

# MV Star

Offers all the charm of a timber cruiser



**160**

Passengers

**\$625**

Minimum Hourly Rate

**Sydney**

Location

Recently refurbished, MV Star accommodates up to 130 guests comfortably for a seated menu or 160 people for a cocktail style event. The 100 foot vessel boast fully licensed bars and parquet dance floors. Every table is by the window and the alfresco observation decks make the most of the breathtaking views.

MV Star is equipped with an USB or i-pod plug in, PA sound system ideal for giving presentations and speeches and can also be used for playing music. The vessels have carpeted interiors over two levels, large alfresco observation decks for sightseeing and taking photos, lovely timber interiors along with Male and Female rest rooms.

### Capacity

Cocktail: 160

Seated: 130

### Specifications:

100ft traditional motor cruiser

2 dining decks

1 large afresco entertainment deck

Fully licenced bar

Dance floor with lighting

Sound system with PA

Separate male/ female rest rooms





# MV Star

Charter Packages 2024

## CHARTER PACKAGE INCLUDES:

- 4 Hours Exclusive Vessel hire
- Your Choice of Menu below
- Cash Bar or Tab (or add a bar package)
- White table linen, crockery, cutlery, coloured serviettes of your choice and table décor
- Use of Sound system, compatible for i-phone or USB

**Wharf fees** \$65 per visit

**Security \$275** (for all 'Party' type or high-risk cruises i.e. uni parties, school formals, 21st birthdays, or where adult supervision is limited)

Minimum of 80 guests required for Friday and Saturday night in Nov-Dec

\$10pp surcharge applies for Friday and Saturday night in Nov-Dec

For a 3-hour function please take \$5pp off the below prices

Menu	20-29 Guests	30-39 Guests	40-59 Guests	60-79 Guests	80-99 Guests	100-129 Guests	130-149 Guests	150-180 Guests
Chefs Buffet	\$165	\$140	\$120	\$100	\$90	\$80	\$70	n/a
Set 3 Course	\$170	\$145	\$125	\$105	\$95	\$85	n/a	n/a
Seafood Buffet	\$180	\$155	\$135	\$115	\$105	\$95	\$85	n/a
Set 4 Course	\$185	\$160	\$140	\$120	\$110	\$100	n/a	n/a
Chefs Cocktail	\$155	\$130	\$110	\$90	\$80	\$70	\$65	\$60
Captain's Cocktail	\$160	\$135	\$115	\$95	\$85	\$75	\$70	\$65



# MV Star

School Formal, School Social & Uni Cruise Packages



## MV Star School Formal & Social Packages 2024

\*Packages available Jan-Dec (Sun-Thurs) & Jan-mid Nov (Fri-Sat)

### Seated Package (3 Course Set menu)

Includes:

4 hours vessel hire  
3 course seated meal  
All night soft drinks package  
DJ & Light show  
White linen table cloth & paper napkins  
Coloured balloons of your choice  
1 x security staff per 100 passengers

**\$90pp min 60-99 guests**

**\$85pp min 100-150 guests**

**Friday & Saturday add \$10pp**

### Buffet Package

Includes:

4 hours vessel hire  
3 course buffet meal  
All night soft drinks package  
DJ & Light show  
White linen table cloth & paper napkins  
Coloured balloons of your choice  
1 x security staff per 100 passengers

**\$85pp min 60-99 guests**

**\$80pp min 100-150 guests**

**Friday & Saturday add \$10pp**

### Cocktail Package

Includes:

4 hours vessel hire  
Fingerfood Meal  
All night soft drinks package  
DJ & Light show  
White linen table cloth & paper napkins  
Coloured balloons of your choice  
1 x security staff per 100 passengers

**\$75pp min 60-99 guests**

**\$70pp min 100-150 guests**

**Friday & Saturday add \$10pp**

### Boogie on Party Package

Includes:

4 hours vessel hire  
Variety of yummy pizzas  
Soft Drinks Package  
DJ & Light show 1 x security staff per 100 passengers  
\$70pp min 60-99 guests \$65pp min 100-150 guests  
Friday & Saturday add \$10pp

