



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.





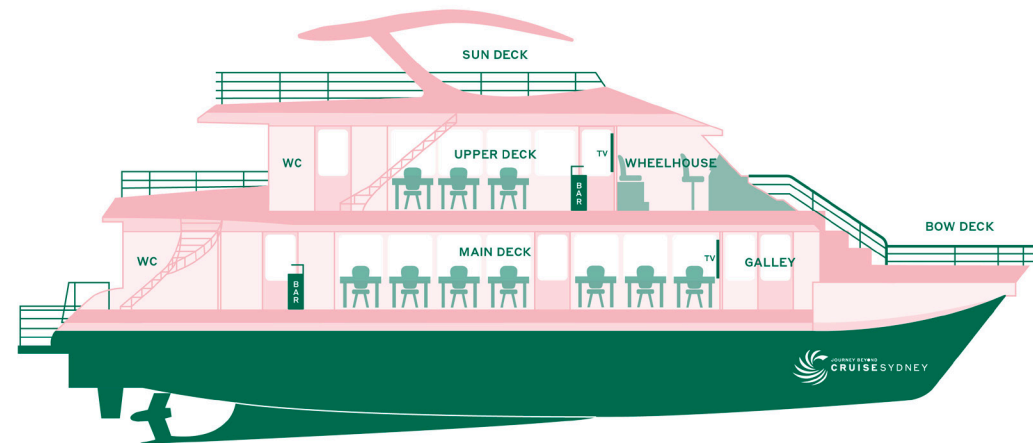
# THE SPACE

## EXCLUSIVE USE

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

### Guest numbers

- 80 guests seated formal dining
- 120 guests cocktail style

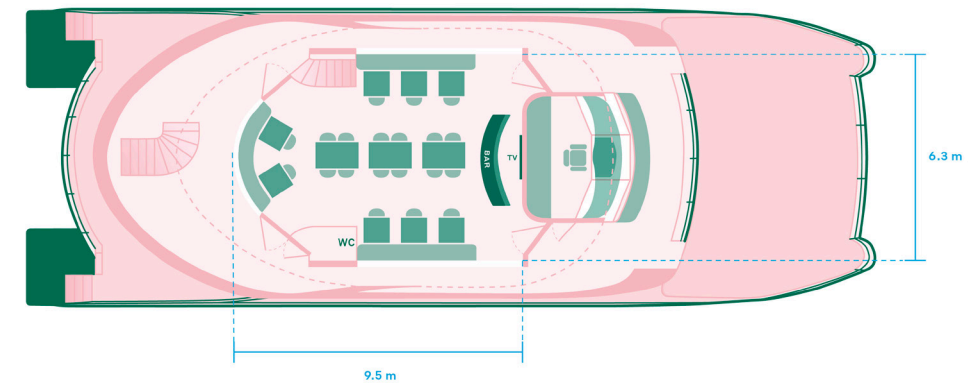


## UPPER DECK

Our upper deck consists of a spacious indoor area with built in bar plus access to the outdoor decks, boasting 360-degree views.

