



VESSEL HIRE

(Minimum 4 hours)

	SUNDAY -WEDNESDAY	THURSDAY - SATURDAY
LOW JAN & MAY - AUG	\$2,200 per hour	\$2,800 per hour
MID FEB - MAR & SEP - OCT	\$2,400 per hour	\$3,000 per hour
PEAK NOV - DEC	\$2,800 per hour	\$3,300 per hour

MINIMUM SPEND CHARTER

DAY HIRE- 4 HOURS + BUMP IN & OUT (90 MINS TOTAL) DAY HIRE CONCLUDED BY 4.30PM | NIGHT HIRE CONCLUDED BY 11.30PM

	SUNDAY -WEDNESDAY	THURSDAY - SATURDAY
LOW JAN, FEB, APR, JUNE, JULY, AUG	\$32,500	\$35,000
MID MAR, MAY, SEPT, OCT & VIVID	\$32,500	\$35,000
PEAK NOV - DEC	\$37,500	\$40,250

VESSEL CAPACITY

TRANSFERS	700	MAIN DECK BANQUET SEATED Long Tables / No dance floor	240
COCKTAIL (Whole ship)	650	MAIN DECK BANQUET SEATED Long Tables / Dance floor	200
MAIN DECK COCKATAIL	300	MAIN DECK BANQUET SEATED Round Tables / No dance floor	160
MID DECK COCKATAIL	250	MAIN DECK BANQUET SEATED Round Tables / Dance floor	192
ROOF TOP COCKTAIL	100	MID DECK + QUARTERS ROOM SEATED Long Tables	125
ROOF TOP SEATED Long Tables	48		





CANAPE MENU

3 CHEFS CANAPE | \$25PP
Chef's Selection

2-HOUR EVENT | \$60PP
6 Classic Canapés

3-HOUR EVENT | \$80PP
8 Classic Canapés

4-HOUR EVENT | \$100PP
10 Classic Canapés

Canapes + Substantials | \$110PP
8 Classic Canapés + 2 substantial

CLASSIC CANAPÉS | \$10 EACH

- **Tuna crudo** with toasted fennel seeds, lemon chilli & pomegranate (GF, DF)
- **Vietnamese prawn & ginger rolls** with Asian herbs & coriander dip (GF, DF)
- **Wagyu bresaola** with watercress & horseradish (GF)
- **Thai citrus marinated prawns** with chilli & coriander (GF, DF)
- **Crostini of smashed broad beans** with mint & coconut labne (VEG)
- **Beetroot cured kingfish**
- with mojo verde & radish shoots (GF, DF)
- **Vegetarian tartlets**
- caramelised leek & truffled goat's cheese (V)
- **Herbed smoked fish and salmon cakes**
- with saffron aioli (GF)
- **Fresh snapper crudo**
- with Vietnamese pepper & lime (GF, DF)
- **Rare roast duck breast**
- on sesame wafers with fresh mango salsa (DF)
- **Crostini of fig & fennel**
- with shaved parmesan (V)
- **Asparagus and parmesan**
- warm tartlets (V)
- **Moroccan fish cakes**
- with preserved lemon and harissa dressing (GF)
- **Spice fried crispy tofu**
- with ginger & sesame dressing (VEG, GF, DF)
- **Sang wa of ocean trout**
- cured with orange zest, ginger, lime leaves & chili (GF, DF)
- **Vietnamese summer rolls**
- with ginger, cucumber & mint (VEG, GF, DF)
- **Sydney rock oysters**
- with shallot vinaigrette or red chilli dressing

PREMIUM CANAPE (INC. SUBSTANTIALS) \$12.50 each

- **Sang wa of ocean trout** cured with orange zest, ginger, lime leaves & chili (GF, DF)
- **Smoked salmon** with creamed goats cheese, dill, cracked pepper and lemon on a mini blini
- **Pepper crusted tenderloin fillet** with basil pesto on crostini
- **Grilled lamb kofta skewers** on a couscous salad served with garlic yogurt sauce
- **Seared & pepper crusted Australian yellowfin tuna** & wasabi crème
- **Szechuan fried king prawns** with a ginger and shallot dressing
- **Thai Chicken Satay Skewers** Roast Chilli & Peanuts
- **Salt and Pepper Calamari** Chilli Jam
- **Prawn and Lobster** Herb Aioli on Brioche
- **Hoisin Duck Bao** Cucumber, Spring Onion, crispy Onions
- **Classic Prawn Cocktail** Spicy Mayo and Cos
- **Fish Taco** Grilled Pineapple and Chilli Salsa
- **Sweet Potato chunky Fries** Truffle Aioli
- **Seafood Basket** Salt and Pepper Calamari, Crumbed Prawn Fat Cut Fries with Lemon Aioli
- **Selection of Brioche Sliders**

