



JOURNEY BEYOND  
**CRUISE**  
SYDNEY

# Charter Packages







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# The Sydney Experience - The Spirit of Migloo

In a city which revolves around its spectacular waterways, there are few better ways to experience Sydney than on our exclusive 78ft luxury cruiser, *The Spirit of Migloo*.

The *Spirit of Migloo* is a spaciouly designed and stunningly beautiful platform suitable to host any event. With room to relax and take it all in, the vessel boasts three expansive decks, two separate interior spaces plus an outdoor bow and roof top sun deck to experience amazing and uninterrupted 360-degree views Sydney is famous for.

Whether you are celebrating with family and friends or entertaining clients, cruising past Sydney's iconic landmarks on our luxuriously appointed vessel will shape lasting memories.

It's not just about the harbour though. Working closely with suppliers, our menus are curated with a focus on using local seasonal New South Wales produce. Our wines have been hand selected by our sommelier from New South Wales' most prestigious wine regions and is designed to pair perfectly with the dishes from our menu.

Our experienced events team work closely with clients to create bespoke cruises to suit the most discerning clients.

The *Spirit of Migloo* is available for exclusive charter for up to 130 guests. Alternatively, you can hire either the main deck or the upper deck and join a scheduled cruise with your own private fully equipped deck level.





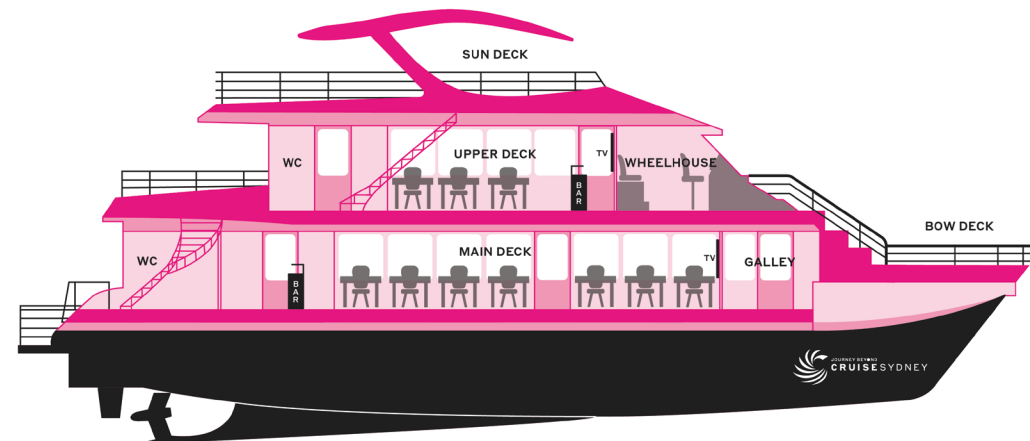
# The Space

## EXCLUSIVE USE

Includes exclusive use of all three indoor and outdoor deck levels.

### Guest numbers

- 80 guests seated formal dining
- 120 guests cocktail style

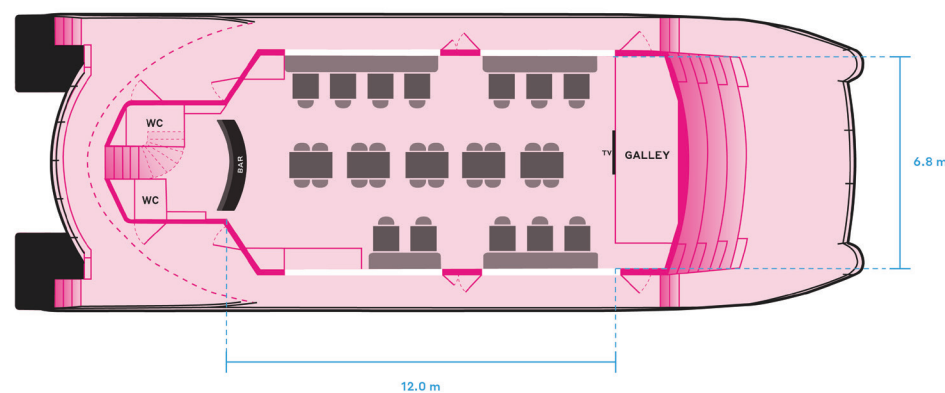


## MAIN DECK

Our main deck consists of a spacious indoor area with open style galley and full bar facilities. Also included is exclusive use of the outdoor bow deck.