### Guest numbers

- 30 guests seated formal dining
- 40 guests cocktail style

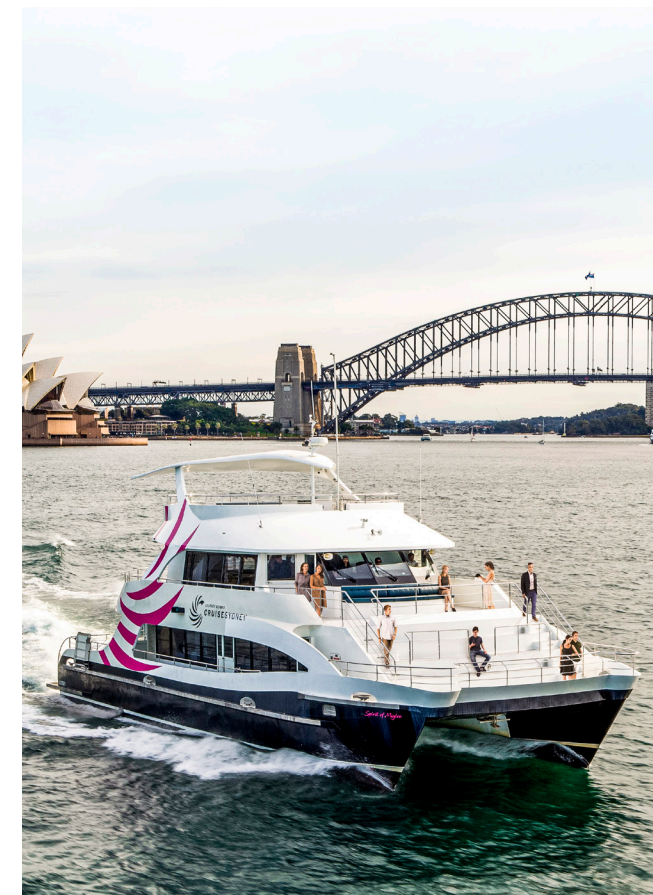
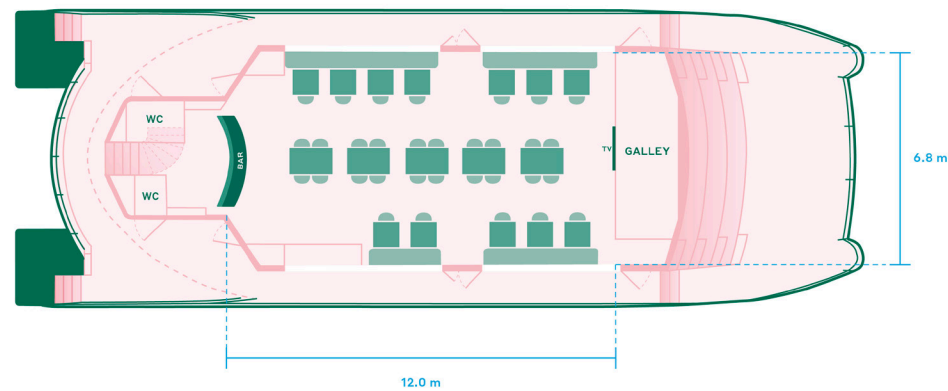


## MAIN DECK

Our main deck consists of a spacious indoor area with open style galley and full bar facilities, plus access to the outdoor decks, boasting 360-degree views.

### Guest numbers

- 50 guests seated formal dining
- 80 guests cocktail style





# PRICING

# SYDNEY HARBOUR IS CALLING

## THE SPIRIT OF MIGLOO

3 hour Exclusive Use for up to 120 guests

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





# CATERING

## SEATED MENU

### 2 Courses

\$95 per person

### 3 Courses

\$110 per person

### 2 courses plus chef's tasting canapes

\$100 per person

### 3 courses plus chef's tasting canapes

\$115 per person

## ACCOMPANIMENTS

- Artisan Sourdough roll

## ENTRÉE - served alternatively

- Hiramasa kingfish carpaccio, horseradish, jalapeno, yuzu *Gf, Lf*
- Heirloom beetroot tartare, yoghurt emulsion, puffed wheat *Gf, Ve*

## MAIN COURSE - choose 2 items, served alternatively

- Lamb rump, du puy lentils, baby gem lettuce, pickled onion, gremolata *Gf*
- Beef fillet, potato galette, mushroom ragu, black garlic, pickled mustard *Gf*
- Pan seared barramundi, charred fennel escabeche, white bean mousseline, toasted seeds salsa verde *Gf*
- Chicken breast, crushed potatoes, honey thyme glazed roasted carrots *Gf*

## DESSERT - choose 2 items, served alternatively

- Flourless chocolate cake, berry compote, vanilla mascarpone *Gf, Ve*
- Lychee rose goutte, rose mousse, raspberry & butter crumble *Ve*
- Apple rhubarb crumble, caramel sauce, vanilla cremeaux *Ve*
- Creme caramel, seasonal fruit, passionfruit syrup *Gf, Ve*

*Gf* GLUTEN FREE   *Lf* LACTOSE FREE   *Vg* VEGAN   *Ve* VEGETARIAN   *N* CONTAINS NUTS   *P* CONTAINS PORK

# COCKTAIL

## 8 savoury canapés and 2 substantial items pp

\$70 per person

## 8 savoury canapés, 2 substantial items and 2 sweet canapés pp

\$80 per person

## 10 savoury canapés and 2 substantial items pp

\$80 per person

## 10 savoury canapés and 2 substantial items and 2 sweet canapés pp

\$90 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)

