

# ALL OCCASION CRUISES



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# CONGRATULATIONS ON YOUR ENGAGEMENT!

All Occasion Cruises are here to follow your journey  
from 'Yes' to 'I do' in effortless style.

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We are a family owned and operated business for over  
two decades. Over this time, I have had the pleasure of making  
unforgettable experiences happen for every guest that comes on  
board. As passionate and committed as ever, I am here to make your  
special day a unique experience to exceed your expectations.

As each wedding is personalized, I look forward to meeting with you  
to start designing your tailored package.

WE WELCOME YOU ONBOARD.

*Rosie Elias*



## Meetings and Inspections

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To arrange a meeting and inspection of  
the Bella Vista, contact our office:

P: (02) 9809 5499

E: [rosie@aocruises.com.au](mailto:rosie@aocruises.com.au)

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[www.aocruises.com.au](http://www.aocruises.com.au)

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# MV BELLA VISTA

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The MV Bella Vista was designed and built by All Occasion Cruises. She was specially built to capture the views of our beautiful Harbour.

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



Open plan reception room for customizable floor plans allowing for up to 250 guests formally seated

Climate controlled air conditioning

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

360 degree wrap around decks

Upper Sky Deck with separate bathrooms and bar facilities

Superior to LED lighting

State of the art sound system

Four high definition 60 inch plasma screens

Suitable for on-board ceremonies

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## PACKAGE INCLUSIONS

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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

White Bridal and cake table skirting

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 four 60 inch high- definition plasmas and cordless microphones

Your wedding cake cut and served on platters for each table

**SOMETHING**  
*extra*

Onboard Ceremony available

20% discount for your wedding cake  
through our preferred supplier





## FOOD AND BEVERAGE

Our in-house Head Chef, Anthony Spyrou has been with All Occasion Cruises for over 10 years. His passion and love of food in the kitchen has exceeded our client's expectations on the Harbour.

His set menus are tailored to suit dietary or allergy requirements.

Chef Anthony and his team work with pride producing quality and fresh food in our commercial kitchen.

# 3 COURSE FORMAL DINING MENU

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## Entrée (Alternate Placement)

Garlic king prawns, shallot champagne and champignon cream sauce served on a bed of pilaf rice

Italian Antipasto plate with a variety of delicacies including cured meats, marinated vegetables and olives, caprese salad with a balsamic glaze and grissini

Slow cooked lamb shank lasagne with eggplant, tomato and halloumi bechamel sauce

Homemade roast pumpkin and ricotta ravioli served in a sage and burnt butter sauce. Topped with pecorino crusted garlic sour dough

Warm Salad consisting of chorizo, haloumi, roasted pumpkin, chargrilled capsicum and roquette, with a spicy tomato chutney

Seafood pot pie with white wine cream sauce encased in puff pastry

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

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

## Additional Entrée Extra (\$5 pp)

Southern seafood tasting plate consisting of king prawn, oyster, blue swimmer crab cake, ceviche scallop, Gravlax salmon, radicchio salad drizzled with herb aioli

## Main Course (Alternate Placement)

Chargrilled beef tenderloin with red wine jus, served with kumara au gratin, truffle and duxelles mushroom, green bean parcel and confit vine tomato,

Herb and pistachio crusted lamb rack, chic pea patties, bouquet of carrots and green beans, glazed onion, infused with rosemary jus

Crispy skinned Tasmanian salmon, roast kipfler potato, lemon zest asparagus, fried baby capers in a dill beurre blanc.

