

Commissioner 11 87ft Motor Yacht



Vessel Features

Commissioner II is a one of the best mid sized function boats available for harbour cruises in Sydney. She comfortably holds 80 - 100 people with several entertaining areas which include a huge bow with plenty of space outside to enjoy the fresh air and take in the uninterrupted views of Sydney Harbour.

Recently completely refurbished, and immaculately maintained, the Commissioner II combines the best of traditional boat building techniques with modern equipment and facilities. This vessel is whisper quiet and features a versatile combination of entertaining areas including an opulent saloon, spacious dining area, expansive bridge deck, and ample exterior deck. An added feature for presentations, DVDs and slide shows is the A/V system including a retractable 40" LCD screen, integrated with digital TV and an onboard PC, and an I-pod compatible surround sound system and cordless microphones.

The unique split level layout of the Commissioner II makes the boat suitable for small charter groups of a dozen or so, up to cocktail party style cruises and group transfers of over 100.

Charter Packages

November to February

Friday & Saturday: \$1200 p/hr

Min 4 hour charter and 30 pax

4 Hour Charter: \$4,800

Sunday - Thursday: \$1100 p/hr

Minimum 3 Hour charter and 30 pax

3 Hour Charter: \$3,300

4 Hour Charter: \$4,400

Low Season - March - October

Friday - Sunday: \$900 p/hr

Min 3 hour charter and 20 pax

4 Hour Charter: \$3,600

3 Hour Charter: \$2,700

Monday - Thursday: \$800 p/hr

Minimum 3 Hour charter and 20 pax

3 Hour Charter: \$2,400

4 Hour Charter: \$3,200

\$100 wharf fees apply at all wharves

20% surcharge on the total fee will apply on public holidays

Rates for NYE, Christmas Day & Boxing Day POA



Includes

2 to 4 hours Vessel Hire inclusive of Captain and marine crew, one waitstaff and fuel
Huge Bow
Commercial Galley
Mens and womens toilets
Plasma TV for presentations and slideshows
Retractable 40" LCD screen, integrated with digital TV and an onboard PC
Separate entertaining areas
Fully stocked bar
Dance floor
Sound System throughout the boat (Bluetooth, iPod compatible)
First class crew and wait staff

Staff Requirements

Cocktail Cruises and transfers: 1 staff included for first 20 guests and then one wait staff required for every 20 guests after or part thereof.

Buffet Cruises: 1 staff included for first 15 guests and then one wait staff required for every 15 guests after or part thereof.

Formal Dining Cruises: 1 staff included for first 10 guests and then one wait staff required for every 10 guests after or part thereof.

*Additional staff charges will be incurred for cruises over 4 hrs:

Wait-staff \$50/hr & Chef \$65/hr



Capacity & Specifications

Transfers : 120 persons

Cocktail Cruising : 100 persons

Seated Buffet : 54 persons

Informal Buffet : 70 persons

Formal Dining : 42 persons

BYO Policies

Commissioner II does not accept BYO beverages, BYO catering will be considered upon request - a BYO charge of \$20 pp will be applicable.

Recommended Wharves for a smooth and safe boarding

King St Wharf / Darling Harbour, Double Bay, Casino Wharf / Pyrmont Bay, Rose Bay
Convention Jetty / Darling Harbour, McMahons Point Ferry Wharf, Walsh Bay,
Mosman Bay Ferry Wharf, Woolloomooloo, Lavender Bay

Guest Footwear

Ladies please note - To prevent damage to the timber decks, sharp stiletto heels are not permitted on board. High heels with a tip larger than a 10 cent piece are OK. Please advise your guests in order to avoid embarrassment on the day.

Beverage Options

Standard Beverage Package – \$12.50 per person per hour

Beers

Peroni

Tooheys Extra Dry

Hahn Light

Wines & Bubbles

Little Pebble Sauvignon Blanc, Marlborough, NZ

The Bard Chardonnay, Coonawarra, SA

The Anchorage Cabernet Merlot, South Australia

Tempus Two Blanc de Blanc, South Eastern Australia

Soft Drinks, Mineral Water & Juice

Please note:

Selections are subject to availability.

Alternative quality beers, wines & spirits will be served if selection unavailable.

Beverage Options

Premium Beverage Package – \$16 per person per hour

Beers & Ciders

Peroni

Tooheys Extra Dry

Corona

Hahn Light

Somersby Apple Cider

Wines & Bubbles

Mondiale Sauvignon Blanc, Marlborough, NZ

The Bard Chardonnay, Coonawarra, SA

Pinot Grigio Veneto, Veneto & Puglia, Italy

Estandon Rosé, Cotes De Provence, France

Mondiale Shiraz, McLaren Vale, AU

The Bard Cabernet Sauvignon, Coonawarra, SA

Charles Pelletier Blanc de Blanc, Burgundy, France

Soft Drinks, Mineral Water & Juice

Please note:

Selections are subject to availability.

