

Prometheus



Prometheus is a luxury 77ft Warren Sports Yacht which has just been refurbished and ready for charter on Sydney Harbour. Prometheus is a beautiful sports cruiser offering a seamless amount of space through the vessel for guests to roam around comfortably. It's a charter boat that will certainly get people excited and is a popular charter boat for summer.

Specifications

- 77 foot Warren Sports Yacht
- Up to 36 passengers
 - Seated dining for 12 passengers (on request)
- Sleek wooden interior
- Wrap around lounges on rear deck
- Full kitchen area with all Miele appliances including coffee machine
- Lower lounge area near kitchen
- Front sunbed
- 2 cabins
 - 1 x King room with en-suite, TV, DVD
 - 1 Queen room with en-suite, TV, DVD

Special Features

- Flat screen TV in lower lounge area
- State of the art sound system
- iPod connection
- Retractable sun roof on main deck
- Inflatable Pool &/or Pontoon: AU\$200 (on request)

Rates

April – September

Weekday Rate : AU\$1000 per hour (minimum 4 hours)

Weekend Rate: AU\$1100 per hour (minimum 4 hours)

October / November / January / February / March

Weekday Rate : AU\$1350 per hour (minimum 4 hours)

Weekend Rate: AU\$1450 per hour (minimum 4 hours)

December

Monday - Wednesday: AU\$1450 per hour (minimum 4 hours)

Sunday: AU\$1550 per hour (minimum 4 hours)

Thursday – Saturdays: AU\$1800 per hour (minimum 4 hours)

Wait staff: AU\$260 per wait staff (4 hours)

AU\$65 per hour thereafter per waitstaff

1 – 12 passengers – 1 wait staff required

13 – 24 passengers – 2 wait staff required

25 – 36 passengers – 3 wait staff required

Wharf / Travelling fees: AU\$50.00 per docking

Additional travel fee applies for wharves past Drummoyne Ferry Wharf or past Rose Bay Ferry Wharf

Service fee: AU\$15.00 per person

Includes use of glasses, plates, cutlery, ICE, esky, napkins

City Wharves: Walsh Bay, King Street Wharf, Casino Wharf, Campbells Cove, Cockle Bay



Prometheus - Menu

Canapé Menus

Minimum Order: 10 people

Canapes are pre prepared by a chef and ready to be served at room temperature by the staff

Canape Menu # 1 (6 Pieces) | \$34pp

Smoked Salmon Tartlet
Moroccan Cocktail Pie (Vegan)
Cumin Spiced Lamb Kofta (GF)
Spicy Chicken Empanada
Prawn rice paper parcels (GF)
Arancini –(V) (GF)

Canapé Menu # 2 (12 Pieces) | \$60pp

Moroccan Cocktail Pie (Vegan)
Arancini – X 2 Mushroom/Parmesan/Truffle Mayo (V) (GF)
Petite Chicken & Leek Pie -Celery / Spring Onions
Prawn rice paper parcels - Mint / Coriander / Chili Sauce X 2(GF)
Best Market Oysters - Lime Emulsion X 2(GF)
Sugar Cane Prawns - Coconut Dusted / Lime Sauce
Pumpkin Goats Cheese Tartlet - Caramelised Onion / Pine-nut
Smoked Salmon Tartlet - Puff Pastry / Shallots / Dill
Skewered Lamb Kofta X 2 -Cumin Spiced / Cucumber Tzatziki

Canapé Menu # 3 (14 pieces) | \$70pp

Moroccan Cocktail Pie (Vegan)
Arancini – Blue Cheese / Caramelised Onion (V) (GF)
Prawn rice paper parcels - Mint / Coriander / Chili Sauce (GF)
Mexican chicken empanada - Light Garlic Lime Dip
Satay Peanut Coconut Sambal - Coriander / Dry Fried Onion (Halal) (GF)
Mini Peking duck pancakes - Hoisin Sauce, Cucumber and Shallot
Best Market Oysters - Lime Emulsion (GF)
Sugar Cane Prawns - Coconut Dusted / Lime Sauce
Assorted Nori - Fish / Prawn / Chicken / Veg / Egg
Smoked Salmon Tartlet - Puff Pastry / Shallots / Dill
Steak Green Peppercorn Pie – Tomato Sauce
Charred Salmon, Sweet Soy and Fresh Basil (GF)
Poached Coffs Harbour Prawns, Harrisia Aioli (GF)
Steamed chicken, shiso cress, rice paper rolls (GF, DF)



