



VESSEL HIRE

APRIL - SEPTEMBER	\$1,500 per hour
OCTOBER - MARCH	\$1,900 per hour

MINIMUM SPEND (NOV-DEC)

SUNDAY & THURSDAY	\$12,000
FRIDAY & SATURDAY LUNCH	\$15,000
FRIDAY & SATURDAY DINNER	\$20,000

- Evening charters in November and December commence from 7pm. Please note, a strict 2 hour turn around between lunch and dinner charters is required.
- No 3 Course Menu offered in November & December

ADDITIONAL PRICING

DEPOSIT	\$5,000	SECURITY	\$275 4 hours
WHARF FEE	\$75 per visit	<ul style="list-style-type: none">• Required for underage events, 18 and 21 Birthdays• Charges to cover 30mins prior and 30 mins post charter	
<ul style="list-style-type: none">• KSW & Casino Wharf		PHOTOGRAPHER	\$850 (4 hours)
DJ HIRE	\$950 (4 hours)	<ul style="list-style-type: none">• Weddings POA	
PROJECTOR & SREEN	FROM \$875	PHOTOBOOTHS	\$899 (standard) \$1,199 (live 360)





UNIVERSITY CRUISES

JANUARY - OCTOBER

PACKAGE INCLUSIONS

3.5 hours cruising the iconic Sydney Harbour
Professional waitstaff and cruise director to ensure your cruise is seamless
Menu selection of either pizzas or a buffet menu
Unlimited drinks package to include beer, red, white and sparkling wine and non-alcoholic beverages
Professional DJ and nightclub set up; you get to chat with our DJ prior to your event to request your playlists
Licensed security personnel on board

SUNDAY - THURSDAY

\$65 per person | Min 140 Guests

FRIDAY & SATURDAY

\$75 per person | Min 140 Guests

ADDITIONAL INFORMATION

DEPOSIT

\$2,000

WHARF FEE

- KSW & Casino Wharf

\$75 per visit

MENU OPTIONS

PIZZA MENU

- Margarita (V) Ham and Pineapple, Meat lovers, Vegetarian (V)

STANDING BUFFET

- Roast chicken with lemon, garlic and oregano (GF)
- Fresh pasta tossed in fresh tomato, garlic and basil (V)
- Fresh pasta and mushroom tossed in roast garlic and olive oil (V)
- Roasted baby chat potatoes with rosemary and parsley (GF) (V) (DF)
- Brown & wild rice salad with pumpkin, baby spinach, sumac roasted cauliflower, goats' cheese and labneh dressing (GF) (V)
- Mixed garden salad – salad of mixed greens with cherry tomatoes, cucumber, Spanish onion, olives and herbed vinaigrette crisp, (GF) (V) (VG) (DF)
- Dinner rolls freshly baked

WE CATER FOR THE BELOW LISTED REQUIREMENTS
VEGETARIAN, VEGAN, GLUTEN FREE, HALAL AND LACTOSE FREE

Please note we are unable to guarantee no cross contamination for guest with allergies





SCHOOL SOCIAL

PACKAGE INCLUSIONS

4 hours cruising the iconic Sydney Harbour
Professional waitstaff and cruise director to ensure your cruise is seamless
Menu selection of either pizzas or a buffet menu
Mocktails on arrival with unlimited soft drinks and juices throughout the cruise
Professional DJ and nightclub set up; you get to chat with our DJ prior to your event to request your playlists
Licensed security personnel on board
140 Guest Minimum

JANUARY - OCTOBER

SUNDAY - THURSDAY	\$75 per person
FRIDAY	\$85 per person
SATURDAY	\$95 per person

NOVEMBER - DECEMBER

MONDAY - WEDNESDAY	\$120 per person
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ADDITIONAL INFORMATION

DEPOSIT	\$2,000
WHARF FEE • KSW & Casino Wharf	\$75 per visit

MENU OPTIONS

PIZZA MENU

- Margarita (V) Ham and Pineapple, Meat lovers, Vegetarian (V)

