

ALL OCCASION CRUISES



CONGRATULATIONS ON YOUR ENGAGEMENT!

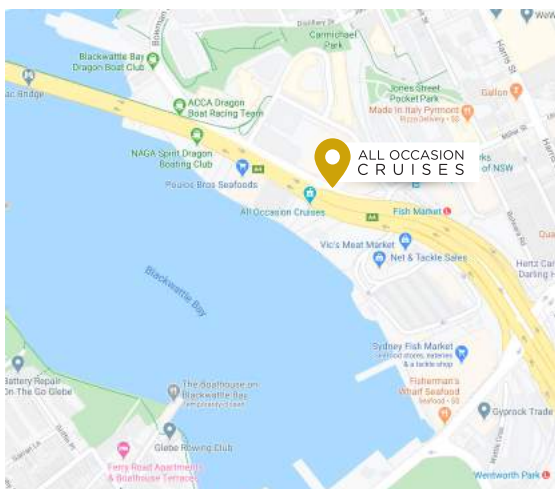
All Occasion Cruises are here to follow your journey
from 'Yes' to 'I do' in effortless style.

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

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

P: (02) 9809 5499

E: rosie@aocruises.com.au

5-11 Bank Street, Pyrmont NSW 2009

www.aocruises.com.au

MV AUSSIE MAGIC

The MV Aussie Magic is one of our most favourite in the fleet. She is the perfect entertaining vessel, with numerous layout capabilities and plenty of space for intimate weddings.

Choose between a formally seated or cocktail function and enjoy your special day star-gazing through her retractable Targon roof.



Open plan interior for customizable floor plans
allowing for up to 70 guests formally seated
or 120 cocktail style

Large glass windows providing
expansive views of Sydney Harbour

Wrap around deck with large external
open entertaining area

Carpeted throughout

Retractable Targon roof for starlit entertaining

Superior LED lighting and
state-of-the-art sound system

Licensed bar

Suitable for onboard ceremonies

PACKAGE INCLUSIONS

5 hours cruising Sydney Harbour

Exclusive hire of the MV Aussie Magic

Personal wedding coordinator to assist you
with your planning

Rolled out red carpet upon boarding

Gourmet canapes and signature champagne cocktails
served on the expansive front deck

Formally seated buffet or cocktail buffet menu options

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

Open bar for the bride, groom and bridal party

White Bridal and cake table

Bridal table complete with floral arrangement

Placing of your personalized place cards and bonbonniere

A professional wedding DJ who will work with you
to create a personalized compilation

Cordless microphone for speeches

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.

CANAPÉS AND STANDING BUFFET MENU

Canapés (selection of 4 items)

- Mini Angus Beef Stroganoff Pies
with Duchess Potato
- Chefs Selection of Mini Flans
- Arancini filled with Bocconcini,
Roast Pumpkin and Baby Spinach
- Indonesian Chicken Satay Skewers with
Spicy Peanut and Coconut Sauce
- Mini Bruschetta with Basil and
Oregano on Ciabatta Bread
- Garlic Prawn Twisters
- Salt & Szechuan Squid served
with Lemon Aioli
- Garlic & Oregano Lamb Kebabs
served with Fresh Tzatziki
- Golden Crumbed Calamari
with Lemon Tartar Sauce
- Mini Spring Rolls with
Sweet and Sour Sauce
- BBQ Beef Skewers with Onion and
Capsicum served with Fresh Tzatziki
- Spinach and Cheese Triangle
with Tomato and Basil Salsa

Standing Buffet (selection of 5 items)

- Antipasto Platter with an assortment of
Cured Meats, Vegetables and Cheeses
- Mediterranean Roast Vegetable Couscous
salad finished with Crumbed Goats Cheese
and Caramelised Onion
- Fresh Pasta with Pancetta and Mushroom
tossed in a White Wine, Roast Garlic and
Olive Oil Sauce
- Fresh Pasta tossed with Roast Vegetables
in a Pomodoro Sauce (v)
- Honey Baked Leg of Ham
- Roast Chicken with Lemon, Garlic and
Oregano
Homemade Beef Lasagne
- Potato Salad with Dill, Red Onion
and Caper Berries
- Traditional Greek Salad – salad consisting of
iceberg lettuce, Spanish onions, Kalamata
olives, tomatoes, cucumbers and feta cheese
with a sprinkle of oregano

Dessert Buffett

- Chefs Selection of Cakes
- Seasonal Fresh Fruit Platters
- Freshly Brewed Tea and Coffee

SYDNEY HARBOUR BUFFET MENU

Canapés

A selection of canapés served on arrival

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

Potato Au Gratin – layers of Potatoes,
Onion and Parmesan Cheese

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

Platters of Fresh Tiger Prawns
accompanied with Seafood Aioli

Salt & Pepper Calamari served with a
Homemade Aoli

Triage of Salmon – Whole Baked Salmon,
Smoked Salmon and Salmon Caviar topped
with Caper Berries

Grilled Mediterranean Vegetable Pesto Pasta
Salad served with Roasted Pine Nuts

King Prawn, Crab Meat &
Avocado Seafood Salad

Seated Buffet Cont.

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
and a Balsamic Reduction Crisp,
freshly baked Dinner Rolls

Dessert Buffet

Homemade Butterscotch Cake served
with White Chocolate Ganache

Chocolate Ganache Tart with Chantilly
Cream Seasonal Fresh Fruit Platter

Served with Tea and Coffee

Additional Menu Items (Additional \$4.50 per person)

Sydney Rock and Pacific Oysters

Honey Glazed Baked Leg of Ham

Rare Roast Beef

Antipasto Platters



CUSTOMISE YOUR MENU

Mezze Platters

\$40 per platter

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

Greek Mezze Platters

\$45 per platter

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

Gourmet Antipasto Platters

\$40 per platter

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

Seafood platters

Whole king prawns

\$12 per person

Oysters-natural, Kilpatrick, or Mornay

\$8 per person

Salt & Szechwan pepper calamari with lime and coriander dressing

\$6 per person

Tasmanian smoked salmon with capers, spanish onion and dill aioli

\$6 per person

Marinated and chargrilled octopus

\$7 per person





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C R U I S E S

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