

# ALL OCCASION CRUISES

## SHARED CHRISTMAS CRUISES 2017

Celebrate a year well done aboard a luxury Sydney Harbour Cruise. Enjoy the modern features of our spectacular vessel as you soak up the Sydney Harbour sights- cruise under Sydney's iconic Harbour bridge, glide past the Opera house, all while sipping on bubbly and indulging your taste buds with our chef's homemade creations. Our dinner group cruises are perfect for groups of all sizes.

### TICKETS

- \$120 per person



### PACKAGES

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- Four hour charter aboard our glass ballroom, the Bella Vista
- Our signature champagne cocktail on arrival.
- Formally seated buffet dinner
- Desserts Buffet served with tea and coffee
- Open bar to include local beers, red & white wine, champagne, soft drinks and juices
- Allocated seating for your group
- Christmas Decorations
- DJ on board and MC to get the party started

### CRUISE DATES

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- Saturday, 25<sup>th</sup> November
- Saturday, 2<sup>nd</sup> December
- Saturday, 16<sup>th</sup> December

### DEPARTURE DETAILS

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- TBC

# MENU

## DINNER BUFFET

- Fresh Pasta with Pancetta and Mushrooms tossed in a White Wine, Roast Garlic, and Olive Oil Sauce
- Fresh Pasta tossed with Baby Eggplant, Zucchini, Capsicum and Mushrooms in a Fresh Tomato, Olive Oil Dressing (V)
- Potato Au Gratin- layers of potatoes, onion and parmesan cheese
- Mediterranean Style Chicken marinated in Fresh Chilli and Lime
- Honey glazed Baked Leg of Ham, served with assorted Mustards and Relishes
- Triage of Salmon - Whole Baked Salmon, Smoked Salmon and salmon Caviar served with Capper Berries
- Salt and Szechuan Pepper Squid
- Fresh Tiger Prawn platter served with homemade Aioli and Lemon
- Traditional Greek Salad - salad consisting of iceberg lettuce, Spanish onions, Kalamata olives, tomatoes, cucumbers and feta cheese with a sprinkle of oregano (V)
- Roquette, Pear and Parmesan Salad with Lemon and Oregano Dressing (V)
- Mediterranean Roast Vegetables and Couscous salad with Crispy Prosciutto and Crumbled Goats Cheese



## DESSERT BUFFET

- Homemade Sticky Date Pudding, served with Butterscotch Sauce and Chantilly Cream
- Spiced Apple Crumble, served with Chantilly cream
- Chocolate Ganache Cake with Chantilly Cream, served with in season fresh fruits
- Served with Tea and Coffee