

CC3 Luxury Cruiser



VESSEL HIRE

(Minimum 4 hours)

	SUNDAY - WEDNESDAY	THURSDAY - SATURDAY
LOW JAN & MAY - AUG	\$750 per hour	\$1,000 per hour
MID FEB - APR & SEP - OCT	\$850 per hour	\$1,100 per hour
PEAK NOV - DEC	\$1,000 per hour	\$1,200 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	\$8,500	\$10,000
MID MAR, MAY, SEPT, OCT & VIVID	\$10,000	\$12,000
PEAK NOV - DEC	\$10,000	\$14,000

VESSEL CAPACITY

TRANSFERS (whole vessel)	450
COCKTAIL (whole vessel)	400
MAIN DECK COCKTAIL	250
TOP DECK COCKTAIL	150
MAIN DECK BANQUET	180
MAIN DECK BANQUET (both decks)	220
BUFFET	180



CANAPE MENU

2-HOUR EVENT | \$48PP
6 Classic Canapés

3-HOUR EVENT | \$64PP
8 Classic Canapés

4-HOUR EVENT | \$80PP
10 Classic Canapés

CLASSIC CANAPÉS | \$8 EACH

Smoked Tasmanian Salmon Crostini – Premium Tasmanian smoked salmon with dill crème fraîche on toasted crostini. (Contains: Fish, Milk, Egg, Soy, Wheat, Gluten)

Salt & Pepper Squid – Lightly seasoned squid, flash-fried and served with garlic aioli. (Contains: Mollusc, Egg, Soy, Wheat, Gluten)

Seafood & Vegetarian Sushi – Freshly prepared sushi selection featuring seafood and seasonal vegetables, served with sweet soy glaze. (V) (Contains: Milk, Egg, Fish, Crustacean, Soy, Sesame, Wheat, Gluten)

Petite Gourmet Pies – Australian favourites including peppered beef, chicken and vegetable, and lamb and rosemary, served with tomato and caramelised onion jam. (Contains: Milk, Soy, Wheat, Gluten, Rye, Barley, Oats)

Peking Duck Pancakes – Tender sliced duck with hoisin sauce, shaved cucumber, and shallots in soft pancakes. (Contains: Gluten, Wheat, Soy, Sesame)

Truffled Mushroom and Parmesan Arancini – Served with pesto aioli. (V) (Contains: Milk, Egg, Wheat, Gluten, Cashew, Soy)

Spinach & Ricotta Filo Pastries – Delicate filo parcels filled with ricotta and fresh spinach. (V) (Contains: Milk, Wheat, Gluten)

Roasted Vegetable Mini Quiches – Baked with seasonal NSW vegetables and fresh herbs. (V) (Contains: Milk, Egg, Gluten, Wheat, Soy)

Beetroot, Walnut & Goat's Cheese Tartlets – Roasted Australian beetroot with creamy goat's cheese in crisp pastry shells. (V) (Contains: Milk, Egg, Gluten, Wheat, Walnut, Pinenuts, Almond, Pistachio, Peanuts)

Spiced Indian Vegetable Samosas – Fragrant vegetable filling wrapped in golden pastry, served with dipping sauce. (V) (Contains: Milk, Soy, Wheat, Gluten)

Vietnamese Rice Paper Rolls – Fresh seasonal vegetables and herbs wrapped in delicate rice paper, served with sweet dipping sauce. (VG) (Contains: Soy)

Vine-Ripened Tomato & Basil Bruschetta – Ripe Australian tomatoes with fresh basil on toasted artisan bread. (V) (Contains: Milk, Egg, Soy, Wheat, Gluten)

PREMIUM CANAPE (INC. SUBSTANTIALS) \$10

DESSERT CANAPE | \$8 EACH (\$10 for both)

Bambini cones or Petit Fours

(GF) GLUTEN FREE (DF) DAIRY FREE (V) VEGETARIAN (VG) 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 regard. Ingredients may change due to seasonal availability and menu is subject to change.





GRAZING PLATTER

AUSTRALIAN PREMIUM CHEESE AND CHARCUTERIE BOARD

\$17.50 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

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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 \$30 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

SEAFOOD HARVEST | \$35 PER PERSON

(Self-service)

Australian king prawns

Sydney rock, Coffin Bay and Pacific oysters

Bloody mary oyster shooters, Balmain bugs, Salmon and tuna sashimi. All accompanied by lemon wedges and various condiments

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 | \$20.00 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)

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 | \$30 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.

