

Seawind 1000XL Catamaran



Vessel Features

Seawind 1000XL Catamaran, a crowd favorite cruising on Gold Coast. Perfect for large groups for celebrating a special birthday, family gathering, hen's or buck's parties or simply looking for an excuse to hit the water with friends.

Accommodates up to 20 guests and has 3 cruising times daily.

This vessel features comfort, space and style! They have a popular trampoline-style fore deck areas, perfect for lazing in the sun. Front boarding ladders and shallow draft.

Complimentary use of the fun inflatables, snorkeling gear, beach games and fishing rods.

Capacity

Max capacity: 20 passengers + 2 crew

Gold Coast Charter Packages

Summer Season

(February to April & September to October)

Half Day Charters:

Departure times: 9am, 12:45pm & 4:30pm
3-hour Cruises

Monday - Friday & Sunday: \$1,200.00

Saturday: \$1,320.00

Additional hour at \$360.00

Full Day Charters:

Departure times: 9:30am
6-hour Cruises

Monday - Thursday: \$2,100.00

Friday & Sunday: \$2,280.00

Saturday: \$2,460.00

Shoulder Season

(May & August)

Half Day Charters:

Departure times: 9am, 12:45pm & 4:30pm
3-hour Cruises

Monday - Thursday: \$1,080.00

Friday & Sunday: \$1,200.00

Saturday: \$1,320.00

Additional hour at \$360.00

Full Day Charters:

Departure times: 9:00am
6-hour Cruises

Monday - Thursday: \$2,100.00

Friday & Sunday: \$2,280.00

Saturday: \$2,460.00

Gold Coast Charter Packages

Off-Season (June & July)

Half Day Charters:

Departure times: 9am, 12:45pm & 4:30pm
3-hour Cruises

Monday - Friday & Sunday: \$1,080.00

Saturday: \$1,200.00

Additional hour at \$360.00

Full Day Charters:

Departure times: 9:00am
6-hour Cruises

Monday - Thursday: \$1,860.00

Friday & Sunday: \$2,040.00

Saturday: \$2,160.00

High Season

(1-14 November & 1-13 January)

Half Day Charters:

Departure times: 9:30am, 1:15pm & 5pm
3-hour Cruises

Monday - Thursday: 1,200.00

Friday - Sunday: \$1,320.00

Additional hour at \$420.00

Full Day Charters:

Departure times: 10:00am
6-hour Cruises

Monday - Thursday: \$2,280.00

Friday & Sunday: \$2,400.00

Saturday: \$2,580.00

Gold Coast Charter Packages

Christmas Season (15 November to 31 December)

Half Day Charters:

Departure times: 9:30am, 1:15pm & 5pm
3-hour Cruises

Monday - Thursday: \$1,320.00

Friday & Sunday: \$1,440.00

Saturday: \$1,440.00

Additional hour at \$456.00

Full Day Charters:

Departure times: 10:00 am
6-hour Cruises

Monday - Thursday: 2,400.00

Friday - Sunday: \$2,760.00

Rates vary on public holidays and special events please enquire.

Earlier or later charters available on request.

2 hour charters may be available on request.

Special Features

Comfortable dining saloon
Large rear and fwd deck areas
Side access to fore deck
Ample undercover area
Premium design
Modern bathroom
Hot and Cold Deck Shower
Galley kitchen
A small marine BBQ
2 large eskys (ice supplied)

BYO

BYO food and drinks - \$POA

Catering Options

Stress-Free Catering

Gourmet Grazing Board - \$21 per person (min 15)

Nicely presented grazing board featuring an assortment of gourmet cheeses, quality crackers, antipasto selections, cured meats, seasonal fruit, chocolate plus more (Brunch option also available)

Share Tapas- \$29 per person (min 15) on dep

Warm tapas including gourmet pizzas, vegetable spring rolls, salt & pepper calamari, garlic & herb meatballs, Corona battered whiting and spinach, feta & tomato tartlets.