**\*No alcohol served onboard. Strictly No BYO. Balloon decoration is only around poles, any extras required will be at an additional cost**

## MV Star Uni Cruise Packages 2024

\*Packages available January – October (Mon-Fri)  
Add \$10 for Saturday night & November – December (Mon-Thurs) **\*Strictly No BYO**

### Boogie on Party Package

Includes:

4 hours vessel hire  
Variety of yummy pizzas  
Bottled house beer, fine SA bottled wine, sparkling wine, soft drinks, juices  
DJ & Light show  
1 x security staff per 100 passengers

**\$100pp (40-59 guests)**

**\$90pp (60-79 guests)**

**\$80pp (80-99 guests)**

**\$75pp (100-149 guests)**

**\$70pp (min. 150 guests)**

**Saturday add \$10pp**

### Cocktail Party Package

Includes:

4 hours vessel hire  
Delicious Finger Food Meal  
Bottled house beer, fine SA bottled wine, sparkling wine, soft drinks, juices  
DJ & Light show  
White linen table cloth & paper napkins  
1 x security staff per 100 passengers

**\$105pp (40-59 guests)**

**\$95pp (60-79 guests)**

**\$85pp (80-99 guests)**

**\$80pp (100-149 guests)**

**\$75pp (150-160 guests)**

**Saturday add \$10pp**

### Buffet Party Package

Includes:

4 hours vessel hire  
3 course buffet meal  
Bottled house beer, fine SA bottled wine, sparkling wine, soft drinks, juices  
DJ & Light show  
White linen table cloth & paper napkins  
1 x security staff per 100 passengers

**\$115pp (40-59 guests)**

**\$105pp (60-79 guests)**

**\$95pp (80-99 guests)**

**\$90pp (100-149 guests)**

**\$85pp (150-160 guests)**

**Saturday add \$10pp**





# MV Star

School Formal, School Social & Uni Cruise Packages



## **SEATED 3 COURSE SET MENU**

### **ON ARRIVAL**

Served in cocktail style

Spanakopita – traditional Greek spinach and ricotta cheese pastries (v)  
Vegetable arancini with roast garlic aioli (v)

### **MAINS**

Select two of the following items | Served alternately

Oven roasted chicken with creamy mashed potato and roast vegetables (gf)  
Slow-cooked, pulled beef brisket served with creamy mashed potato and roast vegetables (gf)  
Slow braised lamb shank in tomato coulis served with mashed potato and roast vegetables (gf)  
Oven baked Atlantic Salmon with creamy mashed potato, roast vegetables and hollandaise (gf)  
Spinach and cheese ravioli Napoletana with fresh grated parmesan (v)  
Roast vegetable lasagne with creamy bechamel and fresh grated parmesan (v)

Also at your table

Crusty dinner rolls (v)  
Wild mixed leaf salad and balsamic vinaigrette (v) (gf)

### **DESSERT**

Served alternately

Classic crème caramel with traditional caramel sauce  
Dark and white chocolate mousse and chocolate biscuit on a vanilla sponge base with raspberry coulis  
Freshly percolated coffee and a selection of herbal tea

## **BUFFET MENU**

### **ON ARRIVAL**

Assorted dips with fresh vegetable crudités, corn chips and crackers (v)

### **BUFFET SELECTION**

Select one of the following items:

Classic BBQ chicken (gf)  
Moroccan spiced chicken with yogurt and mint sauce (gf)  
Tandoori style chicken with yogurt and mint sauce (gf)

Select three of the following items:

Freshly tossed penne pasta with creamy mushroom & white wine sauce (v)  
Spinach & cheese ravioli Napoletana with freshly grated parmesan (v)  
Homemade beef lasagne  
Homemade vegetarian lasagne (v)  
Creamy potato gratin with cheese and herb crust (v)  
Pumpkin arancini with red sauce (v)

Also at the buffet:

Macaroni pesto salad with marinated roast vegetables and parmesan (v)  
Rocket, pear and parmesan salad with balsamic vinaigrette (v) (gf)  
Finely sliced classic coleslaw (v) (gf)  
Crusty mixed dinner rolls (v)

### **DESSERT**

A delicious assortment of cakes (v)  
Complimentary coffee and tea available



# MV Star

School Formal, School Social & Uni Cruise Packages



## **COCKTAIL MENU**

### **ON ARRIVAL**

Assorted dips with fresh vegetable crudités, corn chips and crackers (v)

### **FINGER FOOD SELECTION**

Crispy Vietnamese spring rolls with sweet chilli sauce (v)

Assorted mini quiche (v option included)

Chicken breast goujons and classic aioli

Vegetarian empanada with mild roast pepper dip (v)

Australian beef pies and classic sausage rolls served with tomato sauce  
Chunky potato wedges served with sweet chilli sauce and sour cream (v)

## **BOOGIE ON – PIZZA MENU**

### **DELICIOUS HOT PIZZA**

#### **Pepperoni**

Slices of crispy pepperoni and creamy mozzarella on a tomato base

#### **Margherita**

Diced tomato and stretchy mozzarella, topped with oregano on a tomato base

#### **Ham & Cheese**

Strips of smoky leg ham and creamy mozzarella on a tomato base

#### **Cheesy Garlic & Crème Fraiche**

Stretchy mozzarella, classic garlic sauce & oregano on a crème fraiche base

#### **Simply Cheese**

Loads of melted mozzarella goodness on tomato base

*Dietary requirements catered to upon request. Min. 72 hours' notice required. Additional cost may apply for vegan, GF and DF options.*



# MV Star

## MV Star Bareboat Package 2024



A Bareboat hire gives you the freedom to plan for and serve your favourite foods, complete your own table settings with cutlery/crockery, decorate, organize your own entertainment and lots more. We offer you a Captain, Deckhand, Bar Staff, and Cruise Director to assist you onboard. The galley facilities are available for use at an additional cost (see below). The hirer is responsible for bringing all cutlery, crockery, tablecloths, garbage bags, platters, utensils, serviettes, toothpicks, and anything else required for service of food, etc.

### MV Star Bareboat Package\*\*

#### Includes:

4 Hours Exclusive Vessel Hire  
Captain, Deckhand, Bar Staff and Cruise Director

#### BYO Food Only

Cash/Consumption Bar Tab (No BYO) – Bar packages available

**Block-Out Dates:** Bareboat hire is NOT available during Vivid Season, Saturday Nights from October to March, and Fridays/Saturdays (Day or Evening) in November and December.

#### January to March & October

Monday to Friday – \$2600  
Saturday (Lunch) – \$2800  
Sunday – \$2800  
\*Over 149 pax – +\$225

#### April to September

Monday to Friday – \$2600  
Saturday or Sunday – \$2800  
\*Over 149 pax – +\$225

#### November and December

Monday to Thursday – \$3000  
Sunday – \$3300  
\*Over 149 pax – +\$225

**Public Holidays** – \$3300, +20% Public Holiday surcharge applies

#### Additional Fees

Wharf fees \$65 per visit  
Compulsory Cleaning Fee – \$150  
\*Extra Deckhand – For cruises exceeding 149 guests, we are required to have an additional crew member \$300. (Double time and a half on Public Holidays)  
Security \$275 (for all 'Party' type or high risk cruises i.e. uni parties, school formals, 21st birthdays, or where adult supervision is limited)

#### Extras Available

Additional Vessel Hire – \$650 per hour  
Cutlery & Crockery Hire – \$250 + washing up staff  
Washing up staff – \$300 (1 per 100 passengers) double time & a half on Public Holidays  
Galley use for heating \$200, An additional staff member is required to be down in the galley in this time – \$300 per galley staff member (Double time and half on Public Holidays)  
Linen – Large \$8, Medium \$6 & Small \$4, Linen Napkins \$1 (each)  
Cake table: \$50  
DJ Hire with Equipment \$750  
Furniture Removal \$300

