



VESSEL HIRE

APRIL - SEPTEMBER	\$975 per hour
OCTOBER - MARCH	\$1,100 per hour

MINIMUM SPEND (NOV-DEC)

SUNDAY & THURSDAY	\$7,000
FRIDAY & SATURDAY LUNCH	\$9,500
FRIDAY & SATURDAY DINNER	\$10,000

- 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 offerings on Aussie Magic

ADDITIONAL PRICING

DEPOSIT	\$3,500	SECURITY	\$65 per hour
WHARF FEE	\$75 per visit	high risk events (18-21 Birthday & Bucks parties)	
• KSW & Casino Wharf		• Please note, Security is required to be charged 30 minutes pre and post cruise.	
DJ HIRE	\$950 (4 hours)	• 4-hour cruise is \$325 per guard.	
PROJECTOR & SCREEN	FROM \$875	PHOTOGRAPHER	\$950 (4 hours)
PLASMA SCREEN	FROM \$1,100	• Weddings POA	
		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
80 Guest Minimum

SUNDAY - THURSDAY

\$65 per person | Min 80 Guests

FRIDAY & SATURDAY

\$75 per person | Min 80 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
80 Guest Minimum

JANUARY - OCTOBER

SUNDAY - THURSDAY \$75 per person

FRIDAY \$85 per person

SATURDAY \$95 per person

NOVEMBER - DECEMBER

MONDAY - WEDNESDAY \$95 per person

ADDITIONAL INFORMATION

DEPOSIT \$2,000

WHARF FEE \$75 per visit

• KSW & Casino Wharf

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 GRADUATION

PACKAGE INCLUSIONS

4 Hours Cruising the Iconic Sydney Harbour
Professional Waitstaff and Cruise Director to Ensure Your Cruise is Seamless
Choice Between a 3 Course Alternate Serve Menu (Available Jan–Oct), or a Formally Seated Buffet
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
Licenced Security Personnel on Board

JANUARY - OCTOBER

MIN. 80 GUESTS

SUNDAY - THURSDAY \$95 per person

FRIDAY & SATURDAY \$130 per person

ADDITIONAL INFORMATION

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

3 COURSE FORMAL DINING

ENTREE (ALTERNATE SERVE)

- Pappardelle Pasta infused with chargrilled eggplant, bell pepper and Spanish green olives in a pine-nut pesto sauce and shavings of Parmigiano Reggiano (V)
- Moroccan Lamb Kebabs resting on a bed of cous-cous with minted yoghurt and crisp pita bread

MAIN COURSE (ALTERNATE SERVE)

- Chargrilled Fillet of Beef Tenderloin in a classic jus served alongside baby green beans, confit of tomato and glazed noisette of potato
- Classic Chicken Kiev on creamy mash potato with broccolini, roasted Jap pumpkin, drizzled with a honey mustard sauce
- Mediterranean Vegetable Medley consisting of layers of marinated baked vegetables resting on a bed of heirloom tomato reduction (V/VG)

DESSERT BUFFET STATION

- Chef's Selection of Cakes served with whipped cream
- Fresh Seasonal Fruit Platters

HARBOUR BUFFET

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)
- Fresh pasta with mushroom and crispy prosciutto in a creamy Alfredo sauce
- Roasted baby potatoes lightly tossed with rosemary, parsley and garlic butter
- Salt & Pepper Calamari served with a chef's special aioli
- Honey baked leg of ham garnished with pineapple slices, served with Dijon & wholegrain mustard

SALADS

- Brown & Wild Rice Salad with pumpkin, baby spinach, sumac roasted cauliflower, goat's cheese and labneh dressing (GF, V)
- Mixed Garden Salad – salad of mixed greens with cherry tomatoes, cucumbers, Spanish onions, olives and herbed vinaigrette (GF, V)
- Freshly made basil pesto tossed into a pasta salad (V, DF)
- Crisp, freshly baked dinner roll

TO FINISH

- Chef's Selection of House Desserts made fresh on board daily
- Seasonal Fresh Fruit Platters

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





CANAPE MENU A

CANAPE MENU A - \$45PP

SELECTION OF SEVEN CANAPES

- Assorted mini quiches
- Assorted mini pies
- Indonesian satay skewers with spicy peanut and coconut sauce (GF if no sauce)
- Golden crumbed calamari with lemon tartare sauce (DF)
- Roast vegetable tartlets (V)
- Mini beef dim sims with sweet chili sauce (DF)
- Mini spring rolls with sweet and sour sauce
- Garlic prawn twisters with lime and herb aioli (DF if no sauce)
- Baked chicken drumettes with honey soy (GF if no sauce)
- Spicy beef chipolatas with tomato chutney (GF, DF)
- Beer battered fish goujons with tartar sauce
- Mini beef meatballs accompanied with Napolitana sauce (GF, DF)
- Steamed pork and prawn dumpling with sesame and soy dipping sauce (DF)
- Spinach and cheese triangles with tomato and basil salsa (V)
- Golden fried tempura chicken strips with honey soy mustard
- Moroccan lamb skewers with home-style tzatziki sauce (GF)
- Mini bruschetta with basil and oregano on ciabatta bread (VG)
- Chicken San choy bow (GF if no sauce)
- Rice Paper Rolls with Crispy Tofu and Egg served with a Peanut and Tamarind Sauce (V, VG, DF, GF)
- Arancini with vegan cheese, pumpkin, baby spinach and caramelised onion (V, VG)
- Indian Vegan Samosa (V, VG)
- Vegan Spring Rolls with sweet chili dipping sauce (V, VG)

Add-On:

- Pulled BBQ Brisket Slider with Coleslaw and Smoked Hickory Sauce | +\$7.00pp
- Chefs Selection of house desserts and seasonal fresh fruit platters | +\$5.00pp

PLEASE INCORPORATE YOUR GUESTS DIETARY REQUIREMENTS IN YOUR MENU SELECTION.

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.





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

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.





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

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.





BEVERAGE PACKAGES

MIN. 4-HOUR CHARGE

SOFT DRINKS PACKAGE | \$5PP/HR

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

OPEN BAR 2 - HOUSE SPIRITS

\$13.50 PER PERSON PER HOUR

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

OPEN BAR 1 - TOP SHELF SPIRITS

\$16 PER PERSON PER HOUR

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

BEER, WINE & SPARKLING PACKAGE

\$11 PER PERSON PER HOUR

SPARKLING:

Estate Range Brut Cuvee

WHITE WINE:

Tall Poppy Sauvignon Blanc, Mr Fox Chardonnay

RED WINE:

Rosso Frico, Full Moon Shiraz Sagrantino

BEERS:

Asahi, Corona, Cascade Premium Light & Balter

BEVERAGE PACKAGE INCLUSIONS ARE SEASONAL & SUBJECT TO CHANGE

