

ALL OCCASION
CRUISES

New Years Eve

PREMIUM GLASS BOAT EXPERIENCE



WELCOME IN 2025



Blue Room INCLUSIONS

5 exciting hours cruising the Harbour as you bring in the new year

Delicious canapes circulating throughout the night and standing buffet stations.

A select of desserts served from the self-service buffet station.

Premium bar package to include beer, wine, sparkling and soft drinks.

DJ on board to provide the summer night beats and count us in to the new year.

Prime viewing of the 9pm and midnight fireworks.

This special event is a cocktail party with Canapes and Standing Buffet
– No Allocated Seating



MENU

Roaming Canapés

Arancini filled with Bocconcini, roast pumpkin and baby spinach (v)

Tempura king prawns served with wasabi mayonnaise (v)

Chicken satay skewers with a spicy peanut sauce (gf)

Salt and Szechuan Calamari with lime chilli aioli (v)

Ricotta and cheese puffs with tomato basil salsa (v)

Chefs selection of mini quiches

Steamed Pork Wontons (gf)

Buffet Selections

Honey baked ham of ham with glaze pineapple (gf)

Lamb kebabs with Tzaziki sauce (gf)

Oven-baked Herb and Pecorino crusted

Chicken with a veloute sauce

Spinach Tortellini in a portabella mushroom, roast capsicum and pesto sauce (v)

King prawn salad drizzled with a tangy tomato mayonnaise (v)(gf)

Roquette pear Parmesan salad with a white balsamic reduction (v)(gf)

Charcuterie board mix of cold cuts, Olives and cheeses (gf)

Caprese salad tomato, bocconcini, basil and pesto (v)(gf)

Artisan Bread Display

Petite Beef Stroganoff Pies

Garlic prawn twisters

Individual boxes with Rigatoni pasta served in a home-made

Napolitana sauce (v)

Dessert

Mini Gelato cones

Fresh Strawberry Romanoff

Australian fruit platter