JAPANESE SUSHI AND SASHIMI | \$30 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 | \$25 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

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BANQUET MENU

3 COURSE - BANQUET | \$100PP

1 Main, 1 Entree and 1 Dessert

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

ENTRÉES

Smoked Salmon n with lemon vinaigrette, capers, watercress,

fennel & dill (GF) (DF)

Spinach and Pumpkin Salad with beetroot, crispy Serrano ham,

Greek feta, almonds, and honey mustard dressing (V available)

Three Mushroom Ravioli with basil and parsley pesto, topped with shaved Grana Padano Parmesan (V)

DESSERTS

Modern Lamington with shredded coconut, strawberry and thickened cream (GF)

Malibu and Coconut Slice served with mango coulis

Lemon and Lime Tart served with strawberries and thickened cream (GF)

Chocolate Raspberry Coconut Pebble served with raspberry sauce (VG)

MAINS

Slow-cooked Australian Beef Cheek in a red wine jus, accompanied

by creamy mashed potatoes and fresh seasonal greens (GF)

Gremolata-Rubbed Barramundi with salsa verdi, creamy potato cake, fresh

seasonal greens, honeyed carrots, and fried caper berries

Twice-Cooked Crispy Skin Chicken with creamy potato cake,

roast pumpkin, baby spinach, and honeyed carrots (GF)

Middle Eastern Eggplant slow-cooked and served with zucchini, roasted

capsicum, polenta and marinated semi-dried tomatoes (V, GF)

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 **\$95**

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BUFFET MENU

SIGNATURE BUFFET | \$100 PER PERSON

SEAFOOD STATION

Australian King Prawns served chilled with zesty condiments (GF, DF)

CARVERY & GRILL

Grilled Chicken Fillets in lemon & herb Greek marinade (GF, DF)

Roast Beef with seeded mustard and traditional gravy

HOT DISHES

Vegetable Lasagna with a rich tomato sugo and seasonal vegetables (VG)

Roasted Seasonal Vegetables with rosemary & sea salt

Crusty baked bread rolls with premium Australian butter

SALADS

Garden Salad of mixed greens, cherry tomatoes, cucumber, Spanish onion (VG, GF)

Classic Italian Caprese Salad with vine ripened tomatoes, sliced fresh mozzarella, sweet basil and finished with olive oil and balsamic glaze (GF)

DESSERTS & CHEESE

Petit Fours & Fruit Tartlets

Australian Cheese Board with crackers, dried fruits & quince paste

ADDITIONAL BUFFET ITEMS \$15

SIDES AND ACCOMPANIMENTS | \$5 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

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BEVERAGE PACKAGE

STANDARD BEVERAGE PACKAGES

\$15 PER PERSON, PER HOUR

WINE SELECTION

Tyrrell's Moore's Creek Semillon Sauvignon Blanc, NSW
Tyrrell's Moore's Creek Shiraz, Hunter Valley NSW
Tyrrell's Moore's Creek Sparkling Brut, Hunter Valley NSW

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

STANDARD SPIRITS

\$15 PER PERSON, PER HOUR

PREMIUM SPIRITS

\$20 PER PERSON, PER HOUR

SOFTDRINK PACKAGE

\$10 PER PERSON, PER HOUR

Soft drink, premium juices and sparkling water

WELCOME COCKTAIL

\$20 PER PERSON

CLASSIC BEVERAGE PACKAGE

\$20 PER PERSON, PER HOUR

SPARKLING (INCLUDED)

Nepenthe Prestige Cuvee, Adelaide Hills SA

WHITE WINE (CHOOSE ONE)

Smith and Hopper Pinot Grigio, Wrattenbully SA
2025 HaHa Marlborough Sauvignon Blanc, Marlborough NZ
Tyrrell's Chardonnay, Hunter Valley NSW

RED WINE (CHOOSE ONE)

Pitchfork Shiraz, Margaret River WA
Jim Barry Atherley Cabernet Sauvignon, Coonawarra SA
Robert Stein Merlot, Mudgee NSW

ROSÉ (INCLUDED)