Alternative quality beers, wines & spirits will be served if selection unavailable.

Consumption Bar Price List

White Wine / Rose

- Little Pebble Sauvignon Blanc, Marlborough NZ - By the Glass \$7, Per Bottle \$35
- Tempus Two Silver Series Sauvignon Blanc Hunter Valley - By the Glass \$9, Per Bottle \$45
- Mondiale Sauv Blanc Marlborough NZ - By the Glass \$10, Per Bottle \$50
- McGuigan Bin Series Pinot Grigio Hunter Valley - By the Glass \$7, Per Bottle \$35
- Paladino Pinot Grigio, Veneto ITALY - By the Glass \$10, Per Bottle \$50
- Tempus Two Silver Series Pinot Gris Hunter Valley - By the Glass \$9, Per Bottle \$45
- McGuigan Bin Series Chardonnay Hunter Valley - By the Glass \$7, Per Bottle \$35
- Tempus Two Varietal Series Chardonnay Hunter Valley - By the Glass \$9, Per Bottle \$45
- Napa Cellars Chardonnay, Napa Valley USA - Per Bottle \$65
- Talits Estate Rosé, Hunter Valley - By the Glass \$7, Per Bottle \$35
- Estandon Heritage Rosé , Provence FRANCE - By the Glass \$10, Per Bottle \$50

Red Wine

- McGuigan Bin Series Shiraz Hunter Valley - By the Glass \$7, Per Bottle \$35
- Mondiale Shiraz, McLaren Vale - By the Glass \$10, Per Bottle \$50
- Prosper Maufoux Pinot Noir , Burgundy, FRANCE - Per Bottle \$60
- McGuigan Bin Series Merlot Hunter Valley - By the Glass \$7, Per Bottle \$35
- The Anchorage Cabernet Merlot, South Australia - By the Glass \$7, Per Bottle \$35
- Tempus Two Silver Series Cabernet Sauvignon Hunter Valley - By the Glass \$9, Per Bottle \$45

Consumption Bar Price List

Sparkling Wine / Champagne

Tempus Two Blanc de Blanc Hunter Valley - By the Glass \$7, Per Bottle \$35
Charles Pelletier Champagne, Burgundy, FRANCE - By the Glass \$9, Per Bottle \$45
Chandon NV - By the Glass \$10, Per Bottle \$50
Veuve Cliquot - By the Per Bottle \$120

Beers / Cider Per Bottle

Carlton Draught \$7, Corona \$8, Peroni \$8, Cascade Light \$6, Monteith's Crushed Apple Cider \$8

Jugs (approx five glasses) *Jugs available upon request

Sangria \$35, Pimms \$35

Spirits All \$8

Vodka O / Bombay Dry Gin / Bacardi / Mount Gay Rum / Ballantines Scotch / Jim Beam /
Jameson's Irish Whiskey / Espolon Tequila - *Red Bull mixer extra \$2

Premium Spirits All \$12

Grey Goose Vodka / Hendricks Gin / Makers Mark Bourbon / Chivas Regal Scotch /
Jack Daniels / Sailor Jerry Rum / Patron Silver Tequila - *Red Bull mixer extra \$2

Non-Alcoholic

Bottled Water & Sparkling Mineral Water \$5
Coke / Coke No Sugar / Sprite / Lemon, Lime & Bitters \$4
Soda Water / Ginger Ale / Tonic Water \$4
Red Bull \$6

Cruisy Finger Food

MENU 1 – \$40 pp (Selection of 6 Items)

Minimum guest numbers of 30 pax apply or otherwise a Chef Charge of \$300 will be charged.

