

Constellation Catamaran



Vessel Features

This spacious catamaran it has just been refurbished through out, and offers 3 modern decks with 2 fully serviced bars for entertaining on Sydney Harbour.

3 separate decks; Galaxy, Promenade, Star light

Entertain from 50 to 400 guests.

Cocktail or sit-down options

2 fully serviced bars

Spacious dance floors

Customised menu's to suite your client's needs and budget

Extensive wrap-around viewing decks

Special Features

Two all-weather dining areas

Lounge area

Large alfresco entertainment deck

Wrap around viewing decks

Charter Packages

JANUARY – OCTOBER

Day Cruises & Sunday to Thursday

4-hour charter \$3,400

Additional hours: \$850 per hour

Friday

4-hour charter \$4,400

Additional hours: \$1,100 per hour

Saturday

4-hour charter \$5,000

Additional hours: \$1,250 per hour

Pick up and drop off wharf fees apply – \$90 per visit

Charter Packages

NOVEMBER – DECEMBER

Monday

4-hour charter \$2,640

Additional hours: \$660 per hour

Tuesday

4-hour charter \$3,080

Additional hours: \$770 per hour

Wednesday

4-hour charter \$3,520

Additional hours: \$880 per hour

Thursday

4-hour charter \$3,960

Additional hours: \$990 per hour

Friday to Saturday

4-hour charter \$6,000

Additional hours: \$1,500 per hour

Sunday

4-hour charter \$5,000

Additional hours: \$1,250 per hour

Pick up and drop off wharf fees apply – \$90 per visit

Charter Packages

BYO

This option also attracts a \$10.00 per person service fee which covers the use of galley facilities, crockery, cutlery, linen & cleaning. BYO charters will not be available during the Christmas period, special events or Saturday nights.

Good to Know

Xmas Period – final payment and final numbers required 30 days prior to the cruise.

Preferred Wharves:

King St Wharf at Darling Harbor OR Campbell's Cove Pontoon at the Rocks

Southern Cross Buffet Menus

Southern Cross Buffet - Cost \$59.00 per person

GF = Gluten Free; **V** = Vegetarian; **VG** = Vegan; **H** = Halal

Entrées

(Choose 3 items to be served via tray service)

Spicy mini lamb meatballs with BBQ Sauce (H)

Mini spring rolls with sweet & sour sauce

Pastizzi Spinach and Ricotta (V)

Calamari lightly crumbed with seafood dipping sauce

Gourmet Mini Quiche selection of (V)

Fish Cocktails with lemon & tartare sauce

Main Buffet Carvery Meats

(Choose 2 items to be included in your buffet)

Scotch Fillet with mild pepper crust served medium rare

lamb meatballs in a Napolitana sauce (H)

Tender Chicken Breast Fillets served in satay sauce on a bed of Jasmine Rice (GF H)

Slow Roast Lamb with garlic and rosemary

Roast Turkey with Cranberry Sauce

Pork Souvlaki Skewers Marinated Chargrilled

Smoked Leg Ham with applesauce

Fish fillet Served with dill and lemon

Southern Cross Buffet Menus

Vegetarian/Vegan Options

(Choose 3 items)

Baby Jacket Potatoes with chives and sour cream

Roasted Butternut Pumpkin pieces with Rosemary and Garlic

Gourmet Hokkien Thai Noodles with fresh crisp vegetables and sesame seeds in a Thai chilli sauce (Vegan).

Spinach & Ricotta Tortellini with roasted pumpkin, chickpeas, and fresh vegetables in a pesto dressing (V).

Salads

(Choose 2 items)

Caesar Salad Traditional

Mixed Green Leaf Salad, Balsamic Vinegar Dressing

Authentic Greek salad with feta and olives

Seafood Salad Seafood extender, prawns with crisp vegetables, herbs in a full egg mayonnaise

Chicken Pasta Salad Penne pasta with chicken, fresh vegetables, herbs and smoked paprika in a red pesto dressing

Southern Cross Buffet Menus

Dessert

(Choose 2 items)

Chocolate Mudcake Moist chocolate mud cake drizzled with liquor and coated in Swiss Couverture chocolate.