STANDING BUFFET

- Roast chicken with lemon, garlic and oregano (GF)
- Fresh pasta tossed in fresh tomato, garlic and basil (V)
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- Roasted baby chat potatoes with rosemary and parsley (GF) (V) (DF)
- Brown & wild rice salad with pumpkin, baby spinach, sumac roasted cauliflower, goats' cheese and labneh dressing (GF) (V)
- Mixed garden salad – salad of mixed greens with cherry tomatoes, cucumber, Spanish onion, olives and herbed vinaigrette crisp, (GF) (V) (VG) (DF)
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CANAPE MENU

AVAILABLE JAN-OCT (NOV-DEC ON REQUEST)

CANAPE MENU - \$55PP

SELECTION OF SEVEN CANAPES

- Italian meatballs in a Napolitaine sauce (DF, GF)
- Chicken or Lamb Greek souvlaki and tzatziki (GF)
- Tasmanian smoked salmon roulade on sour dough crouton
- Peking duck pancake, served with shallot and hoisin sauce (DF)
- Indonesian chicken satay skewer drizzled with peanut coconut sauce (DF, GF)
- Arancini with bocconcini, pumpkin, baby spinach and caramelised onion (V)
- Salt and Szechuan pepper calamari with lime coriander aioli
- Prawn and chorizo skewers topped with chili onion jam (GF)
- Panko crumbed King prawns served with wasabi mayo (DF if no sauce)
- Mini Angus beef stroganoff pies with duchess potato
- Chicken san choi bow served in crispy wonton cup (DF)
- Seafood mornay risotto cakes served with dill and lime sauce
- Steamed pork and prawn dumpling with sesame and soy dipping sauce (DF)
- Roast vegetable tartlets filled with goats' cheese and caramelised onion (V)
- Vietnamese vegetable and tofu rice paper rolls with sweet chili dipping sauce (V, VG, GF, DF)
- Spinach and 3 cheese pastizzi with pesto mayonnaise (V)
- Vol au vents filled with leek and mushrooms topped with crispy enoki (V)
- Mini bruschetta with basil and oregano on ciabatta bread (V, VG, DF)
- Pulled BBQ Brisket Slider with Coleslaw and Smoked Hickory Sauce
- Arancini with vegan cheese, pumpkin, baby spinach and caramelised onion (VG)
- Indian Vegan Samosa (VG)
- Vegan Spring Rolls with sweet chili dipping sauce (VG)

Add-On:

- Chefs Selection of house desserts and seasonal fresh fruit platters | +\$5.00pp

For a more substantial option, our Food Station add on is available

APPROPRIATE MENU ITEMS ARE HALAL FRIENDLY
AOC CATER FOR: VEGETARIAN (V), VEGAN (VG), GLUTEN FREE, HALAL AND LACTOSE FREE

PLEASE NOTE WE ARE UNABLE TO GUARANTEE NO CROSS CONTAMINATION FOR GUESTS WITH ALLERGIES.



FOOD STATION

GRAZING STATION \$30PP

Fine Australian and European hard and soft cheeses, Dried fruit, Quince Paste, Assorted Nuts, Seasonal Exotic Fruits, Artisan Bread, Grissini and Crackers, Prosciutto De Parma, Sopressa, Bresaola, Pancetta and Grilled Spanish Chorizo, chef's house made dip selections

Char Grill Eggplant, Roast Capsicum, Grilled Field Mushroom, Confit Heirloom Tomato, Marinated Artichokes Dolmades, Garlic infused black and green Olives, Grilled Halloumi, Marinated Feta, Zucchini Frittata, Arancini with Pumpkin Semi Dried tomato

Roquette Jap Pumpkin Orecchiette with Goats Cheese, caramelized onion and soy toasted nuts

Caprese Salad of Plum Tomato Bocconcini Pesto Roasted Pine Nuts

Mesculin Salad mix with Cranberry, Pecorino and white balsamic glaze

ITALIAN STATION \$25PP

Napoletana pasta tossed with baby eggplants, zucchinis, capsicum and mushrooms in a freshtomato reduction Prosciutto and Buffalo Mozzarella Pizza topped with cherry tomatoes, wildrocket & drizzle of olive oil Super Supreme Pizza with fresh pepperoni, sausage, onions, peppers, mushrooms, olives. Garlic bread topped with garlic, olive oil and fresh herbs

