ALL OCCASION
CRUISES

CONGRATULATIONS ON YOUR ENGAGEMENT!

All Occasion Cruises is here to take youfrom ‘Yes’ to ‘I do’
in effortless style.

All Occasion Cruises has been family owned and operated for over 20 years. As Sydney’s premier charter vessel company, we are dedicated to ensuring your special day is done YOUR way.

Each quote is tailored to the specific needs to each couple.
With a range of catering, beverage, entertainment and cruising options on offer, you can chose how you cruise.

The MV BELLA VISTA can cater for up to 350 guests formally seated or 950 guests cocktail style. With her 360 degree views, a dedicated and professional service team and the largest commercial kitchen on Sydney Harbour, the Bella Vista is as unique as she looks!

Sunday and Winter Wedding Specials now on offer!

INSPECTION AND PRICING

To view any vessel in the All Occasion Cruises fleet please contact your event manager representative or our office.

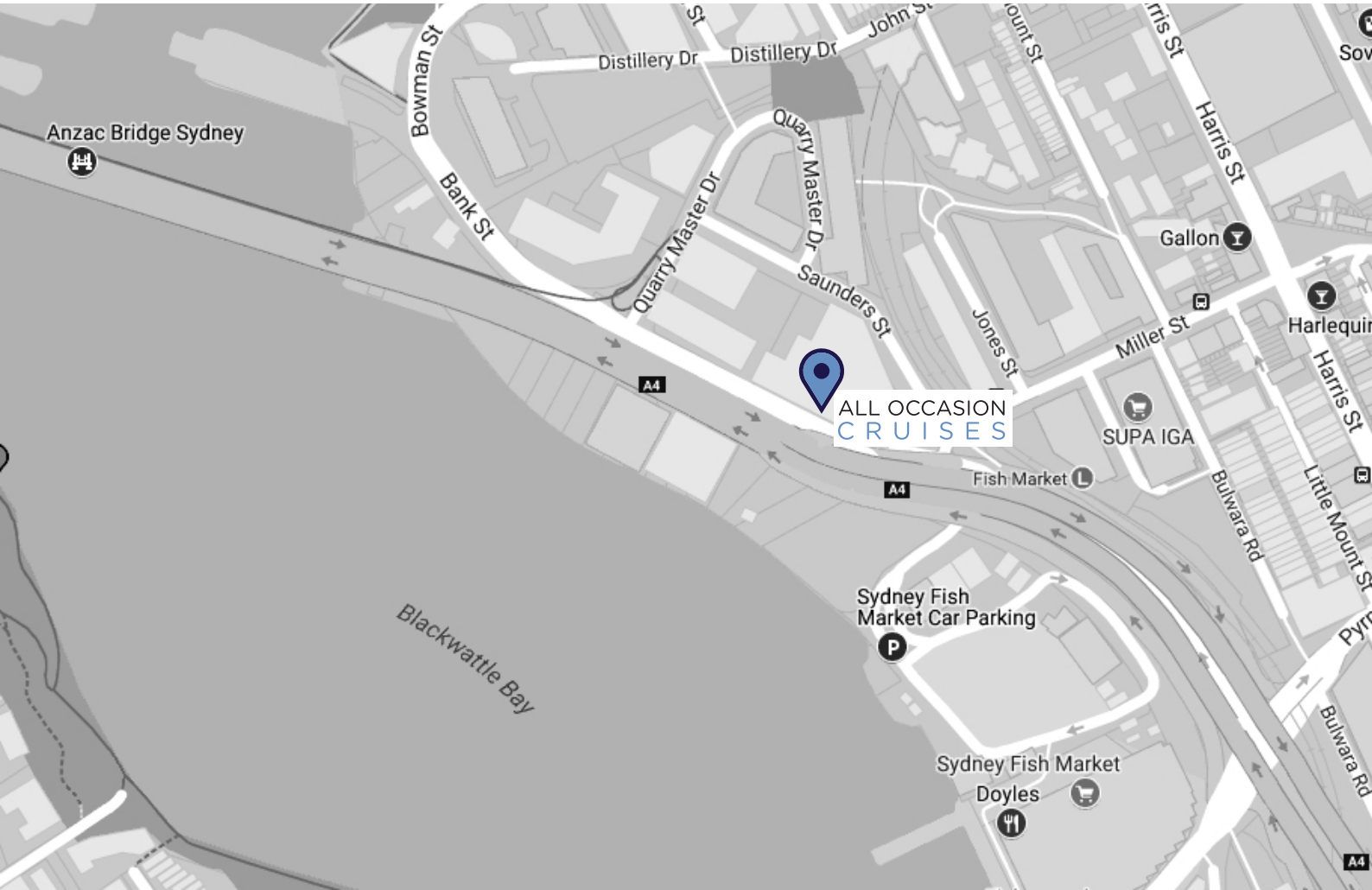
Tuesdays-Fridays: 10am-4pm
Saturdays and Sundays: on application

P: (02) 9809 5499

E: info@aocruises.com.au

W: www.aocruises.com.au

A: 37 Bank Street, Pyrmont, NSW 2009



MV BELLA VISTA

MV BELLA VISTA

The MV Bella Vista was designed and built by All Occasion Cruises Managing Directors 10 years ago.