Chicken Katsu with Asian Slaw

Angus Beef with Mustard, Cheese and Tomato Relish

Smoked Pork with Apple Slaw

DESSERT CANAPE | \$10 EACH (\$15 for both)

Bambini cones or Petit Fours

(GF) GLUTEN FREE, (DF) DAIRY FREE, (V) VEGETARIAN, (VEG) VEGAN

This menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten, dairy, etc. Please notify our waitstaff of any allergens. Whilst all reasonable efforts are taken to accommodate guest's dietary needs, we cannot guarantee that certain allergens will not be in our food and accept no liability in this regards. Ingredients may change due to seasonal availability and menu is subject to change.





GRAZING PLATTER

AUSTRALIAN PREMIUM CHEESE AND CHARCUTERIE BOARD

\$20 PER PERSON

CHEESE AND CHARCUTERIE BOARD

\$20 PER PERSON

Featuring Cured Meats, Great Australian Cheeses, Olives, Antipasto Vegetables, Breads, Crackers, Dried Fruit, & Nuts (GF)

VEGETARIAN HARVEST BOARD

\$20 PER PERSON

Selection of dips and seasonal vegetables served with a selection of bread & sourdoughs (VEG)

PLATTER OF AUSTRALIAN KING PRAWNS

\$20 PER PERSON

(approx. 3 per person) with condiments

PLATTER OF PREMIUM-GRADE OYSTERS

\$30 PER PERSON

Pacific, Sydney rock with accompaniments (3 per person)

SEASONAL FRUIT PLATTER

\$15 PER PERSON

This menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten, dairy, etc. Please notify our waitstaff of any allergens. Whilst all reasonable efforts are taken to accommodate guest's dietary needs, we cannot guarantee that certain allergens will not be in our food and accept no liability in this regards. Ingredients may change due to seasonal availability and menu is subject to change.





FOOD STATIONS

ALL STATIONS ARE HOSTED BY A CHEF OR A MEMBER OF OUR HOSPITALITY TEAM
CONTINUOUS SERVICE 90 MINS | MIN 100 PEOPLE

OYSTER BAR | \$30 PER PERSON

Our most popular Station. Self-service or manned.
Pacific and Sydney Rock Premium Grade condiments.

OYSTER SHUCKER \$800

A Roaming Oyster shucker to serve your guest freshly shucked and seasoned in front of you (1 per 100 guests suggested) - addition to the Seafood Station or Oyster Station.

CHEESE & CHARCUTERIE STATION \$35 PER PERSON

Five premium Australian cheeses selected by our expert Cheese Monger
A selection of cured meats including San Daniele prosciutto, truffle salami and mortadella
Char grilled vegetables
All accompanied by artisan sourdough, Lavosh crackers and quince paste

THE ULTIMATE SEAFOOD STATION \$45 PER PERSON

Manned

AUSTRALIAN CHEESE AND WINE PAIRING \$40 PER PERSON

Manned/Sommelier +Cheese Monger

PAELLA | \$30 PER PERSON

Our most popular Station
Live chef station
Traditional paella pans a la Valencia with Arborio rice, prawns, chicken, mussels, calamari, & chorizo, all cooked fresh in front of your guests
Vegetarian & vegan option available on request

DESSERT BAR | \$25 PER PERSON

Self Service, (12 in total- cakes, tarts, slices). GF and Vegan options available

GELATO CART | \$15 PER PERSON

4 flavours in a yellow and white striped cup (Manned)

MEXICAN NACHOS STATION | \$35 PER PERSON

Slow-roasted beef, pork, or chicken slow-cooked for 4 to 6 hours with our own BBQ rubs & finished with our basting sauces (choice of two proteins). Char-grilled roasted vegetables. A variety of hard and soft tortilla bases to be toasted to order, avocado with fresh lime juice, Spanish onion, tomato salsa, sea salt & fresh coriander with fresh lime juice

SLIDER STATION | \$20 PER PERSON

A hunger-stopping selection of mini sliders including pulled pork, Moroccan lamb, wagyu beef & spiced veggie pattie (GF BUNS AVAILABLE)
A range of sauces & condiments such as chipotle, hickory and peri peri. (3 sliders, 1 Veg. Served on wooden boards)

