

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 – \$150

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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