Rogers & Rufus Grenache Rosé

BEER

Young Henrys Pale Ale
Young Henrys Natural Lager
James Boags Light

NON-ALCOHOLIC

Soft drinks and Juices
Heaps Normal 0% Beer available on request
Altina 0% Wines available on request*



Beverage Packages

CONSUMPTION BAR MENU

ON TAP

Young Henry's Natural Lager \$11.00
Young Henry's Newtown Pale Ale \$11.00

BOTTLED

4 Pines Pale Ale \$10.50
Corona \$10.50
Asahi Super Dry \$10.50
Hahn Super Dry (Gluten Free) \$10.50
Peroni Asto Azzurro \$10.50
Stone & Wood Pacific Ale - \$12.50

LOW ALCOHOL AND NON-ALCOHOL

Heaps Normal \$7.00
James Boags Premium Light (2.5%) \$9.00

CIDER

Young Henry's Cloudy Cider \$9.00

SOFT DRINKS

Pepsi / Pepsi Max (Glass) \$5.00
Lemonade (Glass) \$5.00
Lemon, Lime & Bitters (Glass) \$6.50
Ginger Beer \$7.00

JUICES

Orange, Apple or Pineapple (Glass) \$6.00

TEA & COFFEE

Cappuccino, Flat White, Latte,
Long Black or Hot Chocolate \$5.00
Espresso \$4.00
Selection of T2 teas \$4.00

WHITE WINE

Tyrell's Moore's Creek Semillon Sauvignon Blanc (NSW)	\$12	\$42
Beside Broke Road Sauvignon Blanc (NSW)	\$14	\$52
Yalumba Gen Organic Pinot Grigio(SA)	\$14	\$50
Tyrells Hunter valley chardonnay (NSW)	\$15	\$55
Pewsey Vale Vineyard 1961 Block Riesling(VIC)	\$16	\$65

RED & ROSE

Roger and Rufus Rosé (SA)	\$14	\$50
Brokenwood Pinot Noir(VIC)	\$14	\$70
Tyrrell's Moore's Creek Shiraz (NSW)	\$12	\$42
Wirra Wirra Adelaide Shiraz (SA)	\$14	\$50
Robert Stain Merlot (NSW)	\$13	\$50
Jim Barry Cabernet Sauvignon Blanc (SA)	\$14	\$50
Port (Bartender's Selection)	\$12	N/A

CHAMPAGNE & SPARKLING

	GLASS 125ml	BOTTLE
Tyrells Moore's Creek Sparkling (NSW)	\$12	\$42
Tempus Two Moscato (SA)	\$14	\$65
Tempus Two Copper Procecco (SA)	\$14	\$65
Chandon Sparkling Rosé (VIC)	\$16	\$65
Chandon Sparkling Brut (VIC)	\$16	\$65
Veuve Cliquot Yellow Label Brut NV (France)	N/A	\$129

COCKTAILS | ALL \$21.00

(Mocktails available on request)

Aperol Spritz

refreshing mix of Aperol, sparkling wine and a splash of soda

Negroni

bitter, sweet, dry and refreshing all at once, with equal parts. Campari, gin, and sweet vermouth stirred with ice

The Sydney Bay Breeze

refreshing mix of vodka, pineapple juice and cranberry juice

Espresso Martini

stylish mix of caramel, vodka and a shot of espresso.

Cosmopolitan

vodka, triple sec, cranberry juice, and lime juice



WEDDING PACKAGE

MINIMUM NUMBERS APPLY

ELEGANCE PACKAGE | \$175 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 | \$195 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.



CHRISTMAS CANAPÉ PACKAGE | FROM \$169 PER PERSON

Exclusive hire of CC3 Luxury Cruiser
4 Hours of continuous cruising on stunning Sydney Harbour
Nine delectable canapés including slider trio
4 Hour House Beverage Package
Complimentary Christmas theming

MINIMUM GUESTS

Sunday - Wednesday - 75 guests

Thursday - Saturday - 95 guests

CHRISTMAS CANAPÉS

All the below Canapé selections are served to your guests

COLD SELECTION

Peking Duck Pancake with cucumber, shallots, crispy onions, and Hoisin sauce wrapped in a pancake
Nigiri and Nori Rolls with seafood, chicken and vegetarian options, served with wasabi and soy sauce (V)
Vietnamese Rice Paper Rolls with chicken, prawn, and vegetarian options, wrapped in delicate rice paper and served with authentic Vietnamese dipping sauce (GF, DF)