She was designed with one purpose in mind – to offer infinite possibilities for her occupants.

Her open plan allows for flexibility and her size and grand features are worthy of the title " The Glass Ballroom"

Open plan interior for customizable floor plans allowing for up to 350 guests formally seated

3 metre floor to ceiling glass wrap around windows with panoramic views

360 degree wrap around decks

Climate controlled air conditioning

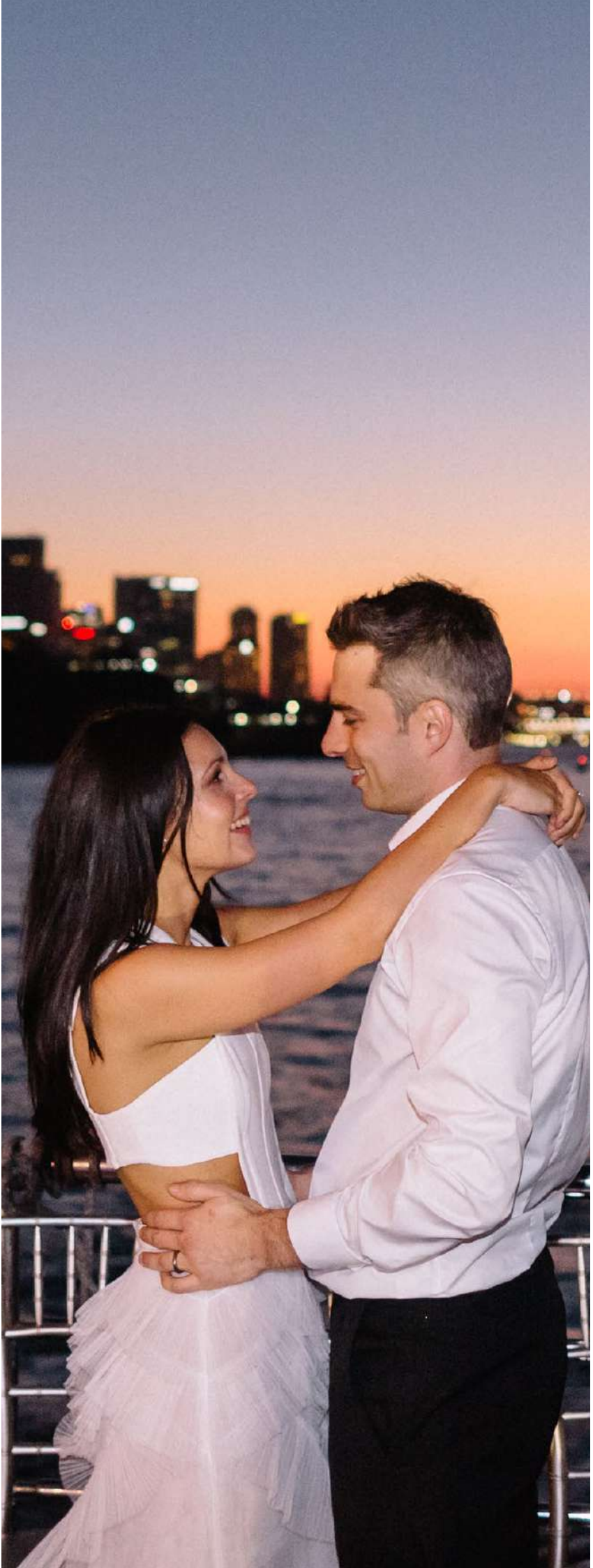
Superior to LED lighting and state of the art sound system

4 high definition 60 inch plasma screens

Expansive Sky Deck with separate bathrooms and outdoor furniture

2 licensed bars

Suitable for on-board ceremonies



PACKAGE INCLUSIONS

5 hours cruising Sydney Harbour

Exclusive hire of the MV Bella Vista

Personal wedding coordinator to assist you with your planning

Rolled out red carpet upon boarding

Gourmet canapes and signature champagne cocktails served on arrival on the Sky Deck

