
- Dedicated dance floor space & lighting
- Security personnel on board

PACKAGE 2 - $120 PER PERSON

Inclusions:

- 4 hours cruising the iconic Sydney Harbour
- Professional wait staff and cruise director
- Pizza Menu
- Beverage Package with beer, sparkling and still wine, soft drinks and juices. Spirits available on PAYG
- Professional DJ – you will liaise with our DJ prior to your event regarding music selection
- Dedicated dance floor space & lighting
- Security personnel on board

STYLING - POA

add some extra fun and flare to your Harbour cruise with balloons in your choice of colours or/& modern roaming Galaxy GIF Photo Booth including assistant for the evening

SCHOOL SOCIALS

DRY EVENT
Available January to October
Mon to Thurs only (surcharge applies for Fri-Sat bookings)
Minimum 80 guests
(+ 2 x $100 wharf fees)

PACKAGE 1 - $85 PER PERSON

Inclusions:

- 4 hours cruising the iconic Sydney Harbour
- Professional wait staff and cruise director
- Mocktail on arrival with unlimited soft drinks and juices throughout the cruise
- Pizza Menu
- Professional DJ– you will liaise with our DJ prior to your event regarding music selection
- Dedicated dance floor space & lighting
- **1 adult (25+) chaperone per 50 children required – up to 3x free of charge, any additional will be charged at $40pp.**
- For any school socials where chaperones are unavailable, a security guard will be hired at the client's expense.

STYLING - POA

add some extra fun and flare to your Harbour cruise with balloons in your choice of colours or/& a modern roaming Galaxy GIF Photo Booth including assistant for the evening

Karisma II

Catering Menu

Prestige Harbour Cruises

CANAPE MENU

Minimum spend of $2,200 applies (plus chef charge) to all Sat & Sun bookings
(plus Thurs to Sun in December)
***Minimum spend of $1,850 charge on all other dates**

SILVER PACKAGE - $53.00 PER GUEST

- 7x Gold Range Canapé's
- 1x Substantial Canapé

GOLD PACKAGE - $63.00 PER GUEST

- 2x Diamond Range Canapé's
- 5x Gold Range Canapé's
- 1x Slider Canapé
- 1x Substantial Canapé

DIAMOND PACKAGE - $73.00 PER GUEST

- 3x Diamond Range Canapé's
- 2x Gold Range Canapé's
- 2x Substantial Canapé
- 1x Slider canapé

PLATINUM PACKAGE - $88.00 PER GUEST

- 3x Platinum Range Canapé's
- 3x Diamond Range Canapé's
- 1x slider Canapés
- 2x Substantial Canapé
- 1x Sweet Canapé
- Coffee & Assorted Teas (made on request)

Additional Platters, Antipasto Grazing Table & Mini Buffet can be added onto any menu (K2)
Substantial Grazing Table can be added to any menu (K2)

Additional Canapes

Gold Range - $7.00

Diamond Range - $7.50

Platinum Range - $8.50

Dessert Range - $7.50

Slider Range - $8.50

Substantial Range - $9.50

*Chef charge applicable to all menus
Mon to Sat - $100 per hour / Sundays - $150 per hour
Min 4 hour charge Sat-Sun / Min 3 hour charge Mon-Fri

**While we do our best to accommodate genuine dietary requirements, not all menu items can be modified to suit every need. Some items may need to be substituted or adjusted depending on your group's requirements. Please inform us in advance so we can consult with our chef about the most suitable options. Kindly note that we are unable to cater to individual food preferences.*

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Catering Menu

Prestige Harbour Cruises

CANAPE ITEMS

GOLD RANGE COLD CANAPÉS

- Smoked capsicum, whipped sheep's milk feta, olive pangrattato tart
- Sous vide beef with charred herb oil, creamy feta, sourdough baguette
- Roasted cherry tomato, salsa verde & whipped ricotta tart
- Roast pumpkin, brown butter, sage, pepita crumb tart
- Smoked beef rump baguette with horseradish cream, parsley oil and cracked pepper

DIAMOND RANGE COLD CANAPÉS

- Pepper-crusted beef, whipped confit garlic cream, seeded baguette
- House-dried cherry tomato, basil oil & whipped stracciatella tart
- Freshly shucked Sydney rock oysters with gin, cucumber & dill (GF)
- Freshly shucked Sydney rock oysters with classic mignonette (GF)
- Beetroot-cured salmon, citrus crème fraiche & dill oil on rye
- Cooked king prawns with chilli, avocado & lime salsa (GF)

Hand-made sushi:

- Katsu chicken, avocado and kewpie mayo (GF)
- Teriaki beef, cucumber and pickled ginger (GF)
- Avocado, pickled ginger, kewpie and cucmber
- (GF)
- Kimchi glazed chicken with, cucumber, black
- sesame and kewpie (GF)