### Guest numbers

- 50 guests seated formal dining
- 80 guests cocktail style

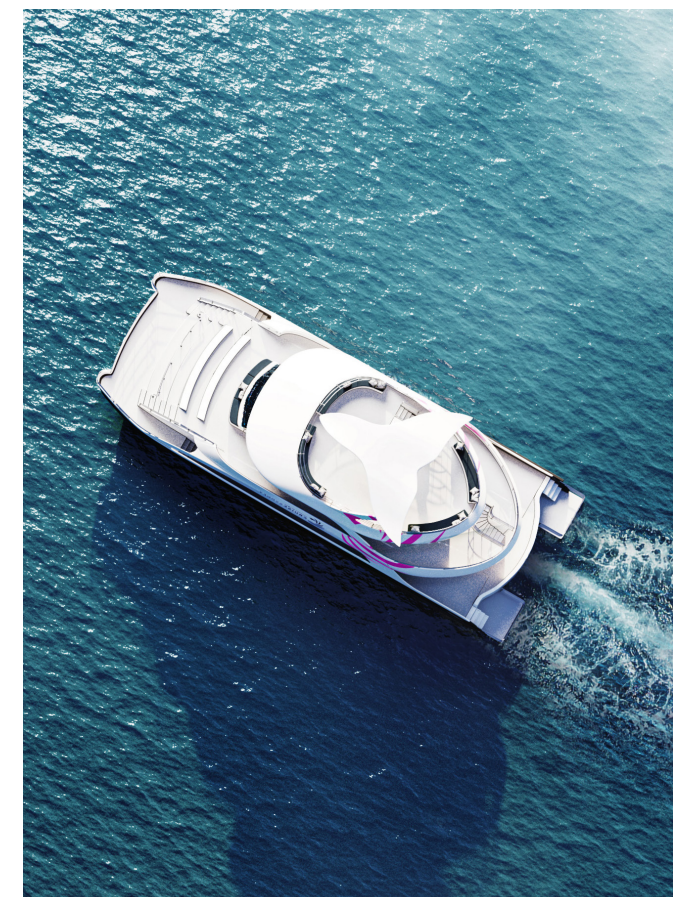
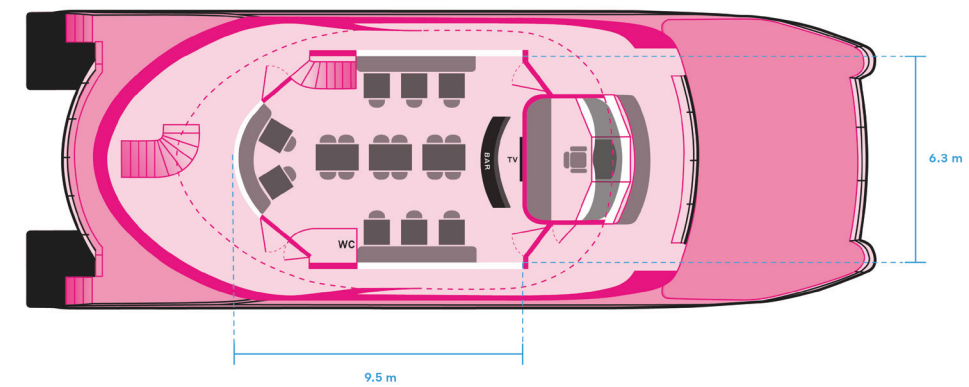


## UPPER DECK

The upper deck consists of a spacious indoor area with built in bar plus the upper sun deck boasting 360-degree views.