#### Food Waitstaff – \$300

The hirer has the option of paying an additional \$300 per staff member to assist with the service of food and cleaning up. Otherwise the hirer will be responsible for allocating this task. (recommended for over 60 passengers)

\*\*Note: Not Available for Vivid, Wedding & Reception Functions





# MV Star

Catering Menus



## CANAPE MENUS

### **Chefs Cocktail Menu**

#### **ON ARRIVAL**

Assorted dips with fresh vegetable crudité's, corn chips and crackers (v)

#### **FINGER FOOD SELECTION**

Select six of the following items

- Mini middle-eastern falafel bites served with hummus (v)
- Mini vegetarian curry puffs served with yoghurt dressing (v)
- Traditional vegetarian Indian samosas with fresh herb yoghurt sauce (v)
- Crispy Vietnamese spring rolls with sweet chilli sauce (v)
- Spanakopita – Traditional Greek spinach and ricotta cheese pastries (v)
- Assorted mini quiche (v option included)
- Spiced lemongrass Thai fish cakes with sweet chilli sauce
- Buffalo chicken wings with creamy blue cheese dressing
- Chargrilled beef balls with smoky BBQ sauce (gf)
- Mini chicken dim sims with sweet plum sauce
- Chicken breast goujons and classic aioli
- Crispy fish bites served with tartare sauce
- Vegetarian empanada with mild roast pepper dip (v)
- Australian beef pies and classic sausage rolls served with tomato sauce
- Spicy chicken & corn empanada with mild roast pepper dip
- Classic bruschetta with tomato and basil (v)
- Mini chicken Greek souvlaki served with tzatziki sauce (gf)
- Chunky potato wedges served with sweet chilli sauce and sour cream (v)
- Vegetarian money bags with a sweet chilli dipping sauce (v)

Followed by

Freshly percolated coffee and a selection of herbal teas  
Vagabond Chocolates

*Dietary requirements catered to upon request. Min. 72 hours' notice required*



# MV Star

## Catering Menus



### CANAPE MENUS

#### **Captains Cocktail Menu**

##### **ON ARRIVAL**

Assorted dips and crackers (v)

Caprese skewers – Baby tomato, bocconcini and basil with balsamic glaze (v) (gf)

Smoked salmon mouse canapes with cucumber and dill (gf)

##### **FINGER FOOD**

Select eight of the following items

Tasmanian smoked salmon on sea salt crostini, cream cheese & dill

Mini souvlaki with tzatziki and pita | choose from chicken or lamb (gf without pita)

Panko crumbed prawns with teriyaki sauce

Crispy pork wontons with sweet chilli

Satay chicken skewers with spiced peanut sauce (gf)

Oven-baked falafel bites with hummus (v) (gf)

Beer battered flathead with tartare sauce

Salt & pepper squid with creamy aioli

Mini lamb kofta on melba toast with spring leave and mint

Rare roast beef and horseradish on rye

Prawn twister with sweet chilli sauce

Mini arancini with tomato sugo | choose from three-cheese or pumpkin (v)

Watermelon, feta and mint skewers

Spanakopita – Traditional Greek spinach & cheese pastries (v)

Crispy vegetable spring rolls with sweet chilli sauce (v)

Chargrilled beef balls with smoky BBQ sauce (gf)

Cheeseburger spring rolls and tomato sauce

Pecking duck spring rolls with hoisin sauce

Assorted gourmet mini pies

Baked spring vegetable frittata

Selection of gourmet mini quiche

Zucchini and haloumi frittata bites with yogurt and mint

Prosciutto-wrapped mini breadsticks

Curry chicken filo parcel and spiced mint yoghurt

##### **FOLLOWED BY**

Platter of freshly sliced seasonal fruits (v) (gf)

Vagabond Chocolates (v)

Freshly percolated coffee and selection of herbal tea

Dietary requirements catered to upon request. Min. 72 hours' notice required.