GOLD RANGE HOT CANAPÉS

- **Handmade pies with potato puree and tomato chutney**
  - Wagyu beef
  - Thai curry chicken
  - Shepherds Pie
  - Wagyu beef and pepper
  - Chicken, thyme and leek
  - Spinach and mushroom
  - Moroccan chickpea (vegan)

- **House made pizza (Can be made gluten free)**
  - Margarita with mozzarella and basil pesto
  - American pepperoni, with hot honey aioli
  - Pulled pork, fennel seed, caramelised onion, mozzarella
  - Roasted mushroom, parmesan, shaved onion, pesto aioli
  - Harissa-spiced chicken, caramelised onion, mozzarella & herbed yoghurt
  - Chargrilled eggplant, marinated olives, shaved red onion, salsa verde, aioli

- **House-made Chicken skewers**
  - Malaysian Style Satay chicken skewers (GF)
  - Harissa, honey & lemon skewers with yoghurt drizzle(GF)
  - Tomato, olive, rosemary with herb pesto (GF)
  - Kimchi glazed Korean chicken skewers
  - Chilli, coriander, garlic and lime skewers (GF)
  - Pork and fennel sausage roll w/ tomato, apple chutney
  - Caramelised onion, marinated fetta puff pastry scrolls with chimmi churri
  - Caramelised pumpkin arancini, whipped ricotta and Canadian maple (GF)

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Catering Menu

Prestige Harbour Cruises

CANAPE ITEMS

DIAMOND RANGE HOT CANAPÉS

- Caramelised onion & gruyere puff pastry twist with harissa aioli
- Mini spinach & fetta quiche with whipped ricotta and herb oil
- Sweet potato croquette with ginger chilli jam and wakame (GF)
- White onion soubise, thyme & parmesan arancini with aioli (GF)
- Seared halloumi, lemon herb oil & baby herbs, toasted seeds
- Crispy pork belly, cauliflower puree, burnt sage butter (GF)
- Southern fried Popcorn chicken w/ house made ranch aioli (GF)
- Seeded baguette with sous vide beef rump, horseradish cream & bordelaise

PLATINUM COLD RANGE

- Caramelised leek, thyme & gruyere tart
- Sydney rock oysters with champagne and finger lime
- Seared sesame-crusted tuna with wasabi kewpie (GF)
- Ash-cured salmon with pink pepper cream and finger lime caviar (GF)
- Wagyu bresaola with pickled purple carrot and whipped horseradish crème fraiche on sourdough
- Handmade sushi with fresh salmon, wakame & ponzu
- Handmade sushi with seared tuna, pickled ginger & wasabi kewpie

PLATINUM RANGE HOT CANAPÉS

- Lamb wellington with wild mushroom duxelles and rosemary jus
- King prawn skewers with chilli, garlic, coriander (GF)
- Seared sea scallops, cauliflower purée & lemon brioche crumb
- Hand-made wagyu beef and shiraz mini pies with horseradish Paris mash
- Sous vide lamb fillet with celeriac puree, spring pea and charred shallot (GF)
- Sesame–panko crumbed prawns with yuzu & ginger mayonnaise (GF)

SUBSTANTIAL CANAPÉ RANGE

- Salmon croquettes w/ seasonal salad and a dill, caper aioli
- Lamb tagine, Israeli cous cous and minted yogurt
- Thai red pumpkin curry with aromatic jasmine rice (GF)
- Beef Penang curry w/ kaffir lime and jasmine rice (GF)
- Authentic Satay Chicken w/ jasmine rice and roast peanut sauce (GF)
- Harissa chicken w/ aromatic rice, dill and lemon yogurt and cucumber salsa (GF)
- Hand made pasta:
  - Slow-cooked beef ragu with parmesan
  - Spicy napolitana with olives, basil pesto and parmesan sourdough crumb
  - Wild mushrooms with fresh thyme and crispy bacon
  - Roasted zucchini, lemon, chilli & pecorino

- Hand made brioche sliders: (GF options available)
  - Mini steak sandwich, roasted onions, horseradish cream, bordelaise sauce
  - Crispy Korean chicken, sriracha slaw
  - Pureza sparkling battered fish w/ pickled cucumber, iceberg and dill aioli
- Mini Cheeseburger range:
  - Classic cheeseburger with cheddar, pickle & house burger sauce
  - Maple bacon cheeseburger with cheddar & house burger sauce
  - Crispy onion ring cheeseburger with cheddar & house burger sauce
  - Grilled haloumi, lemon aioli, roasted capsicum and wild rocket

Salads, served in a noodle box:

- Roast pumpkin, watercress, alfalfa and goats' cheese (GF)
- Poached chicken, quinoa, cucumber and rocket (GF)
- Roast cauliflower with romesco, currants & almonds (GF, V optional)
- Thai beef salad with nam jim, fresh mint and crispy onions
- Chicken Caesar salad with maple bacon, shaved parmesan

SWEET CANAPÉS

- Mini banoffee tarts
- Mini lemon meringue pies
- Apple and cinnamon crumble tarts with fireball custard
- Salted caramel and whipped dark chocolate tart
- Textures of chocolate – whipped chocolate mousse, chocolate fudge and brownie crumb
- Passionfruit Cremieux, vanilla sponge, whipped mascarpone, fresh strawberry
- Sticky date pudding, vanilla cream butterscotch sauce
- Mango, raspberry, and vanilla bean eton mess (GF)
- Lemon curd pannacotta, biscuit crumb and meringue (GF)

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CHILDREN'S MENU

*Can be added to any menu by our on board chef.
*Children's menus are for guests 12 and under only.
*Please only select 1 type per every 10 children on board.
*Alternatively, if children will be having the same meal as the adults, this will be charged at half price.