Cold Options

* Peking Duck & Hoisin Crepes tied with Chives (DF)

* Bocconcini & Sundried Tomato Tartlet (VG)

* Fresh Vietnamese Rice Paper Rolls (EF/DF/) – select one option*:

– Prawn

– Chicken

– Vegetarian (VG)

**two options may be selected for over 30 pax*

* Mini Quiche – select one option*:

– Caramelised Onion & Goats Cheese (VG)

– Smoked Salmon & Leek

– Sundried Tomato & Pesto (VG)

– Lorraine – Cheese, Bacon & Leek (available in GF)

– Pumpkin & Ricotta

**two options may be selected for over 50 pax*

* Sydney Rock Oysters with a Lime & Ginger Emulsion

* Ocean King Prawns with Dill & Lime Aioli

Cruisy Finger Food

Hot Options

* Moroccan Lamb Kofta on Sugarcane Skewers with a Mint Yoghurt (EF/GF)

* Mini Gourmet Pies – select one option*:

- Lamb & Rosemary
- Beef Bourguignon
- Creamy Country Vegetable (VG)
 - Chicken & Leek
 - Butter Chicken
- Barramundi Fish Pie

*two options may be selected for over 50 pax

* Ricotta & Spinach OR Gypsy Ham & Ricotta Pastizzi Kisses

* Arancini Balls – select one*:

- Truffled Mushroom & Parmesan Arancini Balls (VG/available in GF)
 - Salmon, Wasabi Peas & Dill Arancini Balls
 - Bolognese, Pea & Parmesan Arancini Balls
 - Pumpkin & Ricotta Arancini Balls (VG)

*two options may be selected for over 50 pax

Cruisy Finger Food

Hot Options (*Continue...*)

* Malay Coconut Crusted Chicken Skewers with a Tangy Mustard Dipping Sauce

* Prawn Dumplings with a Soy Ginger Dipping Sauce OR Vegetable Dumplings with a Chilli Soy Dipping Sauce

* Gourmet Sausage Rolls – select one:

– Moroccan Vegetable Sausage Rolls (VG)

– Lamb Harissa Sausage Rolls

– Tuscan Chicken Sausage Rolls

* Chicken, Jalapeno & Cilantro Empanadas with a Traditional Chimichurri Sauce

DIETARY

GF: Gluten Free / VG: Vegetarian / V: Vegan / EF: Egg Free / DF: Dairy Free

Buffet Menus

Minimum guest numbers of 30 pax apply or otherwise a Chef Charge of \$300 will be charged.

Buffet Menu 1 – \$50 pp

3 Cruisy Finger Food

3 Mains Options

3 Salads or Sides

On Arrival

Fresh Vegetarian Vietnamese Rolls

Bolognese, Pea & Parmesan Arancini Balls

Ricotta & Spinach Pastizzi Kisses

(or substitute for any selections from the \$40 Cruisy Finger Food menu)

Buffet

Slow Cooked Beef Sirloin with American BBQ Sauce on a Creamy Mash

Whole Chargrilled Chicken marinated in Lemon & Garlic

Double Smoked Ham with Mustard and Condiments

Salads & Sides

PLUS select three of the following salads and/or sides below.

Buffet Menus

Deluxe Buffet – Menu 2 – \$70 pp

3 Cruisy Finger Food

4 Main Options

4 Salads or Sides

Dessert Buffet

On Arrival

Sydney Rock Oysters with a Lime & Ginger Emulsion

Bocconcini & Sundried Tomato Tartlet with Beetroot Relish

Malay Coconut Crusted Chicken Skewers with a Tangy Mustard Dipping Sauce
(or substitute for any selections from the \$55 Cruisy Finger Food menu)

Buffet

12 Hour Slow Roasted Lamb Shoulder with a Tomato Ragu

Herb Whole Baked Tasmanian Salmon Fillet with Lemon Sour Cream Sauce

Chargrilled Whole Chicken in Lemon & Garlic

Double Smoked Ham with Mustard and Condiments

Salads & Sides

PLUS select three of the following salads and/or sides below.

Buffet Menus

Seafood Buffet – Menu 3 – \$85 pp

4 Cruisy Finger Food

6 Main Options

4 Salads or Sides

Dessert Buffet

On Arrival

Moroccan Lamb Kofta on Sugarcane Skewers with a Minted Yoghurt
Seared Tasmanian Scallops with a Brown Butter Sauce, Lemon & Capers
Goats Cheese Wonton Tortellini
Truffled Mushroom & Parmesan with a Truffle Aioli
(or substitute for any selections from the \$55 Cruisy Finger Food menu)

Buffet

12 Hour Slow Roasted Lamb Shoulder w Tomato Ragu
Herb Whole Baked Tasmanian Salmon Fillet w Lemon Sour Cream Sauce
Chargrilled Whole Chicken in Lemon & Garlic
Double Smoked Ham with Mustard and Condiments
Freshly Shucked Oysters with Lemon
Peeled Ocean King Prawns

Salads & Sides

PLUS select three of the following salads and/or sides below.