Profiteroles filled with custard drizzled with Swiss Couverture chocolate. Topped with Chantilly cream and fresh strawberries.

Cheesecake baked to a traditional French recipe with a velvety filling of cream cheese and fresh eggs on a cookie crumb crust.

Black Forest Cake layers of rich chocolate sponge drizzled with liquor, filled with Chantilly cream and sour black cherries.

Pavlova an exquisite baked meringue with a soft fluffy center. Garnished cream, fresh strawberries, passionfruit and kiwi fruit.

Fresh Fruit Salad seasonal fruits i.e. rockmelon, honeydew, pineapple, watermelon, oranges, grapes and/or strawberries.

Tea & Freshly Brewed Coffee

Seafood (additional \$15 per head)

Shellfish platter of Ocean fresh King Prawns, Sydney Rock Oysters

Seasonal boat hire rate to be added to catering budget.

Eclipse Buffet Menus

Eclipse Buffet – \$99.00 per person (plus boat hire)

Boarding Appertisers

Vegetarian antipasto platter

Smoked Salmon bilini with a raifort cream

(Or choose appetisers from the Cocktail Heaven Menu)

***From the Barbecue (To the buffet or tray service)**

Grilled Octopus with teriyaki sauce

Chargrilled fillet of chicken with a peanut satay sauce

Grilled scallops with a basil sauce

Main Buffet

Whole poached Tasmanian Ocean Trout with a wild lime dressing

Sydney Rock Oysters

Fresh King Prawns

Balmain Bugs with herb aoili and lime wedges

Slices of King Island Beef with a light béarnaise sauce

Eclipse Buffet Menus

Salads

Greek salad with fetta, olives & fresh oregano
Wild rice & smoked salmon salad with tangy lemon dressing
Chat potato with a chive & dill crème fraiche dressing

A selection of fresh dinner rolls

Dessert

Glazed Fruit Flan
Caramel Cheesecake
Chilled Australian mixed cheese & fruit platter

Tea & Freshly brewed coffee

***Please note:** *Items from the BBQ can be served to the buffet or cocktail style to allow your guests more time to view the many spectacular sights on Sydney Harbor*

Starlight Buffet Menus

Starlight Buffet – \$89.00 per person (plus boat hire)

GF = *Gluten Free*; **V** = *Vegetarian*; **VG** = *Vegan*; **H** = *Halal*

Boarding Appertisers

(Or choose appetisers from the Cocktail Heaven Menu)

Vietnamese Rice Paper rolls filled with Salmon

Peking Duck pancakes with hoisin

Smoked Salmon Blini with Crème Fraîche and Dill

Balsamic Mushroom Skewers (V, Gluten Free)

Gourmet Thai Noodles Hokkien Noodles Asian style in Shanghai Sauce (VG)

Tortellini Pesto Pumpkin, Spinach and Ricotta Tortellini chickpeas fresh vegetables in pesto dressing (V)

Rocket Apple and Parma Salad with walnuts and tangy balsamic vinaigrette dressing (V)

*** From the Barbecue (To the buffet or tray service)**

Fresh King Prawns marinated in a garlic dressing

Lightly peppered calamari with a chilli salsa sauce

Chargrilled chicken fillet lightly peppered with a lime sauce

Starlight Buffet Menus

Main Buffet

Whole Atlantic Salmon with shallot and red pepper seasoning
Charred Beef Tenderloin with roasted Spanish onions and red wine glaze
Tandoori Lamb Cutlets with a spicy yogurt mint sauce

Salads

Spiralli salad with roasted vegetables, pine nuts & pesto
Mesclun leaf salad with virgin olive oil & balsamic vinaigrette
Chat potato with a chive & dill crème fraiche dressing

A selection of Fresh Dinner Rolls

Dessert/After Dinner

Chocolate Mud Cake with King Island Cream
Tiramisu
Chilled Australian Mixed Cheese & Fruit Platter
Tea & Freshly Brewed Coffee