# MV Star

Catering Menus



## **BUFFET MENUS**

### **Chefs Buffet Menu**

#### **APPETISERS**

Assorted dips and salsa with fresh vegetable crudités, corn chips and crackers (v)

#### **BUFFET SELECTION**

Select one of the following items:

Slow-cooked, pulled beef brisket with gravy and assorted mustards (gf)

Tender seasoned pulled pork with apple sauce (gf)

Select one of the following items:

Classic BBQ chicken (gf)

Moroccan spiced chicken with yogurt and mint sauce (gf)

Tandoori style chicken with yogurt and mint sauce (gf)

Select one of the following items:

Freshly tossed penne pasta with creamy mushroom & white wine sauce (v)

Spinach & cheese ravioli in a tasty Napoletana sauce (v)

Homemade beef lasagne

Homemade vegetarian lasagne (v)

Also at the buffet:

Oven roasted baby potatoes with virgin olive oil, oregano and rock salt (v) (gf)

Platters of continental cured meats (gf)

Wild mixed leaf salad (v) (gf)

Macaroni pesto salad with marinated roast vegetables and parmesan (v)

Baby beetroot and spinach salad with feta, walnuts and balsamic vinaigrette (v) (gf)

Finely sliced classic coleslaw (v)

Crusty mixed dinner rolls (v)

#### **DESSERT**

Select two of the following delightful desserts:

Boutique Australian cheeses with a selection of dried fruits, nuts & water crackers (v)

Platter of freshly sliced seasonal fruits (v) (gf)

A delicious assortment of cakes (v)

Accompanied by:

Vagabond Chocolates (v)

Freshly percolated coffee and a selection of herbal tea

*Dietary requirements catered to upon request. Min. 72 hours' notice required*



# MV Star

## Catering Menus



### **BUFFET MENUS**

#### **Seafood Buffet Menu**

##### **APPETISERS**

Served in cocktail style

Assorted dips with fresh vegetable crudités, corn chips and crackers (v)

Spiced Thai fish cakes with sweet chilli sauce

##### **BUFFET SELECTION**

Select one of the following roast meats

Slow-cooked, pulled beef brisket with gravy and assorted condiments (gf)

Tender seasoned pulled pork with apple sauce (gf)

Select one of the following chicken options

Classic BBQ chicken (gf)

Moroccan spiced chicken with yogurt and mint sauce (gf)

Tandoori style chicken with yogurt and mint sauce (gf)

Fresh seafood selection

Fresh tiger king prawns served with Thousand Island dressing and lemon wedges (gf)

Chilled Sydney rock oysters served with sea salt and lemon wedges (gf)

Whole baked Atlantic salmon served with tartare sauce and fresh lemon (gf)

Also at the buffet

Oven roasted baby potatoes with virgin olive oil, oregano and rock salt (v) (gf)

Platters of continental cured meats (gf)

Wild mixed leaf salad (v) (gf)

Macaroni pesto salad with marinated roast vegetables and parmesan (v)

Baby beetroot and spinach salad with feta, walnuts and balsamic vinaigrette (v) (gf)

Finely sliced classic coleslaw (v)

Crusty mixed dinner rolls (v)

##### **DESSERT**

Select two of the following desserts

Boutique Australian cheeses with a selection of dried fruits, nuts & water crackers (v)

Platter of freshly sliced seasonal fruits (v) (gf)

A delicious assortment of cakes (v)

##### **Served with**

Freshly percolated coffee and a selection of herbal tea

Vagabond Chocolates

Dietary requirements catered to upon request. Min. 72 hours' notice required.