2 or 3 course formal dining or banquet menus available

Beverage package consisting of unlimited consumption of beer, red, white and sparkling wines and non-alcoholic beverages

Open bar for the bride, groom and bridal party

Tiffany chairs

White ceiling drapery with fairy lights

Bridal and cake table skirting in the colour of your choosing

Elevated bridal table complete with complimentary floral arrangement

Placing of your personalized place cards and bonbonniere

A professional wedding DJ who will create a personalized compilation

Use of 4 60 inch high- definition plasmas and cordless microphones

Your wedding cake cut and served on platters for each table

SOMETHING EXTRA

No additional charge for ceremonies

15% discount and free delivery for your wedding cake

Extensive supplier discounts

FOOD AND BEVERAGE

Two menus and over 48 menu items to choose from

Executive Chef's with over 20 years' experience.

Custom menus available on request

3 COURSE FORMAL DINING MENU

Entrée (Alternate Placement)

Chargrilled eggplant, bell pepper and semi-dried tomato pasta with green olives and chorizo in a pine nut pesto

Mezze platter of cold cured meats, marinated vegetables, smoked salmon and marinated olives served with crisp bread

Moroccan lamb rump on a bed of Greek salad and crisp pita, drizzled with homemade tzatziki

Warm chorizo, haloumi, roasted pumpkin, chargrilled capsicum, rocket with a side of spicy tomato chutney

Seafood pot pie with white wine cream sauce, topped with puff pastry

Grilled barramundi fillet served with a rocket salad and tomato chill salsa

Selection of vegetarian ravioli sautéed in a creamy based tomato sauce (v)

Braised mushrooms in a white wine reduction, served with baby spinach, semi-dried tomatoes and grilled asparagus (v)

Main Course (Alternate Placement)

Chargrilled beef tenderloin in red wine jus served with baby green beans, tomato, potato and béarnaise sauce

Crispy skinned Tasmanian salmon served with fried baby capers, roasted herbed potatoes, broccolini, baby corn and a lemon and dill beaurre blanc sauce

Roulade of chicken with pancetta and brie on a bed of roasted pumpkin, baby spinach and pea risotto, chargrilled eggplant and bell pepper sauce

Classic chicken Kiev on duchess potatoes with prosciutto wrapped broccolini, roasted pumpkin and honey mustard sauce

Chef's catch of the day

Mediterranean vegetable medley consisting of layers of marinated baked vegetables resting on a roasted tomato reduction (v)

Dessert (Alternate Placement)

Vanilla bean cream brulee with blueberry compote

Baked white chocolate cheesecake served with mixed berry compote

Individual tiramisu topped with chocolate coated strawberries

Chocolate ganache tart with cinnamon ice cream

Vanilla panacotta layered with romanoff and liqueur strawberries

Apple and rhubarb crumble served with vanilla bean ice cream

Sticky date pudding served with a vanilla bean ice cream

Table dessert tasting platters consisting of a variety of the featured desserts

BANQUET BUFFET MENU

Pasta and Noodles (Choice of 2)

Roast eggplant, capsicum and mushrooms tossed in a tomato and olive oil dressing

Roast garlic king prawns in a tomato and white wine cream sauce

Pancetta and mushrooms tossed in a white wine garlic sauce

Hokkien noodles stir fried, Asian vegetables with soy and ginger

Meat and Carvery (Choice of 2)

Honey glazed baked leg of ham

Green pepper crusted rare roast rump fillets in a red wine jus

Angus beef stroganoff, mushrooms, capsicum, sour cream and chives

Chargrilled beef fillet steak, mushrooms served with onion glazed gravy

Roast rolled pork with crackling and apple sauce

Moroccan lamb rump surrounded with our home-style tzatziki sauce

Medallion of kangaroo accompanied with kakadu plum chutney

Potato (Choice of 1)

Potato Au Gratin - layers of creamy potato, onion and parmesan cheese

Baby potatoes roasted with rosemary, parsley and garlic butter

Garlic potato wedges

Chicken (Choice of 1)

Pan fried Chicken breast in a white wine cream sauce

Roast chicken with lemon, garlic and oregano

Chicken parmigiana- individual chicken breasts stuffed with haloumi and prosciutto with a beure blanc sauce

Grilled chicken breast with capsicum and pesto sauce

Seafood (Choice of 1)

Grilled lime and coriander marinated barramundi on banana leaves

Baked Tasmanian salmon topped with spinach, dill and capers

Salt and Szechuan pepper squid

Fresh king prawns with seafood aioli

Beer battered fish portions and hot chips

Salad (Choice of 3)

