



VESSEL HIRE

(Minimum 4 hours)

	SUNDAY -WEDNESDAY	THURSDAY - SATURDAY
LOW JAN & MAY - AUG	\$2,200 per hour	\$2,800 per hour
MID FEB - APR & 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

Toasted Fennel Seeds, Lemon Chilli & Pomegranate GF DF

Vietnamese Prawn & Ginger Rolls

Asian Herbs & Coriander Dip GF DF MSC

Wagyu Bresaola

Watercress & Horseradish GF

Thai Citrus Marinated Prawns

Chilli & Coriander GF DF MSC

Crostini of Smashed Broad Beans

Mint & Coconut Labne V

Beetroot Cured Kingfish

Mojo Verde & Radish Shoots GF DF MSC

Vegetarian Tartlets

Caramelised Leek & Truffled Goat's Cheese V

Herbed Smoked Fish and Salmon Cakes

Saffron Aioli GF

Fresh Snapper Crudo

Vietnamese Pepper & Lime GF DF

Rare Roast Duck Breast

Sesame Wafers with fresh Mango Salsa DF

Crostini of Fig & Fennel

Shaved Parmesan V

Asparagus and Parmesan Tartlets V

Moroccan Fish Cakes

Preserved Lemon and Harissa Dressing GF

Spice fried crispy Tofu

Ginger & Sesame Dressing VG GF DF

Sang Wa of Ocean Trout

Curried with Orange Zest, Ginger, Lime Leaves & Chilli GF DF MSC

Vietnamese Summer Rolls

Ginger, Cucumber Mint VG GF DF

Sydney Rock Oysters

Shallot Vinaigrette or Red Chilli Dressing MSC

PREMIUM CANAPE & SUBSTANTIALS \$12.50 each

SUBSTANTIAL CANAPÉS

Thai Chicken Satay Skewers Roast Chilli & Peanuts
(GF, DF)

Salt and Pepper Calamari Chilli Jam (DF, MSC)

Prawn and Lobster Herb Aioli on Brioche (MSC)

Hoisin Duck Bao Cucumber, Spring Onion, crispy
Onions

Classic Prawn Cocktail Spicy Mayo and Cos (MSC)

Fish Taco Grilled Pineapple and Chilli Salsa (MSC)

Sweet Potato chunky Fries Truffle Aioli

Seafood Basket Salt and Pepper Calamari, Crumbed
Prawn Fat Cut Fries with Lemon Aioli (MSC)

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)

Assorted Petite Pastries Chou Buns, Éclair, Macaroon,
Small Cheesecakes, Fruit Tartlets

Assorted Cake Pops Strawberry, Coconut

The Flourless Friends Raspberry, White Chocolate and
Caramel (GF)

Fabulous Cookie Selection Coconut Cherry Macaroons
(GF), Peanut Butter Choc Chip, Almondines, Florentines
and YoYos

Aussie Mini Lamingtons Chocolate, Lemon, Mango, Green
Apple, Blueberry, Lemon

Petit Fours

\$15 FOR BOTH

Bambini cones or Petit Fours

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

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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

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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 \$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

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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 MSC
Grilled Riverina Beef Tataki with Radish and toasted Sesame Seeds and warm Sesame Dressing. GF DF
Miso roasted Mushrooms and crispy fried Tofu, served with Red Chilli Dressing. V GF DF
Caramelised Beetroot Tart Tatin with Black Truffled Meredith Goat's Cheese and roasted Hazelnuts V

MAINS

Seared QLD Barramundi served with a medley of field mushrooms, wilted greens and warm Asian ginger dressing (Contains: Fish, Sesame, Soy)
Roasted Bangalow Pork Belly with spiced coriander crackling and tamarind caramel (Contains: Sesame, Soy, Cashew)
Moroccan Spice Roast Cauliflower with beetroot crisps and tahini dressing (Contains: Sesame, Soy)

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 | \$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 MESCLIN LEAVES WITH AGED BALSAMIC

