

Luxury Yacht New Year's Eve Cruise on Sydney Harbour

All Occasion Cruises is proud to invite you onboard our
Luxury Yacht New Year's Eve Cruise!

Inclusions

- 6 exciting hours cruising the harbour onboard a luxury yacht as you celebrate the new year
- Delicious canapes circulating throughout the night and standing buffet stations
- A selection of desserts served from the self-service buffet station
- Premium bar package to include beer, wine, sparkling and soft drinks
- Veuve for toasting at midnight!!
- DJ on board to provide the summer night boats and count us into 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

For private charters, please speak to our event coordinators for tailored solutions.

All-inclusive retail price of \$1,950 per person

**** Early bird price \$1,750 per person! ****

Contact us today to secure your tickets onboard!

(02) 9809 5499 | All Occasion Cruises | info@aocruises.com.au

Menu Inclusions

Note, indicative menu subject to change

Course One | Canapes On Arrival

Sydney Rock Oysters with champagne vinaigrette and pearls of the sea
5 Spice Duck Pancakes with Cucumber Shallots and Hoisin Sauce
Pecorino and herb crusted lamb cutlets drizzled with mint chimichurri
Seared Harvey Bay scallop vermicelli salad with ginger, chilli and lime dressing
Roast pumpkin, bocconcini and baby spinach arancini
Petite short crust tarts, confit tomato, roast red pepper, goats cheese and caramelised onion

Course Two | From the Buffet

Chardonnay and thyme chicken
Rib eye fillet with field mushrooms, confit tomato and red wine jus with roasted chat potatoes
Baked Tasmanian salmon fillets topped with baby spinach, dill and capers
Tiger prawn platter with herb and lemon aioli
Balmain Bugs grilled with garlic lemon
Dill, red onion, and caper berry potato salad
Caprese salad of tomatoes, bocconcini and fresh basil
Salad of mixed greens with cherry tomatoes, cucumbers, Spanish onions, olives and herbed vinaigrette A selection of boutique rolls with butter portions

Course 3 | Dessert Buffet

Chef selection of house desserts
Fresh seasonal fruit platters

Course 4 | To Finish

Assorted Australian cheese board with lavosh and dried fruits

Veuve for toasting at midnight!

Menu items are subject to change based on availability and at the culinary team's discretion

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