

Prestige Harbour Cruises

57' Cruiser - Silver Spirit



This 57ft flybridge motor cruiser, is luxuriously appointed for harbour cruising. Newly refurbished this vessel gracefully combines the comforts of a modern luxury cruiser with a sense of traditional elegance.

On-board up to 40 guests can enjoy the flexibility of a 360 degree walk around saloon deck, huge open sun deck and large covered after deck, The classic saloon deck spoils you with rich Queensland timbers, leather lounges and in-built plasma TV/DVD.

Specifications

Dining:	Standing Cocktails	40 guests
	Seated Buffet	20 guests
	Formal Dining	20 guests



Food and Beverage Tariffs

MENUS

Under 20 guests staff

Coogee Cocktail	\$25 per person
Bondi Webber BBQ	\$35 per person
Bronte Buffet	\$39 per person
Clovelly Cocktail	\$45 per person
Balmoral Buffet	\$49 per person
Nelson Bay Finger Buffet	\$65 per person
Broken Bay Buffet	\$65 per person

BEVERAGES

4 hours (min)

Standard Beers, Wines (Red, White & Sparkling)	\$40 per person
Add all standard spirits and premium beers	\$48 per person

Consumption/ Cash bar
Waitstaff charge of \$210

Charter Tariffs

<u>Mid Season</u> April – October	<u>Peak Season</u> November – March
\$545/ hr	\$595/hr
Minimum 4 hrs hire	Minimum 4 hrs hire

Holidays: A surcharge of 15% will apply to public holidays. Special harbour events dates such as New Years Eve, Australia Day, Boxing Day are priced on application.

Wharf fees: A \$50 wharf fee will apply to some public wharves

Deposit: A deposit of \$1,500 is required to secure your booking. Payable by EFT, Cheque or Credit Card (fees apply).

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COOGEE COCKTAIL

Mini cocktail samosas

Chicken skewers

Cocktail quiche

Mini sausage rolls

Beef party pies

Lamb meatballs with minted yoghurt

Assorted open sandwiches

Dessert

Chocolate cake

Tea & coffee

\$25 per person

**FOR CHARTERS OF LESS THAN 20 GUESTS – A Chef Charge of \$250 and
Waitstaff charge of \$210 will apply**

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CLOVELLY COCKTAIL

Salmon morney profiteroles

Fresh king prawns with chef's marie rose dipping sauce

*Freshly shucked Sydney rock oysters served on the half shell with fresh
lemon wedges*

Chicken satay skewers

Cocktail samosas

Lamb meatballs with minted yoghurt

Gourmet beef & pepper cocktail pies

Cocktail quiche

Dessert

Selection of dessert slices

Fresh fruit platter

Tea & coffee

\$45/ guest

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BONDI WEBBER BBQ

Starters

Savoury pastries

Mini pizzas

Main Buffet

Roast lamb or roast chicken

Mixed greens with cherry tomatoes

Jacket potatoes with sour cream & chives

Rocket, parmesan & pine nut salad

Fresh bread rolls

Dessert

Chocolate mud cake

Cheese platter with seasonal fruits & crackers

Tea & coffee

\$35/ guest

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BRONTE BUFFET

Starters

Chef's selection of two canapés

Main Buffet

Smoked leg ham with orange & mustard glaze carved at the buffet, served with a selection of mustards

Chicken satay skewers

Vegetarian quiche

Baby jacket potatoes with sour cream & chives

Rocket & pine nut salad

Mediterranean salad of capsicum, cucumber, onion, cherry tomatoes, Fetta cheese, Kalamata olives & vinaigrette

Fresh bread rolls

Dessert

*Selection of dessert slices & pastries served with King Island cream
Tea & coffee*

\$39 per person

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BALMORAL BUFFET

Starters

Chef's selection of two canapés

Main Buffet

Roasted fillet of beef with horseradish sauce

Fresh king prawns with chef's marie rose dipping sauce

Chicken satay skewers

Vegetarian quiche

Baby jacket potatoes with sour cream & chives

Rocket & pine nut salad

Mediterranean salad of capsicum, cucumber, onion, cherry tomatoes, Fetta cheese, Kalamata olives & vinaigrette

