

Hilani 90ft Motor Yacht



Vessel Features

This classic 95ft Italian motor yacht offers a sophisticated venue for up to 45 guests. With her star studded past, large foredeck with sun lounge, spacious upper sundeck and elegant lounge saloon she is the ideal venue for entertaining on this Sydney Harbour.

Special Features

Length: 28 metres

4 luxury cabins with ensuites

Seating and tables for 45 guests

Fully licensed bar

Swim platform and outdoor shower

Charter Packages

November – December

\$1600 per hour

Minimum 4-hour charter

October & Jan – April

\$1450 per hour

Minimum 4-hour charter

May – September

\$1350 per hour

Minimum 4-hour charter

Waitstaff – Staff to guest ratio (1-15pax)

4 hour charter: \$275 per staff and per \$60 additional hour

1 x staff (1 – 15pax) – included in vessel charter tariff

2 x staff (16 – 30pax)

3 x staff (30 – 45pax)

Under 20 passengers Chef Rate of **\$200** applies for 4 hour charter and **\$50 additional per hour**

Wharf fees apply – **\$60 per visit**

Public Holidays **20% surcharge** applies to the total charter fee

Hilani Buffet Menus

Buffet Menu 1 – \$82.5 per person

Canapés

Prawn, chilli, finger lime, avocado & cucumber salad (g/f)

Roast beef & pickled vegetable wraps with tarragon mayonnaise

Purple potato, kale & red pepper frittata with olive tapenade (v, g/f)

Buffet - Salads

Fresh garden salad with vine ripened tomato & Lebanese cucumber (v, g/f)

Chickpea, tomato, feta & rocket with balsamic vinaigrette (v, g/f)

Chat potatoes with rosemary, spring onions & yoghurt dressing (v, g/f)

Cold

Roasted grain fed beef with rocket & mustard dressing (g/f)

Large King prawns with fresh lemons & homemade cocktail sauce (g/f)

Hot

Eggplant, zucchini & haloumi skewers with salsa verde (v, g/f)

Chicken & lemongrass skewers with chilli & lime (g/f)

Hilani Buffet Menus

Hot

Seared salmon fillet on panzanella salad with fresh lime

Condiments

Marinated feta, hummus, tomato relish, English and grain mustard

Sourdough rolls with organic Danish butter

Sweets Buffet

Double banana cake with banana cream cheese

Platters of chunky meringue, seasonal fruit, freshly whipped cream

Hilani Buffet Menus

Buffet Menu 2 – \$99 per person

Canapés

Lobster tail salad on grilled potato with saffron mayo & young leaves

Peking duck pancake with crisp cucumber & Hoi Sin sauce

Purple potato, kale & red pepper frittata with olive tapenade (v, g/f)

Buffet - Salads

Fresh garden salad with vine ripened tomato & Lebanese cucumber (v, g/f)

Chickpea, tomato, feta & rocket with balsamic vinaigrette (v, g/f)

Sweet potato, caramelised onion, cherry tomato, pinenut & rocket salad

Cold

Smoked chicken with avocado & charred corn salsa (g/f)

Sydney Rock oysters with sherry vinegar & shallot dipping sauce

Poached Rock Lobster salad with asparagus, mango & citrus dressing

Large King prawns with fresh lemons & homemade cocktail sauce (g/f)

Hilani Buffet Menus

Hot

Eggplant, zucchini & haloumi skewers with salsa verde (v, g/f)

Chicken & lemongrass skewers with chilli & lime (g/f)

Seared Barramundi fillet with orange & fennel salad, dill pesto

Rare roasted scotch fillet with mushrooms & red wine jus

Condiments

Marinated feta, hummus, tomato relish, English and grain mustard

Sourdough rolls with organic Danish butter

Sweets Buffet

Double banana cake with banana cream cheese

Rhubarb & apple crumble cake

Cream, coulis and fresh seasonal fruit

Mixed berries & lychees with botrytis mascarpone, meringue & fairy floss (g/f)