# MV Star

## Catering Menus



### **FORMAL DINING MENUS**

#### **Set 3 Course Menu**

##### **APPETISERS**

Served in cocktail style

- Spanakopita – traditional Greek spinach and ricotta cheese pastries (v)
- Vegetable arancini with roast garlic aioli (v)

##### **MAINS**

Select two of the following items | Served alternately

- Oven roasted chicken with creamy mashed potato and roast vegetables (gf)
- Slow-cooked, pulled beef brisket served with creamy mashed potato and roast vegetables (gf)
- Slow braised lamb shank in tomato coulis served with mashed potato and roast vegetables (gf)
- Oven baked Atlantic Salmon with creamy mashed potato, roast vegetables and hollandaise (gf)
- Spinach and cheese ravioli Napoletana with fresh grated parmesan
- Roast vegetable lasagne with creamy bechamel and fresh grated parmesan (v)

Also at your table

- Crusty dinner rolls (v)
- Wild mixed leaf salad and balsamic vinaigrette (v) (gf)

##### **DESSERT**

Served alternately

- Classic crème caramel with traditional caramel sauce
- Dark and white chocolate mousse and chocolate biscuit on a vanilla sponge base with raspberry coulis
- Freshly percolated coffee and a selection of herbal tea
- Dietary requirements catered to upon request. Min. 72 hours' notice required.

#### **Set 4 Course Menu**

##### **APPETISERS**

Served in cocktail style

- Caprese skewers – Baby tomato, bocconcini and basil with balsamic glaze (v) (gf)
- Smoked salmon mouse, cucumber and dill canapes

##### **ENTREE**

Select two of the following items | served alternately

- Cheese and spinach ravioli Napoletana and freshly grated parmesan
- Pumpkin arancini with tomato sugo and fresh basil
- Classic oven-baked beef lasagne
- Roast vegetable lasagne

##### **MAIN**

Select two of the following items | served alternately with creamy mash and roast vegetables

- Herbed roast chicken breast and creamy mushroom sauce (gf)

- Slow braised lamb shank in tomato coulis (gf)
- Slow-cooked, pulled beef brisket and red wine gravy (gf)
- Oven baked Atlantic salmon and hollandaise (gf)

Also at your table

- Crusty dinner rolls (v)
- Wild mixed leaf salad and balsamic vinaigrette (v) (gf)

##### **DESSERT**

Served alternately

- Classic crème caramel with traditional caramel sauce
- Dark and white chocolate mousse, chocolate biscuit on a vanilla sponge base with raspberry coulis
- Coffee and a selection of herbal tea

*Dietary requirements catered to upon request. Min. 72 hours' notice required.*





# MV Star

MV Star Beverages 2024

## BAR PACKAGES

Based on 4-hour cruise and priced per person

### OPTION 1: THE HOUSE PACKAGE – \$40.00 PER PERSON

#### Beer:

Pure Blonde – Ultra low-carb larger, Australia  
Tooheys Extra Dry – Extra dry larger, Australia  
Victoria Bitter – Classic larger, Australia  
Coopers Light – Low alcohol beer, Australia

#### Wine:

Rhythm & Rhyme – Chardonnay  
Chalk Hill Blue – Shiraz Cabernet  
Rhythm & Rhyme – Rose  
Stonegate – Sparkling Chardonnay Pinot Noir  
Soft drinks: Pepsi, Lemonade, Solo, Pepsi Max, Ginger Ale, Tonic Water  
Juices: Orange, Pineapple, Apple

### OPTION 2: THE CAPTAINS PACKAGE – \$45.00 PER PERSON

#### Beer:

Pure Blonde – Ultra low-carb larger, Australia  
Tooheys Extra Dry – Extra dry larger, Australia  
Victoria Bitter – Classic larger, Australia  
Coopers Light – Low alcohol beer, Australia

#### Wine:

Rhythm & Rhyme – Chardonnay  
Chalk Hill Blue – Shiraz Cabernet  
Rhythm & Rhyme – Rose  
Stonegate – Sparkling Chardonnay Pinot Noir  
Spirits: Scotch, Rum, Bourbon, Vodka, Gin, Bacardi  
Soft drinks: Pepsi, Lemonade, Solo, Pepsi Max, Ginger Ale, Tonic Water  
Juices: Orange, Pineapple, Apple