HOT SELECTION

Indian Vegetable Samosas with seasoned vegetables and served with tangy tamarind and mint chutney
Golden Arancini with mozzarella, spinach, mushroom, and sun-dried tomato options and garlic aioli
Petite Pies with peppered beef, lamb & rosemary and creamy chicken & vegetable options served with tomato & onion jam

SUBSTANTIAL CANAPÉ

Mini Slider Trio featuring classic cheeseburger, spicy veggie and barbecued pulled pork

4-HOUR BEVERAGE PACKAGE

PREMIUM BEER

Young Henry's Pale Ale and Lager
James Boag's Premium Light

AUSTRALIAN WINE

Tyrrell's Moores Creek NSW
Red, White and Sparkling wines

NON-ALCOHOLIC

Soft drinks & fruit juices
0% Wine & beer available on request

CHRISTMAS PARTY ENHANCEMENT

BEVERAGE UPGRADES

Welcome Christmas Cocktail – \$20pp

Kick things off with a signature seasonal sip on arrival.

Classic Beverage Package – \$5pp/hr

A step up with popular wines and beers guests love.

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.





CHRISTMAS BANQUET PACKAGE | FROM \$189 PER PERSON

Exclusive hire of CC3 Luxury Cruiser
4 Hours of continuous cruising on stunning Sydney Harbour
Christmas Banquet Menu including Entrée, Main and Dessert
4 Hour House Beverage Package
Complimentary Christmas theming

MINIMUM GUESTS

Sunday - Wednesday - 65 guests

Thursday - Saturday - 85 guests

CHRISTMAS BANQUET

ENTREE (select two, alternate serve)

Smoked Salmon accompanied with herb salad of dill, capers, and cornichons (GF)

Spinach and Pumpkin Salad with beetroot, crispy prosciutto and honey mustard dressing (V)

Butternut Pumpkin Ravioli with goats cheese, crispy sage and burnt butter sauce (V)

MAIN (select two, alternate serve)

Twice-Cooked Crispy Skin Chicken with creamy potato cake, roast pumpkin, baby spinach,

and honeyed carrots (GF)

Slow-Cooked Australian Beef Cheek in a red wine jus, accompanied by creamy mashed potatoes, roasted carrots and fresh seasonal greens (GF)

Gremolata-Rubbed Barramundi with salsa verdi, creamy potato cake, fresh seasonal greens,

honeyed carrots, and fried caper berries (GF available)

Middle-Eastern Eggplant slow-cooked and served with zucchini, roasted capsicum, polenta and marinated semidried tomatoes (V) (GF) (VG available)

DESSERT (select two, alternate serve)

Christmas Pudding with vanilla anglaise and double cream (V)

Lemon and Lime Tart served with strawberries and thickened cream (GF)

Chocolate Raspberry Coconut Pebble served with raspberry sauce (VG)

V= Vegetarian | GF = Gluten Free | VEG = Vegan

Kindly note this is a sample set menu and items are subject to change.

4-HOUR BEVERAGE PACKAGE

PREMIUM BEER

Young Henry's Pale Ale and Lager

James Boag's Premium Light

AUSTRALIAN WINE

Tyrrell's Moores Creek NSW

Red, White and Sparkling wines

NON-ALCOHOLIC

Soft drinks & fruit juices

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Food Stations – from \$20pp

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Gelato Cart – from \$15pp

A sweet summer favourite to delight your guests.





CHRISTMAS BUFFET PACKAGE | FROM \$199 PER PERSON

Exclusive hire of CC3 Luxury Cruiser
4 Hours of continuous cruising on stunning Sydney Harbour
Festive Buffet Menu
4 hour House Beverage Package
Complimentary Christmas theming

MINIMUM GUESTS

Sunday - Wednesday - 65 guests

Thursday - Saturday - 85 guests

FESTIVE BUFFET

SEAFOOD STATION

Australian King Prawns served chilled with classic cocktail sauce and lemon wedges (GF)
Freshly Shucked Oysters served with lemon wedges and mignonette dressing (GF)

CARVERY SELECTION

Glazed Champagne Ham with mustards & chutneys (GF)
Roast Turkey Breast with traditional stuffing, rich gravy & cranberry sauce

