

ALL OCCASION
CRUISES

SHARED CHRISTMAS CRUISES 2020



Celebrate a year well done aboard a luxury Sydney Harbour Cruise. Enjoy the modern features of our spectacular vessel as you soak up the Sydney Harbour sights- cruise under Sydney's iconic Harbour bridge, glide past the Opera house, all while sipping on bubbly and indulging your taste buds with our chef's homemade creations. Our dinner group cruises are perfect for groups of all sizes.

TICKETS

Friday and Saturday - \$150pp

Wednesday - \$120pp

PACKAGES

- ⚓ Four hour charter aboard our glass ballroom, the Bella Vista
- ⚓ Our signature champagne cocktail on arrival.
- ⚓ Formally seated buffet dinner
- ⚓ Desserts Buffet served with tea and coffee
- ⚓ Open bar to include local beers, red & white wine, champagne, soft drinks and juices
- ⚓ Allocated seating for your group
- ⚓ Christmas Decorations
- ⚓ DJ on board and MC to get the party started

CRUISE DETAILS

Saturday 28th November 2020

- ⚓ Cruise Timings - 7:00pm - 11:00pm
- ⚓ Wharves - 7:00pm pickup at Casino Wharf & drop off at 11:00pm

Friday, 4th December 2020

- ⚓ Cruise Timings - 7:00pm - 11:00pm
- ⚓ Wharves - 7:00pm pickup at Casino Wharf & drop off at 11:00pm

Saturday, 5th December 2020

- ⚓ Cruise Timings - 7:00pm - 11:00pm
- ⚓ Wharves - 7:00pm pickup at Casino Wharf & drop off at 11:00pm

Wednesday, 9th December 2020

- ⚓ Cruise Timings - 7:00pm - 11:00pm
- ⚓ Wharves - 7:00pm pickup at Casino Wharf & drop off at 11:00pm



CHRISTMAS MENU

SEATED BUFFET

- ⚓ Portuguese Style Chicken marinated in Fresh Chilli, Lime & Parsley
- ⚓ Fresh Pasta tossed with Baby Eggplant, Zucchini, Capsicum and Mushrooms in a Fresh Tomato, Olive Oil Dressing (V)
- ⚓ Potato Au Gratin – layers of Potatoes, Onion and Parmesan Cheese
- ⚓ 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 Capper Berries
- ⚓ Platters of Fresh Tiger Prawns accompanied with Seafood Aioli
- ⚓ Steamed New Zealand ½ Shelf Mussels served with a Tomato, Lemon & Coriander Salsa, Baby Chat Potato and chive Salad in Parsley and Extra Virgin Olive Oil Dressing (v)
- ⚓ Antipasto Platter – Chefs Selection of Marinated Mixed Vegetables, Cured Meats, Olives & Cheeses
- ⚓ Grilled Mediterranean Vegetable Pesto Pasta Salad served with Roasted Pine Nuts
- ⚓ Green Salad Bowl tossed with Wild Rice, Toasted Soya glazed Nuts & Seeds finished with a Herb Vinaigrette
- ⚓ Traditional Greek Salad – salad consisting of iceberg lettuce, Spanish onions, Kalamata olives, tomatoes, cucumbers and feta cheese with a sprinkle of oregano

- ⚓ Mixed Leaf Salad with Parmesan & a Balsamic Reduction Vinaigrette
- ⚓ King Prawn, Crab Meat & Avocado Seafood Salad
- ⚓ Crisp, Freshly Baked Dinner Rolls

DESSERT

- ⚓ Homemade Butterscotch Cake served with White Chocolate Ganache
- ⚓ Chocolate Ganache Tart with Chantilly Cream Served with Tea and Coffee
- ⚓ Seasonal Fresh Fruit Platter
- ⚓ Served with Tea and Coffee