

# ALL OCCASION CRUISES



## NYE 2020

RESERVED SEATING  
WITH TABLE SERVICE

Be among the first in the world to celebrate the incoming of the New Year! As Sydney sets the standard centering its celebrations around the iconic Sydney Harbour bridge, why get squashed on the foreshore when you can be on board a passing vessel illuminated in stunning light displays, getting you right up close to the action.

Imagine taking in the sights our beautiful harbour has to offer, with a glass of sparkling or beer in hand as you celebrate the New Year on a beautiful cocktail style cruise!

**SPECIAL REDUCED PRICE**

**\$450 per person**

## YOUR TICKET INCLUDES

5.5 exciting hours cruising the Harbour  
as you bring in the New Year



Drinks available to purchase



Delicious canapés circulating  
throughout the night, formally seated  
and premium seafood buffet



A selection of scrumptious desserts  
from the buffet station



DJ on board to provide the  
summer night beats



There is no dress code, please ensure  
you wear comfortable shoes

## CRUISE DETAILS

### Bella Vista

Wharf: Star City Casino

Boarding: 8:15pm



### My Way

Wharf: Star City Casino

Boarding: 7:45pm



### Aussie Magic

Wharf: Star City Casino

Boarding: 7:30pm

**NYE  
MENU  
2020**

Chef's selection of Canapés on arrival

**Seated Buffet**

Portuguese Style Chicken marinated in  
Fresh Chilli, Lime & Parsley (gf)

Fresh Pasta tossed with Baby Eggplant, Zucchini, Capsicum  
and Mushrooms in a Fresh Tomato, Olive Oil Dressing

Potato Au Gratin - layers of Potatoes,  
Onion and Parmesan Cheese (v/gf)

Steamed New Zealand ½ Shelf Mussels served  
with a Tomato, Lemon & Coriander Salsa (gf)

Platters of Fresh Tiger Prawns accompanied  
with Seafood Aioli (gf)

Salt & Pepper Calamari served with a Homemade Aioli

Triage of Salmon - Whole Baked Salmon, Smoked Salmon  
and Salmon Caviar topped with Caper Berries (gf)

Honey Glazed Baked Leg of Ham

Rare Roast Beef

Grilled Mediterranean Vegetable Pesto Pasta Salad  
served with Roasted Pine Nuts

King Prawn, Crab Meat & Avocado Seafood Salad

Mixed Leaf Salad with Parmesan & a Balsamic Reduction (v)

**Seated Buffet continued...**

Antipasto Platter of Cured Meats,  
Marinated Vegetables and Cheeses (gf)

Green Salad Bowl tossed with Wild Rice, Toasted Soya  
glazed Nuts & Seeds finished with a herbed Vinaigrette (v)

Crisp, freshly baked Dinner Rolls

**Dessert Buffet**

Homemade Butterscotch Cake served with  
White Chocolate Ganache

Chocolate Ganache Tart with Chantilly Cream

Choux Pastry Profiteroles filled with Custard and  
topped with Melted Chocolate

Traditional Italian Tiramisu topped with  
Chocolate-Coated Strawberries

Belgium White Chocolate and Lime Baked Cheesecake  
with Raspberry Coulis

Selection of European and Australian Cheeses,  
Lavosh, Dry Fruits, Quince Paste and Nuts

Seasonal Fresh Fruit

Tea and Coffee

(v) = vegetarian | (gf) = gluten free

# ALL OCCASION CRUISES

## **General/Payment Terms:**

- Ticket bookings can be made via email to [info@aocruises.com.au](mailto:info@aocruises.com.au) or by calling (02) 9809 5499 between 9am – 5pm Mondays-Fridays. Deposits can be made by all major credit cards, direct debit, cheque or cash. Please note that a 2.5% service fee applies for Visa, MasterCard and Amex.
- A deposit of 50% is required within 7 days of tentatively holding tickets; if a deposit is not received during this period the ticket holds will be forfeited. Deposits are non-refundable.
- If you are impacted by COVID-19 related restrictions, refunds may be offered on application.
- Tickets are non-transferrable: please note no ticket name changes can be made within 14 days of the cruise date.
- All prices are subject to change without notice.
- Final payment is required on or before 1st December.

## **Children:**

- Cruise is not recommended for children and no children's prices are available.
- Strictly no prams.

## **Seating Arrangements:**

- All seating is allocated. Shared tables of 10.
- Each charter vessel ticket capacity are capped for guest comfortability.

## **Menu:**

- Menus are approximate and subject to change without notice, to equal or higher value.
- The only dietary requirements catered for are gluten free and vegetarian.
- Food safety preparation guidelines are always followed in food preparation. For severe allergies we recommend an appropriate level of caution when consuming food prepared in a commercial kitchen.

## **Boarding Process:**

- You must provide a printed version of your boarding pass at check-in at the pickup wharf.
- All guests must carefully check the booking confirmation prior to boarding to ensure they are at the correct wharf at the correct time. We recommend arriving 1 hour prior to departure.
- IDs may be requested at check-in – please have on your person at all times.

## **Dress Code:**

- A smart-casual dress code applies – enclosed shoes permitted only.
- No coat or bag check is provided.

## **Third Parties:**

- Bookings made on All Occasion Cruise vessels through third parties will be subject to the terms and conditions of that third party.