

## 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

### 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

Weekday rate: AU\$1450 per hour (minimum 4 hours)

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

Saturdays (minimum 5 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 Drummoynes 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

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Updated 19/9/23



## 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, Harrisa 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 | \$137.00**

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 - Julianne Carrots / Chili Sesame Oil Dressing  
Drunken Chicken Breast - Szechuan Star Anise Master Stock  
Braised King Prawns - Broccolini / 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