



ALL OCCASION  
CRUISES


*Wedding Package*



## Your Inclusions

- 5 hour reception on board the MV Bella Vista
- Rolled out red carpet upon boarding
- Gourmet canapés and signature champagne cocktails served to your guests on our sky deck
- Enjoy your Bella Vista 3 course formal dining or banquet menu whilst anchored in the shimmering bays of Sydney Harbour
- 5 hour beverage package to include our handpicked sparkling wines for toasting,
- Australian red and white wine, beers and non alcoholic beverages. With compliments from All Occasion Cruises we will provide yourselves & your bridal party with spirits throughout the evening
- Elegant Tiffany Chairs
- White ceiling drapery with fairy lights for that dash of romantic twinkle.
- Bejour pleated bridal and cake table skirting
- Bridal table floral arrangement styled to effortlessly harmonize with your chosen palette
- Scattered tea light candles setting the magical mood for your bridal table
- Setting of your personalised place cards and bomboniere
- A professional wedding DJ will work along side you in the run up to your big day to ensure a step by step personalised compilation is put together
- Use of 4 60" high definition plasmas – with unobstructed views from where ever you may be seated
- Cordless microphones for speeches
- Your wedding cake cut and served on platters for each table



A woman in a white wedding dress is walking on a bridge at night. She is looking down at her dress. The bridge has a metal railing and is illuminated by blue and white lights. In the background, there is a body of water and a city skyline with lights. The text "If I get married, I want to be very married" - Audrey Hepburn is overlaid on the image.

"If I get married, I want to be very married"  
- **Audrey Hepburn**



# 3 Course Formal Dining

## On arrival

Chef's selections of canapés on arrival

## Entrée (Alternate Placement)

- Grilled field mushrooms with layers of roasted eggplant, zucchini, capsicum and baby asparagus topped with crispy pancetta and grilled haloumi cheese (v)
- Pappardelle pasta infused with chargrilled eggplant, bell pepper, semi dried tomato, Spanish green olives and chorizo in a pine nut pesto sauce with shavings of Parmigiano-Reggiano
- Home made ravioli filled with roasted pumpkin, baby spinach, ricotta and pine nuts sautéed in a creamy based tomato sauce (v)
- Mezze platter of cured meats, chargrilled vegetables, Tasmanian smoked salmon, assorted cheese and dips
- Moroccan lamb kebabs on a bed of couscous with minted yoghurt and crisp pita bread
- Warm chorizo, haloumi, roasted kumara and chargrilled capsicum embedded on a roquette salad accompanied with a side of tomato relish



## Main Course (Alternate Placement)

- Chargrilled fillet of beef tenderloin in a red wine jus served alongside a parcel of baby green beans, confit of tomato, glazed noisette of potato and a classic béarnaise sauce
- Crispy skinned Tasmanian salmon topped with fried baby capers served with roasted herbed baby chat potatoes, steamed broccolini, sweet baby corn spears and a lemon and dill beurre blanc
- Herb encrusted Barramundi fillet with dauphinoise potatoes, honey glazed carrots and buttery lemon broccolini parcels tied round a red pepper bow
- Roulade of chicken filled with pancetta and brie cheese bedded on roasted pumpkin with layers of baby spinach and pea risotto and chargrilled eggplant in a light bell pepper sauce
- Classic Chicken Kiev on duchess potatoes with prosciutto wrapped broccolini, roasted Jap pumpkin drizzled with a honey mustard sauce
- Mediterranean vegetable medley consisting of layers of marinated baked vegetables resting on a roasted heirloom tomato reduction

## Dessert (Alternate Placement)

- Vanilla bean cream brulee with blueberry compote
- Baked white chocolate cheesecake served with mixed berry compote
- Individual tiramisu topped with chocolate-coated strawberries
- Chocolate ganache' tart with cinnamon ice cream
- Vanilla panacotta layered with strawberries Romanoff and liqueur strawberries
- Glazed individual fruit flans
- Apple and rhubarb crumble served with vanilla bean ice cream
- Table dessert tasting platters consisting of a variety of the featured desserts



## Further details & Optional Extras

### **Inspections**

Inspections of the All Occasion Cruises fleet is by appointment and can be arranged by contacting our weddings coordinator at a time which is convenient for you.

