BEVERAGE OPTIONS

Please note that when you select a Beverage Option, you must also select a Catering Option.

CASH BAR/BAR TAB

Tap and go, with a 20 guest minimum. Includes:

- Premium beers, premium spirits, bottled red and white wines, sparkling brut, prosecco, soft drinks, mixers, juices, ice and eskies

PREMIUM BEVERAGE PACKAGE — $60 PER PERSON

- $15 per person per hour, minimum 4 hours
- Corona
- Coopers Pale Ale
- James Squire 150 Lashes Craft
- Great Northern Original
- Light Beer
- Red and White Wine
- Sparkling Brut
- Soft drinks

PREMIUM SPIRITS BEVERAGE PACKAGE — $80 PER PERSON

- $20 per person per hour, minimum 4 hours
- Premium spirits
- Vodka Cruisers
- Corona
- Coopers Pale Ale
- James Squire 150 Lashes Craft
- Great Northern Original
- Light Beer
- Red and White Wine
- Sparkling Brut
- Soft drinks, mixers

CADET BEVERAGE PACKAGE — $20 PER PERSON

- $5 per person per hour, minimum 4 hours
- Soft drinks – Coca Cola, Coke No sugar, Solo Lemon, Schweppes Lemonade, Tonic, Soda Water, Bottled Water
- Juices – Orange, Pineapple, Apple

CATERING OPTIONS

Please note that when you select a Catering Option, you must also select a Beverage Option.

MENU 1 — SAUSAGE SIZZLE — $28 PER PERSON

- Gourmet Beef Sausages, cracked pepper and w'shire
- Gourmet Lamb Sausages, lemon, oregano with mint jus
- Caramelised onions and fresh bread rolls
- Butter lettuce & spinach salad with herb and lemon goddess dressing, cucumber, red onion and tomatoes
- Traditional accompaniments and paprika relish
- Please advise if Vegetarian OR Vegan balls are required and for how many guests

MENU 2 — DIPS, MAIN, SWEET TREATS — $38 PER PERSON

- •Sweet potato & roasted cashew dip, hommus, crudités, array of breads and water crackers
- •Choose only 2 – BBQ Wagyu beef skewers with smoky BBQ dipping sauce OR Lamb Backstrap skewers with mint jus OR Chicken skewers with lemon and paprika — please advise
- •Butter lettuce & spinach salad with herb and lemon goddess dressing, cucumber, red onion and tomatoes
- •Fresh flatbreads and bread rolls
- •Traditional accompaniments and paprika relish
- •Chocolate chip cookies and assorted sweet treats
- •Please advise if Vegetarian OR Vegan balls are required and for how many guests

MENU 3 — CAPTAINS CHOICE — $48 PER PERSON

Corporate, Weddings, Family Events – the popular choice!

- •Sweet potato & roasted cashew dip, hommus, crudités, array of breads and water crackers
- •Chicken Tikka on cucumber with mint and tzatziki
- •Peeled Prawns with lime & tequila mayonnaise
- •Smoked Salmon, avocado, and crème fresh canape
- •Tuscan Beef Meatballs - advise if Vegetarian OR Vegan balls are required and for how many guests
- •Lamb and Rosemary petit sausages with a mint jus
- •Scones with raspberry jam, cream and fresh strawberry atop
- •Chocolate chip cookies and assorted sweet treats

CATERING QUESTIONS

Can we cater for vegans, vegetarians, gluten free, coeliac, halal or any other menu?

Yes, please let us know if there are any dietary requirements or special requests at the time of your booking and a minimum of two (2) weeks prior to your cruise.

Can we bring our own food and drinks on board?

Yes. However, they must be loaded aboard the vessel at the same place and time of your departure. Our crew will then ice your drinks, and prepare to serve your food.