HOT DISHES

Vegetable Lasagna with a rich tomato sugo and seasonal vegetables (V)
Roasted Seasonal Vegetables with rosemary & sea salt
Freshly baked bread rolls with premium Australian butter

SALADS

Caprese Salad with vine ripened tomatoes, sliced fresh mozzarella, sweet basil
and finished with olive oil and balsamic glaze (GF, V)
Garden Salad with crisp lettuce, tomato, cucumber, and lemon dressing (GF, VEG)

DESSERTS & CHEESE

Chef's Festive Dessert Platter – mini pavlovas, fruit tartlets & petit fours
Australian Cheese Board with crackers, dried fruits & quince paste (V)

4-HOUR BEVERAGE PACKAGE

PREMIUM BEER

Young Henry's Pale Ale and Lager
James Boag's Premium Light

AUSTRALIAN WINE

Tyrrell's Moores Creek NSW
Red, White and Sparkling wines

NON-ALCOHOLIC

Soft drinks & fruit juices
0% Wine & beer available on request

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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.



CC3 Luxury Cruiser



Harbour Celebrations Package

HARBOUR COCKTAIL PACKAGE

3-HOUR CRUISE | \$159 PER PERSON

4-HOUR CRUISE | \$184 PER PERSON

Exclusive hire of CC3 Luxury Cruiser
Dedicated experienced Marine and Hospitality crew to care for you and your guests
Harbour Cocktail Menu, including a selection of Canapes
Includes Beverage Package of Australian beers, wines, soft drinks & juices
Onboard sound system to play your own music
Spacious main deck dining area features a stunning back-lit bar and dance floor.

MINIMUM GUESTS

Sunday - Wednesday - 60 guests

Thursday - Saturday - 75 guests

Please Note: This package excludes November and December, public holidays, special event days or with any other group discount.

ROVING CANAPE

- Assorted Golden Arancini with Aioli dipping sauce
- Mini Savoury Tartlets with Tomato Relish
- Vietnamese Cold Rolls with Sweet Chilli Sauce
- Assorted Flaky Pastry Gourmet Mini Pies
- Duck Pancakes with Hoisin Sauce
- Indian Vegetable Samosas with Raita dipping sauce
- Assorted Sliders (Beef & Cheese, Chicken & Slaw, Haloumi)
- Harissa-spiced Beef Skewer with Bush Tomato dipping sauce

BEVERAGE PACKAGE

- Young Henry's Lager
- James Boag's Light
- Tyrrell's Moore's Creek Semillon Sauvignon Blanc (NSW)
- Tyrrell's Moore's Creek Shiraz (NSW)
- Tyrrell's Moore's Creek Sparkling Brut (NSW)
- Soft Drinks & Fruit Juices

ENHANCEMENT

BEVERAGE PACKAGE UPGRADES

Upgrade to a Classic Beverage Package \$20 per person

Add Standard Spirits package \$25 per person

MENU UPGRADE

Australian King Prawn Platter \$25 per person

Australian King Prawns with condiments

Oyster Platter \$20 per person

Pacific Oysters served Lemon

Seasonal Fruit Platter \$12.5 per person

Local seasonal selection



CC3 Luxury Cruiser



Harbour Celebrations Package

HARBOUR BANQUET PACKAGE

3-HOUR CRUISE | \$169 PER PERSON

4-HOUR CRUISE | \$194 PER PERSON

Exclusive hire of CC3 Luxury Cruiser
Dedicated experienced Marine and Hospitality crew to care of you and your guests
4-Course Harbour Banquet Menu with a focus on fresh Australian seafood and modern Australian cuisine
Includes Beverage Package of Australian beers, wines, soft drinks & juices
Onboard sound system to play your own music
Spacious main deck dining area features stunning back-lit bar and dance floor.

MINIMUM GUESTS

Sunday - Wednesday - 50 guests

Thursday - Saturday - 70 guests

Please Note: This package excludes November and December, public holidays, special event days or with any other group discount.