BBQ GRILL | \$35 PER PERSON

Station with Vegetable Skewers and your choice of 2 items: French Lamb Cutlets, King Prawn Skewers, or Gourmet sausages. All accompanied with baskets of freshly baked bread rolls, tomato relish, smoky BBQ sauce, and assorted mustards
**Note - BBQ station is weather dependent (wind and rain). If it is forecast to rain, a second station will be set up inside, excluding the BBQ itself.*

PASTA STATION | \$35 PER PERSON

Live Chef Station
Fresh homemade pasta served with authentic sauces, paired with a mix of Parmesan wheels and swing pans. Including crusty bread, rosemary focaccia, freshly parmesan, extra virgin olive oil. Choice of two pasta's:

- Spaghetti Parmesan tossed in a wheel of 24-month aged Grana Padano Parmesan Cheese (H, V)
- Pesto Rigatoni tossed in freshly ground basil pesto (H, V)
- Potato gnocchi tossed in traditional napolitana sauce (H, V)
- Prawns Penne the classic aglio e olio served with prawns

CANNOLI STATION | \$30 PER PERSON

Live Cannoli Station - Includes a range of plain, white chocolate, and milk chocolate-coated mini cannoli shells. The chef will fill the cannoli with plain ricotta, pistachio ricotta, and chocolate filling. Alongside will be a range of additional toppings including nuts, choc chips and mini m&m's.

PIZZETTAS or PIZZAS | \$30 PER PERSON

A variety of accompaniments including crispy fried onions, crushed peanuts, fresh mint & coriander, lemon wedges sambal, fish sauce and chilli

JAPANESE SUSHI AND SASHIMI | \$35 PER PERSON

Huon King Salmon, Kingfish & Harissa tuna Selection of nigiri & nori rolls Miso Soup Wakame seaweed with sesame oil Fresh horseradish, wasabi & mayonnaise, pickled ginger, mirin vinaigrette & soy sauce

RICE & NOODLE STATIONS | \$30 PER PERSON

Classic Hawker food stall with handmade egg or hokkien noodles served with all the trimmings, all cooked fresh in front of your guests Hainan chicken poached chicken with jasmine rice, ginger, chilli and shallot dressing

(GF) GLUTEN FREE, (DF) DAIRY FREE, (V) VEGETARIAN, (VG) VEGAN, (H) HALAL, (MSC) SUSTAINABLY SOURCED

This menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten, dairy, etc. Please notify our waitstaff of any allergens. Whilst all reasonable efforts are taken to accommodate guest's dietary needs, we cannot guarantee that certain allergens will not be in our food and accept no liability in this regards. Ingredients may change due to seasonal availability and menu is subject to change.





BANQUET MENU

3 COURSE - BANQUET | \$115PP

1 Main, 1 Entree and 1 Dessert

ENTRÉES

- WA Abrolhos Scallops** with Green Coconut, Ginger and Mint Chutney. GF DF
Fillet of Riverina Beef with Salsa Verde, served with Thyme roasted Fennel and Potatoes, Pea and Mint Mash and Balsamic reduction. GF DF
Roasted Bangalow Pork Belly with spiced Coriander Crackling and Tamarind Caramel, served with spicy crisp Asian Slaw topped with roasted Cashew Nuts. GF DF

MAINS

- Moroccan Spice Roast Cauliflower** with Ras El Hanout, Beetroot Crisps, Charred Aubergine and Tahini Dressing. V
Spice marinated roast cornfed Chicken Breast and Chilli Jam with crisp shredded heirloom Vegetable Salad and Asian Herbs.
Seared Spencer Gulf Hiramasa Kingfish served with a medley of field Mushrooms, wilted Greens and warm Asian Ginger Dressing. GF DF

DESSERTS

- Pistachio Nut Ice Cream**, roast Nut Brittle with burnt Honey Caramel. GF
Molten Chocolate Fondant with marinated Citrus, Meander Valley Crème Fraiche and roast Nut Biscuits.
Rich Chocolate and Raspberry Cake served with Marinated Berries.
Vanilla Panacotta served with spice roasted Fruits and Citrus Biscuits.

SIDES AND ACCOMPANIMENTS

- BOWL OF SEASONAL GREENS \$10**
BOWL OF DUCK FAT POTATOES \$10
BOWL OF DUKKHA ROASTED PUMPKIN WITH FETTA AND PEPITA SEEDS \$10
BOWL OF MESCULIN LEAVES WITH AGED BALSAMIC \$10
BASKETS OF ASSORTED BREADS AND PREMIUM BUTTER \$5
BASKETS OF SOURDOUGH WITH CULTURED BUTTER \$7.50

Children aged 4-12- will have the 3 Course Childrens Meal and Softdrink/Juice Package **\$75**

Children aged 13-17- will have the Adult Menu selected and Softdrink/Juice Package **\$115**

(GF) GLUTEN FREE, (DF) DAIRY FREE, (V) VEGETARIAN, (VG) VEGAN, (H) HALAL, (MSC) SUSTAINABLY SOURCED

This menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten, dairy, etc. Please notify our waitstaff of any allergens. Whilst all reasonable efforts are taken to accommodate guest's dietary needs, we cannot guarantee that certain allergens will not be in our food and accept no liability in this regards. Ingredients may change due to seasonal availability and menu is subject to change.