KID'S MENU $23PP

Penne pasta with Napolitana sauce

Lightly battered market fresh fish with chips

Mini chicken burgers with mayonnaise and iceberg lettuce served with chips

Ham and pineapple house made pizza

Crumbed chicken tenders served with chips

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MINI BUFFET

*A standing buffet that can be added onto any canape menu
*All hot mains are served in chafing dishes
*Self-serve at the buffet with eco-friendly handheld bowls and sporks

MINI BUFFET PACKAGE 1 - $25 PER GUEST

2x Hot Buffet mains

A selection of 2 Salads

served with freshly baked bread rolls, butter, and condiments

MINI BUFFET PACKAGE 2 - $35 PER GUEST

3x Hot Buffet mains

A selection of 2 Salads

served with freshly baked bread rolls, butter, and condiments

MAINS

Pumpkin, thyme and ricotta cannelloni w/ napolitana sauce and shaved parmesan

Authentic satay chicken with sweet soy and coriander served with jasmine rice

Thai red pumpkin curry with lime leaves and jasmine rice (GF)

Crispy bacon, mushroom, confit garlic and thyme pasta with fusilli and fresh parmesan

Preserved lemon and chicken tagine with apricots, coriander and tahini yoghurt

Braised chicken with olives, pancetta, and basil served with charred parmesan polenta

Chickpea tagine with confit garlic and lemon yogurt

Lemon, fresh garlic, italian parsley, chilli and olive oil, casserecce pasta served with shaved parmesan

Harissa roasted chicken thigh, aromatic rice, lemon yogurt, dill salsa (GF)

Panko and oregano crumbed eggplant, napolitana sauce, fresh basil and fresh mozzarella

Braised chicken thigh with leek, mushroom and semi dried tomato served with puree potato

Sous vide chicken breast with crispy skin, rosemary sourdough crumb, puree potato, jus (Can be made GF)

Thai green chicken curry with Thai basil, capsicum and jasmine rice (GF)

SALADS/SIDES

Rocket, grilled pear, crispy bacon, fetta and walnut (GF)

Cumin roasted sweet potato, baby spinach, fried chickpeas, chimmi churri (GF)

Shaved pear, mixed lettuce, shaved parmesan, honey balsamic dressing (GF)

Roasted Pumpkin, watercress, sprouts and marinated fetta cheese and mixed seeds (GF)

Pearl cous cous salad with Moroccan roasted vegetable, baby spinach and tahini dressing

Fresh garden salad with shaved radish, cucumber, cherry tomato and freshch dressing (GF)

Roasted chat potato salad w/ crispy bacon, shallots and aioli (GF)

Gluten Free = (GF)

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PLATTERS/BOXES

SEAFOOD PLATTERS - MARKET PRICE (POA)

- Freshly cooked large king prawns with lime mayonnaise
- Freshly shucked oysters with lemon wedges
- Freshly shucked oysters with gin, cucumber and dill
- Freshly Shucked oysters with lemon
- House beetroot cured ocean trout with horseradish cream
- House cured salmon with dill and caper cream

SEAFOOD PLATTERS- MARKET PRICE (POA)

Freshly caught from the east coast of Australia – Crystal bay

- Prawns, Sydney rock oysters, house cured salmon, blue swimmer crab all served with fresh lemon and handmade condiments

ANTIPASTO PLATTER

$175 PER PLATTER (SERVES 10 - 15 GUESTS)

Cured and smoked cold meats, chargrilled vegetables, olives, housemade dips with sourdough and grissini

SWEET PASTRIES PLATTER

$95 PER PLATTER | MIX OF 15 PIECES

A selection of freshly baked mini sweet pastries

PETIT FOUR SWEETS PLATTER

$145 PER PLATTER | MIX OF 30 PIECES

Selection of housemade friands, caramel slice, mini tarts, brownie and banana bread

DIP PLATTER

$95 (SERVES 10 - 15 GUESTS)

A selection of 3 housemade dips with sourdough, flatbread and grissini
Roast beetroot hummus/Caramelised onion and thyme/Avocado and fetta cream/Roasted eggplant/Confit garlic hummus/Charred capsicum/Market fresh

CHEESE PLATTER

$160 PER PLATTER (SERVES 10 - 15 GUESTS)

