

Birchgrove



Charter Rates

Prestige
Harbour Cruises

VESSEL HIRE

3 hours minimum

DECEMBER \$760 per hour

OCTOBER - NOVEMBER & JANUARY - MARCH \$740 per hour

APRIL - SEPTEMBER \$660 per hour

PUBLIC HOLIDAYS - 4 HOURS MINIMUM

PUBLIC HOLIDAYS \$950 per hour

Please note that above pricing does not apply for the following:
Australia Day, Boxing Day, Christmas Day. Please contact us for pricing for these special events on the harbour.

NEW YEARS EVE \$21,000

- 7 hour charter
- 6pm to 1am
- Skipper and crew
- Up to 12 Guests
- BYO food ad beverages only
- Choice of locations to embark and disembark

ADDITIONAL PRICING

AMENITIES FEE

Includes 3 bags of ice, bottled water, all crockery, cutlery, glassware, utensils, serving equipment and eskies

BYO FEE

Minimum fee \$150

\$20PP

PUBLIC HOLIDAY SURCHARGE

20%

WHARF FEE

\$50/ visit

PREFERRED WHARVES

- Casino
- Cockle Bay Wharf
- King Street Wharf
- Rose Bay Ferry Wharf
- Walsh Bay no. 2

AVOID

- Man O War
- All Circular Quay wharves

SHOE POLICY

SUMMER: NO SHOES

WINTER: WHITE SOLED SHOES. NO HIGH HEELS



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CATERING MENU

MINIMUM 10 PASSENGERS

CANAPE MENU

CHEF'S GOURMET CANAPE – \$60PP

- Mini wagyu burger in brioche bun with tomato and cheddar
- Italian Caprese skewer – heirloom tomato, bocconcini with balsamic glaze
- Chicken skewers with onion and shallot
- Chef selection of sushi
- Spinach ricotta turnovers
- Mini fruit cup with seasonal melons and berries

BBQ MENU

BASIC BLUE BBQ – \$30 PER PERSON

- Party Snacks
- Traditional Beef Sausages
- Chicken Skewers
- Sliced Onions
- Tossed Garden Salad
- Fresh Bread Rolls

SILVER CANAPE MENU – \$65PP

- Assorted Wrap Platter
- Mini wagyu burger in brioche bun with tomato and cheddar
- Chef selection sushi
- Spring roll with chilli mayo
- Chicken skewers with crispy onion
- Antipasto Platter
- Fresh Fruit Platter
- Dessert Platter

CAPTAINS BURGERS – \$40 PER PERSON

- Mini Beef burger in brioche bun with tomato and cheddar
- Chicken Skewers,
- Sliced Onions,
- Tossed Garden Salad
- Party Snacks
- Fresh Bread Rolls

GOLD CANAPE MENU – \$75PP

- Mini wagyu burger in brioche bun with tomato and cheddar
- Italian Caprese skewer – heirloom tomato, bocconcini with balsamic glaze
- Platter of Seafood
- Antipasto Platter
- Chef selection of sushi
- Cheese Platter
- Spring roll with chilli mayo
- Fresh Fruit Platter
- Dessert Platter

GOLD BBQ – \$55 PER PERSON

- Gourmet Beef Sausages,
- Slow Cooked Lamb Shoulder served with tzatziki
- Coleslaw Pesto pasta salad
- Rocket, pear & parmesan salad with balsamic dressing.
- Bread & Butter
- Sweets for desserts

The following selection of menus have been specially created for our boat to cater for all occasions and tastes. If there is something special you need, please ask – our caterers are very flexible and happy to accommodate most dietary requirements.





CATERING MENU

MINIMUM 10 PASSENGERS

BUFFET MENU

CALM WATER BUFFET – \$50 PER PERSON

- Cheese Platter
- Platter of Fresh Prawns
- Leg of Ham (served chilled)
- Barbeque Chicken
- Creamy Potato Salad
- Greek Salad
- Bread Rolls
- Fresh Fruit Platter

PLATTERS MENU

Platters – \$160 per platter (each platters serves 10pax)

SEAFOOD PLATTER

- Queensland Tiger prawns with sauce
- Selection of oysters, natural, lemon

ASSORTED SUSHI PLATTER

- Grilled salmon, avocado, teriyaki chicken, tempura prawn cucumber, tofu and tuna on assorted nori

GOLD YACHT BUFFET – \$65 PER PERSON

- Chef selection sushi
- Cheese Platter
- Platter of Fresh Prawns
- Antipasto Platter
- Italian caprese skewer
- Rocket Salad
- Fresh Bread Rolls
- Fresh Fruit Platter
- Dessert Platter

CHEESE PLATTER

- Mature Cheddar /Blue Vein Cheese/ Creamy Brie served with crackers, lavash, nuts and dried fruits

ANTIPASTO PLATTER

- Sliced meats, ham, salami, prosciutto and marinated olives

FRUIT PLATTER

- Fresh Seasonal fruits with watermelon, rock melons, pineapple, fresh berries and strawberries

DESSERT BOX

- Selection of individual desserts

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