Buffet Menus

Salads:

Beetroot with Spinach, Feta and Roasted Walnuts
Butternut Pumpkin, Spinach & Feta with Toasted Pine Nuts
Heirloom Tomatoes with Fresh Mozzarella & Basil
Turmeric Couscous with Cauliflower & Cranberry
Cauliflower, Barbari & Tahini
Japanese Slaw with Sesame Mayo
Honey Mustard Baby Tomatoes with Almonds
Kipfler Potato, Bacon & Shallots
Black Rice with Corn & Coriander

Or one of the classics:

Waldorf Salad / Nicoise Salad / Greek Salad

Sides:

Roast Potato with Rosemary & Garlic
Roasted Butternut Pumpkin
Roasted Beets & Carrots

PLUS Selection of Bread Rolls & Butter

Buffet Menus

**Selection of Mini-Sweet Treats & Desserts with Seasonal Fresh Fruit
Served with Tea & Coffee Station**

Lemon Meringue Tarts / Creme Cheese Brulee / Vanilla & Fresh Mango Tart / Caramel Tarts with
Chocolate & Hazlenut / Salted Caramel Profiteroles / New York Style Baked Cheesecake /
Cherry Pies with Fresh Cream / Mini Custard Tarts

Please note

dessert selections may vary based on availability and guest numbers

Formal Dining Menus

Please Note:

Selections for each course will be served as alternating dishes.

Waitstaff will be charged at \$250 for every 10 guests.

Minimum guest numbers of 20 pax apply or otherwise a surcharge will be added.

Formal Dining Menu 1

@ \$125 pp

*** Selection of 3 canapés on arrival**

Starter - please select two options:

Puy Lentils / Halloumi / Red Peppers / Globe Artichoke / Pickled Vegetables

Chicken Liver Parfait / Pickled Vegetables / Cornichon / Onion Jam

Sauteed Calamari / Sweet Pepper / Shiitake / Ragout / Basil / Garlic

Asparagus / Salmon Gravlox / Sweet Mustard / Dill Dressing / Kiplfer Salad

Main - please select two options:

Braised Beef Cheeks / Parsnip Puree / Beef Cheek Reduction

Crisp Skinned Salmon / Beet Puree / Roasted Fennel

Chicken Breast / Shiitake Mushroom / Truffle Risotto / Calvenero

Cured Pork Loin / Kumara / Pickled Grapes / Anise / Caramelised Apple

Dessert - please select two options:

Almond / Orange Syrup Cake / Sweetened / Creme Fraiche

Sticky Date Pudding / Toffee Sauce / Strawberries

Frangellico Tart / Coffee Praline

Cheese - Imported / Local Cheeses - Washed Rind / Cheddar / Brie / Blue

- Crackers / Wafers / Nuts / Dried Fruit

Formal Dining Menus

Formal Dining Menu 2

@ \$155 pp

*** Selection of 3 canapés on arrival**

Starter - please select two options:

Duck Ravioli Asparagus / Truffle Beurre Fondue / Crispy Duck Skin
Seared Scallops Crisp Pancetta / Jerusalem Artichoke Puree / Truffle
Slow Cooked Ocean Tout / Konbu / Shaved Fennel / Beet Oil
Baby Beet Lamb Salad / Herb Crumbed Feta / Aged Balsamic / Beet Crisps

Main - please select two options:

Confit Duck Leg Celeriac Puree / Pickled Grapes & Cranberry / Braised Red Cabbage / Pinot Noir Jus
Beef Eye Fillet / Red Wine Beef reduction / Sauce Béarnaise
Venison Pithivier / Root vegetable Puree / Roasted Beets / Gin Red Currant Sauce
Lamb Rack / Globe Artichokes Sweet Peppers / Roasted Garlic
Provencal Fish “stew” - Scallops / Prawns / Ocean trout / Saffron / Leeks / Tomato / Rouille

Dessert - please select two options:

Flourless Chocolate Cake / Vanilla Bean Custard / Berry Compote
Hazelnut Parfait / Espresso Jelly / Praline
Coconut Panna Cotta / Passionfruit / Sugar Crisp
Classic Creme Bourbon Vanilla Bean Brulee / Nut Biscotti
Cheese - Imported / Local Cheeses - Washed Rind / Cheddar / Brie / Blue
- Crackers / Wafers / Nuts / Dried Fruit

Platters Menu

Each platter serves up to 10 guests

Cheese Platter – \$200.00 per platter or \$20 pp

Imported & Local Cheeses including Aged Cheddar / Wash Rind / Blue / Brie / Goats
– Assorted Crackers such as Grissini / Oat / Water / Nut Biscotti / Dried Fruits / Nuts