Grilled wild Barramundi fillet served with Jerusalem artichoke, caramelised baby carrots, blistered cherry tomato, roquette salad with a burnt lemon creme fraiche

Roulade of chicken with pancetta and brie, roasted pumpkin and pea risotto, wilted spinach, drizzled with red pepper sauce

Classic chicken Kiev on a bed of garlic potato puree, sided with prosciutto wrapped broccolini and roasted jap pumpkin topped with seeded mustard sauce

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

# 3 COURSE FORMAL DINING MENU CONT.

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## **Dessert (Alternate Placement)**

Coconut and Malibu crème brûlée  
with mix berry compote

Baked Belgium white chocolate and lime  
cheesecake, with Chantilly cream and berry coulis

Classic Italian homemade tiramisu

Dark chocolate ganache tart topped with a  
chocolate coated strawberry and creme fraiche

Vanilla panna cotta layered with Romanoff  
and liqueur strawberries

Sticky date pudding with a butterscotch caramel  
sauce and vanilla bean ice cream

Profiterole skewers with warm chocolate dipping  
sauce and Chantilly cream

Table dessert tasting platters consisting of  
a variety of the featured



# BANQUET BUFFET MENU

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## Pasta (Choice of 2)

Pappardelle pasta with roast eggplant, capsicum and mushrooms tossed in a tomato pesto olive oil

Linguine pasta with roast garlic king prawns in a shallot and white wine cream sauce

Tortellini in a pancetta and mushroom white wine and garlic cream sauce

Pumpkin and ricotta Ravioli in a freshly homemade tomato and basil olive oil sauce

## Meat and Carvery (Choice of 2)

Honey glazed baked leg of ham

Mustard pepper crusted rare roast scotch fillet with caramelised onion and red wine jus

Chargrilled petit beef fillet medallions, topped with grilled mushrooms and Diane sauce

Roast rolled pork with crackling and apple sauce

Spiced Moroccan spiced lamb rump served with a harissa sauce

## Chicken (Choice of 1)

Supreme of Chicken with mushroom, thyme and white wine cream sauce

Roast Kiev chicken drizzled with lemon, garlic, parsley, oregano and olive oil sauce

Traditional Greek souvlaki with a homemade tzatziki sauce

## Seafood (Choice of 3)

Oven bake wild barramundi, lime, chilli ginger, coconut cream, wrapped in banana leaves served with steamed jasmine rice

Whole baked Tasmanian salmon, topped with salmon caviar, baby spinach dill and caperberry

Salt and pepper calamari lightly tossed in seasoned flour

Fresh king prawns served with a side of seafood aioli and fresh lemon

Ceviche mussels topped with onion, coriander, chilli and lime

## 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

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# BANQUET BUFFET MENU CONT.

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## 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

Green salad bowl, wild rice,  
toasted soy glaze nuts, herb vinaigrette

Roast pumpkin and cauliflower with sumac  
and couscous salad topped with crispy  
prosciutto and crumbled goats' cheese

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

Baby chat potato and egg salad with a dill  
and caper parsley sour cream and aioli

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

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

Steamed string beans topped  
with almond flakes

## Dessert (Choice of 2)

Vanilla bean crème brûlée with  
blueberry compote

Individual homemade Italian tiramisu topped  
with chocolate - coated strawberries

Individual sticky date pudding  
with a toffee sauce

Mango panna cotta layered with  
Romanoff liqueur strawberries

Chocolate ganache tart with  
cinnamon ice-cream

Assorted cheese and seasonal fruit

Tea and coffee

# ADDITIONAL PLATTERS

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## **Mezze Platter**

**\$45 per platter**

Garlic sautéed olives, Labneh, stuffed vine leaves, kibbeh, tabouli, hummus, babaganoush, freshly cut vegetables and fresh Lebanese bread

## **Greek Mezze**

**\$45 per platter**

Marinated rosemary fetta, black and green olives, stuffed vine leaves, taramasalata, tzatziki with fresh pita bread

## **Gourmet Antipasto**

**\$45 per platter**

A selection of cured meats, marinated eggplant, capsicum, mushrooms, bocconcini, vine ripened tomato and garlic olives with balsamic seasoning

## **Hot and Cold Seafood**

**\$65 per platter**

Prawns, oysters, smoked salmon, calamari, octopus, tempura prawns and fish goujons





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