Selection of Australian cheeses, dried fruits, fresh grapes with crackers

SEASONAL FRUIT PLATTER

$140 (SERVES 10 - 15 GUESTS)

Selection of seasonal fresh fruit

TROPICAL FRUIT PLATTER

$160 PER PLATTER (SERVES 10 - 15 GUESTS)

A selection of seasonal tropical fruits

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SIGNATURE GRAZING TABLE

A substantial grazing table that can be added onto any canape or buffet menu.
**Consisting of finger foods as well as substantial canape items.*
**A great addition to not only add extra food to your event but also some beautiful aesthetics*

OPTION 1 - $22PP

Cold Grazing Table consisting of:

- Sliced charcuterie (ham, sopressa, serrano, salami)
- Chargrilled vegetables - (eggplant, capsicum, olives, semi-dried tomatoes)
- Marinated fetta platter with pesto and tomatoes
- Cheese platter - Australian cheeses - grapes, strawberries, apricots, dates, crackers
- Fruit platter
- Dip platters
- Wheel of sourdough bread rolls
- Sliced sourdough baguette
- Mini poached chickens and avo rolls
- Assorted mini danish
- House made cake - (Carrot cake, brownie etc)

OPTION 2 - $35PP

Cold Grazing Table consisting of:

- Sliced charcuterie (ham, sopressa, serrano, salami)
- Chargrilled vegetables - (eggplant, capsicum, olives, semi-dried tomatoes)
- Marinated fetta platter with pesto and tomatoes
- Cheese platter - Australian cheeses - grapes, strawberries, apricots, dates, crackers
- Fruit platter
- Dip platters
- Wheel of sourdough bread rolls
- Sliced sourdough baguette
- Mini poached chicken and avo rolls
- Assorted mini danish
- House-made cake - (carrot cake, brownie, etc)
- Mini glass dessert
- Pork and fennel sausage rolls
- Assorted mini pies
- Arancinis
- Pastry scrolls

*Please note: menu quantities are adjusted to suit the final number of confirmed guests, with portions scaled to provide both variety and generous servings for your event and size.

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BUFFET MENU

GOLD BUFFET MENU - $68 PER GUEST

Cold grazing board – served on arrival- rustic sourdough,
premium cured cold meats,
cheeses, assorted dips, olives, roasted capsicums and assorted crackers
2x Main dishes selected from our buffet menu
2x Salads
Freshly baked sourdough

DIAMOND BUFFET MENU - $81 PER GUEST

Cold grazing board – served on arrival - rustic sourdough,
premium cured cold meats,
cheeses, assorted dips, olives, roasted capsicums and assorted crackers
3x Main dishes selected from our buffet menu
2x Salads/Sides
Freshly baked sourdough
1x Dessert Canapé
Coffee & Assorted Teas

PLATINUM BUFFET MENU - $103 PER GUEST

Premium Cold grazing board – served on arrival – rustic sourdough, premium cured cold
meats, cheeses, assorted dips, olives, roasted capsicums and assorted crackers
1x Seasonal fresh fruit platter –
3 x Main dishes from our buffet menu
2x Salads/Sides
Freshly baked sourdough
2x Chef selection Dessert Canapés
Coffee & Assorted Teas

EXTRAS

Platters can be added to any packages (See platters menu)

Canapes can be added -
Gold Range - $7.00
Diamond Range - $7.50
Platinum Range - $8.50
Dessert Range - $7.50
Slider Range - $8.50
Substantial Range - $9.50
Additional Buffet Main – $14.00
Additional Buffet Salad – $8.50

***CHEF CHARGE APPLICABLE TO ALL MENUS**
MON TO SAT - $100 PER HOUR / SUNDAYS - $150 PER HOUR
MIN 4 HOUR CHARGE SAT-SUN /MIN 3 HOUR CHARGE MON-FRI
MINIMUM SPEND OF $2200 APPLIES (PLUS CHEF CHARGE) TO SATURDAY & SUNDAY BOOKINGS (PLUS THURS TO SUN IN DECEMBER)
***MINIMUM SPEND OF $1850 CHARGE ON ALL OTHER DATES**

A CASUAL, SELF-SERVE AT THE BUFFET MENU AND GUESTS ARE FREE TO SIT AT THEIR PREFERRED LOCATION AROUND THE VESSEL.
BUFFET MENUS CAN BE TURNED INTO A SEATED BUFFET (AT DINING TABLES) WHICH INCURS THE $25PP ADDITIONAL FURNITURE HIRE & SET-UP COST
PLEASE ENQUIRE FOR PRICING - POA

***ANY MENUS CONTAINING GRAZING PLATTERS IN BUFFET OR FORMAL DINING NEED TO BE SUBSTITUTED FOR CANAPES FOR WEDDINGS WITH A CEREMONY**

**While we do our best to accommodate genuine dietary requirements, not all menu items can be modified to suit every need. Some items may need to be substituted or adjusted depending on your group's requirements. Please inform us in advance so we can consult with our chef about the most suitable options. Kindly note that we are unable to cater to individual food preferences.*

