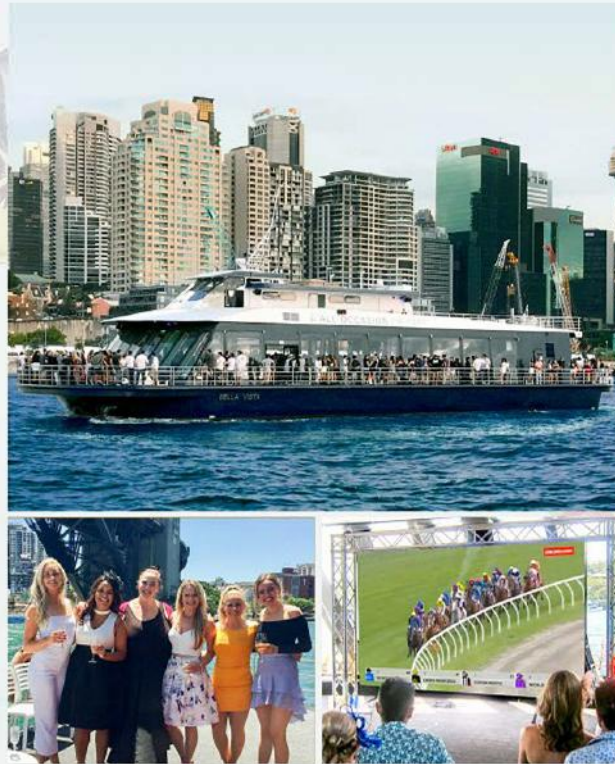


ALL OCCASION CRUISES MELBOURNE CUP CRUISE

TUESDAY, 3rd NOVEMBER 2020



Melbourne Cup Day is Australia's best known horse racing event held on the first Tuesday of November every year. This event is popularly dubbed as "the race that stops the nation". so place your bets! What better way to spend your afternoon cruising Sydney Harbour whilst enjoying a Seafood Buffet before the 3pm Race.

TICKETS

\$85 COVID Special

ALL INCLUDED

Including unlimited beer,
wine & sparkling

PACKAGE

- ⚓ 3 hours cruising Sydney Harbour aboard the Bella Vista
- ⚓ Buffet lunch with allocated seating
- ⚓ Desserts, tea and coffee
- ⚓ A glass of bubbly served on arrival
- ⚓ Unlimited beer, wine, soft drink and juices
- ⚓ Professional uniformed crew to look after your every need.
- ⚓ Screens on board to watch the race
- ⚓ Licensed bar available on board for beverage services
- ⚓ Dress code - Red carpet outfits and fascinator
- ⚓ On-board fashion parade

CRUISE DETAILS

BELLA VISTA

- ⚓ Cruise Timings- 1pm- 4:00pm
- ⚓ Wharf- Casino Wharf
54/56 Pirrama Rd, Pyrmont NSW 200



MELBOURNE CUP CRUISE MENU

CANAPÉS ON ARRIVAL

- ⚓ Chef's selection of homemade canapés on arrival

STANDING BUFFET

- ⚓ Roast Chicken with Lemon, Garlic and Oregano
- ⚓ Fresh Pasta with Pancetta and Mushroom tossed in a White Wine, Roast Garlic and Olive Oil Sauce
- ⚓ Fresh Pasta tossed with Eggplant, Zucchini, Capsicum and Mushrooms in a Fresh Tomato, Olive Oil Dressing (V)
- ⚓ Potato Au Gratin- Layers of Potatoes, Onion and Parmesan Cheese (V)

- ⚓ Steamed New Zealand ½ Shelf Mussels cooked with Garlic, White Wine, Chilli, Basil and Tomato Sauce

- ⚓ Platters of Fresh Tiger Prawns accompanied with Seafood Aioli

- ⚓ Calamari infused with Garlic, served with Chilli Aioli

- ⚓ 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

- ⚓ Crisp, Fresh Baked Dinner Rolls

FROM THE DESSERT BUFFET

- ⚓ Homemade Sticky Date Pudding, served with Butterscotch Sauce and Chantilly Cream
- ⚓ Chocolate Ganache Cake with Chantilly Cream with in season fresh fruits
- ⚓ Served with Tea and Coffee