



JOURNEY BEYOND  
**CRUISE**  
SYDNEY

# CHARTER PACKAGES



[journeybeyondcruises.com.au](https://journeybeyondcruises.com.au) | 1300 460 400





# CONTENTS

<b>The Sydney Experience – The Spirit of Migloo</b>	<b>2</b>
<b>The Space</b>	<b>4</b>
<b>Pricing</b>	<b>6</b>
<b>Day Cruising Seated Lunch</b>	<b>8</b>
<b>Day Cruising Stand Up Cocktail</b>	<b>10</b>
<b>Evening Cruising Seated Dinner</b>	<b>12</b>
<b>Evening Cruising Stand Up Cocktail</b>	<b>14</b>
<u><a href="#">Charters Terms &amp; Conditions</a></u>	



# 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.





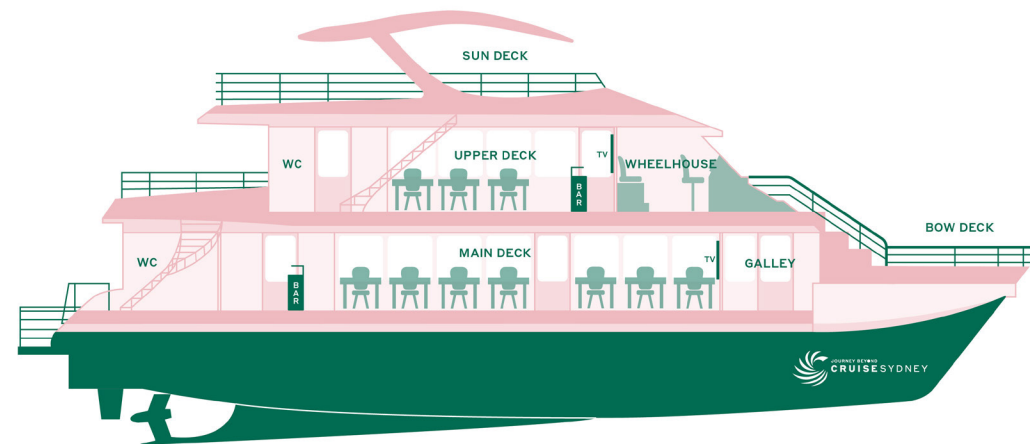
# THE SPACE

## EXCLUSIVE USE

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

### Guest numbers

- 86 guests seated formal dining
- 135 guests cocktail style

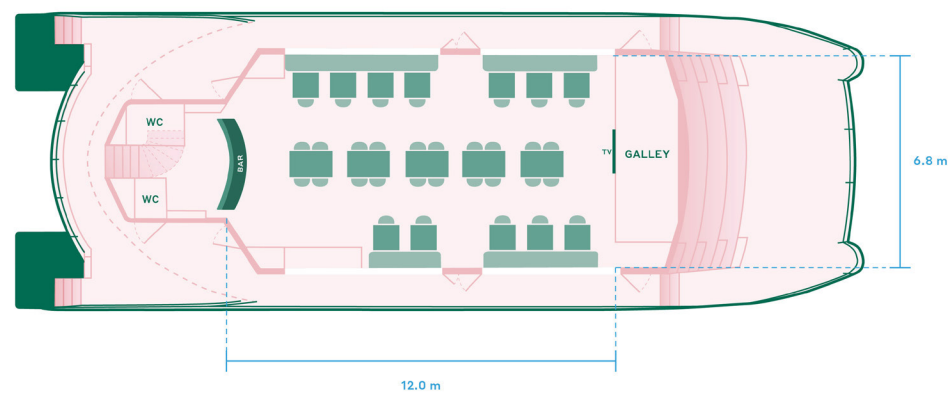


## MAIN DECK

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

- 52 guests seated formal dining
- 90 guests cocktail style

