



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.



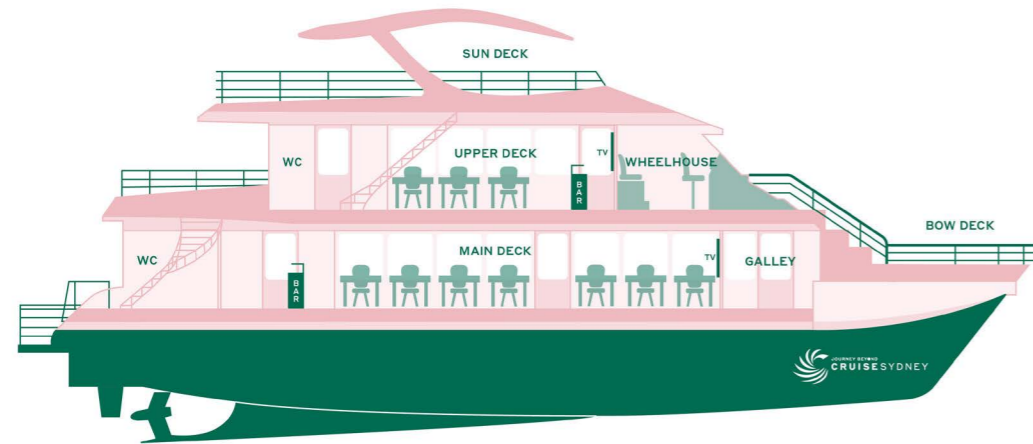
# THE SPACE

## EXCLUSIVE USE

Includes exclusive use of all three indoor and outdoor deck levels.  
Offers flexibility to modify charter times.