### **Menus**

All Occasion Cruises offer a variety of menus to suit any taste and budget. Each menu is specifically designed by our head chef Anthony Spyro, who has over 25 years experience in catering for weddings. Anthony and his team have created menus to compliment not only the All Occasion Cruises fleet, but the spectacular views of Sydney Harbour. Our meals are prepared fresh using only the finest produce and seafood Sydney has to offer. They are prepared on board the largest commercial kitchen on Sydney Harbour. Our chefs can serve traditional Asian, Indian, Kosher, Italian, Greek, Lebanese and various other cuisines to suit all tastes.

### **Decorations**

Our weddings coordinators can help you create the styling you are after for your special day, from romantic and sensual to something more exotic. Our talent team of event designers can assist you in every aspect of your wedding decorations and theme.

### **Sydney Harbour Wharves**

We are flexible with wharves, should you have a desired location you would like to be picked up or dropped off at, we can arrange this for you. Some wharves on Sydney Harbour may incur a State Government Wharf Fee.

### **Entertainment**

All Occasion Cruises use only professional weddings DJs to create a romantic ambience for your special day. We cater for all music tastes and can play from your preferred list. We can arrange a pre-wedding meeting with our DJ should you wish.

### **Ancillary Services**

All Occasion Cruises can put you in contact with many experienced and talented industry professionals whom we have worked with over the years. Our weddings coordinator can liaise on your behalf with our preferred suppliers, who will provide you with the highest quality of service and products, ranging from photographers, chauffeurs, florists, event designers and entertainers

### **Breath Taking on Board Ceremonies**

We have access to some of Sydney's most respected and professional wedding celebrants to officiate your day with the friendliest and person approach. We have access to some of Sydney's most respected and professional wedding celebrants to officiate your day with the friendliest and person approach.





## The Bella Vista

The open plan reception area allows for seated dining across one level for up to 300 guests

Cocktail style function for up to 750 guests

All seated on one level

3 metre floor to ceiling glass wrap around windows with panoramic views.

360 degree wrap around decks

Climate controlled air conditioning.

Superior LED lighting and state of the art sound system.

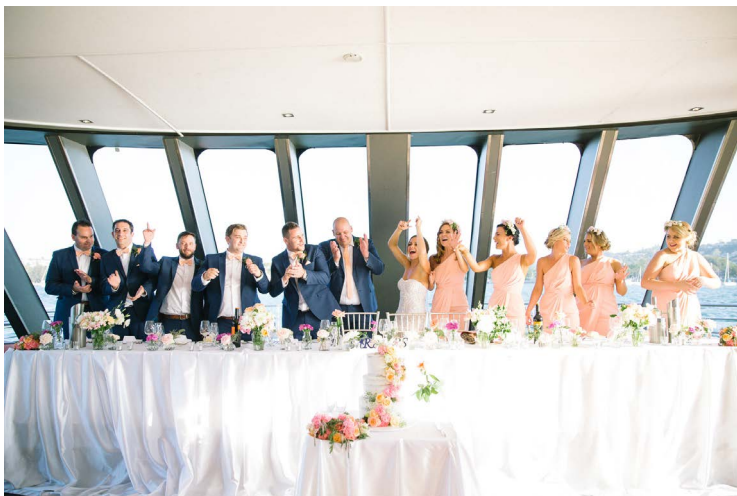
4 high definition 60 inch plasma screens.

3 Meter high windows

Sky Deck

2 Licensed Bars

Suitable for on board ceremonies







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