

Yackatoon 50ft Precision



Vessel Features

Yackatoon is a recently refurbished 50' foot motor boat available for BYO or catered Sydney Harbour cruises up to 34 pax. This boat features multiple cabins with en-suite bathrooms, a comfortable saloon area, a complete surround sound system, tender, plasma television, large aft deck and enclosed fly bridge. Yackatoon is a popular choice for Hens parties, Bucks parties and BYO social functions.

With ample deck space and a great sound system it is the perfect boat for anchoring at a Sydney Harbour beach for a swim or BBQ.

Should you wish to venture offshore deep sea game fishing for marlin, tuna, kingfish and mahi mahi, or bottom fishing for snapper and flathead, all equipment and bait is included , along with extremely experienced staff who can teach or help you with your fishing, no matter how experienced you are.

Charter Packages

March - October

\$575 per hour

Minimum 4 hour charter \$2,300

November - February

\$625 per hour

Minimum 4 hour charter \$2,500

BYO Charters

BBQ cleaning charge \$150

4 hour Whale Watching Tours \$2,300

Seasonal

Maximum 12 Passengers

Champagne Breakfast additional \$70 per person

Wharf Fees \$30 per visit apply

Specifications

BYO Charters

Included: Cup/Glasses, Plates, Cutlery, Napkins, 2 large Eskies, 2 double Fridges and Rubbish removal.

Not Included: Ice

BBQ: \$150 crew fee applies for operation & cleanup.

Substantial food must be supplied for all guests.

Boat Features

BBQ

iPod compatible sound system

LCD/Plasma screen television

Swim Platform

Overnight accommodation

Fishing equipment

Available fishing equipment

Custom rods by Jack Erskine and Ian Miller 6kg - 60kg, stand-up and chair

Reels - Penn International

Lines IGFA class 6, 8, 10, 15, 24, 37 & 60kg

Lures by Pakula, Joey Yee, Marlin Parker and MoldCraft

Bait - Live and rigged

Catering

Yackatoon Fishermans Menu

Antipasto platters plus standard beers and wine \$70 per person

Fisherpersons lunch with standard beers and wine \$95 per person

Premium Fisherpersons lunch with fresh prawns, premium beers and wine \$120 per person

Fisherperson's Lunch

Selection of fresh Damper rolls

Home made Sausage rolls

Bacon & egg Tarts

Mussaman beef and rice in Chinese pails

Cheese & fruit platters

Premium package includes market fresh prawns

Simple BBQ Menu \$35 per person

Chicken BBQ

Roast pork

3 Salads

Bread rolls

Cruise Menus

Substantial 6 course Finger food (2 hot) plus standard beers and wines \$105 per person

Substantial 6 Course Finger food (2 hot) plus premium beer and wine \$120 per person

Substantial 8 Course Finger food (3 hot), fresh prawns plus premium beer and wine \$140 per person

Cold Seafood Platters, 3 finger food (1 hot) plus premium beer and wine \$150 per person

All menus include soft drinks and water

Hot Food

Homemade sausage rolls w chunky tomato sauce

Selection of mini quiches

Pumpkin risotto cakes w tomato jam

Italian meatballs w Neapolitan sauce

Tandoori chicken skewers with tzatziki sauce

Moroccan prawns with preserved lemons

Salt & pepper squid w lime aioli on wonton spoon

Rosemary & lamb kebabs brushed w garlic oil

Potato & goat cheese puffs served w sweet chilli sauce

Satay prawns w coconut & lime dipping sauce

Greek style mini pizzas w olives, char-grilled capsicum, fetta and basil

Walnut & goat cheese stuffed mushrooms

Char- grilled swordfish skewers w caponata

Chicken & kaffir lime cakes with Nam Jim sauce

Honey & sesame chipolata pita wraps

Thai fish cakes w cucumber dipping sauce

Beef burgundy mini pies

Cruise Menus

Cold food

Sweet potato waffles w chilli lime cream, fraiche & smoked salmon

Lavosh roll ups filled w fetta, roasted capsicum & pesto

Roasted sage, gruyere & caramelised onion tarts

Rare roast beef roestis w horse radish fraiche

Potato, parmesan & zucchini frittatas w chive fraiche

Asian flavoured duck rolls w baby spinach & dipping sauce

Antipasto tartlets

Smoked salmon & dill Canapé served on mini toast

Vietnamese vegetarian rice paper rolls w mild spiced dipping sauce

Smoked salmon, dill fraiche & caviar crepes

Prosciutto, asparagus & hollandaise tartlets

Nori rolls w wasabi aioli

Zucchini & bacon roestis w rare roast beef & tomato jam

Noodle boxes or Pail & Spoon

Thai Beef salad w rice noodles

Mussamun beef curry w jasmine rice

Spoons of potato, leek and porcini ravioli w white wine sauce

Buttermilk chicken curry w fragrant jasmine rice

Spicy Moroccan lamb w cous cous

Salmon Carpaccio w pear & fig on wonton spoons

Caprese Salad with baby bocconcini, cherry tomato , basil & optional anchovy

Thai noodle salad w cashews & glass noodles (beef chicken or vegetarian)

Trio of delicious Italian gelatos

Penne pasta w smoked turkey, bacon, shallots & red sauce w cream infusion

Cruise Menus

Yackatoon Champagne Breakfast Menu

Choose any three:

\$70 per person

Ham & cheese croissants

Corn cakes w crispy bacon & avocado salsa

Mini bacon & egg rolls w BBQ sauce

French toast topped w bacon & gruyere, blueberries or maple syrup & bananas

Zucchini & potato frittatas

Selection of Savoury Breakfast tarts(bacon & egg, smoked salmon & shallot, corn & bacon or zucchini & mushroom)

Breakfast pizza with tomato jam, Italian sausage, bacon, egg and cheese

Yoghurt pots with passionfruit or muesli

Fruit platters

All menus are interchangeable

Yachtoon



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