

Ambiance



Charter Rates

Prestige
Harbour Cruises

VESSEL HIRE

JANUARY - DECEMBER

4 HOUR CHARTER	\$2,600
ADDITIONAL HOURS	\$650 per hour

ADDITIONAL PRICING

WAIT STAFF FEE \$228
\$57 per hour

BYO FOOD SURCHARGE \$100
(includes plates, cutlery, cups, etc.)
Please BYO Substantial Food in consideration of RSA laws

BYO DRINKS \$15 PP
BYO Ice

CBD WHARF FEES \$50 per wharf

LILYPAD HIRE \$70 per charter

PUBLIC HOLIDAY SURCHARGE 25%



prestigeharbourcruises.com.au



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Catering Menu

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Harbour Cruises

CANAPE MENU

CANAPE 1 - \$35.00 PER PERSON

Selection of Mini Quiche

Selection of Rice Paper Rolls with Vietnamese Dipping Sauce

Seasonal Fruit Platter and Selection of Mini Cakes

Additional cost of 1 catering Staff @ \$57.00 per Hour, minimum 4 hour

CANAPE 2 - \$45.00 PER PERSON

Selection of Mini Quiche

Selection of Sliders

Selection of Rice Paper Rolls with Vietnamese Dipping Sauce

Seasonal Fruit Platter and Selection of Mini Cakes

Additional cost of 1 catering Staff @ \$57.00 per Hour, minimum 4 hours+

CANAPE 3 - \$75.00 PER PERSON

Selection of Sushi with soy

Peking Duck Pancakes

Selection of Rice Paper Rolls with Vietnamese Dipping Sauce

Handmade Savoury Tarts

Mini Prawn Cocktails Taco del Pollo- Snack sized Taco shells with grilled marinated chicken

with Salsa

and Zesty Guacamole

* Seasonal Fruit Platter and Selection of Mini Cakes

Additional cost of 1 catering Staff @ \$57.00 per Hour, minimum 4 hours+



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BUFFET MENU

CASUAL HARBOUR BUFFET MENU – \$65.00 PER PERSON

Mediterranean Roast Chicken Pieces in Lemon and Herbs
Fresh Tiger Prawns with Lemon Wedges and Seafood Cocktail Sauce

Select 3 from the below:*

- Traditional Greek Salad
- Garden Salad
- Roasted Cauliflower Salad
- Creamy Potato Salad.
- Fattoush Salad
- Roasted Vegetables
- Cauliflower Cheese Bake

Selection of Fresh Bread Rolls served with Butter Portions
Seasonal Fruit Platter and Selection of Mini Cakes

Additional cost of 1 catering Staff @ \$57.00 per Hour, minimum 4 hour

CASUAL HARBOUR BBQ MENU – \$68 PER PERSON

Starter – Fresh Tiger Prawns
BBQ – Grilled Salmon drizzled with Olive Oil and Lemon
Marinated Grass Fed Rump Steak

Select 2 from the below:*

- Traditional Greek Salad
- Garden Salad
- Roasted Cauliflower Salad
- Creamy Potato Salad.
- Fattoush Salad
- Roasted Vegetables
- Cauliflower Cheese Bake

Selection of Fresh Bread Rolls served with Butter Portions.
Seasonal Fruit Platter and Selection of Mini Cakes

Additional cost of 1 catering Staff @ \$57.00 per Hour, minimum 4 hour

Tailored options are available on request



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Beverage Packages

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BEVERAGE PACKAGES

STANDARD BEVERAGE PACKAGE | \$17PP P/H

Selection of Beer
Selection of Red and White Wine
Sparkling Wine
Soft Drinks and Fruit Juices, Sparkling Water
A tab can be placed on the bar for spirits or pay as you go.

PREMIUM BEVERAGE PACKAGE | \$24PP P/H

Selection of Beer
Selection of Red and White Wine
Sparkling Wine
Spirits: Scotch, Bourbon, Vodka and Gin
Soft Drinks and Fruit Juices, Sparkling Water, Tonic Water

NON ALCOHOLIC PACKAGE | \$6PP P/H

Soft Drinks and Fruit Juices, Sparkling Water

CASH BAR OR TAB

Bar Staff Fee Applies
Ratio 1:20
Staff Fee \$57 per hour, min 4 hours



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