Gourmet Share Tapas- \$44 per person (min 15) on dep

Vegetable Spring Rolls, Spinach Fetta Tomato Tartlet, Tempura Prawn w chilli jam, Chicken Satay Skewers, Chicken & Avocado Arancini Balls, Pork Belly w coriander chilli soy, Lamb Kofta w spiced yoghurt, Chorizo Frittata w Onion Jam, Haloumi Sliders w mushroom and pesto

Canape Platters- from \$40 per head (min 15), choose 8

Please request quote - chef also available

Caprese skewers w/ cherry tomatoes, bocconcini, basil leaves and aged balsamic. (v) (gf)

Goats cheese tartlet w/ House-made Relish. (v)

Zucchini & Quinoa Fritters w/ House-made Relish. (vg),

Cream Cheese & Bacon Balls. (gf),

Melon & Prosciutto Bites. (gf)

Camembert, Smoked Salmon & Dill Skewers. (gf),

Crumbed Camembert w/ a tomato chilli jam dipping sauce. (v)

Vegetable Spring Rolls w/ soy and sweet chilli dipping sauces. (v),

Chicken Malay Sticks w/ a warm peanut sauce & coriander. (gf)

Cheese & Spinach Triangles w/ a mint yogurt dipping sauce. (v)

Sweets \$14 pp

White Chocolate & Mixed Berry Mousse. (v) (gf)

Milk Chocolate & Salted Caramel Mousse. (v) (gf)

Dark Chocolate & Honeycomb Mousse. (v) (gf)

Lemon Meringue Pie Mini Tasters. (v)

Apple Crumble Mini Tasters. (v)

Tiramisu Mini Tasters. (v)

Catering Options

Light Lunch Catering

Island Style Lunch- \$46 per person (min 20)

Freshly caught local trawler prawns, selection of gourmet cold meats, artisan bread rolls, freshly made salad selections, house made relishes and seasonal fruit platter.

Platter Boxes (ideal for light lunch/morning tea)- (min \$200 spend)

Seasonal Fruit Platter Boxes – Mixed Variety of Fresh Seasonal Fruit \$7 per person

Danish Platter Boxes – Mixed Variety of Fresh Sweet Danishes \$7 per person

Sandwich & Wrap Platter Boxes – Mixed Variety of Sandwich & Wraps \$8 per person

Sweet Treats Platter Boxes – Freshly Baked Scones w/ Jam & Cream, Homemade Slices, Muffins & Biscuits \$9 per person

Savoury Platter Boxes – Freshly Made Frittata Slices, Mini Quiches, Goat's Cheese Tartlets, Cheese & Spinach Triangles & Savoury Muffins \$14 per person

Gourmet Salad Boxes – Roast Pumpkin, Chicken, Pine nuts, Baby Spinach, Avocado, Goat's Cheese & a Creamy Basil Dressing. (gf) \$12 per person

Thai Beef Salad – Eye Fillet Strips, Vermicelli Noodles, Peanuts on a Crisp Salad & a Thai Salad Dressing. (gf) 12 per person

Moroccan Couscous Salad – Couscous, Rocket, Capsicum, Cherry Tomatoes, Red Onion, Cucumber, Coriander & Mint Yoghurt. (v) \$10 per person

Sushi Platter Boxes – Assorted Sushi Varieties (80 pieces per box) \$98 each

Catering Options

Light Lunch Catering

Chilled Finger Foods- 8 to 19 pax \$44 per person

20+ pax \$33 per person

Lebanese Bread Wrap with Satay Chicken and Rocket,

Californian Nori Rolls with Wasabi and Soy,

Miniature Vegetable Frittata and Garlic Aioli,

Veal Tortellini and Sun Dried Tomato Skewer with Rocket,

Crab and Coriander with Lime on a Corn Blinis,

Cold Marinated chicken winglets.

Vietnamese Cold Rolls with Peking duck and Mandarin,

Pine Nut & Rice-filled Vine Leaves,

Mini Club Finger Sandwiches – Gourmet fillings

Smoked Salmon Tartare, Guacamole, Chive Sour Cream in tart shells

Private Chef

For the ultimate indulgence ask about organising a private chef to prepare a gourmet feast for your group.