****Please note:*** Items from the BBQ can be served to the buffet or cocktail style to allow your guests more time to view the many spectacular sights on Sydney Harbour

Starlight VIP Buffet Menus

Starlight VIP Buffet - \$69.00 per person (plus boat hire)

GF = *Gluten Free*; **V** = *Vegetarian*; **VG** = *Vegan*; **H** = *Halal*

Entrées

(Choose 3 items to be served via tray service)

Antipasto Selection sliced Italian salami, marinated olives, dips, crisp bread & pickled vegetables

Vietnamese Rice Paper rolls filled with Salmon

Peking Duck pancakes with hoisin

Smoked Salmon Blini with Crème Fraîche and Dill

Sushi Selection (V) Sushi done our way

Balsamic Mushroom Skewers BBQ (V, Gluten Free)

Char-grilled Garlic Prawns with chopped dill BBQ

(Or choose appetizers from the Cocktail Heaven Menu)

Main Buffet

(Choose 2 items)

Whole Atlantic Salmon with chopped dill and lemon

Roast Beef Eye Fillet with roasted Spanish onions and red wine glaze

Chicken Breast in white wine creamy mushroom sauce

Whole poached Tasmanian Ocean Trout with a wild lime dressing

Slices of King Island Beef with a light béarnaise sauce

Lamb Cutlets, Barbecued with yogurt feta and mint dipping sauce

Starlight VIP Buffet Menus

Vegetarian/Vegan Options

(Choose 2 items)

Roasted chats, sea salt, rosemary & garlic & extra virgin olive oil (v, gf, df)

Roasted root vegetables with balsamic & honey glaze (v)

Steamed baby beans with lemon, chilli & garlic (gf)

Steamed broccoli with herb butter & cracked black pepper (gf)

Sautéed Garlic Asparagus fresh spears gently in a delicious and simple garlic butter until perfectly tender.

Glass Noodle Salad with Asian Vegetables Vermicelli noodles with fresh vegetables & herbs in a sesame oil dressing.

Salads

(Choose 2 items)

Mixed Green Leaf Salad, Balsamic Vinegar Dressing

Authentic Greek salad with feta and olives

Rocket, pear and parmesan salad, white balsamic vinaigrette (v, gf)

Starlight VIP Buffet Menus

Dessert

(Choose 2 items)

Chocolate Mud cake Moist chocolate mud cake drizzled with liquor and coated in Swiss Couverture chocolate.

Profiteroles filled with custard drizzled with Swiss Couverture chocolate. Topped with Chantilly cream and fresh strawberries.

Cheesecake baked to a traditional French recipe with a velvety filling of cream cheese and fresh eggs on a cookie crumb crust.

Black Forest Cake layers of rich chocolate sponge drizzled with liquor, filled with Chantilly cream and sour black cherries.

Pavlova an exquisite baked meringue with a soft fluffy center. Garnished cream, fresh strawberries, passionfruit and kiwi fruit.

Fresh Fruit Salad seasonal fruits i.e. rockmelon, honeydew, pineapple, watermelon, oranges, grapes and/or strawberries.

Seafood Banquet –Fresh (additional \$15 per head)

Sydney Rock Oysters served natural with lemon wedges

Tiger Prawns served fresh with lemon wedges, seafood dipping sauce

Tea & Freshly Brewed Coffee

A selection of Fresh Dinner Rolls

Starlight VIP Buffet Menus

Dessert/ After Dinner

Chocolate Mud Cake with King Island Cream

Tiramisu

Chilled Australian Mixed Cheese & Fruit Platter

Tea & Freshly Brewed Coffee

****Please note:** Items from the BBQ can be served to the buffet or cocktail style to allow your guests more time to view the many spectacular sights on Sydney Harbour*

Seasonal boat hire rate to be added to catering budget.