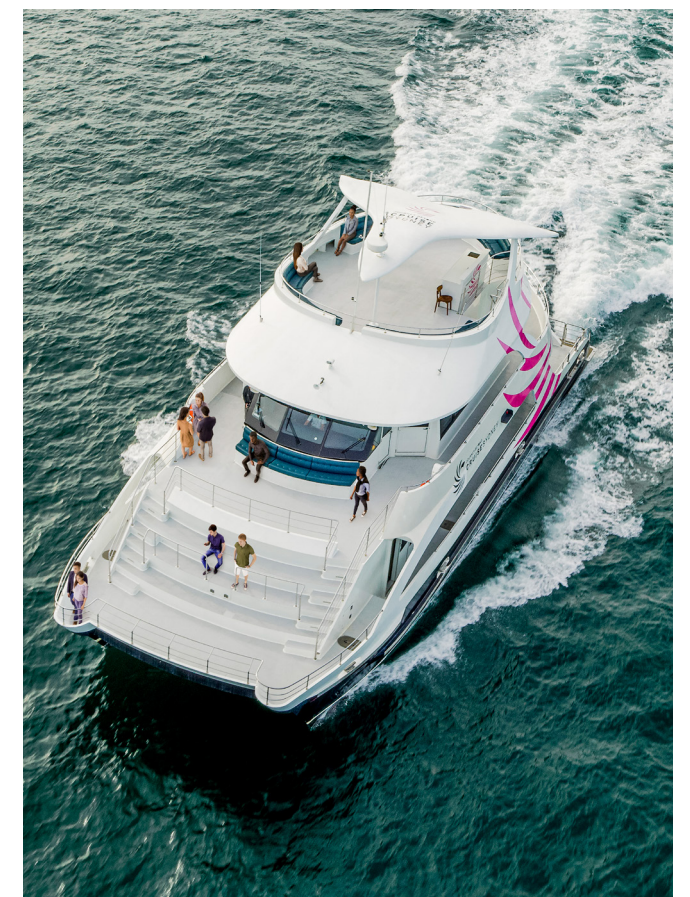
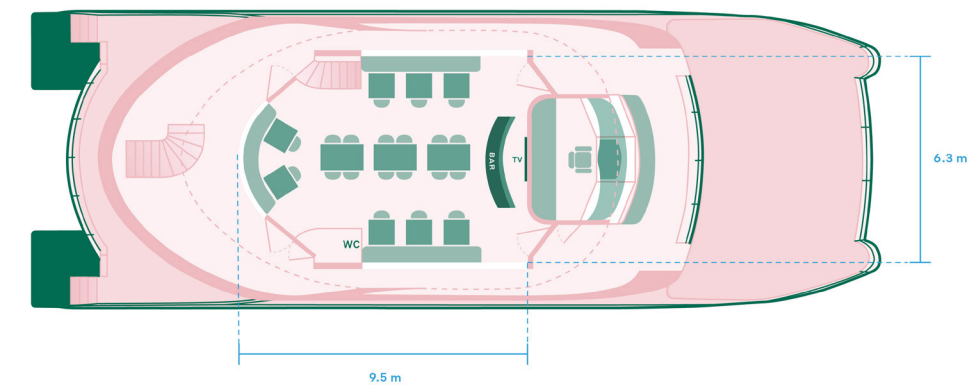


## UPPER DECK

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

- 34 guests seated formal dining
- 45 guests cocktail style





# PRICING

## THE SPIRIT OF MIGLOO

3.5-4 hour exclusive use, minimum spend apply

	JAN - OCT	NOV - DEC
DAY CRUISING	\$3,000	\$3,000
EVENING CRUISING	\$3,600	\$4,000

## MAIN DECK

2 hour day cruise or 2.5 hour evening cruise

	JAN - OCT	NOV - DEC
DAY CRUISING	\$1,800	\$1,800
EVENING CRUISING	\$2,000	\$3,000

## UPPER DECK

2 hour day cruise or 2.5 hour evening cruise

	JAN - OCT	NOV - DEC
DAY CRUISING	\$1,000	\$1,200
EVENING CRUISING	\$1,800	\$2,000

# SYDNEY HARBOUR IS CALLING





# DAY CRUISING SEATED LUNCH

Host your guests on a Harbour cruise for a 2-hour lunch when you book our Upper or Main Deck. Up to 3.5-hour cruise available when you book the Spirit of Migloo exclusively (latest finish 3:30 pm), pricing available upon request.

