



ALL OCCASION  
CRUISES

# SCHOOL FORMALS

CRUISE IN STYLE  
ON SYDNEY HARBOR

# SCHOOL FORMALS

Celebrate your formal on Sydney Harbour for a night to remember! Let us arrange the ultimate setting to dance and celebrate all the hard work of the year away. Cruise around Sydney Harbour in a safe and exciting environment with delicious food, mocktails, DJ, Light show and more!



## TICKETS

**\$95 per person**

\*minimum numbers apply

- School Formal Packages are available on Sunday- Thursday evenings.
- Pricing for Fridays and Saturdays are available on request.
- Wharf Fees are an additional \$100 (\$50 per berthing)

## YOUR PACKAGE INCLUDES

- 4 hours cruising the sheltered waters of Sydney Harbour past all the major attractions
- Your choice between a 3 course alternate serve menu, or a formally seated buffet
- AOC signature mocktails on arrival
- Unlimited drinks package to include softdrinks and juices
- Professional DJ, Mirror Ball and LED Light Show
- Licensed Security for the duration of the event
- Professional Waitstaff and Cruise Director to ensure your cruise is seamless
- **COMPLIMENTARY** photographer on board
- **COMPLIMENTARY** 2x tickets for the organiser



# BUFFET MENU

## SELECTION OF CANAPÉS ON ARRIVAL

- Grilled Chicken breast with honey mustard sauce
- Antipasto platter of cured meats, marinated vegetables and cheeses
- Penne pasta tossed in fresh tomato, garlic and basil
- Linguine with porcini and mixed mushroom sauce with a touch of fresh cream, Parsley and Parmesan
- Au gratin ( baked thin slices of potato with onion garlic and cheese)
- Baby spinach with roasted pumpkin, semi-dried tomatoes, and fire-roasted capsicum
- Mixed Garden salad - Salad of mixed greens with cherry tomatoes, cucumber, Spanish onion, olives and herbed vinaigrette
- Crisp, freshly baked dinner rolls



## 3 COURSE MENU

### ENTRÉE SELECTION

(Choice of two alternate serves)

- Papadelle pasta infused with chargrilled eggplant, bell pepper and Spanish green olives in a pinenut pesto sauce and shavings of Parmigiano Reggiano (v)
- Moroccan lamb kebabs resting on a bed of cous cous with minted yoghurt and crisp, pita bread

### MAIN COURSE OPTIONS

(Choice of two alternate serves)

- Chargrilled fillet of beef tenderloin in a classic classic red wine jus served alongside baby green beans, confit of tomato and glazed noisette of potato
- Classic chicken kiev on creamy mash potato with broccolini, roasted jap pumpkin, drizzled with a honey mustard sauce
- Mediterranean vegetable medley consisting of layers of marinated baked vegetables resting on a roasted heirloom tomato reduction (v)

### DESSERT BUFFET STATION

- Chefs selection of cakes served with whipped cream
- Fresh seasonal fruit platters
- Freshly brewed tea and coffee



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