### Guest numbers

- 30 guests seated formal dining
- 40 guests cocktail style





# Pricing

## THE SPIRIT OF MIGLOO

3 hour Exclusive Use for up to 130 guests

	PEAK SEASON (Jan-Mar, Oct-Dec & Vivid Festival)	SHOULDER SEASON (Apr-Sept)
WEEKEND & PUBLIC HOLIDAY	\$5,000	\$4,000
MID-WEEK CRUISING	\$4,500	\$3,500

## MAIN DECK

2.5 hour Day Cruise or 3 hour Evening Cruise

	PEAK SEASON (Jan-Mar, Oct-Dec & Vivid Festival)	SHOULDER SEASON (Apr-Sept)
WEEKEND & PUBLIC HOLIDAY	\$3,500	\$2,800
MID-WEEK CRUISING	\$3,150	\$2,450

## UPPER DECK

2.5 hour Day Cruise or 3 hour Evening Cruise

	PEAK SEASON (Jan-Mar, Oct-Dec & Vivid Festival)	SHOULDER SEASON (Apr-Sept)
WEEKEND & PUBLIC HOLIDAY	\$2,000	\$1,600
MID-WEEK CRUISING	\$1,800	\$1,400



Sydney Harbour  
is calling



# Catering

## SEATED MENU

### 2 Courses

\$80 per person

### 3 Courses

\$95 per person

### 2 courses plus chef's tasting canapes

\$85 per person

### 3 courses plus chef's tasting canapes

\$100 per person

## ACCOMPANIMENTS

- Artisan Sourdough roll

## ENTRÉE

- Fresh seafood medley – NSW tiger prawn, Sydney Rock Oyster, Smoked Salmon, Lemon and Mesclun salad with cocktail sauce served as a share platter *Gf, Lf*
- Caramelised onion, braised fennel potato cup – with roasted truss cherry tomato, balsamic glaze *Gf, Vg, Ve*

## MAIN COURSE

Your choice of

- Riverina lamb rump – with buttered mash, roasted shallots, roasted tomato, raisin jus *Gf*
- OR
- Lemon thyme chicken breast – with bacon and leek colcannon, greens, red wine jus *Gf, P*
- OR
- Pumpkin, spinach, chickpea pithivier (peats ridge) - maple pumpkin, glazed eschalots, asparagus, roast capsicum coulis *Ve, Vg*

## DESSERT

- Chocolate raspberry coconut pebble - raspberry jelly and dark chocolate coconut mousse encased in a dark chocolate glaze sitting on a crunchy chocolate base *Vg*







## Cocktail

**6 savoury canapés, 2 substantial items & 2 sweet canapés**

**\$65 per person**

**8 savoury canapés, 2 substantial items, 2 sweet canapés**

**\$75 per person**

### Platter selection

**\$300 each**

Designed for approximately 20 guests grazing style

- Antipasto Platter (assorted marinated vegetables, breads and cured meats)
- Cheese Platter (assorted Australian cheese, breads and condiments)
- Cold Seafood Platter (20 x Sydney rock oysters, 20 x NSW prawns, marinated octopus)

### COLD CANAPÉS

- Assorted sushi, wasabi, soy *Lf, Ve*
- Sydney rock oyster, chimichurri dressing *Gf, Lf*
- Crispy prosciutto & lemon ricotta toast
- Yellow fin tuna tartare in an edible spoon, lime zest, crème fraiche
- Corn & zucchini fritter, avocado, lime & coriander salsa *Gf, Vg*
- Smoked salmon blini, chive crème fraiche

### WARM CANAPÉS

- Rare roast beef Yorkshire pudding, horseradish cream
- Roasted tomato arancini, mozzarella, garlic aioli *Gf, Ve*
- Peking duck pancake, spring onion, cucumber, hoisin sauce *Lf*
- Sesame crusted chicken strips, mango mayonnaise *Lf*
- Chunky beef & mushroom pie, piquant tomato chutney *Lf*
- Caramelised onion & goats cheese tart *Ve*
- Warm chicken & leek pie, flaky pastry *Lf*
- Steamed prawn & pork dim sim, chilli sambal *Lf*