Prometheus - Menu

Platters

Minimum order \$300

Ideal for small groups as a meal or adding to the canape menu

Charcuterie / Antipasto Platter | \$120.00

Bresaola / Prosciutto / Salami / Eggplant ~ Chickpea ~ Tzatziki Dip / Vege Crudités / Olives / Feta / Bread / Crackers

Seafood Platter | \$180.00

Oysters (12), King Prawns (12), Smoked Salmon (12 Slices) Accompaniments / Baguette

Vegetarian Antipasti & Mezze Platter | \$120.00

Hummus / Baba Ganoush / Grilled Vegetables / Dolmades / Olives / Bocconcini / Pickled Vegetables / Grissini / Lavosh / Turkish

Sushi Platter – Nori | \$120.00

Salmon / Tuna / Teriyaki Chicken / California / Tempura Prawn / Tofu / Egg / Cucumber / Avocado

Smoked Salmon Platter | \$120.00

Crusty Baguette / Grilled Lemon / Capers / Pickled Red Onion / Dill / Horseradish Cream

Cheese Platter | \$120.00

Australian & Imported / Cheddar / Wash Rind / Blue / Brie / Crackers / Dried Fruits / Nuts

Baked Bites Platter | \$120.00 (27 Pieces)

Rice Paper Roll Platter | \$100.00 (10 Rolls In Total / Cut In Half)

Point Sandwich Platter | \$100.00 (10 Sandwiches in Total)

Wraps Platter | \$62.00 (12 Pieces in Total)

Fresh Fruit Platter | \$69.00 Seasonal Best / Sliced / Skin Off

Sweet Treats Platter | \$69.00

Double Chocolate Brownie Square / Passion-Fruit Polenta Cake / French Macaroons



Prometheus - Menu

Buffet Menus

(Minimum Order: 10)

Buffet Menu 1

\$44.00pp - Minimum 10

Charcuterie/Antipasto

Traditional Thai beef salad with Thai basil and Nam Jim dressing

Lemon thyme roast chicken

Quinoa Salad

Kumera Salad

Crusty French Baguette

Buffet Menu 2

\$53.00 pp - Minimum 10

Charcuterie/Antipasto

Traditional Thai beef salad with Thai basil and Nam Jim dressing

Lemon thyme roast chicken

Smoked Salmon

Kumera Salad

Exotic Rice Salad

Crusty French Baguette

Caramelised onion pumpkin and pepper Polenta Tart

Asian Theme Buffet Menu

\$67.00 pp - Minimum 15

Satay Peanut Coconut Sambal - Coriander / Dry Fried Onion (Halal)

Peking Duck Spring Roll - Hoisin Plum Dipping Sauce

Dumplings -Prawn w Soy & Hot Chili ~ Pork Dim Sim w Ginger Soy ~ Vegan

Marinated Ocean Trout - Ginger Soy / Baked / Crispy Skin / Snow Peas

Tofu & Black Mushrooms - Julienne Carrots / Chili Sesame Oil Dressing

Drunken Chicken Breast - Szechuan Star Anise Master Stock

Braised King Prawns - Broccoli / Garlic / Chili

BBQ Pork Noodles -BBQ Pork / Curried Singapore Noodles / Shallot / Julienne Carrots

Chinese Greens - Pak Choi or Choy Sum / Oyster Sauce

Fresh Fruit Platter -Seasonal Best / Sliced / Skin Off

Steamed Rice

Custard Tart