BANQUET UPGRADE

ALTERNATIVE SERVE OF ENTREE OR DESSERT COURSE | \$10 PER PERSON

The Upgraded Collection is for discerning diners who truly appreciate fine cuisine, crafted especially for extraordinary occasions. Featuring premium ingredients and meticulous attention to detail in every dish, this menu guarantees a memorable culinary experience that will delight all guests.

ENTRÉES

- Crystal Bay Prawn and Spanner Crab Lasagne** in a seafood bisque with baby watercress
- Bannockburn Free Range Poached Chicken Salad**, with heirloom vegetables & a lemon oregano vinaigrette (GF, DF)
- Cauliflower & Cumin Velouté** with butter poached Tasmanian sea scallops avruga caviar & baby chervil
- Hot Smoked Yellowfin Tuna Carpaccio** with mirin vinaigrette, heirloom tomatoes, toasted black sesame & Yarra Valley caviar (GF, DF)

MAINS

- Duck Roulade** wrapped in Jamon prosciutto & basil with potato gratin & Canadian maple & green apple sauce (GF, DF)
- Pink Lady Snapper Fillet** lightly pan seared with fennel puree, watercress salad, parsnip chips & herbs (GF)
- Riverina Free Range Lamb Rack** with chermoula crust, parsnip & potato puree & red wine jus (DF)
- Oakleigh Ranch Wagyu Eye Fillet** - marble score 4 with twice cooked potato gratin, madeira jus, maple mustard & confit duck fat eschallot (GF, DF)

DESSERTS

- Calibre White Chocolate Tear Drop** with raspberry jelly, burnt orange ice cream, pistachio sweet paste soil & edible flowers (GF)
- Golden Gaytime Terrine** with honey roasted cashews, oven roasted white rock peaches, banana ice cream & shaved black winter truffle
- Shortcrust Macerated Raspberry Tart** with crème fraiche, pineapple puree, white chocolate ice cream & gold leaf
- 18ct Gold Chocolate Martini** with salted caramel fudge sauce, chocolate

(GF) GLUTEN FREE, (DF) DAIRY FREE, (V) VEGETARIAN, (VEG) VEGAN

This menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten, dairy, etc. Please notify our waitstaff of any allergens. Whilst all reasonable efforts are taken to accommodate guest's dietary needs, we cannot guarantee that certain allergens will not be in our food and accept no liability in this regards. Ingredients may change due to seasonal availability and menu is subject to change.





BUFFET TABLE SHARE PLATTER

BUFFET TABLE SHARE PLATTER MENU | \$135PP

2 Entrées, 2 Mains, 3 Sides + Dessert

ENTRÉES

Served platter style in the centre of each table

- WA Abrolhos Scallops** with Green Coconut, Ginger and Mint Chutney. GF DF
Fillet of Riverina Beef with Salsa Verde, served with Thyme roasted Fennel and Potatoes, Pea and Mint Mash and Balsamic reduction. GF DF
Roasted Bangalow Pork Belly with spiced Coriander Crackling and Tamarind Caramel, served with spicy crisp Asian Slaw topped with roasted Cashew Nuts. GF DF

MAINS

Served platter style in the centre of each table

- Seared QLD Barramundi** served with a medley of field Mushrooms, wilted Greens and warm Asian Ginger Dressing (GF, DF, MSC)
Roasted Bangalow Pork Belly with spiced Coriander Crackling and Tamarind Caramel (GF, DF)
Moroccan Spice Roast Cauliflower with Beetroot Crisps and Tahini Dressing (V)

SIDES

Served platter style in the centre of each table

- Sweet Potato Fries** with roast Nut Dukkha & crumbled Feta Cheese (V)
Sauteed Field Mushrooms and Greens with Sesame Dressing (VG, GF)
Crisp Cabbage & Apple Salad with Asian Herbs, Green Chilli and roasted Cashews (V, GF)
Roast Pumpkin Salad with crumbled Goat Cheese and roast Almond (V, GF)
Mixed Peppery Leaf Salad with roast Sunflower Seeds, Pepitas & Herb Dressing (VG, GF)

DESSERTS

Bambino Gelato Cones

Mini Cones in assorted flavours

All served with a basket of freshly baked rolls and premium butter. Please notify us of specific dietary requirements.