Karisma II

Catering Menu

Prestige Harbour Cruises

BUFFET MENU ITEM

MAIN DISHES

Lamb kofta with charred pita bread, fresh onion, parsley and sumac salad with confit garlic hummus

Pumpkin, thyme and ricotta cannelloni w/ napolitana sauce and shaved parmesan (Veg)

Charred beef rump, south American chimmi churri, roasted carrots

Whole char-grilled Barramundi with Vietnamese noodle salad (GF)

Salmon with crispy skin, bok choy and oyster sauce (GF)

Sous vide beef 2 ways w/ potato puree and red wine jus (GF)

Pepper crusted beef rump skewers, w roasted onions, horseradish cream (GF)

Salmon croquettes w/ seasonal salad and dill, caper emulsion

Braised chicken with olives, pancetta, and basil served with charred parmesan polenta

Harissa roasted chicken thigh, aromatic rice, lemon yogurt, dill salsa (GF)

Panko and oregano crumbed eggplant, napolitana sauce, fresh basil and fresh mozzarella (veg)

Sous vide chicken breast with crispy skin, rosemary sourdough crumb, puree potato, jus

Slow Braised beef brisket croquettes w/ smoked cauliflower puree, roast onion jus

Charred salmon, crispy skin, creamed leek and salsa verde (GF)

SALADS/SIDES

Rocket, grilled pear, crispy bacon, fetta and walnut (GF)

Cumin roasted sweet potato, baby spinach, fried chickpeas, chimmi churri (GF/Veg)

Roasted Pumpkin, watercress, sprouts and marinated fetta cheese and mixed seeds (Veg)

Pearl cous cous salad with Moroccan roasted vegetable, baby spinach and tahini dressing (veg)

Fusilli pasta with chilli, confit garlic, lemon and parsley (veg)

Roasted chat potato salad w/ crispy bacon, shallots and aioli (GF)

DESSERT CANAPES

Mini banoffee tarts

Apple and cinnamon crumble tarts

Salted caramel and dark chocolate tart

Textures of Chocolate – whipped

chocolate mousse, chocolate fudge and brownie crumb

Passionfruit cremeaux, vanilla sponge,

whipped mascarpone, fresh strawberry

Sticky date pudding, vanilla cream butterscotch sauce

Mango, raspberry, and vanilla bean eton mess

Lime curd pannacotta, biscuit crumb and meringue (GF)

Mini lemon meringue pies

Gluten Free = (GF)

Karisma II

Catering Menu

Prestige Harbour Cruises

FORMAL MENUS

GOLD FORMAL MENU $98 PER GUEST

2x Chef selection canape served on arrival

Selection of two entrees served alternatively

Selection of two mains served alternatively

Seasonal side salad

Freshly baked sour dough and handmade salted butter

DIAMOND FORMAL MENU $118 PER GUEST

The package begins with 3 varieties of canapés served to guests on entry

Selection of two entrees served alternatively

Selection of two mains served alternatively

Selection of two desserts served alternatively

Seasonal side salad

Freshly baked sourdough and handmade salted butter

PLATINUM FORMAL MENU $133 PER GUEST

The package begins with our signature grazing table (consisting of handmade pastries and tarts, house made dips, sliced cured meats and cold meats, crackers, rustic breads and a selection of hot canapes)

Selection of two entrees served alternatively

Selection of two mains served alternatively

Selection of two desserts served alternatively

2 x sides served on tables

Freshly baked sourdough and handmade salted butter

AVAILABLE ON KARISMA 2 ONLY - 70 GUESTS MAX
CHEF + ASSISTANT APPLICABLE TO ALL FORMAL DINING MENUS
MON TO SAT - $150 PER HOUR / SUNDAYS - $200 PER HOUR
MIN 4 HOUR CHARGE SAT-SUN / MIN 3 HOUR CHARGE MON-FRI
MINIMUM SPEND OF $4000 APPLIES (PLUS CHEF CHARGE) ON SAT/SUN
MINIMUM SPEND OF $3000 APPLIES (PLUS CHEF CHARGE) ON WEEKDAYS

***PLEASE NOTE IN DECEMBER, THIS MENU IS NOT AVAILABLE**
***ALL FORMAL DINING INCURS AN ADDITIONAL FURNITURE HIRE AND SET-UP COSTS FOR TABLES, CHAIRS & BASIC TABLE DECOR FOR YOUR EVENT - $25 PER PERSON**

***ANY MENUS CONTAINING GRAZING PLATTERS IN BUFFET OR FORMAL DINING NEED TO BE SUBSTITUTED FOR CANAPES FOR WEDDINGS WITH A CEREMONY**

**While we do our best to accommodate genuine dietary requirements, not all menu items can be modified to suit every need. Some items may need to be substituted or adjusted depending on your group's requirements. Please inform us in advance so we can consult with our chef about the most suitable options. Kindly note that we are unable to cater to individual food preferences.*