Starlight Buffet Menus

Starlight Buffet - \$89.00 per person (plus boat hire)

GF = *Gluten Free*; **V** = *Vegetarian*; **VG** = *Vegan*; **H** = *Halal*

Boarding Appertisers

(Or choose appetisers from the Cocktail Heaven Menu)

Vietnamese Rice Paper rolls filled with Salmon

Peking Duck pancakes with hoisin

Smoked Salmon Blini with Crème Fraîche and Dill

Balsamic Mushroom Skewers (V, Gluten Free)

Gourmet Thai Noodles Hokkien Noodles Asian style in Shanghai Sauce (VG)

Tortellini Pesto Pumpkin, Spinach and Ricotta Tortellini chickpeas fresh vegetables in pesto dressing (V)

Rocket Apple and Parma Salad with walnuts and tangy balsamic vinaigrette dressing (V)

*** From the Barbecue (To the buffet or tray service)**

Fresh King Prawns marinated in a garlic dressing

Lightly peppered calamari with a chilli salsa sauce

Chargrilled chicken fillet lightly peppered with a lime sauce

Starlight Buffet Menus

Main Buffet

Whole Atlantic Salmon with shallot and red pepper seasoning
Charred Beef Tenderloin with roasted Spanish onions and red wine glaze
Tandoori Lamb Cutlets with a spicy yogurt mint sauce

Salads

Spiralli salad with roasted vegetables, pine nuts & pesto
Mesclun leaf salad with virgin olive oil & balsamic vinaigrette
Chat potato with a chive & dill crème fraiche dressing

A selection of Fresh Dinner Rolls

Dessert/After Dinner

Chocolate Mud Cake with King Island Cream
Tiramisu
Chilled Australian Mixed Cheese & Fruit Platter
Tea & Freshly Brewed Coffee

****Please note:** Items from the BBQ can be served to the buffet or cocktail style to allow your guests more time to view the many spectacular sights on Sydney Harbour*

Cocktail Party Menu

5 items variety \$39.00 per person

7 items variety \$49.00 per person

10 items variety \$59.00 per person

Spicy mini lamb meatballs with BBQ Sauce (H)

Mini spring rolls with sweet & sour sauce

Spinach and Ricotta Pastizzi (V)

Calamari lightly crumbed with seafood dipping sauce

Chicken Fillet Satay skewers (H, GF)

A selection of Gourmet mini Quiches (V)

Fish Cocktails with lemon & tartare sauce

Mini Dims Sims with Soy Sauce

Gourmet King Island Beef Party Pies and Sausage Rolls

Lamb Souvlaki Skewers

Marinated Chargrilled Pork Skewers

Chilled Seasonal fruit and Cheese Platter

Price above inclusive of wait staff to provide friendly efficient tray service.

You may select items from our VIP Canape menu.

We will be happy to design and customise a menu to suit your requirements and budget.

Seasonal boat hire rate to be added to catering budget.

VIP Cocktail Menu

5 items variety \$45.00 per person

8 items variety \$59.00 per person

10 items variety \$69.00 per person

Choose number of items required, we will include of Appetisers and Dessert at no extra charge.

Price above inclusive of wait staff to provide friendly efficient tray service.

Cold Canape Feasting Station, service option available at no extra charge.

Boarding Table Banquet Appetisers

Antipasto selection **OR** Smoked Salmon dip and toasted bagel slices

Cold Canapes

Vietnamese Rice Paper rolls filled with Salmon

Peking Duck pancakes with hoisin

Smoked Salmon Blini with Crème Fraîche and Dill

Baba Ganoush Mediterranean style mini quiche

Sushi Selection (V) Sushi done our way

Hot Canapes – Substantials

Beef Fillet Mini Burgers Artisan sliders with scotch fillet pepper steak caramelized onions.

