

Tiger 2 Seawind 1050 Resort



Features

Tiger 2, Seawind 1050 Resort, the perfect 10.5 metres Catamaran private cruises that can accommodate up to 30 people on board. Also perfect for special occasions such as birthdays, Bucks, Hens, and Work Parties.

The boat feature includes the BBQ, Toilet, Kitchen, great sound system, 2 large eskies on board (BYO Ice), forward nets to lay on, large undercover area for entertaining and swim ladders and noodles/inflatables for use.

Charter Packages

All Year Round

1 to 19 guests: \$375 per hour

20 to 30 guests: \$400 per hour

Saturdays between November & March

\$450 per hour

Public Holidays

\$500 per hour

Includes

Capacity 30 passenger. +3 crew

Skipper Included.

Toilet on board.

Indoor and Outdoor space. Forward nets to lay on

Large undercover area for entertaining

Small Kitchen.

Fusion 6 Speaker Sound System. Blue tooth/Usb capatable

Large Webber BBQ.

Swim ladders and noodles/inflatables for use.

BYO Options

BYO- DRINKS/FOOD and ICE.

(3-6 bags recommended)

Use of BBQ, garbage disposal, use of equipment on board

Amenities Fee – \$100

Includes use of BBQ, garbage disposal, use of equipment on board, Lilypad
(disposable plates, cutlery and napkins provided for catered charters)

Staffing

Staffing Fee - 55 per hour

(Optional for BYO charter and required for catered charters)

1 staff will be required for food service

1 staff will be required for bar and table drinks service.

Staff duties will include food service and clean up as well as bar and table drinks service.

\$5 surcharge on Sundays

Capacity

Capacity of 30 guests

3 Crews

Wharf Fees – \$50.00 per visit

Pick up/ drop off at any wharf. Maritime charge us a fee to book time slots

BBQ Menu

BBQ Menu 1 – \$52 per person

Min order – 10 guests

Triple cream brie, prosciutto, sopressa salami,
beetroot + feta hummus & house marinated olives

Moroccan chicken skewers (1.5 p.p) (GF) (DF)

Salmon skewers (1.5 p.p) (GF) (DF)

Salad of summer greens (GF) (DF) (VG) (V)

Roasted potato, broccoli + bacon salad

Flatbread + tzaziki (VG)

BBQ Menu 2 – \$65 per person

Min order – 10 guests

Triple cream brie, prosciutto, sopressa salami,
beetroot + feta hummus & house marinated olives

Sirloin steak, paprika & garlic rub (1 p.p) (GF) (DF)

Green prawns in garlic oil (3 p.p) (GF) (DF)

Salad of summer greens (GF) (DF) (VG) (V)

Roasted potato, broccoli + bacon salad

Sourdough rolls + King Valley butter (VG)

BBQ SIDES

Sliced halloumi with lemon wedges – \$4.50 per person (GF) (VG)

Corn on the cob with parmesan butter – \$4 per person (GF) (VG)

Chickpea + cauliflower pattie + tzaziki- \$5 per person (GF) (DF) (VG) (V)

Buffet Menu

Buffet Menu 1 – \$44 per person

Served cold min order 10 guests

Triple cream brie, prosciutto, sopressa salami, beetroot + feta hummus & house marinated olives

Roasted free-range chicken, avocado wedges + aioli (GF)

Whole tart of spinach, cherry tomato + feta (VG)

Salad of summer greens (DF) (GF) (VG) (V)

Roasted potato, broccoli + bacon salad

Sourdough rolls & King Valley butter (GF) (VG)

Buffet Menu 2 – \$68 per person

Served cold min order 10 guests

Triple cream brie, prosciutto, sopressa salami, beetroot + feta hummus & house marinated olives

Market best tiger prawns (DF) (GF) + Marie Rose sauce (4 p.p) (VG)

Market best Sydney rock oysters + mignonette sauce (3 p.p) (DF) (GF)

Roasted free-range chicken, avocado wedges + aioli (GF)

Salad of summer greens (DF) (GF) (VG) (V)

Roasted potato, broccoli + bacon salad

Sourdough rolls + King Valley butter (VG)

Grazing Boxes Menus

Minimum spend of \$150

DIPS, NUTS + OLIVES – \$75

Serves 10 -12 guests

Beetroot & feta hummus (VG) (GF)

Smokey eggplant dip & dukkha (VG) (GF)

House marinated olives (V) (VG) (GF) (DF)

Mixed spice roasted nuts (V) (VG) (GF) (DF)

Crudites (carrot, celery, capsicum & cherry tomatoes) (V) (VG) (GF) (DF)

Grissini (VG)

CHEESE, MEATS, OLIVES + DIP – \$110

serves 10 -12 guests

Coal River (Tasmanian) triple cream brie (V) (GF)

Prosciutto (GF) (DF)

Sopressa salami (GF) (DF)

Beetroot + feta hummus (VG) (GF)

House marinated olives (V) (VG) (GF) (DF)

Crackers, wafers + grissini (VG)

MEATS + PICKLED VEG – \$115

serves 10 -12 guests

Prosciutto (GF) (DF)

Sopressa Salami (GF) (DF)

Mortadella (GF) (DF)

House pickled vegetables (V) (VG) (GF) (DF)

Rosemary focaccia (VG)

Grazing Boxes Menus

Minimum spend of \$150

THREE CHEESES – \$120

serves 10 -12 guests

Coal River (Tasmanian) triple cream brie (VG) (GF)

Gorgonzola dolce (VG) (GF)

Vintage cheddar (VG) (GF)

paired with seasonal accompaniments (VG) (GF)

Crackers, wafers + grissini (VG)

PRAWN BOX – \$190

2kg x fresh market best tiger or king prawns, lemon + lime wedges (GF) (DF)

+ Thai chilli dipping sauce (GF) (DF)

+ Marie rose seafood sauce

+ 12 x white milk rolls (VG)

OYSTER BOX – \$110

2doz x market best Sydney rock oysters, lemon + lime wedges (GF) (DF)

+ Red wine shallot vinaigrette VG GF DF

+ Wholemeal bread + butter fingers VG

SALMON BOX – \$145

Whole side of poached salmon (1.5kg), dill + horseradish cream (GF)

SWEET BOX – \$65

12 x Flourless double choc brownie (VG) | (GF)

+ fresh strawberries & clotted cream

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Prestige
Harbour Cruises

enquiries@prestigeharbourcruises.com.au

115 Cabarita Road

Cabarita, New South Wales 2137

Australia

1300 311 200