### SUBSTANTIAL ITEMS

- Grilled haloumi slider, flame grilled peppers, pesto drizzle *Ve*
- Tequila & lime chicken skewer, chipotle sauce *Gf, Lf*
- Traditional gnocchi, roasted tomato & basil sauce, pecorino *Ve*
- Baby beef burger, piquant tomato sauce *Lf*
- Thai prawn salad, rice noodles, Asian greens, fried eschallots *Lf, Gf*
- Chilli & rosemary marinated lamb skewer *Gf, Lf*

### SWEET CANAPES

- Lemon meringue tartlet
- Pavlova petit four
- Tiramisu
- Mini cannoli



# Beverage Packages

## Standard

**\$15 per person per hour**

### Inclusions

- James Squire One Fifty Lashes
- Corona
- Still and sparkling waters
- Juices and soft drinks
- Coffee and tea selection
- Selection of one sparkling, one white and one red wine

## Premium

**\$18 per person per hour**

### Inclusions

- James Squire One Fifty Lashes
- Corona
- Peroni
- The Hills Cider Company apple cider
- Still and sparkling waters
- Juices and soft drinks
- Coffee and tea selection
- Full selection of wines

## SPARKLING WINE

### Bimbadgen Sparkling Semillon Nv Hunter Valley

A blend of Upper and Lower Hunter Valley Vineyards. Subtle bouquet with citrus and lime evident with a hint of baked bread. Elegant, tangy fruit flavours with some richness from secondary fermentation. Clean and crisp.

## WHITE WINE

### Robert Stein Farm Series Riesling 2020 Mudgee

Vibrant pale lemon. Complex yet elegant aromas of lime, green apple and sea spray. Pristine and crisp white and yellow fruit driving by pin-point acidity combining to produce a classy Riesling.

### Pocket Watch Pinot Gris 2020 Central Ranges

A bright, crisp and fruit-driven dry white wine with pinot gris' trademark texture and vitality. It is a flavoursome wine tasting of juicy pears, apple and melon.

### Silkman Chardonnay 2018 Hunter Valley

Aromas of melon and preserved citrus peel are layered with toasty oak to complete the nose. The palate is long and elegant with notes of citrus and creamy mouthfeel delivering a wine with great persistence and body.

## ROSE / RED WINE

### Luna Rosa Rosado Rose 2019 Central Ranges

A light and crisp wine with savoury red fruit characteristics. The palate is balanced by crisp natural acidity to ensure the wine remains structured, bright & fresh.

### First Creek Botanica Pinot Noir 2019 Tumbarumba

First Creek Pinot Noir 2018 is bursting varietal characters of dark cherry and red plums. The palate is filled with flavours of black brambly fruit, raspberries and dark cherry which are enhanced by a seductive fruit sweetness, finishing with natural graphite tannins and a supple natural acidity.

### Tyrrell's Shiraz 2018 Hunter Valley

Vibrant purple colour, with a lifted nose showing red fruits and some spice. The palate has wonderful concentration and depth yet still lively and fresh. The tannins are expansive yet remain soft and the acidity adds to the wines complexity. A wonderful example of the modern, medium bodied Hunter Valley Shiraz.







## Upgrades & Add Ons

### SPIRIT UPGRADE

*\$12 per person per hour*

#### Included spirits

- Hendrick's Gin
- Maker's Mark Kentucky Straight Bourbon Whisky
- Glenfiddich 12 Year Old Single Malt Scotch Whisky
- Grey Goose Vodka
- Havana Club Añejo Especial Rum
- Havana Club Añejo 3 Años Rum
- Captain Morgan Spiced Rum
- Galway Pipe Tawny Port

### FRENCH CHAMPAGNE UPGRADE

*\$20 per person per hour*

#### Bollinger Champagne

### COCKTAILS ON ARRIVAL

Choose from the below welcome cocktails for guests on arrival

*\$15 per person*

#### Bellini

#### Aperol Spritz





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