Chicken tenderloin Satay fillet pieces (Gluten Free, H)

Minted Lamb Cutlets with wholegrain Mustard (French trimmed)

Balsamic Mushroom Skewers (V, Gluten Free)

Cocktail Menus

Seafood -Fresh

Sydney Rock Oysters served natural with lemon wedges

Tiger Prawns served fresh with lemon wedges, seafood dipping sauce

Seafood -Barbecue

Teriyaki Baby Octopus

Lightly peppered Calamari

Sweet Chili Seafood Scallops

Char-grilled Garlic Prawns with chopped dill

Noodle Box Salads

Gourmet Thai Noodles Hokkien Noodles Asian style in Shanghai Sauce (VG)

Tortellini Pesto Pumpkin, Spinach and Ricotta Tortellini chickpeas fresh vegetables in pesto dressing (V)

Rocket Apple and Parma Salad with walnuts and tangy balsamic vinaigrette dressing (V)

Cocktail Menus

Dessert (*Individual Petite Cake Selection*)

Triple Chocolate Mud cake - Delightful Chocolate Cake with chocolate chunks, topped with a luscious chocolate icing and finished with fine chocolate flakes.

Banana Caramel Cake - Traditional Banana Cake with real Australian bananas topped with smooth caramel icing finished with white chocolate flakes.

Carrot Cake - Moist carrot cake generously topped with creamy Neufchatel icing and completed perfectly with a sprinkling of walnuts. Or Try something quirky

Ice cream

Mini Magnum and Mini Drumstick Ice creams.

Seasonal boat hire rate to be added to catering budget.

Southern Aurora Formal Menu

Southern Aurora Formal Menu – \$79.00 per person plus boat hire

Entrée

(Choice of 2 from 5)

Salad Servers

Antipasto Plate served with Cold cut specialty meats Sundried tomatoes charred grilled eggplant olives

Tender beef fillet skewered with a creamy peanut sauce served on a couscous base

Penne Chicken Sun-dried tomatoes pesto Salad

Fettuccine with a light creamy cheese & mushroom sauce

You may choose any 5 items from any of our canape menu

Main Course

(Choice of 2 from 5)

Roast Leg of Lamb Cutlets with North African Stuffing & Herb Jus

Chicken Breast Supreme Creamy Mushroom white wine sauce

Tender Hunter Valley Beef Fillet topped with a pepper crust

Eye fillet red wine Spanish onion.....

Queensland Barramundi Fillet topped with roasted macadamia nuts

Tasmanian Salmon cutlets with fresh herbs

served on a roast pumpkin & sweet potato base with snow peas

(All main courses are served with side salad and dinner rolls)

Salad Choice

Choose

Southern Aurora Formal Menu

Dessert

(Choice of 2 from 5)

Apple Strudel

Pavlova

Glazed Fruit Flan

Continental Tort

Chocolate Mud Cake

Cheesecake

Extras

A selection of Chilled Australian Cheeses & Fruits with crackers

(Served before or after dinner)

Menu Options:

Any 5 items from, cocktail heaven menu may be chosen as an alternative to a function style entrée.

All of the entrée items are available as a main meal serving.

The majority of the Constellation Buffet items can be adapted & served function style.

Beverage Packages

Bar Package A: \$11.25 per person per hour

Includes local beers, Australian Wines, Champagne,
Orange Juice and soft drinks

Bar Package B: \$13.75 per person

Includes as above PLUS spirits – Scotch, Bourbon, Gin, Vodka, Brandy

Upgrades

If you would like to upgrade or design your own package we would be happy to calculate a package price.
(You may wish to select premium wines or beers).

Consumption Bar Beverages

Local Beers – \$8.00

VB, Tooheys New & Extra Dry, Hahn Premium Light Crown Lager

Spirits – \$10.00

Jim Beam Bourbon, Bacardi Rum, Southern Comfort, Scotch Bundaberg Rum, Vodka, Gin.

Top Shelf/Liqueurs – \$13.00

Midori, Kahlua, Ouzo, Tequila, Malibu, Tia Maria, Baileys, White & Black Sambucca

Wines – \$8.00

House wine Lindemans (by the glass)

Soft Drinks – \$3.50

Soft drinks and juices

Cash Bar: Pay as you go

Consumption Bar: Our staff will record drinks served during the cruise

Dry Till: You nominate an amount you wish to spend on beverages. When this has been reached you may nominate an additional amount or change to a cash bar.

Soft Drinks – \$15.00 per person

Unlimited soft drinks, mineral water, and juices

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