Masteka 2

Charter Rates

Prestige Harbour Cruises

VESSEL HIRE

JANUARY - DECEMBER

4 HOUR CHARTER	$13,000
Additional hours	*$3,250 per hour*

- *Shorter Duration – POA*
- *Includes vessel hire, fuel & marine crew.*
- *No shoe policy, disposable slippers provided on request. If swimming, BYO towels please.*

TERM CHARTER RATE - POA

ADDITIONAL PRICING

WHARF INFORMATION

WHARF FEE	$75 per touch
ICC	$250 per touch

STAFFING FEE

BAR STAFF	$400 *4-hour hire*
WAIT STAFF	$400 *4-hour hire*
ADDITIONAL STAFF	pro rata
STAFF-TO-GUEST RATIO *2 wait staff minimum*	1:15
SECURITY high risk events (18-21 Birthday & Bucks parties) • Please note, Security is required to be charged 30 minutes pre and post cruise. • **4-hour cruise is $325 per guard.**	$65 per hour

CHEF FEE

**Required on all buffet & 3 course menus*

CHEF	$650 *4-hour hire*
ADDITIONAL HOUR	pro rata
GALLEY MANAGER	$650 each + $1,000 Bond *4-hour hire*
PRIOR ACCESS Drop-off of BYO supplies, DJ setup, or decorations allowed 1.5 hours prior; additional time may incur charges.	FOC

BYO CHARTERS (On Request)

BYO FOOD	$25PP
BYO DRINK *(includes eskies & ice)*	$25PP
CUTLERY & COCKERY	$5PP

- All crockery and cutlery must be provided by the client. Use of the vessel's crockery and cutlery incurs a $5 per person surcharge.
- **BYO Policy:** Allowed by request Mon–Fri (Jan–Oct) and Mon–Wed (Nov–Dec). BYO not allowed Thu–Sun in Nov–Dec, or Fri–Sat in Jan–Oct.

AQUA PACKAGE *2 x Lilypad, 1 x Inflatable paddle boards*	$450
SPA/JACUZZI HIRE 1 week notice required	$500
TENDER HIRE Up to 4 hour consecutive hours. Includes Captain and Tender Use for the duration of the cruise	$1,500
PROFESSIONAL DJ *Additional hours pro rata*	$950
PHOTOGRAPHER *Weddings POA*	$950 4hr
PHOTOBOOTHS	$899 (standard) $1,199 (live 360)
PUBLIC HOLIDAY SURCHARGE	25%

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Catering Menu

Prestige Harbour Cruises

CANAPE MENU

MINIMUM 10 GUESTS

MENU A | $80PP	**MENU B | $95PP**	**MENU C | $110PP**
3 Cold Canapés, 3 Hot Canapés, 1 Substantial, 1 Dessert	4 Cold Canapés, 4 Hot Canapés, 1 Substantial, 1 Dessert	4 Cold Canapés, 4 Hot Canapés, 2 Substantial, 1 Dessert

COLD CANAPÉS

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

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

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

Chilled Yamba King Prawns served with Marie Rose Sauce (GF)

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

DESSERT

Seasonal fresh fruit platters

Chefs Selection of Petit fours

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

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)

5 spice Duck Pancakes with Cucumber, Shallot sand Hoisin Sauce

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(GF) (V)

Lamb Kofta with Sumac & Labneh Tzatziki Dressing

SUBSTANTIAL

Southern Fried Chicken Sliders with Coleslaw and Chipotle Aioli

Pulled BBQ Brisket Slider with Coleslaw and Smoked Hickory

Pecorino and Herb Crusted Lamb Cutlets drizzled with a Mint Chimichurri

Authentic Thai Red Curry with Chicken served with Asian Greens & Jasmin Rice

Seared Salmon served with Vermicelli Asian Noodle Salad (V option) (GF)

Chargrilled Vegetable Medley consisting of Eggplant, Zucchini, Peppers and Field Mushroom resting on a Napolitana Sauce (V)

Homemade Roasted Pumpkin & Ricotta Ravioli served on a Sage and Burnt Butter Sauce (V)

Garlic King Prawns sautéed in a Champagne Cream Sauce served on a Bed of Pilaf Rice

We cater for the below listed requirements:
Vegetarian (V), Vegan (VG), Gluten Free, Halal and Lactose Free
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Catering Menu

Prestige Harbour Cruises

PLATTER OPTIONS

OPTIONAL ADD-ON FOR CANAPÉ MENU

GRAZING STATION $30PP

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

OYSTER AND PRAWN BAR $32PP

(3 Oysters + 4 King Prawns Per Person)

A selection of freshly shucked Sydney Rock and 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

FRESH COLD SEAFOOD PLATTER $85PP

(Seafood selection may change dependant on season)

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

SEASONAL CHEESE AND FRUIT PLATTER $20PP

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

HONEY BAKED HAM STATION $20PP

Whole honey baked ham sliced and served with freshly baked damper style bread rolls, condiments, relishes, various mustards + more