Hilani Canape Menus

Canapé Menu 1 – \$71.50 per person

Elegant Canapés

- Blackened salmon with coriander & mango mojo *(g/f)*
- Chicken pistachio & raisin sausage roll with tomato relish
- Peking duck pancake with crisp cucumber & Hoi Sin sauce
- Chipotle spiced corn, fried beans & sour cream pizza *(v)*
- Chicken & lemongrass skewers with chilli & lime *(g/f)*
- Indian spiced Lamb kebabs with green chutney *(g/f)*
- Mini slider with braised beef brisket & jalapeno mayo
- Chicken pistachio and raisin sausage roll with tomato relish
- Gravlax – dill cured salmon, cumin flavoured bread, caramelized mustard

Substantial Canapés

- Served in bamboo boats, with wooden forks
- Fish and chips – crumbed flat head fillets, potato crisps, tartare sauce, fresh lemon

Sweet Canapé

- Chef's selection of lemon tarts & chocolate brownies *(gf options will be included)*

Hilani Canape Menus

Canapé Menu 2 – \$82.50 per person

Elegant Canapés

Prawn, chilli, finger lime, avocado & cucumber salad *(g/f)*

Chicken pistachio & raisin sausage roll with tomato relish

Lobster tail salad on grilled potato with saffron mayo & young leaves

Beef & red wine pie with tomato chutney

Crispy pork belly with watermelon, green onion & pickled ginger *(g/f)*

Chicken & lemongrass skewers with chilli & lime *(g/f)*

Onion & goats cheese pizzaladier with Pedro Ximenez glaze & micro herbs *(v)*

Indian spiced Lamb kebabs with green chutney *(g/f)*

Peking duck pancake with crisp cucumber & Hoi Sin sauce

Substantial Canapés

Served in bamboo boats, with wooden forks or chopsticks

Poached salmon with quinoa, green peas, cherry tomatoes, kale & preserved lemon

Chipotle spiced pulled pork slider with red slaw & guacamole

Sweet Canapé

Chef's selection of mini tartlets & macarons *(gf options will be included)*

Hilani Canape Menus

Canapé Menu 3 – \$99 per person

Elegant Canapés

Mustard roasted frenched lamb cutlets with olive pesto
Seared scallop with spiced avocado & mandarin oil served on the shell
Cooked & peeled king prawns with homemade cocktail sauce
Blackened salmon with coriander & mango mojo (g/f)
Grilled prosciutto & haloumi wraps with date compote (g/f)
Grain fed rump skewers with chimichurri sauce
Chipotle spiced corn, fried beans & sour cream pizza (v)
Toasted brioche with duck liver parfait & port wine marmalade
Mini damper roll with spicy crab salad
Lobster tail salad on grilled potato with saffron mayo & young leaves

Substantial Canapés

All served in bamboo boats, with wooden forks
Wagyu beef burger with Swiss cheese & smoked tomato chutney
Poached salmon with quinoa, green peas, cherry tomatoes, kale & preserved lemon

Sweet Canapés

Sydney's famous Makmak macarons
Caramel-chocolate & lemon tartlets

Hilani Beverage Packages

Premium Beverage Package - \$16 per person per hour

Beer

Peroni

Cascade Light

Wine

Chandon NV Brut

Villa Maria Sav Blanc

Piramma Pinot Noir

Non-Alcoholic

Sparkling water, soft drinks, juices etc.

Hilani Beverage Packages

Deluxe Beverage Package - \$20 per person per hour

Beer

Peroni

Corona

Cascade light

Wine

Chandon NV Brut

Piramma – Pinot Noir / Bowen Estate – Cab Sav

Dog point – Sav Blanc / Riotor Chataeu – rose

Non- Alcoholic

Sparkling water, soft drinks, juices etc

Beverages on Consumption Available

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