Karisma II

Catering Menu

Prestige Harbour Cruises

FORMAL MENU ITEM

PLATED ENTREE

Pumpkin, thyme and ricotta cannelloni, napolitana sauce & parmesan
Smoked ham hock arancini, napolitana sauce, shaved parmesan, micro herb salad
King prawns with lime and avocado puree, sourdough crumb and micro coriander
Charred onion, goats fetta and fresh thyme risotto with butter and parmesan (GF)
Sticky onion and gruyere tart with whipped fetta and micro herb salad
Pork belly with grape, apple and walnut salad (GF)
Ash cured salmon, with horseradish cream, sourdough tuille, pickled carrot
Caramelised haloumi with asparagus, olives and lemon (GF)
Smoked sweet potato with caramelised onion and goats cheese tart
Roast purple carrot arancini, fetta cream, lemon vinaigrette and micro herb salad (GF)
Goats cheese, roasted tomato, white garlic and basil tart with sherry reduction
Confit leek, onion and young marjoram tart with house marinated feta
Spinach, ricotta caramelised onion & herb pesto canelloni, Napolitana sauce & parmesan

PLATED MAINS

Grass fed beef 2 ways with Paris mash, heirloom carrots and bordelaise sauce (GF)
Sous vide chicken breast, confit of celery and leek with potato puree, chicken jus & herb butter (GF)
Braised Pork belly, pork rillete, bacon crumb and puree potato and apple jus (GF)
Harissa spiced chicken breast, pearl cous cous, cucumber dill salsa and lemon tahini yogurt
Pumpkin, thyme and ricotta cannelloni, napolitana sauce & parmesan
Seared salmon with buttered leek, spinach puree, sorrel beurre blanc and baby herbs (GF)
Sous vide chicken breast, crispy skin, puree potato, herb sourdough crumb, wine jus
Lamb 2 ways with confit garlic, celeriac puree, rosemary jus (GF)
Crispy skin salmon braised leek, potato crochette, salsa verde (GF)
Spinach, ricotta caramelised onion & herb pesto canelloni. Napolitana sauce & parmesan
Lamb rump 2 ways, potato puree, honey roasted carrot, rosemary jus (GF)
Charred mediterranean chicken breast with rosemary, lemon, and olives, served with peal cous cous and tahini lemon dressing

PLATED DESSERT

Textures of chocolate - served in a glass
Mango, strawberry and vanilla bean eton mess - served in a glass
Salted caramel pannacotta with spiced oranges and almond wafer
Apple and cinnamon crumble with vanilla cream and toasted almonds
Champagne strawberries, strawberry nectar, whipped vanilla cream eton mess
Rhubarb and almond tart with orange blossom and cream
Blueberry trifle with vanilla bean custard and whipped chantilly
Roasted rhubarb and apple crumble with almond, cinnamon and double cream
Lime curd and coconut pannacotta with meringue and biscuit crumb

Karisma II

Catering Menu

Prestige Harbour Cruises

BUDGET FRIENDLY

*Minimum spend of $700 + $50 delivery fee applies to all orders.
Minimum 7 days' notice required for all orders

To comply with RSA licensing requirements, a minimum spend of $30 per person applies. Our Budget-Friendly Catering Menus are designed to be a pocket-friendly option, dropped off and ready for service soon after you board for your charter. A great option for groups that don't want the upgraded experience of our on-board chef but also don't want the hassle of BYO catering

ALL PLATTERS/BOXES FEED APROX 15-20 PEOPLE

(Vegan, Vegetarian & GF options can be provided upon request)

FOCACCIAS
$270 PER BOX (24 PIECES)

WRAPS
$270 PER BOX (33 PIECES)

Fillings (please select max 3 options per box):

- Grilled Chicken
- Fried Chicken
- Gourmet Vegetarian
- Ham
- Roast Beef
- Portobello Mushroom
- Haloumi
- Falafel

MIXED FOCACCIAS & WRAPS
$270 PER BOX (30 PIECES)

A mix of grilled chicken, fried chicken, gourmet vegetarian, ham, roast Beef, portobello mushroom, haloumi, falafel.

PENNE PASTA
$160 (GF CAN BE PROVIDED - POA)

Choices:

- Creamy chicken pesto
- Creamy mustard seed, crispy chicken
- Eggplant parmigiana w/red sauce
- Spicey puttanesca w/ red sauce

SALADS
$140

Choices:

- Pesto pasta salad with antipasto
- Mediterranean salad
- Fatoush salad
- Sweet chilli, lime coriander ravioli salad
- Pearl couscous and walnut salad
- Falafel and quinoa salad

FRUIT PLATTER
$160

CHEESE, COLD MEATS & DIP PLATTER
$200

ASSORTED SLIDERS PLATTER
$220 (20 PIECES)

- Beef cheeseburgers
- Beef, lettuce, onion jam, prego sauce
- Southern fried chicken & slaw
- Grilled haloumi, rocket, beetroot sauce

HOT FOOD PLATTER
$220 (70 PIECES)

Includes: Mini pies, sausage rolls, quiches, pastizzi & spring rolls

FRIED CHICKEN PLATTER
$190 (15 PIECES)

Includes: Buffalo wings, southern fried chicken tenders + lemon & herb sauce and chilli mayo

ASSORTED MINI CAKES AND PASTRIES
$210 (50 PIECES – INCLUDING GF OPTIONS)

KIDS
CHIPS & NUGGETS
$95 (INCLUDES TOMATO & BBQ SAUCE)

Karisma II

Catering Menu

Prestige Harbour Cruises

TRANSFER MENU

Our Transfer Menu's are available for 1-2 hour transfers.