### OPTION 3: THE EXECUTIVE PACKAGE – PREMIUM BAR – \$50.00 PER PERSON

#### Beer:

One Fifty Lashes  
Corona Extra – Pale larger, Mexico  
Asahi – Super dry larger beer, Japan  
Pure Blonde – Ultra low-carb larger, Australia  
Tooheys Extra Dry – Extra dry larger, Australia  
Victoria Bitter – Classic larger, Australia  
Coopers Light – Low alcohol beer, Australia

#### White Wine:

Rhythm & Rhyme – Chardonnay  
Studio Series – Pinot Grigio  
Stonegate – Sauvignon Blanc  
Stonegate – Sparkling Chardonnay Pinot Noir  
St. Louis– Brut Sparkling

#### Red Wine:

Chalk Hill Blue – Shiraz Cabernet  
Stonegate - Cabernet Sauvignon

#### Rose:

Rhythm & Rhyme– Rose  
Spirits: Scotch, Rum, Jim Beam, Jack Daniels, Vodka, Gin, Bacardi, Ouzo, Southern Comfort,

#### Tequila

Liqueurs: Tia Maria, Baileys, Kahlua, Sambucca, Midori, Malibu

Soft drinks: Pepsi, Lemonade, Solo, Pepsi Max, Ginger Ale, Tonic Water  
Juices: Orange, Pineapple, Apple





# MV Star

MV Star Beverages 2024

## OPTION 4: THE CADET – \$16.00 PER PERSON

Soft drinks: Pepsi, Lemonade, Solo, Pepsi Max, Ginger Ale, Tonic Water

Juices: Orange, Pineapple, Apple

The following Spirits and Liquors are available on cash bar basis:

Black Label Scotch, Chivas Regal, Vodka Cruisers, Aperol Spritz, any cocktails or specials

## OTHER BAR SERVICE OPTIONS

### Consumption Bar:

Our staff will keep a record of drinks served during the cruise and a bill will be presented at the end for settlement

### Dry Till:

You nominate and pre-pay an amount that you wish to allocate (e.g. \$500.00). The Cruise Director will notify you when this limit is approaching. You may then nominate an additional amount or cash bar service only

### Cash Bar:

Pay as you go at the bar

## TERMS & CONDITIONS:

All payments for a consumption bar or dry till must be made at the end of the cruise  
Operator staff reserve the right to refuse alcohol service to any patron as practice of RSA

## Bar Price List

### Spirits and Liquors

House Spirits  
Scotch, Vodka, Gin, Rum, Ouzo, Bourbon & Bacardi  
\$7.50 30ml with mix

### Premium Spirits

Black Label, Chivas Regal, Jack Daniels, Jim Beam,  
Southern Comfort & Tequila  
\$8.50 30ml with mix

### Liquors

Tia Maria, Baileys, Kahlua, Sambucca, Midori & Malibu  
\$8.50 30ml with mix

### Beers

Light Beer  
Cascade Light  
\$6.50

### House Beer

4X Gold, Tooheys Extra Dry & VB  
\$7.00

### Premium Beer

Crown Lager, Pure Blonde, Corona Extra & Heineken  
(Heineken not available on all vessels)  
\$8.50

\*No shots, slammers or doubles served

### House Wine

Angove's Chalk Hill Blue: Shiraz Cabernet & Semillon  
Chardonnay  
\$7.50 per glass  
\$30.00 per bottle

### Premium Wine

Studio Series Sauvignon Blanc, Merlot & Angove's  
Sparkling Wine  
\$8.50 per glass  
\$35.00 per bottle

### Pre-mixes

Bacardi Breezers & Vodka Cruisers  
\$8.00 per bottle

### Soft Drinks

Cola, Lemonade, Lemon Squash, Tonic, Ginger Ale,  
Diet Cola & Bottled Water  
\$3.50 per glass  
\$14.00 per jug

### Fresh Juices

Orange, Pineapple, Apple & Cranberry  
\$4.50 per glass  
\$16.00 per jug

\*Our staff are trained and practice under the  
guidelines of Responsible Service of Alcohol