## PLATED MENU

2 Courses - food only  
\$95 per person

2 Courses plus chef's tasting  
canapes - food only  
\$105 per person

2 courses and beverages  
\$125 per person

2 courses plus chef's tasting  
canapes and beverages  
\$135 per person

## ACCOMPANIMENTS

- Artisan Sourdough roll

## MAIN COURSE - choose 2 items, served alternatively

- Lamb rump, slow roasted tomatoes, paris mash, red wine jus *Gf*
- Pan seared barramundi, rainbow chard, toasted nori, lemon beurre blanc *Gf*
- Butternut pumpkin ravioli, goat's cheese, sage brown butter *Ve*
- Lemon Thyme Chicken breast, broccolini, albufera jus, truffle butter *Gf*

## DESSERT - choose 2 items, served alternatively

- Chocolate pebble, raspberry jelly, chocolate mousee *Gf, Ve*
- Apple rhubarb crumble, caramel sauce, vanilla mascarpone *Ve*
- Creme caramel, seasonal fruit, passionfruit syrup *Gf, Ve*
- Lychee rose goutte, rose mousse, raspberry & butter crumble *Ve*

## OPTIONAL UPGRADES

Oyster Platter  
\$100 each  
• 15 Sydney rock oysters, shallot mignonette

Caviar Upgrade  
- price on application

## 2 HOUR BEVERAGE PACKAGE INCLUSIONS

### Wine selection:

- Bimbadgen Sparkling Semillon Nv Hunter Valley
- Robert Stein Farm Series Riesling Mudgee
- Pocket Watch Pinot Gris Central Ranges
- Silkman Chardonnay Hunter Valley
- Luna Rosa Rosado Rose Central Ranges
- First Creek Botanica Pinot Noir Tumbarumba
- Tyrrell's Shiraz Hunter Valley

### Further inclusions:

- Corona
- Asahi
- 4 Pines Pacific ale
- Still and sparkling waters
- Juices and soft drinks
- Coffee and tea selection

## BEVERAGE UPGRADES

Spirits upgrade - \$20 per person

Champagne upgrade - \$40 per person

Cocktail on arrival - \$18 each

- Bellini
- Aperol Spritz
- Espresso Martini



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



# DAY CRUISING

## STAND UP COCKTAIL

Host your guests on a Harbour cruise for a 2-hour event when you book our Upper or Main Deck. Up to 3.5-hour cruise available when you book the Spirit of Migloo exclusively (latest finish 3:30 pm), pricing available upon request.

### COCKTAIL

4 canapés and 2 substantial items pp  
\$50 per person  
With beverages \$80 per person

6 canapés and 2 substantial items pp  
\$60 per person  
With beverages \$90 per person

8 canapés and 2 substantial items pp  
\$70 per person  
With beverages \$100 per person

Platter selection  
\$100 each

Designed for approximately 8 to 10 guests grazing style (when ordered in conjunction with canapés)

- Antipasto Platter: assorted marinated vegetables, breads, cured meats
- Cheese Platter: assorted Australian cheese, breads, condiments
- Oyster Platter: 15 Sydney rock oysters, shallot mignonette

### 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*

### 2 HOUR BEVERAGE PACKAGE INCLUSIONS

#### Wine selection:

- Bimbadgen Sparkling Semillon Nv Hunter Valley
- Robert Stein Farm Series Riesling Mudgee
- Pocket Watch Pinot Gris Central Ranges
- Silkman Chardonnay Hunter Valley
- Luna Rosa Rosado Rose Central Ranges
- First Creek Botanica Pinot Noir Tumbarumba
- Tyrrell's Shiraz Hunter Valley

#### Further inclusions:

- Corona
- Asahi
- 4 Pines Pacific ale
- Still and sparkling waters
- Juices and soft drinks
- Coffee and tea selection

### BEVERAGE UPGRADES

Spirits upgrade - \$20 per person

Champagne upgrade - \$40 per person

Cocktail on arrival - \$18 each

- Bellini
- Aperol Spritz
- Espresso Martini





# EVENING CRUISING SEATED DINNER

Host your guests on a Harbour cruise for a 2.5-hour dinner when you book our Upper or Main Deck.  
Up to 4-hour cruise available when you book the Spirit of Migloo exclusively (earliest departure 5:30 pm), pricing available upon request.