Karisma 2 Terms & Conditions: Chef charge applicable to all bookings
Mon to Sat - $100 per hour / Sundays - $150 per hour
Min 4 hour charge Sat-Sun / Min 3 hour charge Mon-Fri
Minimum spend of $2200 applies (plus chef charge) to all Sat & Sun bookings (Thurs to Sun for December)
Minimum spend of $1850 charge on all other dates

LIGHT CANAPE MENU - $38PP

Includes: 5 x Gold or Diamond Range Canapes

GOLD RANGE COLD CANAPÉS

- Smoked capsicum, whipped sheep's milk feta, olive pangrattato tart
- Sous vide beef with charred herb oil, creamy feta, sourdough baguette
- Roasted cherry tomato, salsa verde & whipped ricotta tart
- Roast pumpkin, brown butter, sage, pepita crumb tart
- Smoked beef rump baguette with horseradish cream, parsley oil and cracked pepper

GOLD RANGE HOT CANAPÉS

- **Handmade pies with potato puree and tomato chutney**
  - Wagyu beef
  - Thai curry chicken
  - Shepherds Pie
  - Wagyu beef and pepper
  - Chicken, thyme and leek
  - Spinach and mushroom
  - Moroccan chickpea (vegan)

- **House made pizza**
  - Margarita with mozzarella and basil pesto
  - American pepperoni, with hot honey aioli
  - Pulled pork, fennel seed, caramelised onion, mozzarella
  - Roasted mushroom, parmesan, shaved onion, pesto aioli
  - Harissa-spiced chicken, caramelised onion, mozzarella & herbed yoghurt
  - Chargrilled eggplant, marinated olives, shaved red onion, salsa verde, aioli

- **House-made Chicken skewers**
  - Malaysian Style Satay chicken skewers (GF)
  - Harissa, honey & lemon skewers with yoghurt drizzle(GF)
  - Tomato, olive, rosemary with herb pesto (GF)
  - Kimchi glazed Korean chicken skewers
  - Chilli, coriander, garlic and lime skewers (GF)
  - Pork and fennel sausage roll w/ tomato, apple chutney
  - Caramelised onion, marinated fetta puff pastry scrolls with chimmi churri
  - Roast purple carrot and marinated fetta arancini w/ chipotle aioli (GF)

DIAMOND RANGE COLD CANAPÉS

- Pepper-crusted beef, whipped confit garlic cream, seeded baguette
- House-dried cherry tomato, basil oil & whipped stracciatella tart
- Freshly shucked Sydney rock oysters with gin, cucumber & dill (GF)
- Freshly shucked Sydney rock oysters with classic mignonette (GF)
- Beetroot-cured salmon, citrus crème fraiche & dill oil on rye
- Cooked king prawns with chilli, avocado & lime salsa (GF)

Hand-made sushi:

- Katsu chicken, wakami and kewpie mayo (GF)
- Teriaki beef, cucumber and pickled ginger (GF)
- Avocado, pickled ginger, kewpie and cucmber
- (GF)
- Kimchi glazed chicken with, cucumber, black
- sesame and kewpie

DIAMOND RANGE HOT CANAPÉS

- Caramelised onion & gruyere puff pastry twist with harissa aioli
- Mini spinach & fetta quiche with whipped ricotta and herb oil
- Sweet potato croquette with ginger chilli jam and wakame (GF)
- White onion soubise, thyme & parmesan arancini with aioli (GF)
- Seared halloumi, lemon herb oil & baby herbs, toasted seeds
- Crispy pork belly, cauliflower puree, burnt sage butter (GF)
- Southern fried Popcorn chicken w/ house made ranch aioli (GF)
- Seeded baguette with sous vide beef rump, horseradish cream & bordelaise

Karisma II

Beverage Packages

Prestige Harbour Cruises

BEVERAGE PACKAGES

***All beverage packages have a minimum 3-hour charge and the same package/upgrade must be charged on all guests within the group (under 18s are an exception)**

GOLD BEVERAGE PACKAGE
$17 PER PERSON/PER HOUR

WINE
- YVES Premium Cuvee NV, Yarra Valley VIC
- Henkell 0% Sparkling, Germany
- Quilty And Gransden Sauvignon Blanc, Orange NSW
- Giesen 0% Sauvignon Blanc, New Zealand
- Ara Single Estate Pinot Gris, Marlborough NZ
- Marquis de Pennautier Rose, France
- Wildflower Shiraz, WA
- Marquis de Pennautier Pinot Noir, France