BANQUET MENU

ENTREES

(select one - set entree)

- Smoked Salmon with lemon vinaigrette, capers, watercress, fennel & dill (GF DF)
- Spinach and Pumpkin Salad with beetroot, crispy Serrano ham, Greek feta, almonds, and honey mustard dressing (V available)
- Three Mushroom Ravioli with basil and parsley pesto, topped with shaved Grana Padano parmesan (V)

MAINS

(select two, alternate serve)

- Twice-Cooked Crispy Skin Chicken with creamy potato cake, roast pumpkin, baby spinach, and honeyed carrots (GF)
- Slow-Cooked Australian Beef Cheek in a red wine jus, accompanied by creamy mashed potatoes, roasted carrots and fresh seasonal greens (GF)
- Gremolata-Rubbed Barramundi with salsa verdi, creamy potato cake, fresh seasonal greens, honeyed carrots, and fried caper berries (GF available)
- Middle-Eastern Eggplant slow-cooked and served with zucchini, roasted capsicum, polenta and marinated semidried tomatoes (V)
- (GF) (VG available)

DESSERTS

(select two, alternate serve)

- Lemon and Lime Tart served with strawberries and thickened cream (GF)
- Chocolate Raspberry Coconut Pebble served with raspberry sauce (VG)
- Modern Lamington with shredded coconut, strawberry, and thickened cream (GF)

BEVERAGE PACKAGE

- Young Henry's Lager
- James Boag's Light
- Tyrrell's Moore's Creek Semillon Sauvignon Blanc (NSW)
- Tyrrell's Moore's Creek Shiraz (NSW)
- Tyrrell's Moore's Creek Sparkling Brut (NSW)
- Soft Drinks & Fruit Juices

ENHANCEMENT

BEVERAGE PACKAGE UPGRADES

Upgrade to a Classic Beverage Package \$20 per person

Add Standard Spirits package \$25 per person

MENU UPGRADE

Australian King Prawn Platter \$25 per person

Australian King Prawns with condiments

Oyster Platter \$20 per person

Pacific Oysters served Lemon

Seasonal Fruit Platter \$12.5 per person

Local seasonal selection



CC3 Luxury Cruiser



Harbour Celebrations Package

Prestige
Harbour Cruises

HARBOUR BUFFET PACKAGE

3-HOUR CRUISE | \$179 PER PERSON

4-HOUR CRUISE | \$204 PER PERSON

Exclusive hire of CC3 Luxury Cruiser

Dedicated experienced Marine and Hospitality crew to care of you and your guests

Harbour Buffet Menu has been crafted with a focus on fresh Australian seafood and modern Australian cuisine of unparalleled quality

Includes Beverage Package of Australian beers, wines, soft drinks & juices

Onboard sound system to play your own music

Spacious main deck dining area features stunning back-lit bar and dance floor.

MINIMUM GUESTS

Sunday - Wednesday - 60 guests

Thursday - Saturday - 75 guests

Please Note: This package excludes November and December, public holidays, special event days or with any other group discount.

FROM THE BUFFET

SEAFOOD STATION

Australian King Prawns served chilled with zesty condiments (GF, DF)

CARVERY & GRILL

Grilled Chicken Fillets in lemon & herb Greek marinade (GF, DF)

Roast Beef with seeded mustard and traditional gravy

HOT DISHES

Vegetable Lasagna with a rich tomato sugo and seasonal vegetables (VEG)

Roasted Seasonal Vegetables with rosemary & sea salt

Crusty baked bread rolls with premium Australian butter

SALADS

Garden Salad of mixed greens, cherry tomatoes, cucumber, Spanish onion (V) (GF)

Classic Italian Caprese Salad with vine ripened tomatoes, sliced fresh mozzarella, sweet basil and finished with olive oil and balsamic glaze (GF)

DESSERTS & CHEESE

Petit Fours & Fruit Tartlets

Australian Cheese Board with crackers, dried fruits & quince paste

BEVERAGE PACKAGE

- Young Henry's Lager
- James Boag's Light
- Tyrrell's Moore's Creek Semillon Sauvignon Blanc (NSW)
- Tyrrell's Moore's Creek Shiraz (NSW)
- Tyrrell's Moore's Creek Sparkling Brut (NSW)
- Soft Drinks & Fruit Juices

ENHANCEMENT

BEVERAGE PACKAGE UPGRADES

Upgrade to a Classic Beverage Package \$20 per person

Add Standard Spirits package \$25 per person

MENU UPGRADE

Australian King Prawn Platter \$25 per person

Australian King Prawns with condiments

Oyster Platter \$20 per person

Pacific Oysters served Lemon

Seasonal Fruit Platter \$12.5 per person

Local seasonal selection



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