### Guest numbers

- 86 guests seated formal dining
- 135 guests cocktail style

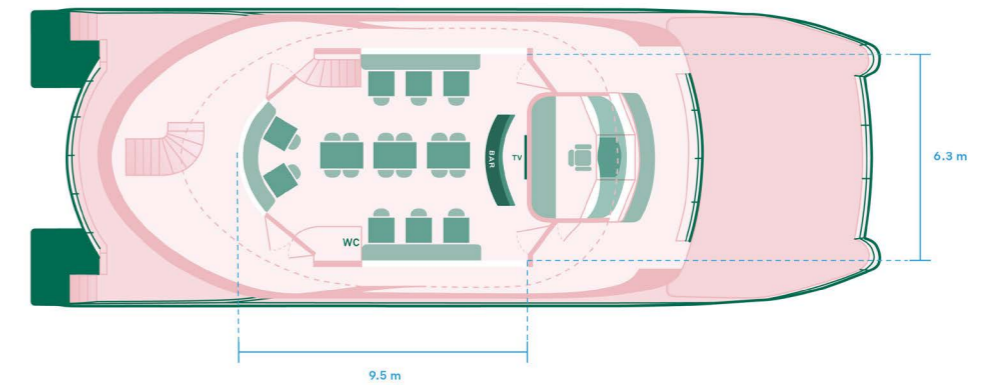


## UPPER DECK

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

### Guest numbers

- 34 guests seated formal dining
- 45 guests cocktail style

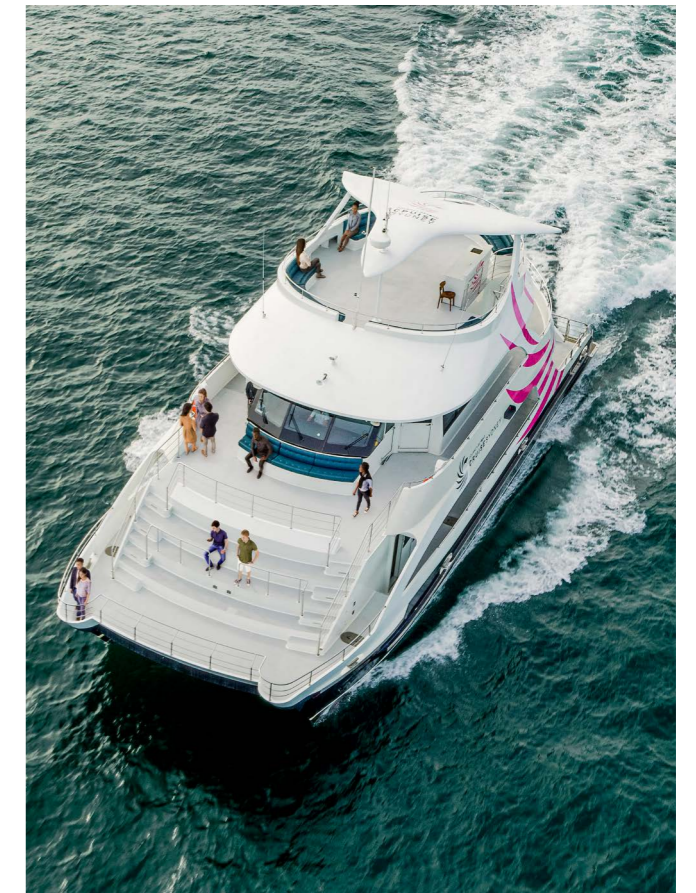
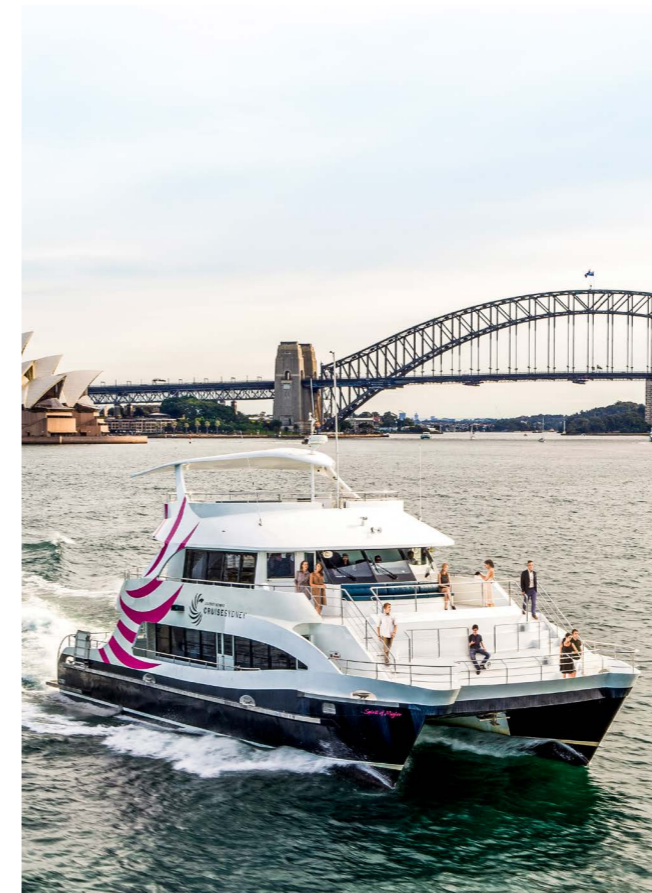
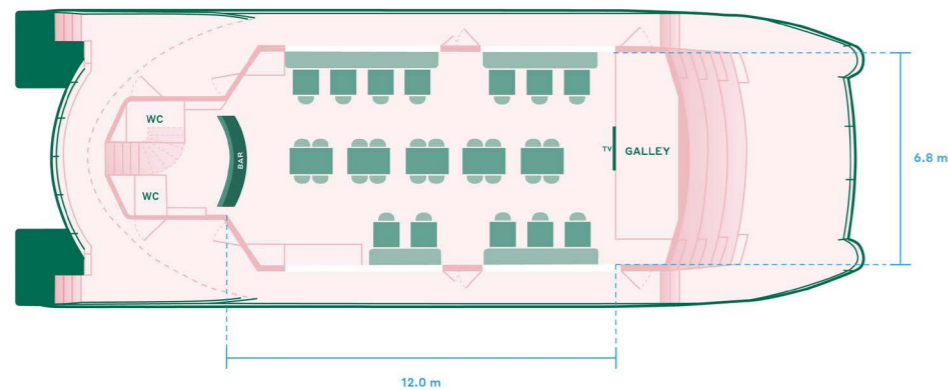