Vegetarian Antipasto – \$150.00 per platter or \$15 pp

Grilled Roasted Capsicum / Baby Stuffed Pimentos / Eggplant / Olives / Artichoke / Zucchini / Grilled Bread /
Tapenade / Pesto

Charcuterie – \$200 per platter or \$20 pp

Bresaola / Prosciutto / Sopressa Salami / Chorizo / Cornichons / Olives / Bacon Jam / Pickled Vegetables /
Crusty Bread

Prawn Platter – \$320 per platter or \$32 pp

Seasonally Available Cooked Prawns / Peeled to the Tail / House Seafood Sauce

Oysters – \$300 per platter or \$30 pp

Seasonally Available Premium Oysters / Lemon / Lime Wedges / Ginger Emulsion Dressing

Salmon Platter – \$160 per platter or \$16 pp

Hickory Smoked Salmon / Creme Fraiche / Crusty Baguette / Caper Berries ,
Cornichons / Red Onion

Fruit Platter – \$150 per platter or \$15 pp

Seasonally Available Fruits / Berries

Platters Menu

Each platter serves up to 10 guests (*Continue...*)

Selection of Mini-Sweet Treats & Desserts with Seasonal Fresh Fruit \$12 pp
Served with Tea & Coffee Station

- Salted Caramel Profiteroles
- Belgian Chocolate Cheesecake
- New York Style Baked Cheesecake
- Cherry Pies with Fresh Cream
 - Lemon Meringue Tarts
 - Creme Cheese Brulee
- Caramel Tart with Chocolate and Hazlenuts
- Vanilla Custard Tart with Fresh Mango & Cream

Please note

Dessert selections may vary based on availability and guest numbers

BBQ Menu

BBQ Menu – \$40pp

Whole Chargrilled Chicken marinated in Lemon & Garlic

BBQ Eye Fillet Steaks

Gourmet Sausages

Plus select four salads and sides.

Salads & Sides

PLUS select four of the following salads and/or sides

Upgrades:

Cruisy Finger Food on Arrival – \$15 for 3 selections (from \$40 menu)

Seafood Platter – Smoked Salmon/Oysters/Prawns extra \$35 per head

Dessert Buffet at \$12pp with Tea & Coffee Station

Dessert Station – Additional \$12 pp

Selection of Mini-Sweet Treats & Desserts with Seasonal Fresh Fruit

Served with Tea & Coffee Station

Salted Caramel Profiteroles / Belgian Chocolate Cheesecake/ New York Style Baked Cheesecake / Cherry Pies with Fresh Cream / Lemon Meringue Tarts / Crème Cheese Brûlée / Caramel Tart with Chocolate and Hazlenuts / Vanilla Custard Tart with Fresh Mango & Cream

Please note

Dessert selections may vary based on availability and guest numbers.

BBQ Menu

Salads:

Beetroot with Spinach, Feta and Roasted Walnuts
Butternut Pumpkin, Spinach & Feta with Toasted Pine Nuts
Heirloom Tomatoes with Fresh Mozzarella & Basil
Turmeric Couscous with Cauliflower & Cranberry
Cauliflower, Barbari & Tahini
Japanese Slaw with Sesame Mayo
Honey Mustard Baby Tomatoes with Almonds
Kipfler Potato, Bacon & Shallots
Black Rice with Corn & Coriander

Or one of the classics:

Waldorf Salad
Nicoise Salad
Greek Salad

Sides:

Roast Potato with Rosemary & Garlic
Roasted Butternut Pumpkin
Roasted Beets & Carrots

PLUS Selection of Bread Rolls & Butter

Grazing Table Menu

Grazing Table – \$30 pp

Imported & Local Cheeses / Crackers / Sliced French Baguette / Grissini / Grilled Roasted Capsicum / Baby Stuffed Pimentos / Grilled Eggplant / Kalamata Olives / Marinated Green Olives / Trio of Dips / Vegetable Crudite

Add Ons

Add Charcuterie for \$15pp

Add Prawns, Oysters & Smoked Salmon for \$35pp

Add Sushi for \$15pp

Add Dessert with Tea & Coffee for \$12pp

Catering Reminders

Minimum guest numbers of 30 pax apply or otherwise, a Chef Charge of \$300 will apply.

- If your clients/guests have any dietary requirements, please advise us in advance so that we can ensure that they are catered for. Additional charges may apply.
- Likewise, please advise of any allergies. Our menu offers items with peanuts, tree nuts, soy, milk, eggs, wheat and shellfish. While we take steps to minimize the risk of cross-contamination, we cannot guarantee that any of our products are free of potential allergens.
- We reserve the right to exchange menu items for one of a comparable calibre should certain produce not be available at the time of ordering..

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