Roquette, pear, parmesan salad, with lemon and oregano

Caprese salad of tomato,bocconcini, and fresh basil

Traditional greek salad - iceberg lettuce, spanish onions, kalamata olives, tomatoes, cucumbers, feta cheese and oregano

Mediterranean roast vegetables and couscous salad with crispy prosciutto and crumbled goats cheese

Antipasto platter - a selection of cured meats and marinated Italian style vegetables

Baby chat potato salad in parsley and extra virgin olive oil dressing

Seafood Salad - medley of seafood and avocado in a dill and honey sauce

Baby beetroot salad , orange segments, roquette in a blasmaic reduction with crumbled goats cheese

Steamed string beans topped with almond flakes

Dessert (Choice of 2)

Vanilla bean cream brulee with blueberry compote

Individual tiramisu topped with chocolate-coated strawberries

Individual sticky date pudding with a toffee sauce

Vanilla panacotta layered with romanoff and liqueur strawberries

Chocolate ganache tart with cinnamon ice-cream

Assorted cheese and seasonal fruit

Tea and coffee

CUSTOMISE YOUR MENU

Premium Entrées

Cold seafood plate consisting of king prawn salad, smoked salmon, Sydney rock oysters, octopus salad, ceviche mussels	$7 pp
Seared garlic king prawns in a shallot and white wine sauce reduction on a creamy risotto	$5 pp

Mezze Platters

Mezze garlic fried olives, grilled haloumi, stuffed vine leaves, kibbi and tabouli, hummus, babaganoush, labne and freshly cut vegetables	$40 pp
Greek Mezze marinated rosemary fetta, black and green olives, stuffed vine leaves, taramasalata, tzatziki with fresh pita bread	$40 pp
Gourmet Antipasto a selection of cured meats, marinated eggplant, capsicum, mushrooms,bocconcini, vine ripened tomato and garlic olives with balsamic seasoning	$40 pp

Seafood platters

Whole king prawns	$12 pp
Oysters-natural, Kilpatrick, or Mornay	$8 pp
Salt & Szechwan pepper calamari with lime and coriander dressing	$6 pp
Tasmanian smoked salmon with capers, spanish onion and dill aioli	$6 pp
Marinated and chargrilled octopus	$7 pp

OPTIONAL EXTRAS

Please enquire for our comprehensive list of preferred suppliers and receive a discount for booking with All Occasion Cruises!

ADDITIONAL DÉCOR:

Chair sashes

Lolly buffet

Bridal arch

Fabric and fairylight backdrops

Fairylights

Wishing well

EVENT IDEAS

MC

Violinists

2-5 piece bands

Acoustic singers

Acoustic duos

Photobooths

FLORALS

Floral centerpieces

Bridal bouquets

Backdrop florals

SUPPLIERS

Photographers

Videographers

Cakes

Children's entertainers

Chauffeur

Wedding favours

COMPLIMENTS

MEGAN & ROBBIE 4/2/17

“MV Bella Vista is an amazing cruise boat to host a wedding reception, as you can have a large number of guests all on one level (up to 300 seated). No better wedding venue in Sydney to enjoy the amazing views of the Harbour, staring with canapes on the sunroof deck and then into the glass ballroom. A few guests were a little tentative about being on a boat for 5 hours, however it was smooth sailings and by the end nobody wanted to get off! There were a few hiccups on the day, however Rebekah and Rosie handled these with ease and no guests were aware that we went off schedule.

I continue to receive compliments from friends saying it was the best and stylish wedding they have ever been to. The cost was very reasonable when comparing to other venues with water views in Sydney. I would honestly recommend any of my family and friends to get married on board the MV Bella Vista as the experience is truly memorable and second to none.”

CAROLINA & TOM 18/1/14

“ Our experience working with All Occasion Cruises on our wedding day was absolutely fantastic! We can’t thank you all enough for that. The whole process from the wedding planning to the moment we were dropped off after the event run smoothly. The boat looked absolutely beautiful, better that we even expected, everything was in place, and every single detail was covered. The staff were friendly and professional especially Natalie, she is amazing! All my guests and us were very impressed with the service on board, they were looking after all of us the whole time and making sure that everyone had a good time, watching to fill up the drinks, clear tables..

I didn’t even know that one of our guests with special request in Gluten free and Lactose intolerant had a different meal cooked specially for her, she felt so special and we did too. Their customer service is outstanding. The food was nice and fresh, the desserts were delicious! We absolutely loved thei flexibility, professionalism and our list is endless, as for so many people the wedding day is very stressful, we were lucky enough to count on the All Occasion Cruises crew who made our day the most enjoyable, relaxed and happy ever and that is priceless.

We will definitely recommend All Occasion Cruises.”

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