## MAIN DECK

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



# PRICING

# SYDNEY HARBOUR IS CALLING

## THE SPIRIT OF MIGLOO

3.5-4 hour exclusive use, minimum spend applies

	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



# 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 - choice between

- Brined chicken, french beans, broccoli, colcannon, mushroom jus
- Pan seared barramundi, cauliflower purée, pickled cabbage, asparagus, caper beurre noisette
- Spinach & ricotta ravioli, carrot purée, crispy carrot purée, crispy fried basil, burnt lemon butter, watercress

## DESSERT - choice between

- Apple crumble, berry compote, seasonal fruits, vanilla Chantilly
- Green tea tiramisu, raspberry gel, sesame tuile, seasonal fruits

Alternate main course options available upon request, served in alternate drop style.

## OPTIONAL UPGRADES

**Oyster Platter**  
\$100 each

- 15 Sydney rock oysters, shallot mignonette

**Caviar Upgrade**  
- price on application

## 2 HOUR BEVERAGE PACKAGE INCLUSIONS

### Wine selection:

- Peg & Bull Prosecco, Murray Darling, NSW
- Pikorua Sauvignon Blanc, Marlborough, NZ
- Pocketwatch Pinot Gris, Central Ranges, NSW
- Montrose Chardonnay, Mudgee, NSW
- Luna Rosa 'Rosado' Rose, Central Ranges, NSW
- Quilty & Gransden Pinot Noir, Orange, NSW
- Wild Oats Shiraz, Central Ranges, NSW
- Galway Pipe Tawny Port

### Further inclusions:

- Asahi
- Asahi Dry Zero-Alcohol Beer
- Corona
- 4 Pines Pacific Ale
- Somersby Apple Cider
- Selection of soft drinks, juices, coffee & tea

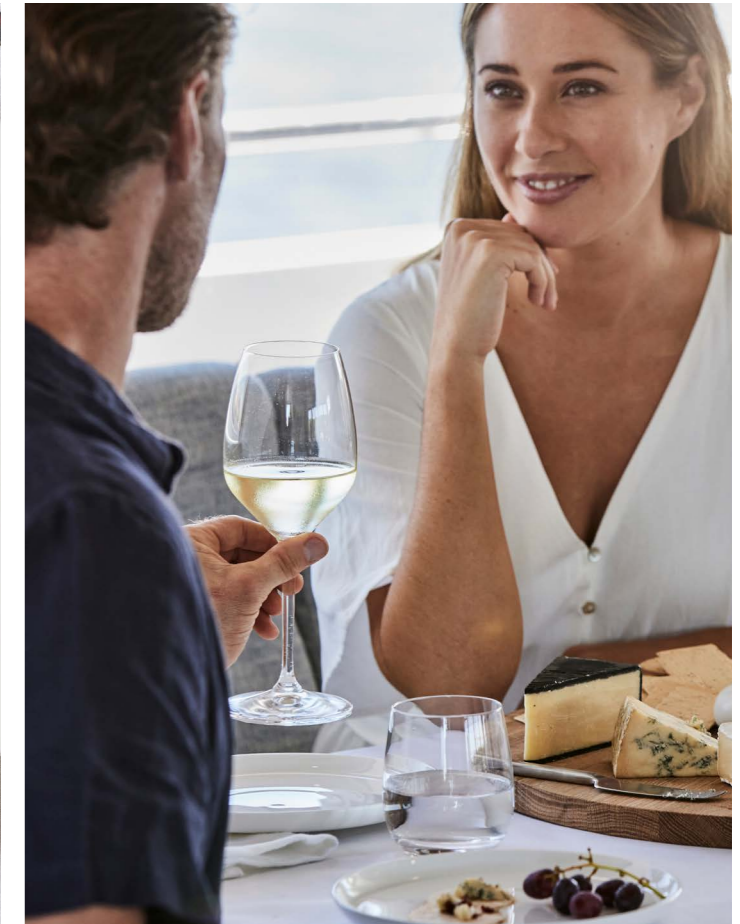
## BEVERAGE UPGRADES

**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 feta 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 CANAPÉS

- 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:

- Peg & Bull Prosecco, Murray Darling, NSW
- Pikorua Sauvignon Blanc, Marlborough, NZ
- Pocketwatch Pinot Gris, Central Ranges, NSW
- Montrose Chardonnay, Mudgee, NSW
- Luna Rosa 'Rosado' Rose, Central Ranges, NSW
- Quilty & Gransden Pinot Noir, Orange, NSW
- Wild Oats Shiraz, Central Ranges, NSW
- Galway Pipe Tawny Port

#### Further inclusions:

- Asahi
- Asahi Dry Zero-Alcohol Beer
- Corona
- 4 Pines Pacific Ale
- Somersby Apple Cider
- Selection of soft drinks, juices, coffee & tea

## BEVERAGE UPGRADES

**Spirits upgrade - \$20 per person**

**Champagne upgrade - \$40 per person**

**Cocktail on arrival - \$18 each**

- Bellini
- Aperol Spritz
- Espresso Martini



# EVENING CRUISING

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 and beverages**

*\$180 per person*

**3 Courses plus chef's tasting canapes and beverages**

*\$190 per person*

## ACCOMPANIMENTS

- Artisan Sourdough roll

## ENTRÉE

- **Cured yellowfin tuna**, yuzu dressing, shaved fennel with lemon vinaigrette, herb oil
- **Heirloom beetroot**, whipped yogurt, caramelised onion confit, puffed quinoa.

## MAIN COURSE - choice between

- **Brined chicken**, french beans, broccoli, colcannon, mushroom jus
- **Pan seared barramundi**, cauliflower purée, pickled cabbage, asparagus, caper beurre noisette
- **Spinach & ricotta ravioli**, carrot purée, crispy carrot purée, crispy fried basil, burnt lemon butter, watercress

## DESSERT - choice between

- **Apple crumble**, berry compote, seasonal fruits, vanilla Chantilly
- **Green tea tiramisu**, raspberry gel, sesame tuile, seasonal fruits

## 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:

- Peg & Bull Prosecco, Murray Darling, NSW
- Pikorua Sauvignon Blanc, Marlborough, NZ
- Pocketwatch Pinot Gris, Central Ranges, NSW
- Montrose Chardonnay, Mudgee, NSW
- Luna Rosa 'Rosado' Rose, Central Ranges, NSW
- Quilty & Gransden Pinot Noir, Orange, NSW
- Wild Oats Shiraz, Central Ranges, NSW
- Galway Pipe Tawny Port