SIDES AND ACCOMPANIMENTS | \$7 PER PERSON EACH

BOWL OF SEASONAL GREENS

BOWL OF DUCK FAT POTATOES

BOWL OF DUKKHA ROASTED PUMPKIN WITH FETTA AND PEPITA SEEDS

BOWL OF MESCULIN LEAVES WITH AGED BALSAMIC

BASKETS OF ASSORTED BREADS AND PREMIUM BUTTER

BASKETS OF SOURDOUGH WITH CULTURED BUTTER

(GF) GLUTEN FREE, (DF) DAIRY FREE, (V) VEGETARIAN, (VG) VEGAN, (H) HALAL, (MSC) SUSTAINABLY SOURCED

This menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten, dairy, etc. Please notify our waitstaff of any allergens. Whilst all reasonable efforts are taken to accommodate guest's dietary needs, we cannot guarantee that certain allergens will not be in our food and accept no liability in this regards. Ingredients may change due to seasonal availability and menu is subject to change.





BEVERAGE PACKAGE

CLASSIC BEVERAGE PACKAGE

\$20 PER PERSON, PER HOUR

SPARKLING

Nepenthe Prestige Cuvee, Adelaide Hills SA

WHITE WINE

Yalumba Gen Organic Pinot Grigio, Angaston SA
Bessie Brady Road Sauvignon Blanc, Margaret River WA
Tyrrell's Chardonnay, Hunter Valley NSW

RED & ROSÉ WINE

Wirra Wirra Adelaide Shiraz, McLaren Vale SA
Jim Barry Atherley Cabernet Sauvignon, Coonawarra SA
Robert Stein Merlot, Mudgee NSW
Rogers & Rufus Grenache Rosé

BEER

Young Henrys Pale Ale
Young Henrys Natural Lager
James Boags Light

NON-ALCOHOLIC

A selection of soft drinks and juices are included
Heaps Normal 0% Beer available on request
Altina 0% Wines available on request

PLATINUM BEVERAGE PACKAGE

\$40 PER PERSON, PER HOUR

Our top-tier collection for the ultimate festive toast.

PREMIUM BEVERAGE PACKAGE

\$30 PER PERSON, PER HOUR

SPARKLING

Chandon NV Brut, Coldstream VIC

WHITE WINE

Pewsey Vale Vineyard 1961 Block Riesling, Eden Valley VIC
Tyrrell's Estate Grown Chardonnay, Hunter Valley NSW
Vasse Felix Sauvignon Blanc, Willyabrup WA

RED & ROSÉ WINE

Brokenwood Pinot Noir, Beechworth VIC
Penfolds Max's Shiraz Cabernet, Magill SA
Lunatic Shiraz, Heathcote VIC
Brokenwood Nebbiolo Rosato, Beechworth VIC

BEER

Young Henrys Pale Ale
Young Henrys Natural Lager
James Boags Light
Select One (Imported): Corona, Peroni or Asahi

NON-ALCOHOLIC

A selection of soft drinks and juices are included
Heaps Normal 0% Beer available on request
Altina 0% Wines available on request

STANDARD SPIRITS

\$15 PER PERSON, PER HOUR

PREMIUM SPIRITS

\$20 PER PERSON, PER HOUR

SOFTDRINK PACKAGE

\$12.50 PER PERSON, PER HOUR

Soft drink, premium juices and sparkling water





CONSUMPTION BAR

CHAMPAGNE

Minimum order applies. Charged upon full bottle consumption.

FRENCH CHAMPAGNE

- Mumm Grand Cordon Rouge Champagne (France) – \$145
- Veuve Clicquot Yellow Label NV – \$160
- Veuve Clicquot Yellow Label NV Magnum – \$340
- Bollinger Special Cuvée Champagne – \$300
- Dom Pérignon Vintage Champagne 2013 – \$625
- Moët & Chandon Imperial Mini Sippers – \$35

COCKTAILS

On arrivals

- Pink grapefruit margarita – \$20
- Espresso martini – \$20
- Chandon garden spritz – \$20
- Aperol spritz – \$22

Classics

- Martini – \$25
- Belvedere Vodka stirred with dry Vermouth and a dash of brine
- Old fashioned – \$25
- Buffalo Trace stirred with sweet Vermouth and aromatic bitters
- Manhattan – \$25
- Basil Hayden blended with sweet Vermouth and a dash of bitters
- Negroni – \$25
- A blend of Campari, Manly Spirits Dry Gin, and sweet Vermouth
- Tommy's margarita – \$25
- Don Julio Reposado shaken with Agave and freshly squeezed lime juice