Catering Options

BBQ Catering

For 4 hours + Charters

Budget BBQ (cook your own) packs

8-19 pax - \$35 per person || 20 pax + - \$23 per person

BBQ sausages with caramelised onion, Small MSA rump steak, Satay Chicken skewers

Oil, salt and pepper, sauces

3 x gourmet salads

Crusty bread rolls with butter, Tropical fruit platter

Aussie BBQ w chef

8-19 pax - \$44 per person || 20 pax+ - \$35 per person

plus chef @ \$288

Baby Chipolata Sausages with Caramelised Onion

Petit Mignons with Béarnaise Sauce

Lemon Thyme & Garlic Chicken Fillets

Pumpkin & Spinach Risotto Cakes

Field Mushrooms with Pesto and Garlic Butter

Mediterranean-style Salad – Tomatoes, Fresh Basil, Rocket, Fetta Cheese and Balsamic Vinegar

Roasted Chat Potatoes dressed with Basil Yoghurt and Toasted Pine Nuts

Gourmet Bread Selection, Assorted Condiments

Catering Options

Gourmet BBQ w chef

Choice of 3 mains and 3 sides \$49 per person

Choice of 4 mains and 4 sides \$61 per person

plus chef @ \$288

Mains

Peri-Peri Prawn & Chorizo Skewers w/ a mild chilli aioli. (gf)

Lamb Koftas w/ mint yoghurt dipping sauce.

Chicken Malay sticks w/ a warm peanut sauce. (gf)

Chargrilled Salmon Fillets. (gf)

Mustard Lamb Cutlets w/ a mint aioli. (gf)

Halloumi & Vegetable Skewers. (gf) (v)

Mango & Lime Grilled Chicken Breast. (gf)

Lime & Garlic Calamari Skewers w/ house-made tartare. (gf)

Sticky Garlic Beef Kebabs. (gf)

Gourmet Sausages – Pork & Fennel, Wagyu Beef and Chicken Apple. (gf)

Sides

Moroccan Couscous Salad. (v) (gf)

Creamy Pesto & Sundried Tomato Pasta Salad. (v)

Green Beans, Almond & Feta Salad. (v) (gf)

Roast Pumpkin, Pine-nut & Parmesan Salad. (v) (gf)

Baby Beetroot, Rocket, Walnut & Goats Cheese Salad. (v) (gf)

Chargrilled Potatoes. (vg) (gf)

Roasted Mushroom, Tomato & Cashew Salad. (vg) (gf)

Garden Fresh Chickpea Salad. (vg) (gf)

Drinks Menu

Choose from our great value drinks packages or on consumption (min \$300 bar tab).
Glassware is included with all drinks packages.

Arrival Drinks

Champagne

Moet & Chandon - \$15 per glass

Veuve Cliquot - \$20 per glass

Basic Drinks Package - Beer, Wine and soft drink \$12 per person per hour*

Beers (375ml)

Tooheys Extra Dry, XXXX Gold Mid Strength, Cascade Light , Corona \$5.00

White Wine

Pinot Gris, Sauvignon Blanc \$5.00

Sparkling White Wine

Chardonnay Pinot Noir \$5.00

Soft Drinks

Coke, Diet Coke, Lemonade, Lemon Squash 375ml cans \$2.50

Drinks Menu

Choose from our great value drinks packages or on consumption (min \$300 bar tab).
Glassware is included with all drinks packages.

Premium Drinks Package - Includes all below listed drinks **\$25 per person per hour**

Beers (375ml)

Tooheys Extra Dry, XXXX Gold Mid Strength, Cascade Light , Corona \$5.00
James Squires Pale Ale \$7.50

Premium White Wine

Pinot Gris, Sauvignon Blanc \$10.00

Sparkling White Wine

Chandon Brut \$10.00

Cider and Spirits – Pre Mixed

Bundaberg Rum and Cola, Jim Beam and Cola , Canadian Club and Dry (375ml cans) \$10.00
Vodka Cruisers (275ml) \$7.50
Somersby Apple Cider (375ml cans) \$7.50

Soft Drinks

Coke, Diet Coke, Lemonade, Lemon Squash 375ml cans \$2.50, San Pellegrino Varieties \$4
Orange Juice 200ml glass \$2.50

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