

# Tiger 4 Seawind 1160 Resort



# Features

**JUST LAUNCHED. This brand new boat has everything for your day out.**

Tiger 4 is the newest catamaran on Sydney Harbour. The vessel has the capacity for up to 43 people, there is a BBQ, 2 x Toilets, Kitchen, Great Sound system with Bluetooth connectivity, fore-deck nets to lay on and 2 large eskies on board (BYO Ice).

The 1160 Resort has spacious indoor and outdoor entertaining areas, ideal for your next social function.

# Charter Packages

## All Year Round

1 to 30 guests: \$550 per hour

31 to 43 guests: \$650 per hour

## Public Holidays

\$700 per hour

## NYE Charter Package Available

## Includes

Capacity for 43 people. + 2 crew

Skipper Included + deckhand

2 x Toilet on board

Huge indoor outdoor space. Forward nets to lay on.

Large Undercover area for entertaining.

Kitchen on board.

Fusion 8 speaker sound System. Blue Tooth/USB Capable

Large BBQ on board.

2 Large Eskies

Swim ladders and access to the water.

# BYO Options

BYO- Drinks/Food and ICE  
(3-6 bags recommended)

## **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 - \$65 per hour & \$75 per hour on Sundays  
(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.

# Capacity

Capacity of 43 guests

2 Crews

**Pick up and drop off CBD wharf fees \$50/visit apply**

# 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 Menu

**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 Menu

**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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