## PLATED MENU

3 Courses - food only

*\$130 per person*

3 Courses plus chef's tasting canapes - food only

*\$140 per person*

3 courses plus chef's tasting canapes and beverages

*\$180 per person*

3 Courses plus chef's tasting canapes and beverages

*\$190 per person*

## ACCOMPANIMENTS

- Artisan Sourdough roll

## ENTRÉE - served alternatively

- Cured yellowfin tuna, shaved fennel, horseradish creme fraiche
- Heirloom beetroot tartare, yoghurt emulsion, puffed wheat *Gf, Ve*

## MAIN COURSE - choose 2 items, served alternatively

- Lamb rump, slow roasted tomatoes, paris mash, red wine jus *Gf*
- Pan seared barramundi, rainbow chard, toasted nori, lemon beurre blanc *Gf*
- Butternut pumpkin ravioli, goat's cheese, sage brown butter *Ve*
- Lemon Thyme Chicken breast, broccolini, albufera jus, truffle butter *Gf*

## DESSERT - choose 2 items, served alternatively

- Chocolate pebble, raspberry jelly, chocolate mousee *Gf, Ve*
- Apple rhubarb crumble, caramel sauce, vanilla mascarpone *Ve*
- Creme caramel, seasonal fruit, passionfruit syrup *Gf, Ve*
- Lychee rose goutte, rose mousse, raspberry & butter crumble *Ve*

## OPTIONAL UPGRADES

### Oyster Platter

*\$100 each*

- 15 Sydney rock oysters, shallot mignonette

### Caviar Upgrade

*- price on application*

## 2.5 HOUR BEVERAGE PACKAGE

### INCLUSIONS

#### Wine selection:

- Bimbadgen Sparkling Semillon Nv Hunter Valley
- Robert Stein Farm Series Riesling Mudgee
- Pocket Watch Pinot Gris Central Ranges
- Silkman Chardonnay Hunter Valley
- Luna Rosa Rosado Rose Central Ranges
- First Creek Botanica Pinot Noir Tumbarumba
- Tyrrell's Shiraz Hunter Valley

#### Further inclusions:

- Corona
- Asahi
- 4 Pines Pacific ale
- Still and sparkling waters
- Juices and soft drinks
- Coffee and tea selection

## BEVERAGE UPGRADES

Spirits upgrade - *\$25 per person*

Champagne upgrade - *\$40 per person*

Cocktail on arrival - *\$18 each*

- Bellini
- Aperol Spritz
- Espresso Martini



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



# EVENING CRUISING STAND UP COCKTAIL

Host your guests on a Harbour cruise for a 2.5-hour dinner when you book our Upper or Main Deck. Up to 4-hour cruise available when you book the Spirit of Migloo exclusively (earliest departure 5:30 pm), pricing available upon request.

## COCKTAIL

8 canapes, 2 substantial items pp

\$70 per person

With beverages \$120 per person

10 canapes 2 substantial items pp

\$80 per person

With beverages \$130 per person

12 canapes 2 substantial items pp

\$90 per person

With beverages \$140 per person

## Platter selection

\$100 each

Designed for approximately 8 to 10 guests grazing style (when ordered in conjunction with canapes)

- Antipasto Platter: assorted marinated vegetables, breads, cured meats
- Cheese Platter: assorted Australian cheese, breads, condiments
- Oyster Platter: 15 Sydney rock oysters, shallot mignonette

## 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*

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

## 2.5 HOUR BEVERAGE PACKAGE INCLUSIONS

### Wine selection:

- Bimbadgen Sparkling Semillon Nv Hunter Valley
- Robert Stein Farm Series Riesling Mudgee
- Pocket Watch Pinot Gris Central Ranges
- Silkman Chardonnay Hunter Valley
- Luna Rosa Rosado Rose Central Ranges
- First Creek Botanica Pinot Noir Tumbarumba
- Tyrrell's Shiraz Hunter Valley

### Further inclusions:

- Corona
- Asahi
- 4 Pines Pacific ale
- Still and sparkling waters
- Juices and soft drinks
- Coffee and tea selection

## BEVERAGE UPGRADES

Spirits upgrade - \$25 per person

Champagne upgrade - \$45 per person

Cocktail on arrival - \$18 each

- Bellini
- Aperol Spritz
- Espresso Martini







**Journey Beyond Cruise Sydney**

1300 460 400

[events@journeybeyondcruisesydney.com](mailto:events@journeybeyondcruisesydney.com)

[journeybeyondcruises.com](http://journeybeyondcruises.com)

[Charters Terms & Conditions](#)