#### Further inclusions:

- Asahi
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- 4 Pines Pacific Ale
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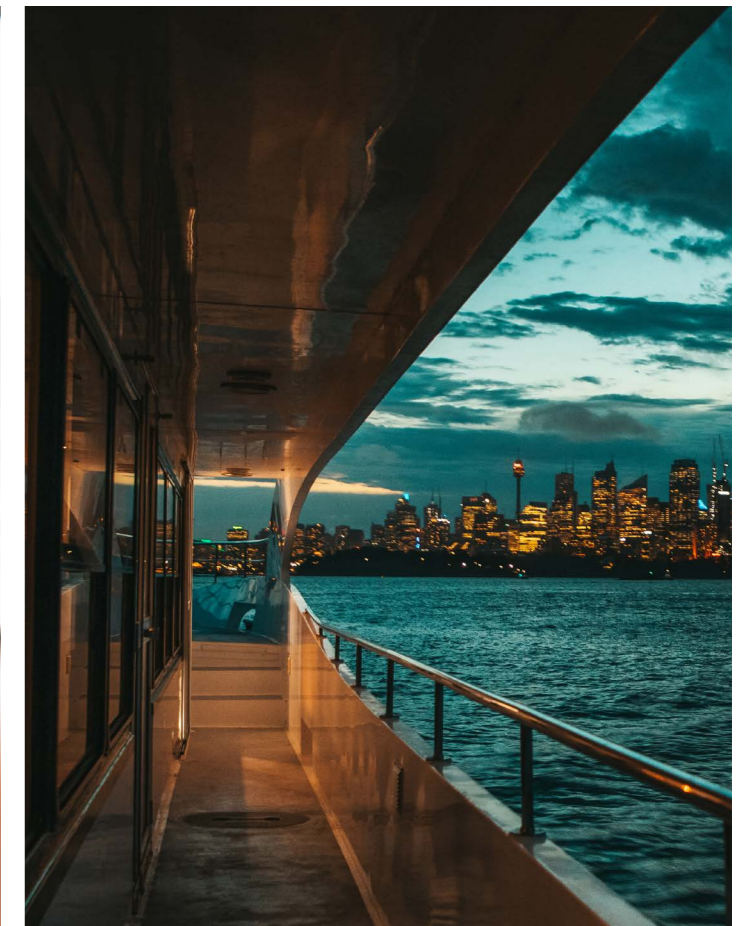
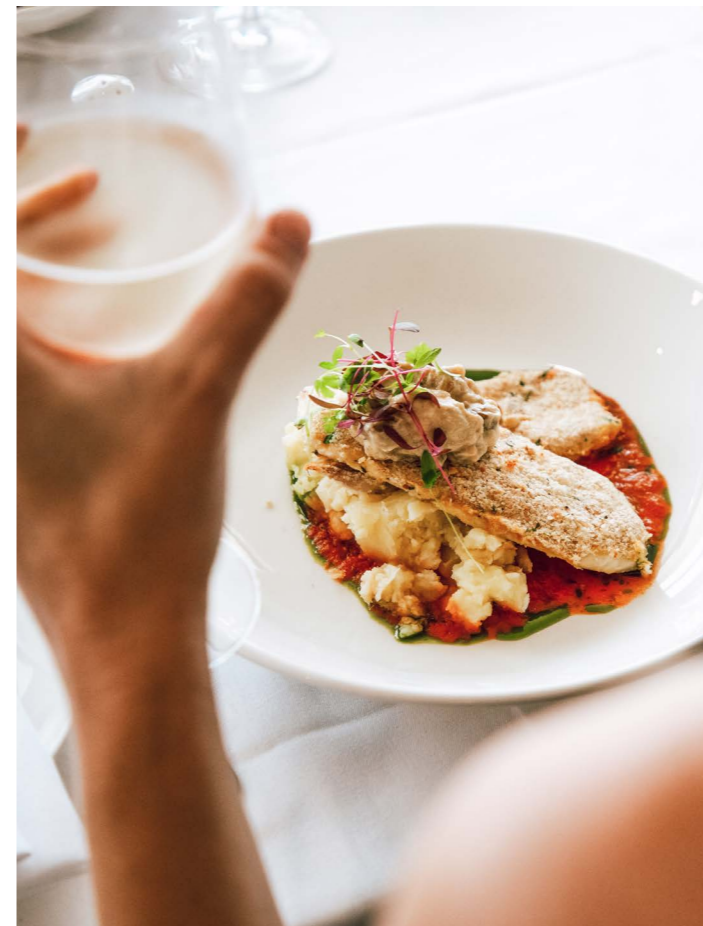
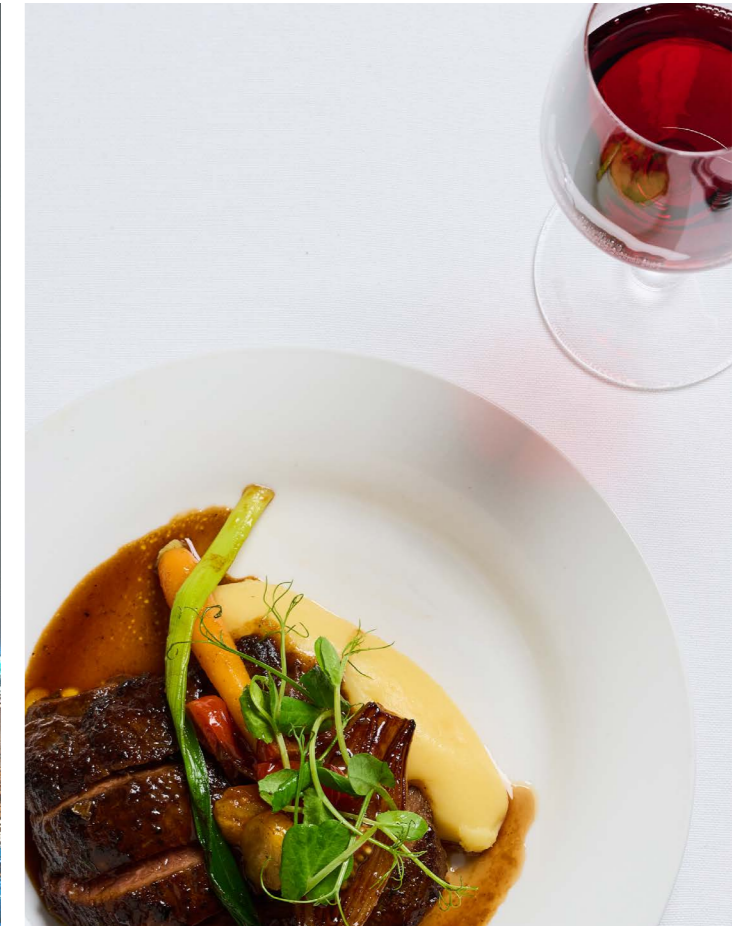
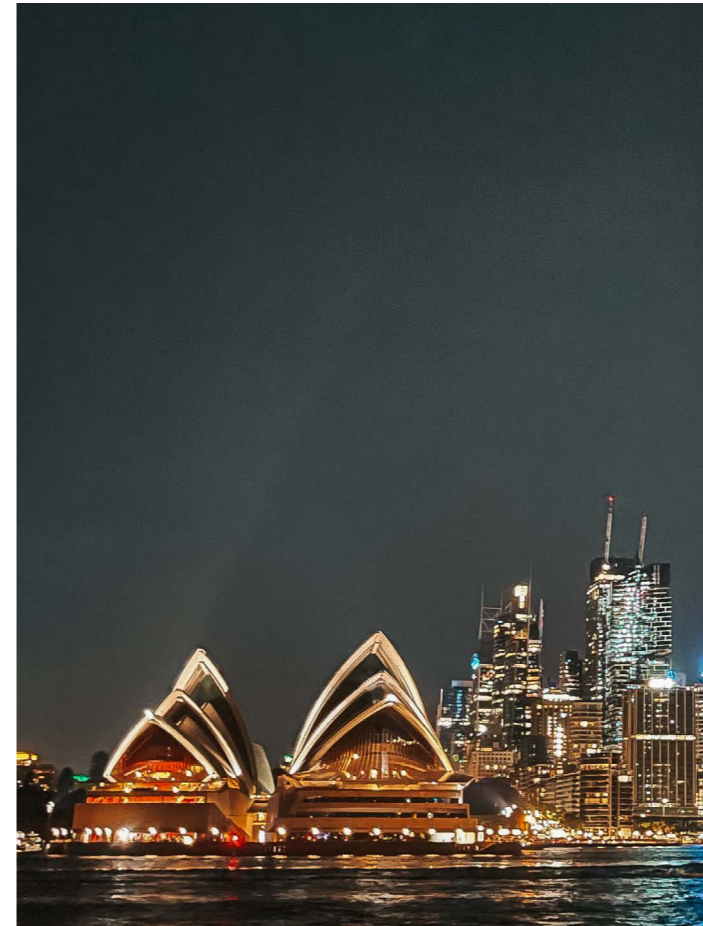
## BEVERAGE UPGRADES

**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 feta 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*

## 2.5 HOUR BEVERAGE PACKAGE

### INCLUSIONS

#### Wine selection:

- Peg & Bull Prosecco, Murray Darling, NSW
- Pikorua Sauvignon Blanc, Marlborough, NZ
- Pocketwatch Pinot Gris, Central Ranges, NSW
- Montrose Chardonnay, Mudgee, NSW
- Luna Rosa 'Rosado' Rose, Central Ranges, NSW
- Quilty & Gransden Pinot Noir, Orange, NSW
- Wild Oats Shiraz, Central Ranges, NSW
- Galway Pipe Tawny Port

#### Further inclusions:

- Asahi
- Asahi Dry Zero-Alcohol Beer
- Corona
- 4 Pines Pacific Ale
- Somersby Apple Cider
- Selection of soft drinks, juices, coffee & tea

## BEVERAGE UPGRADES

**Spirits upgrade - \$25 per person**

**Champagne upgrade - \$45 per person**

**Cocktail on arrival - \$18 each**

- Bellini
- Aperol Spritz
- Espresso Martini



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



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