BASKETS OF ASSORTED BREADS AND PREMIUM BUTTER

BASKETS OF SOURDOUGH WITH CULTURED BUTTER

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**

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BUFFET TABLE SHARE PLATTER

BUFFET TABLE SHARE PLATTER MENU | \$135PP

2 Entrées, 2 Mains, 3 Sides + Dessert

ENTRÉES | SELECT TWO

WA Abrolhos Scallops with Green Coconut, Ginger and Mint Chutney. GF DF MSC

Grilled Riverina Beef Tataki with Radish and toasted Sesame Seeds and warm Sesame Dressing. GF DF

Miso roasted Mushrooms and crispy fried Tofu, served with Red Chilli Dressing. V GF DF

Caramelised Beetroot Tart Tatin with Black Truffled Meredith Goat's Cheese and roasted Hazelnuts V

SIDES | SELECT THREE

Served Platter style in the centre of each table

Sweet Potato Fries with roast nut Dukkha & crumbled feta cheese (Contains: Milk, Sesame)

Sauteed Field Mushrooms and greens with sesame dressing (Contains: Sesame, Soy)

Crisp Cabbage & Apple Salad with Asian herbs, green chilli and roasted cashews (Contains: Cashew)

Roast Pumpkin Salad with crumbled goat cheese and roast almond (Contains: Milk, Almond)

Mixed Peppery Leaf Salad with roast sunflower seeds, pepitas & herb dressing

MAINS | SELECT TWO

Seared QLD Barramundi served with a medley of field mushrooms, wilted greens and warm Asian ginger dressing (Contains: Fish, Sesame, Soy)

Roasted Bangalow Pork Belly with spiced coriander crackling and tamarind caramel (Contains: Sesame, Soy, Cashew)

Moroccan Spice Roast Cauliflower with beetroot crisps and tahini dressing (Contains: Sesame, Soy)

DESSERTS

Assorted Mini Boutique Cakes (Contains: Milk, Egg, Soy, Peanut, Almond, Brazilnut, Cashew, Hazelnut, Macadamia, Pecan, Pine Nut, Pistachio, Walnut, Sulphite)

Assorted Petit Fours (Contains: Milk, Egg, Soy, Peanut, Almond, Brazilnut, Cashew, Hazelnut, Macadamia, Pecan, Pine Nut, Pistachio, Walnut, Sulphite)

Assorted Petite Pastries

Chou Buns, Éclair, Macaroon, Fruit Tartlets, Lemon Meringue Tart, Chocolate Tart (Contains: Milk, Egg, Soy, Almond, Pistachio, Wheat, Gluten)

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

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BEVERAGE PACKAGE

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*

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

WELCOME COCKTAIL

\$20 PER PERSON





CONSUMPTION BAR MENU

SPARKLING & CHAMPAGNE

Chandon NV Brut, Coldstream VIC	\$65
Chandon Garden Spritz Coldstream VIC	\$60
Nepenthe Prestige Cuvee, Adelaide Hills SA	\$55
Veuve Clicquot Yellow Label NV	\$140

WHITE WINE

2025 HaHa Marlborough Sauvignon Blanc, Marlborough NZ	\$52
Pewsey Vale Vineyard 1961 Block Riesling, Eden Valley VIC	\$65
Smith and Hopper Pinot Grigio, Wrattenbully SA	\$55
Tyrrell's Chardonnay, Hunter Valley NSW	\$65
Tyrrell's Estate Grown Chardonnay, Hunter Valley NSW	\$80
Vasse Felix Sauvignon Blanc, Willyabrup WA	\$72

RED & ROSÉ WINE

Brokenwood Pinot Noir, Beechworth VIC	\$70
Jim Barry Atherley Cabernet Sauvignon, Coonawarra SA	\$50
Lunatic Shiraz, Heathcote VIC	\$62
Pitchfork Shiraz, Margaret River WA	\$50
Penfolds Max's Shiraz Cabernet, Magill SA	\$65
Robert Stein Merlot, Mudgee NSW	\$50
Rogers & Rufus Grenache Rosé	\$50

BEER

Asahi	\$13.50
Corona	\$13.50
Great Northern Original	\$13.50
James Boags Light	\$12
Young Henrys Beer Natural Lager	\$11
Young Henrys Beer Pale Ale	\$11