HONEY BAKED HAM STATION \$20PP

Whole honey baked ham sliced and served with freshly baked damper style bread rolls, condiments, relishes, various mustards +more

RUSTIC CAJUN STATION \$25PP

Pulled Beef Brisket with smoked hickory barbecue glaze and Crispy Southern Fried Chicken served with freshly baked damper style bread rolls, condiments, crunchy slaw +more

ORIENTAL STATION \$25PP

Vegetable and Hokkien Noodle Stir Fry, Char Siu Pork (Chinese BBQ Pork), Freshly made springrolls with sweet chilli dipping sauce and crispy prawn crackers

DESSERT STATION \$20PP

PLEASE INCORPORATE YOUR GUESTS DIETARY REQUIREMENTS IN YOUR MENU SELECTION

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BUFFET

THE OPERA BUFFET \$65PP

STARTERS

Chef's special Antipasto platter of cured meats to include salami and prosciutto, kalamata olives, marinated artichokes, grilled zucchini, marinated capsicum and feta cheese garnished in an oregano olive oil (GF) (V) (VF) option available upon request

WARM BUFFET

Succulent oven baked chicken marinated with cajun and lemon juice, served with a parsley garnish (GF)
Fresh pasta tossed with baby eggplants, zucchinis, capsicum and mushrooms in a fresh tomato reduction (V)
Honey baked leg of ham garnished with pineapple slices, served with dijon & wholegrain mustard (GF)
Creamy au Gratin Potatoes (V)

SEAFOOD

Platters of fresh Tiger prawns accompanied with seafood aioli (GF)

SALADS

Brown & Wild Rice salad with pumpkin, baby spinach, sumac roasted cauliflower, goats' cheese and labneh dressing (GF, V)
Fusilli pasta salad tossed in freshly made basil pesto with semi dried tomato and roasted pine nuts (V)
Rocket, Pear and Parmesan salad with heirloom tomatoes dressed in a balsamic reduction (V)
Deconstructed Caesar Salad (V, VG)
Crisp, freshly baked dinner rolls

TO FINISH

Chef's selection of house desserts made fresh on board daily
Seasonal fresh fruit platters
Tea, herbal teas and coffee

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BUFFET

SYDNEY HARBOUR BUFFET \$80PP

STARTERS

Chef's special Antipasto platter of cured meats to include salami and prosciutto, kalamata olives, marinated artichokes, grilled zucchini, marinated capsicum and feta cheese garnished in an oregano olive oil
(GF) (V) (VF) option available upon request

WARM BUFFET

Succulent oven baked chicken marinated with cajun and lemon juice, served with a parsley garnish (GF)
Fresh pasta tossed with baby eggplants, zucchinis, capsicum and mushrooms in a fresh tomato reduction (V)
Honey baked leg of ham garnished with pineapple slices, served with dijon & wholegrain mustard (GF)
Pulled Beef Brisket with smoked hickory barbecue glaze
Creamy au Gratin Potatoes (V)

SEAFOOD

Triage of salmon includes a whole baked salmon, smoked salmon and salmon caviar topped with a cream cheese mousse, garnished with caperberries (GF)
Steamed New Zealand ½ shell mussels served with a tomato ceviche (GF)
Platters of fresh Tiger prawns accompanied with seafood aioli (GF)
Salt & pepper calamari served with a chef's special aioli

SALADS

Brown & Wild Rice salad with pumpkin, baby spinach, sumac roasted cauliflower, goats' cheese and labneh dressing (GF, V)
Fusilli pasta salad tossed in freshly made basil pesto with semi dried tomato and roasted pine nuts (V)
Rocket, Pear and Parmesan salad with heirloom tomatoes dressed in a balsamic reduction (V)
Deconstructed Caesar Salad (V, VG)
Crisp, freshly baked dinner rolls

TO FINISH

Chef's selection of house desserts made fresh on board daily
Seasonal fresh fruit platters
Tea, herbal teas and coffee

