

ALL OCCASION CRUISES

NEW YEARS EVE 2017

Be among the first in the world to celebrate the incoming of the New Year! As Sydney sets the standard centring 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!

TICKETS

- **Bella Vista - \$650 per person**
- **Lady Rose - \$650 per person**
- **Southern Star - \$550 per person**
- **Aussie Magic - \$550 per person**



YOUR TICKET INCLUDES

- 6 exciting hours cruising the Harbour as you bring in the New Year
- Standing cocktail cruise
- Unlimited drinks package with beer, wine, sparkling and soft drink
- Delicious canapés circulating throughout the night and a standing buffet station
- A selection of scrumptious desserts from the self-service buffet station
- DJ on board to provide the summer night beats
- **9:00pm** - Great views of the Family Fireworks Display
- **9:15pm** - Participation in the Harbour of Light Parade™ following a route of Sydney's most iconic areas
- Access to the exclusion zone for the midnight fireworks – the closest to the action you can get!

CRUISE DETAILS

- Cruise Timings- TBA
- Wharves- TBA

NEW YEARS EVE MENU (Menu items subject to change)

STANDING BUFFET

- Indonesian style grilled chicken served with steamed infused turmeric and lemongrass rice
- Honey Glazed Baked Leg of Ham
- Roast lamb marinated in garlic and rosemary served with red wine gravy
- Mediterranean Vegetable Medley consisting of layers of Marinated Baked Vegetables resting on a Roasted Heirloom Tomato Reduction (v)
- Roquette, Pear and Parmesan Salad with Lemon and Oregano Dressing (v)
- Traditional Greek Salad –salad consisting of iceberg lettuce, spanish onions, kalamata olives, tomatoes, cucumbers & feta cheese with a sprinkle of oregano (v)
- Baby Chat Potato and chive Salad in Parsley and Extra Virgin Olive Oil Dressing (v)
- Selection of bread



AFTER 9PM FIREWORKS ROAMING CANAPÉS

- Chunky beef and onion pies
- Garlic prawn twisters with lime and herb aioli
- Vegetarian Quiches (v)
- Fresh pasta tossed in a fresh tomato salsa (v)
- Potato Gnocchi served with a Bolognese sauce

DESSERT

- Homemade Sticky Date Pudding, served with butter scotch sauce and Chantilly cream
- Chocolate Ganache cake with Chantilly cream, served with in season fresh fruits
- Served with Tea and Coffee