Signature

- The Sydney sun setter – \$22
- Red chili and blood orange Aperol spritz
- Bondi G&T – \$22
- Manly Spirits Dry Gin, Fever Tree Indian Tonic, and rosemary
- Ahoy sailor – \$22
- Sailor Jerry, Campari, pineapple juice, and freshly squeezed lime
- Spiced bloody mary – \$25
- Belvedere Vodka, tomato juice, lemon juice, tabasco, pickles, and paprika
- Hello captain – \$22
- Manly Spirits Coastal Citrus Gin, Limoncello, lemon juice, and soda





CANAPE PACKAGE

\$209 PER PERSON PACKAGE INCLUSION

Exclusive hire of The Jackson

Selection of 8 Canapés & 1 Substantial Canapé

4-Hour Classic Beverage Package including Premium Australian Wines & Beers

Indoor and Outdoor designer furniture

State-of-the-Art Audiovisual including 3m LED screens on each deck

COLD SELECTION

Beetroot Cured Kingfish with mojo Verde & radish shoots

(GF, DF)

Thai Citrus Marinated King Prawn with Chilli & Coriander

(GF, DF)

Hoisin Peking Duck Pancake with cucumber, shallots, crispy onions, and Hoisin sauce wrapped in a pancake

Sydney Rock and Pacific Oysters accompanied by a selection of sauces and vinaigrettes

HOT SELECTION

Spice Fried Crispy Tofu with ginger & sesame dressing

(VEG, GF, DF)

Hunter Valley Chicken and Caviar (DF)

Golden Arancini with mozzarella, spinach, mushroom, and sun-dried tomato options and garlic aioli (GF, V)

Ranger Valley Beef sliced tenderloin, baguette, truffle mayonnaise

SUBSTANTIAL CANAPÉ

Prawn and Lobster Brioche celery, herb aioli, brioche roll

FESTIVE BAR PACKAGE

SPARKLING

Nepenthe Prestige Cuvee, Adelaide Hills SA

WHITE WINE

Yalumba Gen Organic Pinot Grigio, Angaston SA

Beside Broke Road Sauvignon Blanc, Margaret River WA

Tyrrell's Chardonnay, Hunter Valley NSW

RED & ROSÉ WINE

Wirra Wirra Adelaide Shiraz, McLaren Vale SA

Jim Barry Atherley Cabernet Sauvignon, Coonawarra SA

Robert Stein Merlot, Mudgee NSW

Rogers & Rufus Grenache Rosé

BEER

Young Henrys Pale Ale

Young Hernys Natural Lager

James Boags Light

NON-ALCOHOLIC

Non-Alcoholic beer

A selection of soft drinks and juices

This menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten, dairy, etc. Please notify our waitstaff of any allergens. Whilst all reasonable efforts are taken to accommodate guest's dietary needs, we cannot guarantee that certain allergens will not be in our food and accept no liability in this regards. Ingredients may change due to seasonal availability and menu is subject to change.





BANQUET PACKAGE

\$239 PER PERSON PACKAGE INCLUSION

Exclusive hire of The Jackson

Harbour Banquet Menu including Entrée, Main and Dessert(pre-selected and served alternately)

4-Hour Classic Beverage Package

Indoor and Outdoor designer furniture

State-of-the-Art Audiovisual including 3m LED screens on each deck

ENTREE

(choose two, alternate drop)

Caramelised Beetroot Tart Tatin with black truffled

Meredith goat's cheese and roasted hazelnuts (v)

Abrolhos Scallops with green coconut, ginger and mint
chutney (DF GF MSC Certified)

Miso Mushrooms with crispy fried tofu and red chilli
dressing (V GF DF)

Riverina Beef Tataki with radish and toasted sesame seeds
and warm sesame dressing (GF DF)

MAIN

(choose two, alternate drop)

Riverina Beef Fillet with salsa verde and balsamic
reduction (GF DF)

Seared Spencer Gulf Hiramasa Barramundi with warm
Asian ginger dressing (GF DF)

Roasted Bangalow Pork Belly with spiced coriander
crackling and tamarind caramel (GF DF)

Moroccan Spice Roast Cauliflower with beetroot crisps and
tahini dressing (v)

DESSERT

(choose two, alternate drop)

Chocolate and Raspberry Cake
served with marinated berries (V)

Vanilla Panna Cotta
served with spice roasted fruits and citrus biscuits

Molten Chocolate Fondant
served with marinated citrus, Meander Valley

crème fraîche and roast nut biscuits

Pistachio Nut Ice-Cream

served with roast nut brittle and burnt
honey caramel (GF DF)