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FORMAL DINING

NOT AVAILABLE IN NOVEMBER & DECEMBER

2 COURSE \$70PP

3 COURSE \$90PP

ENTREE (ALTERNATE PLACEMENT)

Garlic king prawns, shallot, tomatoes and champignon cream sauce served on a bed of al dente linguine

Italian antipasto plate with a variety of delicacies including cured meats, marinated vegetables and olives, caprese salad with balsamic glaze and grissini

Slow cooked lamb shank with herb crust, tomato and balsamic bechamel sauce

Homemade roast pumpkin and ricotta ravioli served in a sage and burnt butter sauce topped with pecorino crusted garlic sourdough

Warm salad consisting of chicken, haloumi, roasted pumpkin, chargrilled capsicum and rocket with a sticky tomato chutney

Pepper crusted beef carpaccio, arugula and radicchio salad dressed in caper and olive oil

Moroccan lamb rump on a bed of couscous with roasted vegetables

Braised mushrooms in a white wine reduction, served with baby spinach, semi dried tomatoes and grilled asparagus (V)

MAIN COURSE (ALTERNATE SERVE)

Chargrilled beef tenderloin with red wine jus, served with warm au gratin potatoes, truffle and mixed mushrooms, green bean parcels and confit vine tomatoes

Herb and pistachio crusted lamb rack, chickpea patties, bouquet of carrots and green beans, glazed onion, infused rosemary jus

Crispy skinned Tasmanian salmon, roast truffle potatoes, lemon zest asparagus, fried baby capers and beurre blanc

Grilled wild barramundi fillet served with Jerusalem artichokes, caramelised baby carrots, blistered cherry tomatoes, rocket salad with a burnt lemon crème fraiche

Roulade of chicken with pancetta and ricotta, wrapped in bacon, wilted spinach, glazed with red pepper sauce

Classic chicken Kiev on a bed of wilted spinach with seeded mustard sauce

Mediterranean vegetable medley consisting of layers of marinated barbecued vegetables resting on a roasted tomato reduction (V)

TO FINISH (ALTERNATE PLACEMENT)

Coconut and Malibu crème brûlée with mixed berry compote

Baked Belgian white chocolate and lime cheesecake with Chantilly cream and berry coulis

Dark chocolate ganache tart topped with a chocolate coated strawberry and crème fraiche

Vanilla panna cotta layered with Kahlua cream and liquor strawberries

Sticky date pudding with butterscotch caramel sauce and vanilla bean ice cream

Profiteroles with warm chocolate dipping sauce and Chantilly cream

Table dessert tasting platters consisting of a variety of the above featured items

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BEVERAGE PACKAGES

SOFT DRINKS PACKAGE \$5PP P/H

Pepsi, Pepsi Max, Lemonade, Orange
Juice, Soda Water & Tonic Water

BEER, WINE & SPARKLING PACKAGE \$11PP P/H

(Minimum 4 hour charge)

SPARKLING:

Estate Range Brut Cuvee

WHITE WINE:

Tall Poppy Sauvignon Blanc, Mr Fox Chardonnay

RED WINE:

Rosso Frico, Full Moon Shiraz Sagrantino

BEERS:

Asahi, Balter Corona & Cascade Premium Light

OPEN BAR 1 - HOUSE SPIRITS \$13.50PP P/H

(Minimum 4 hour charge)

INCLUDES BEER, WINE AND SOFT DRINK PACKAGE

Vodka O, Montego Rum, Wilfred Whiskey, Norwood Gin,
District Bourbon

OPEN BAR 2 - HOUSE SPIRITS \$16PP P/H

(Minimum 4 hour charge)

INCLUDES BEER, WINE AND SOFT DRINK PACKAGE

Vodka O, Montego Rum, Wilfred Whiskey, Norwood Gin,
District Bourbon,

Belvedere, Montego Rum, Wilfred Whiskey, Norwood
Gin, District Bourbon, Midori, Bacardi, Malibu, Johnny
Walker Red Label, Johnny Walker Black Label, Chivas
Regal

BEVERAGE PACKAGE INCLUSIONS ARE SEASONAL & SUBJECT TO CHANGE