SPIRITS

Classic Spirits	\$15
Premium Spirits	\$20

NON-ALCOHOLIC

Heaps Normal 0% Beer	\$8
Altina 0% Wines	\$40
A selection of Soft drinks and Juices	from \$6





CHRISTMAS PARTY PACKAGE

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CANAPE PACKAGE

\$209 PER PERSON PACKAGE INCLUSION

Exclusive hire of The Jackson

Selection of Ten Chef's Canapés

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

Indoor and Outdoor designer furniture

CANAPÉS

All the below Canapé selections are served to your guests

Beetroot Cured Kingfish with mojo Verde & radish shoots

(Contains: Fish)

Thai Citrus Marinated King Prawn with Chilli & Coriander

(Contains: Soy)

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

(Contains: Sesame, Soy, Wheat, Gluten)

Sydney Rock Oysters accompanied by a selection of sauces and vinaigrettes (Contains: Mollusc)

Spice Fried Crispy Tofu with ginger & sesame dressing

(Contains: Sesame, Soy)

Hunter Valley Chicken and Caviar

(Contains: Fish, Soy, Wheat, Gluten)

Truffled Mushroom Arancini Balls with garlic aioli

(Contains: Milk, Wheat, Gluten)

Ranger Valley Beef sliced tenderloin, baguette, truffle mayonnaise (Contains: Egg, Wheat, Gluten)

SUBSTANTIAL CANAPÉ

Prawn and Lobster Brioche celery, herb aioli, brioche roll

(Contains: Milk, Egg, Crustacean, Wheat, Gluten)

DESSERT CANAPÉ

Bambini Cones ice cream and sorbet

(v) (Contains: Milk, Egg, Wheat, Gluten)

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

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BANQUET PACKAGE

\$229 PER PERSON PACKAGE INCLUSION

Exclusive hire of The Jackson

Three Course Harbour Banquet Menu including entree, main & 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

\$239 PER PERSON PACKAGE INCLUSION

Exclusive hire of The Jackson
An Indulgent Festive Buffet including Mains, Salads, Sides and Desserts
4-Hour Classic Beverage Package
Indoor and Outdoor designer furniture
State-of-the-Art Audiovisual including 3m LED screens on each deck

MAINS

Platters of Australian King Prawns served with condiments
(Contains: Milk, Egg, Crustacean, Soy, Sulphite)

Hot Honey & Orange Glazed Leg Ham carved at the buffet

Roasted Turkey Breast with pistachio & herb stuffing served with traditional gravy and cranberry sauce
(Contains: Eggs, Pistachio)

Seared Spencer Gulf Hiramasa Kingfish with wilted greens and warm Asian ginger dressing
(Contains: Fish, Sesame, Soy)

Indian Vegetable Korma served with Basmati rice
(V) (Contains: Milk)

FROM THE GARDEN

Caprese Salad with vine-ripened tomatoes, bocconcini, basil leaves *(Contains: Milk)*

Pear, Rocket and Parmesan Salad *(Contains: Milk)*

Pumpkin and Mint Couscous *(Contains: Wheat, Gluten)*

SIDES

Roasted Chat Potatoes with rosemary & Maldon salt

Basket of freshly baked Artisan Bread Rolls with premium Australian butter *(Contains: Milk, Wheat, Gluten, Barley, Oats, Rye)*

DESSERT

Chef's Selection of Festive Desserts including fruit mince pies, Christmas puddings, decadent assorted petit cakes and tarts

(Contains: Milk, Egg, Peanut, Soy, Almond, Brazil Nut, Cashew, Hazelnut, Macadamia, Pecan, Pinenut, Pistachio, Walnut, Wheat, Gluten, Barley, Oats, Rye)

Australian Cheese with crackers, dried fruits & quince paste

(V) (Contains: Milk, Peanut, Soy, Almond, Pinenut, Pistachio, Walnut, Wheat, Gluten, Barley, Oats, Rye)

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

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PARTY ENHANCEMENT

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 RATES

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.