RUSTIC CAJUN STATION $25PP

Pulled Beef Brisket with smoked hickory barbecue glaze and Crispy Southern Fried Chicken
served with freshly baked damper style bread rolls, condiments, crunchy slaw +more

DESSERT STATION $20PP

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

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CHEF'S SHARED PLATTERS

UP TO 10 PASSENGERS

SHARED PLATTER (2 PAX) | $350

Additional passengers - $140pp

INCLUDES

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

Platters of fresh Tiger prawns accompanied with seafood aioli (GF)

Sydney Rock Oysters with champagne and vinaigrette and pearls of the sea (2 per person)

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

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

A selection of boutique rolls with butter portions

CHOICE OF (ONE OF THE FOLLOWING)

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)

TO FINISH

A selection of fine Australian cheese served with fresh and dried fruit with deli style crackers Tea, herbal teas and coffee

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Catering Menu

Prestige Harbour Cruises

BUFFET MENU

MINIMUM 10 GUESTS

SUMMER BUFFET | $80PP

ON ARRIVAL

Assortment of Chef Selection Canapes

STARTERS

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

Roast pumpkin, bocconcini and baby spinach arancini (V)

WARM BUFFET

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

Strip loin duxelles field mushrooms, confit tomato and red wine jus with roasted chat potatoes

SEAFOOD

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

Platters of fresh Tiger prawns accompanied with seafood aioli (GF)

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

Seasonal fresh fruit platters

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

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

Tea, herbal teas and coffee

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Catering Menu

Prestige Harbour Cruises

BUFFET MENU

MINIMUM 10 GUESTS

BUFFET MENU 1 | $110PP

ON ARRIVAL

Assortment of Chef Selection Canapes

STARTERS

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

Roast pumpkin, bocconcini and baby spinach arancini (V)

WARM BUFFET

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

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

SEAFOOD

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

Platters of fresh Tiger prawns accompanied with seafood aioli (GF)

Sydney Rock Oysters with champagne and vinaigrette and pearls of the sea (2 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

Seasonal fresh fruit platters

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

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

Tea, herbal teas and coffee

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Catering Menu

Prestige Harbour Cruises

BUFFET MENU

MINIMUM 10 GUESTS

BUFFET MENU 2 | $145PP

ON ARRIVAL

Assortment of Chef Selection Canapes

STARTERS

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

Roast pumpkin, bocconcini and baby spinach arancini (V)

WARM BUFFET

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

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

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

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Beverage Packages

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BEVERAGE PACKAGES

SOFT DRINKS PACKAGE | $8PP/HR

Pepsi, Pepsi Max, Lemonade, Orange Juice, Soda Water & Tonic Water

SILVER WINE PACKAGE | $20PP/HR

Sparkling
Chandon NV Sparkling Brut

White Wines
Cape Mentelle Sauvignon Blanc
Oyster Bay Chardonnay

Rose
La Plancheliere Cabernet dÁnjou Rose

Beer
Balter, Asahi, Cascade Premium Light

Red Wines
Terrazas Reserva Malbec, Oyster Bay Merlot

GOLD WINE PACKAGE | $27.50PP/HR

Sparkling
Moet & Chandon Imperial Champagne

White Wine
Cloudy Bay Sauvignon Blanc, Cloudy Bay Chardonnay

Rose
Esclans Whispering Angels Rose

Red Wine
Torbreck Woodcutters Shiraz,
St Hugo Cabernet Sauvignon

Beers
Corona, Asahi, Cascade Premium Light, Balter

CONSUMPTION BAR TAB

Payable at end of charter

PLATINUM WINE PACKAGE | $37.50PP/HR

Sparkling
Veuve Clicquot Brut Nv

White Wine
Shaw & Smith Sauvignon Blanc
Shaw & Smith M3 Chardonnay

Rose
Aix Rose

Red Wine
Mt Edward Pinot Noir
St Hugo Shiraz

Beers
Corona, Asahi, Cascade Premium Light, Balter

PRESTIGE WINE PACKAGE | $140PP/HR

Sparkling
Dom Perignon

White Wine
Grossit Polish Hill Reisling
Pierro Chardonnay

Rose
Domaine Ott Rose

Red Wine
Cloudy Bay Tew Ahi Central, Otago Pinot Noir
Chapel Hill Gorge Block, Cabernet Sauvignon

Beers
Corona, Asahi, Cascade Premium Light, Balter

SPIRIT UPGRADE| $10PP/HR

Belvedere, Montego Rum, Old Lions London Dry Gin, Midori, Bacardi, Malibu, Johnny Walker, Red Label, Johnny Walker Black Label, Chivas Regal

BEVERAGE PACKAGE INCLUSIONS ARE SEASONAL & SUBJECT TO CHANGE BASED ON MIN VESSEL HIRE DURATION