FESTIVE BAR PACKAGE

SPARKLING

Nepenthe Prestige Cuvee, Adelaide Hills SA

WHITE WINE

Yalumba Gen Organic Pinot Grigio, Angaston SA

Beside Broke Road Sauvignon Blanc, Margaret River WA

Tyrrell's Chardonnay, Hunter Valley NSW

RED & ROSÉ WINE

Wirra Wirra Adelaide Shiraz, McLaren Vale SA

Jim Barry Atherley Cabernet Sauvignon, Coonawarra SA

Robert Stein Merlot, Mudgee NSW

Rogers & Rufus Grenache Rosé

BEER

Young Henrys Pale Ale

Young Henrys Natural Lager

James Boags Light

NON-ALCOHOLIC

Non-Alcoholic beer

A selection of soft drinks and juices





BUFFET PACKAGE

\$259 PER PERSON PACKAGE INCLUSION

Exclusive hire of The Jackson

Premium Festive Feast including Canapes on arrival to be enjoyed on the decks

4-Hour Classic Beverage Package

Indoor and Outdoor designer furniture

State-of-the-Art Audiovisual including 3m LED screens on each deck

CANAPÉS ON ARRIVAL

Sydney Rock and Pacific Oysters accompanied by a selection of sauces and vinaigrettes
Assorted Arancini served with pesto and garlic aioli (V)
Vietnamese Cold Rolls served with traditional dipping sauce
(GF, V available)

MAIN BUFFET

Platters of Australian King Prawns served with condiments
Hot Honey & Orange Glazed Leg Ham carved at the buffet (GF)
Roasted Turkey Breast with macadamia & herb stuffing served with traditional gravy and cranberry sauce
Seared Spencer Gulf Hiramasa Kingfish with wilted greens and warm Asian ginger dressing (GF DF ASC Certified)
Indian Vegetable Korma served with Basmati rice (V)
Roasted Chat Potatoes with rosemary & Maldon salt
Basket of freshly baked Artisan Bread Rolls served with premium Australian butter

FROM THE GARDEN

Caprese Christmas Wreath Salad with vine-ripened tomatoes, bocconcini, basil leaves and artisan virgin olive oil
Rocket and Fig Salad with aged Grana Padano drizzled with balsamic glaze
Couscous Salad with red quinoa, chick pea, baby spinach, almonds, softened currants & lemon yoghurt dressing

DESSERT

Christmas Dessert Station
styled with Christmas theming (GF available)

FESTIVE BAR PACKAGE

SPARKLING

Nepenthe Prestige Cuvee, Adelaide Hills SA

WHITE WINE

Yalumba Gen Organic Pinot Grigio, Angaston SA
Beside Broke Road Sauvignon Blanc, Margaret River WA
Tyrrell's Chardonnay, Hunter Valley NSW

RED & ROSÉ WINE

Wirra Wirra Adelaide Shiraz, McLaren Vale SA
Jim Barry Atherley Cabernet Sauvignon, Coonawarra SA
Robert Stein Merlot, Mudgee NSW
Rogers & Rufus Grenache Rosé

BEER

Young Henrys Pale Ale
Young Henrys Natural Lager
James Boags Light

NON-ALCOHOLIC

Non-Alcoholic beer
A selection of soft drinks and juices

This menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten, dairy, etc. Please notify our waitstaff of any allergens. Whilst all reasonable efforts are taken to accommodate guest's dietary needs, we cannot guarantee that certain allergens will not be in our food and accept no liability in this regards. Ingredients may change due to seasonal availability and menu is subject to change.





PARTY ENHANCEMENT

PREMIUM DRINKS PACKAGE | \$40PP

Select 4 wines of your choice

SPARKLING

Chandon NV Brut, Coldstream VIC

WHITE WINE

Pewsey Vale Vineyard 1961 Block Riesling, Eden Valley VIC

Tyrrell's Estate Grown Chardonnay, Hunter Valley NSW

Vasse Felix Sauvignon Blanc, Willyabrup WA

RED & ROSÉ WINE

Brokenwood Pinot Noir, Beechworth VIC

Penfolds Max's Shiraz Cabernet, Magill SA

Lunatic Shiraz, Heathcote VIC

Brokenwood Nebbiolo Rosato, Beechworth VIC

BEER

Young Henrys Pale Ale

Young Henrys Natural Lager

Corona

James Boags Light

NON-ALCOHOLIC

Non-Alcoholic beer

A selection of soft drinks and juices

BEVERAGE UPGRADES

Welcome Christmas Cocktail – \$20pp

Kick things off with a signature seasonal sip on arrival.

