



ALL OCCASION
CRUISES

BOXING DAY SHARED CRUISES 2020

CRUISE IN STYLE
ON SYDNEY HARBOR

BOXING DAY SHARED CRUISES 2020

As every Australian knows, the Sydney to Hobart yacht race defines Boxing day in Sydney, Australia. What better way to experience the adrenaline bursting from the starting line than on board All Occasion Cruises as our Captain ensures you'll be as close as it gets to the excitement.

Our Boxing Day cruise promises old fashioned family hospitality and the best vantage points as we watch some of the world's toughest sailors venture out of the safety of Sydney Harbour headlands, into the wild waters of Australia's east coast.

TICKETS
\$110 per person
(children 5-12 years \$85)



YOUR PACKAGE INCLUDES

- 3.5 hours cruising Sydney Harbour aboard the Bella Vista or My Way
- Our signature champagne cocktail on arrival.
- Seated buffet lunch
- Dessert station served along with tea and coffee.
- Beverage Package to include Beer, Australian red & white wine, sparkling and non-alcoholic beverages.
- Professional uniformed crew to look after your every need.
- Viewing of the Sydney to Hobart Yacht race.

CRUISE DETAILS

MV Bella Vista

Saturday, 26th of December 2020

- Wharf - King St Wharf 8
- Cruise Timings - 10:40am – 2:10pm

MV My Way

Saturday, 26th of December 2020

- Wharf - Star City Casino Wharf
- Cruise Timings - 10:45am – 2:15pm



2020 BOXING DAY MENU

FROM THE SHARED BUFFET

- Fresh Pasta tossed with Eggplant, Zucchini, Capsicum and Mushroom in a Fresh Tomato and Olive Oil Dressing (V)
- Fresh Pasta with Pancetta and Mushrooms tossed in a White Wine, Roast Garlic, and Olive Oil Sauce
- Potato Au Gratin- Layers of Potatoes, Onion and Parmesan Cheese (V)
- Mediterranean Style Chicken marinated in Fresh Chilli and Lime
- Honey glazed Baked Leg of Ham, served with assorted Mustards and Relishes

- Triage of Salmon - Whole Baked Salmon Smoked Salmon and salmon Caviar served with Caper Berries
- Szechuan Pepper Squid Salad
- Fresh Tiger Prawn platter served with homemade Aioli and Lemon
- Traditional Greek Salad - consisting of Iceberg Lettuce, Spanish Onions, Kalamata Olives, Tomatoes, Cucumbers and Feta Cheese with a Sprinkle of Oregano (V)
- Roquette, Pear and Parmesan Salad with Lemon and Oregano Dressing (V)
- Mediterranean Roast Vegetables and Couscous salad with Crispy Prosciutto and Crumbled Goats Cheese

FROM THE DESSERT BUFFET

- Homemade Sticky Date Pudding, served with Butterscotch Sauce and Chantilly Cream
- Chocolate Ganache Cake with Chantilly Cream with Season Fresh Fruits
- Served with Tea and Coffee



A: 37 Bank St Pyrmont, NSW 2009 | P: 9809 5499 | E: info@aocruires.com.au

www.aocruires.com.au