



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	\$27,500	\$33,000
MID MAR, MAY, SEPT, OCT & VIVID	\$31,625	\$37,950
PEAK NOV - DEC	\$36,369	\$43,643

VESSEL CAPACITY

TRANSFERS	700
COCKTAIL (Whole ship)	650
MAIN DECK COCKATAIL	300
MID DECK COCKATAIL	250
ROOF TOP COCKTAIL	100
ROOF TOP SEATED Long Tables	48

MAIN DECK BANQUET SEATED Long Tables / No dance floor	240
MAIN DECK BANQUET SEATED Long Tables / Dance floor	200
MAIN DECK BANQUET SEATED Round Tables / No dance floor	160
MAIN DECK BANQUET SEATED Round Tables / Dance floor	192
MID DECK + QUARTERS ROOM SEATED Long Tables	125





CANAPE MENU

3 CHEFS CANAPE | \$21PP
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 CANAPÉ | \$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

SUBSTANTIAL CANAPÉS | \$12.50 each

served in a box or bowl

- **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

(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

AUSTRALIAN KING PRAWNS

\$20 PER PERSON

A platter of Australian King Prawns with condiments approximately for 3 persons

PLATTER OF PREMIUM GRADE OYSTERS

\$20 PER PERSON

A platter of premium grade oysters - pacific, Sydney rock with accompaniments approximately for 3 persons

SEASONAL FRUIT PLATTER

\$12.50 PER PERSON

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FOOD STATIONS

ALL STATIONS ARE HOSTED BY A CHEF OR A MEMBER OF OUR HOSPITALITY TEAM

AUSTRALIAN CHEESE AND WINE PAIRING \$40 PER PERSON

Cheese and wine pairing station featuring Australian cheeses, run by both a sommelier and a cheese monger for a premium, curated experience.

BBQ GRILL | \$25 PER PERSON

Live chef station. Includes vegetable skewers with your choice of 2 options:

- French lamb cutlets
- Marinated prawn skewers
- Gourmet sausages

All accompanied with baskets of freshly baked bread rolls, tomato relish, smoky bbq sauce and assorted mustards.

CANNOLI STATION | \$30 PER PERSON

Chicken tikka masala with cardamom basmati rice, preserved lemon, topped with a tomato, onion and coriander salsa in a mini bowl (GF)
Kochi Lamb with slow-cooked lamb and tumeric, freshly ground spices and star anise (GF)
Dal Makhani with slow-cooked creamy black lentils and fresh ginger (GF)

All served with traditional condiments and baskets of naan bread and pappadums

ANTIPASTO & CHEESE | \$30 PER PERSON

A selection of antipasto, free-range cured meats and premium Australian cheeses carefully selected by our expert cheese monger, accompanied by lavosh and gourmet crackers. Styled with a selection of nuts and fruits.

MINI SLIDERS | \$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

ULTIMATE SEAFOOD | \$45 PER PERSON

Platters of Australian king prawns, a premium selection of Sydney Rock and Coffin Bay oysters, bloody mary oyster shooters, salmon and tuna sashimi accompanied by lemon wedges and various condiments. GF | MSC

DESSERT BAR | \$25 PER PERSON

A delightful selection of dessert petit fours, assorted chocolate truffles and our popular cake pops. | V

GELATO CART | \$15 PER PERSON

Gelato stand of up to 8 flavours served in gelato bowls or wafer cones with all the trimmings

OYSTER BAR | \$25 PER PERSON

Premium selection of Sydney Rock and Coffin Bay oysters, accompanied by lemon wedges and various condiments. Option to add a roaming oyster shucker. GF | MSC

PAELLA | \$25 PER PERSON

Live chef station cooked freshly by our chefs in a large paella pan. Includes vegetarian paella with capsicum, tomato, peas, green beans, saffron & seasonal vegetables. VG | GF | DF

Choice of:

- Chicken with green beans, butter beans, rosemary, organic tomato and saffron | GF | DF
- Seafood including prawns, white fish, mussels and squid | GF | DF
- Combination including chorizo, chicken, white fish, mussels, prawns and squid | GF | DF

PASTA STATION | \$35 PER PERSON

Fresh homemade pasta served with authentic sauces and served in a mix of parmesan wheels and swing pans.

Choice of two options:

- Spaghetti parmesan tossed in 24-month aged Grana Padano parmesan cheese wheel | V
- Rigatoni tossed in freshly ground basil pesto | V
- Potato gnocchi tossed in traditional napolitana sauce | V
- Spaghetti Aglio e Olio with prawns tossed in extra virgin olive oil, fresh herbs and garlic (additional charges apply) | MSC

PIZZETTAS or PIZZAS | \$30 PER PERSON

Four gourmet pizzas served on rustic serving boards.

- Classic Margherita with bocconcini mozzarella, parmesan, oregano and basil on tomato base | V
- Roasted pumpkin, ricotta cheese and sage on tomato base | V
- Double-smoked leg ham with marinated artichokes, mushrooms and kalamata olives on tomato base
- Marinated chilli prawns, semi dried tomato, zucchini and fresh oregano on tomato base

SUSHI & 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

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BANQUET MENU

2 COURSE - BANQUET | \$80PP

1 Main and 1 Entree or 1 Dessert

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.

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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

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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.

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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

IMPORTED BEER

\$5 PER PERSON, PER HOUR

Corona, Peroni or Asahi





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

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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

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WHITE WINE

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Beside Broke Road Sauvignon Blanc, Margaret River WA

Tyrrell's Chardonnay, Hunter Valley NSW

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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

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WHITE WINE

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BEER

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Non-Alcoholic beer
A selection of soft drinks and juices

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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.