Premium Beverage Package – \$10pp/hr

Elevate your event with premium varietals and labels.

Platinum Beverage Package – \$20pp/hr

Our top-tier collection for the ultimate festive toast.

SPIRITS & BEER ADD-ONS

Standard Spirits – \$15pp/hr

Classic spirits for cocktails and mixers.

Premium Spirits – \$20pp/hr

Top-shelf labels for refined holiday sipping.

Imported Beer – \$5pp/hr

Add international favourites to the bar menu.

FOOD ENHANCEMENTS

Canapés on Deck (3) – \$20pp

Perfect for mingling with a drink in hand.

Charcuterie Boards – \$17.5pp

Rustic grazing platters with meats, cheese, and more.

Food Stations – from \$20pp

Interactive and delicious – a culinary showstopper.

Gelato Cart – from \$15pp

A sweet summer favourite to delight your guests.

Please Note:

- Christmas Packages are valid for bookings from 12 November to 24 December 2025.
- Prices and menus valid as at 01April25 and subject to change.
- Minimum numbers apply.

This menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten, dairy, etc. Please notify our waitstaff of any allergens. Whilst all reasonable efforts are taken to accommodate guest's dietary needs, we cannot guarantee that certain allergens will not be in our food and accept no liability in this regards. Ingredients may change due to seasonal availability and menu is subject to change.



WEDDING PACKAGE

MINIMUM NUMBERS APPLY

ELEGANCE PACKAGE | \$225 PER PERSON

Let the Harbour Elegance Package make your wedding day as beautiful, timeless, and unique as your love story.

5-HOUR CRUISE Experience the unmatched beauty of Sydney Harbour as the perfect backdrop to your wedding celebration

3-COURSE MENU A culinary journey designed to delight you and your guests.

4.5-HR BEVERAGE PACKAGE Raise your glasses and toast to your love with premium beverages throughout your event.

DANCE AREA Share your first dance with Sydney Harbour as your witness.

ELEGANT DÉCOR Crisp white linen tablecloths and napkins, stylish banquet chairs, and skirted bridal and cake tables.

PROFESSIONAL SERVICE Dedicated Cruise Director and professional staff attending to every detail

SPEECH READY Cordless microphone and lectern for heartfelt moments.

PERSONAL TOUCHES Placement of bonbonniere and place cards for a polished finish.

CAKE CUTTING Cake table, knife, and expert cutting service included.

SIGNAGE Easels for signage and a wishing well for your guests' best wishes.

PRIVATE WHARF ACCESS Enjoy seamless drop-off and pick-up at our dedicated private wharf at King Street Wharf Darling Harbour for effortless arrival and departure.

WEDDING PACKAGE

MINIMUM NUMBERS APPLY

OPULENCE PACKAGE | \$255 PER PERSON

Let the Harbour Opulence Package transform your wedding day into a grand celebration of love, luxury, and unforgettable moments.

5.5-HR CRUISE Savour the extended beauty of Sydney Harbour as the perfect setting for your celebration of love.

FOUR-COURSE DINING EXPERIENCE Elevate your reception with an indulgent culinary journey designed to impress.

5-HR BEVERAGE PACKAGE Enjoy premium drinks as you toast to a day filled with joy and unforgettable memories.

COMPLIMENTARY ONBOARD WEDDING CEREMONY Say "I do" with Sydney Harbour as the ultimate witness to your love. Seating provided for up to 50 of your closest family and friends. Carpeted runner provided for the aisle walkway.

WHITE HAMPTONS-STYLE FURNITURE A stunning bridal table, matching cake table and wishing well to complete the opulent décor.

SYDNEY WEDDING DJ Set the perfect mood and keep the dance floor alive with expert music curation by professional Wedding DJ.

DANCE AREA Share magical moments on a spacious dance area, perfect for your first dance and beyond.

OPULENT DÉCOR Stunning white linen tablecloths, napkins, stylish banquet chairs, and skirted tables.

DEDICATED SERVICE STAFF Seamless coordination with a Cruise Director and professional staff handling every detail.

SPEECH PERFECTION Cordless microphone and lectern for heartfelt speeches to be cherished forever.

THOUGHTFUL DETAILS Placement of bonbonniere and place cards, cake table, knife, and expert cake-cutting service.

ENHANCED ACCENTS Easels for signage and a wishing well for cherished memories and blessings.

PRIVATE WHARF ACCESS Enjoy the convenience of private drop-off and pick-up, ensuring a flawless and stress-free experience.