*Gf* GLUTEN FREE   *Lf* LACTOSE FREE   *Vg* VEGAN   *Ve* VEGETARIAN   *N* CONTAINS NUTS   *P* CONTAINS PORK

## COLD CANAPÉS

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

## WARM CANAPÉS

- Rare roast beef, horseradish crème, kipfler potato *Gf*
- Roasted tomato arancini, mozzarella, garlic aioli *Gf, Ve*
- Pork, veal, and fennel polpetta in roasted tomato sugo *Gf*
- English spinach and Persian fetta flan *Ve*
- 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*
- Baby roma tomato tarte tartin with goats curd, balsamic glaze *V*
- Steamed prawn & pork dim sim, chilli sambal *Lf*

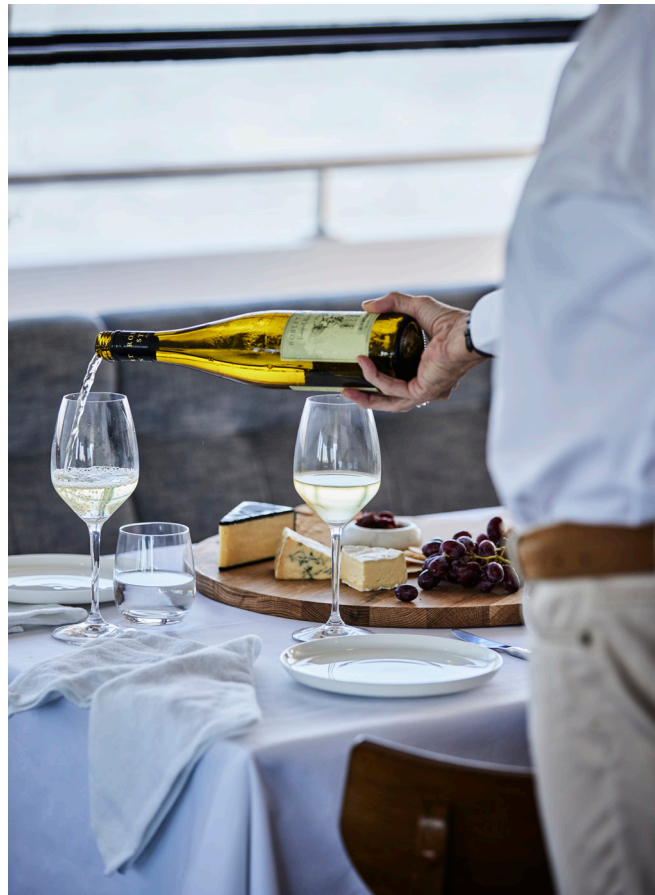
## SUBSTANTIAL ITEMS

- Grilled haloumi slider, flame grilled peppers, pesto drizzle *Ve*
- Tequila & lime chicken skewer, chipotle sauce *Gf, Lf*
- Steamed ling with ginger, shallot, and fragrant steamed Jasmine rice
- Traditional gnocchi, roasted tomato & basil sauce, pecorino *Ve*
- Baby beef burger, piquant tomato sauce *Lf*
- Sri lankan eggplant and potato curry with fragrant rice and fresh coconut sambal *Ve*
- Thai prawn salad, rice noodles, Asian greens, fried eschallots *Lf, Gf*
- Chilli & rosemary marinated lamb skewer *Gf, Lf*

## SWEET CANAPES

- Vanilla chocolate brownie *Ve*
- Caramelised orange tart *Ve*
- Blueberry honey gem *Ve*
- Cassis mont blanc *Ve*
- Green tea mango yuzu *Ve*
- Mixed berry cheesecake *Ve*





# BEVERAGE PACKAGES

## Standard

*\$18 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

*\$20 per person per hour*

### Inclusions

- James Squire One Fifty Lashes
- Corona
- Peroni
- Somersby 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 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 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 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 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 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 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
- Captain Morgan Spiced Rum
- Galway Pipe Tawny Port

## FRENCH CHAMPAGNE UPGRADE

*\$15 per person per hour*

## COCKTAILS ON ARRIVAL

Choose from the below welcome cocktails for guests on arrival

*\$15 per person*

**Bellini**

**Aperol Spritz**

**Espresso Martini**







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