

Zephyr 60ft Timber Cruiser



Vessel Features

ZEPHYR, a beautiful 60 ft classic timber cruiser, built in 1965. This unique charter boat operates in Sydney and Pittwater, accommodating up to 30 passengers. Ideal for your corporate and special events.

Vessel features a below deck lounge room with toilet & shower, single flat entertaining area. Stereo speakers available on board.

Zephyr also has Styling Options.

Charter Packages

Pittwater Boat Charter Hire

4-hour Charter \$2,200

Additional hours: \$550 per hour

Public Holiday Rate

4-hour Charter \$3,000

Additional hours: \$750 per hour

No extra fees.

Zephyr NYE 2020 – \$18,000 (Sydney Harbour)

6 hours vessel hire

BYO food and drinks

Up to 30 passengers

Wharf fees

Special Features

60ft Classic Cruiser

Modern Refit

Stereo Speakers

Single Flat Entertaining Area

Toilet & Shower

Below Deck Lounge Room

Catering & Styling Options

Styling Options

Styling Package 1 – Just Furniture

\$600.00

Furniture (Dining for 12)

Curtains

Table Styling

Plates, glassware + cutlery + napkins

Delivery, set up and pack up

Styling Package 2 – Event Party Package

\$750.00

Flower Installations

Curtains

Delivery, set up and pack up

Styling Package 3 – Styling + Flowers

\$1,000.00

Furniture (Dining for 12)

Flower Installations

Curtains

Table Styling

Plates, glassware + cutlery + napkins

Delivery, set up and pack up

Grazing Platter Menus

OPTION 1 – \$247.50

Caters for 5-10 guests

Antipasto Platter

OPTION 2 – \$660

Caters for 20-35 guests

Cured Sliced Meats, Assorted

Cheeses, Dips, Olives, Nuts, Crackers, Fresh Fruits and Chocolates

Canape Menus

Sample Spring Canapé Menu – \$69 per person

*Minimum 15 guests

Herbed Ricotta, Fig Jam, Fresh Pear en Croute

Watermelon, Danish Fetta, Mint Skewer

Caramelised Onion, Chevre Tart

Raw Kingfish Tostada, Avocado Creme, Cucumber, Radish

Fresh Peeled King Prawns, Lime Aioli

Roasted Pumpkin & Fetta Flan, Pecorino

Moroccan Spiced Lamb Tenderloin Skewer, Turmeric Yoghurt

Pork & Fennel Chipolata Hotdog, Salsa Verde, Aioli, Sweet Onion, Parmesan

BBQ Teriyaki Salmon, Wasabi, White Cabbage, Daikon

Decadent Chocolate Brownie, Salted Caramel

Lunch & Dinner Events incur a \$400 on-site Chef Charge

3 Course Dinner Menus

Sample Spring 3 Course Dinner Menu – \$99 per person

*Minimum 6 – 12 max guests

Arrival Canapé

Raw Tuna Tostada, Jalapeno, Avocado Creme
Fresh King Prawn Rice Paper Roll, Mango, Nam Jim Dressing
Tandoori Lamb Skewer, Mint Yoghurt

Entree

Beetroot Cured Tasmanian Salmon, Whipped
Ricotta, Pickled Fennel, Grapefruit Salsa

Main

Herb Crusted Beef Fillet, Charred Broccolini,
Lemon Thyme Polenta Cake, Salsa Verde, Snow Pea Tendril

Desert

Smashed Pavlova, Raspberry Coulis, Strawberry Cream, Fresh Berries, White Chocolate

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Prestige
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