BEER & CIDER
- Pure Blonde
- Hahn Super Dry
- Carlton Draught
- Somersby Cider
- Cascade Premium Light
- Heineken 0%

SOFT BEVERAGES
Juices, soft drinks, sparkling & still water

NON-ALCOHOLIC BEVERAGE PACKAGE
$8 PER PERSON/PER HOUR

Juices, soft drinks, sparkling & still water, tea and coffee

COCKTAIL BAR ADD-ON
$350 SETUP & COCKTAIL BAR TENDER FEE

(charged @ 1 per 50 guests)
Charged on Consumption or Individual purchase only. Custom options available - ie. Cocktail Hour (first hour only) or for the duration of your event. Custom cocktail packages which differ from the 3 options below are by enquiry only and will incur additional charges.
Aperol Spritz $15 - Margarita $20 - Appletini on the Rocks $18

LAVISH UPGRADE
ADDITIONAL $25 PER PERSON/PER HOUR
- Mumm Cordon Rouge Brut (France)
- Aperol Spritz
- Cote des Roses Rose (France)
- Stone and Wood Pacific Ale
- Balter Eazy Hazy (cans)

BASIC SPIRIT UPGRADE
ADDITIONAL $12 PER PERSON/PER HOUR
- Absolut Vodka
- Tanqueray Gin
- Jack Daniels
- Jim Beam
- Bundaberg Rum
- Johnnie Walker Red

PREMIUM SPIRIT UPGRADE
ADDITIONAL $16 PER PERSON/PER HOUR
- Belvedere or Grey Goose Vodka
- Hendricks Gin
- Johnnie Walker Black Label
- Canadian Club
- Wild Turkey

CHAMPAGNE UPGRADE BY BOTTLE
(6 bottles minimum pre-purchase)

Mumm Cordon Rouge Brut	$140 per bottle
Veuve Cliquot	$160 per bottle
Bollinger	$180 per bottle

CRAFT BEER UPGRADE
ADDITIONAL $8 PER PERSON/PER HOUR

Stone and Wood Pacific Ale
Balter Eazy Hazy (cans)

TRANSFER BAR PACKAGES

Our Gold Beverage Package is available for 1 & 2 hour transfers.
*Any Beverage upgrades for 1-2 hour charters will be provided on consumption only.

GOLD BEVERAGE PACKAGE
1 hour = $30pp
2 hours = $40pp

Alternatively, consumption bars can be organised for transfers with a minimum spend (POA – dependant on date) plus bar staff charges.

Karisma II

Beverage Packages

Prestige Harbour Cruises

CONSUMPTION BAR

A MINIMUM SPEND OF $2000 IS APPLICABLE SUN TO THURS AND $3000 FRI & SAT

HOUSE SPIRITS - PRICE BY GLASS

Absolut Vodka	$13.00
Tanqueray Gin	$13.00
Bundaberg Rum	$13.00
Jack Daniels	$13.00
Jim Beam	$13.00
Johnnie Walker Red	$13.00
Double shot	$22.00

PREMIUM SPIRITS - PRICE BY GLASS

Grey Goose/Belvedere Vodka	$16.00
Hendricks Gin	$16.00
Bacardi Superior	$16.00
Canadian Club	$16.00
Wild Turkey	$16.00
Johnnie Walker Black	$16.00
Double shot	$25.00

SPARKLING WINE
$13.00 (GLASS) | $65.00 (BOTTLE)

YVES Premium Cuvee NV, Yarra Valley VIC
Henkell 0% Sparkling, Germany

CHAMPAGNE - PRICE BY BOTTLE

Mumm Cordon Rouge Brut	$140.00
Veuve Cliquot	$160.00
Bollinger	$180.00

WHITE WINE
$13.00 (GLASS) | $65.00 (BOTTLE)

Quilty And Gransden Sauvignon Blanc, Orange NSW
Ara Single Estate Pinot Gris, Marlborough NZ
Giesen 0% Sauvignon Blanc, New Zealand

ROSE
$12.00 (GLASS) | $58.00 (BOTTLE)

Marquis de Pennautier Rose, France

RED WINE
$13.00 (GLASS) | $65.00 (BOTTLE)

Wildflower Shiraz, WA

BEER/CIDER - PRICE BY GLASS

Cascade Premium Light	$11.00
Pure Blonde	$11.00
Hahn Super Dry	$11.00
Carlton Draught	$11.00
Somersby Cider	$11.00
Stone and Wood	$14.00
Balter XPA	$14.00

LIGHTS

Soft Drink	$5.00
Sparkling Water	$5.00
Juice	$5.00
Tea/Coffee	$5.00
Bottled Water	$5.00

COCKTAILS

Aperol Spritz	$16.00
Margarita	$22.00
Appletini (on the rocks)	$20.00