Fresh bread rolls

Dessert

Selection of dessert slices & pastries served with King Island cream

Fresh fruit platter

Tea & coffee

\$49/ guest

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BROKEN BAY BUFFET

Starters

Chef's selection of two canapés

Main Buffet

Marinated lamb fillets with coriander yoghurt dressing

Poached ocean trout fillets with chef's dill aioli

Fresh king prawns with chef's marie rose dipping sauce

Freshly shucked Sydney rock oysters served on the half shell with fresh lemon wedges

Vegetarian quiche

Baby jacket potatoes with sour cream & chives

Rocket & pine nut salad

Mediterranean salad of capsicum, cucumber, onion, cherry tomatoes, Fetta cheese, Kalamata olives & vinaigrette

Fresh bread rolls

Dessert

*Selection of dessert slices served with King Island cream
Assorted Australian cheeses with seasonal fruit & crackers*

Tea & coffee

\$65/ guest

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NELSON BAY FINGER BUFFET

Spinach mornay profiteroles

Fresh king prawns with chef's marie rose dipping sauce

Marinated chicken pieces served with coriander yoghurt dipping sauce

Mini quiche

Gourmet lamb & rosemary cocktail pies

Cocktail samosas

On the Buffet

*Tasmanian smoked salmon with onion, capers, crème fraiche & dill
Smoked leg ham with orange & mustard glaze carved at the buffet served
with green salad and assorted mustards*

Antipasto

*Selection of dips, crudities, marinated vegetables, bocconcini, olives served with
crusty rolls & Italian sliced bread*

Dessert

*Selection of dessert slices served with King Island cream
Assorted Australian cheeses with seasonal fruit & crackers*

Tea & coffee

\$65/ guest

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SILVER SPIRIT PLATTERS

(for transfers or as optional extras to add to a cocktail menu)

PLATTERS @ \$8 per person

Smoked leg ham

*with orange and mustard glaze carved at the buffet served
served with green salad, mustards, and crusty bread rolls*

Roast Beef Fillet

served with green salad, horseradish, mustards and crusty bread rolls

Tasmanian smoked salmon

with onion, capers, crème fraiche & dill

Mediterranean platter

*Selection of dips crudities, curd meats, marinated vegetables, bocconcini, Olives
served with Italian sliced bread*

PLATTERS @ \$4.50 per person

Cheese Platter

Selection of Australia Cheeses served with and crackers

Fresh Fruit Platter

Selection seasonal fruits and berries

Dessert Platter

*Selection of dessert slices and pastries
served with King Island Cream*

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Bar Service List

White Wine (De Bortolis, Lorimer range)
Chardonnay
Sauvignon Blanc

Red Wine (De Bortolis, Lorimer range)
Cabernet Sauvignon
Shiraz
Merlot

Sparkling Wines (De Bortolis)
Pink
White

Beer (Standard, Light and Premium)
Crown Corona Hahn Light
Extra Dry Pure Blonde

Spirits
Vodka Scotch Bacardi Rum
Bundaberg Rum Bourbon Gin

Extras
Baileys
Port
Juice and Soft drinks

BEVERAGE PACKAGES

The following packages are available based on a four hour cruise

<i>Standard Beers, Wines (Red, White & Sparkling)</i>	<i>\$40 per person</i>
<i>Add all standard spirits and premium beers</i>	<i>\$46 per person</i>
<i>Premium Package- all above and extras</i>	<i>\$56 per person</i>

Consumption bar prices

<i>Premium beers</i>	<i>\$8.00/ bottle</i>
<i>Standard beers</i>	<i>\$6.00/ bottle</i>
<i>Wines</i>	<i>\$6.00/ glass</i>
<i>Sparkling</i>	<i>\$6.00/ glass</i>
<i>Standard Spirits</i>	<i>\$8.00 per 30ml nip plus mixer</i>
<i>Ports & Liquors</i>	<i>\$10.00 per 30ml nip</i>
<i>Soft drinks</i>	<i>\$3.00 per glass</i>

**We are happy to meet specific requests for boutique wines which may incur an additional charge*