



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.



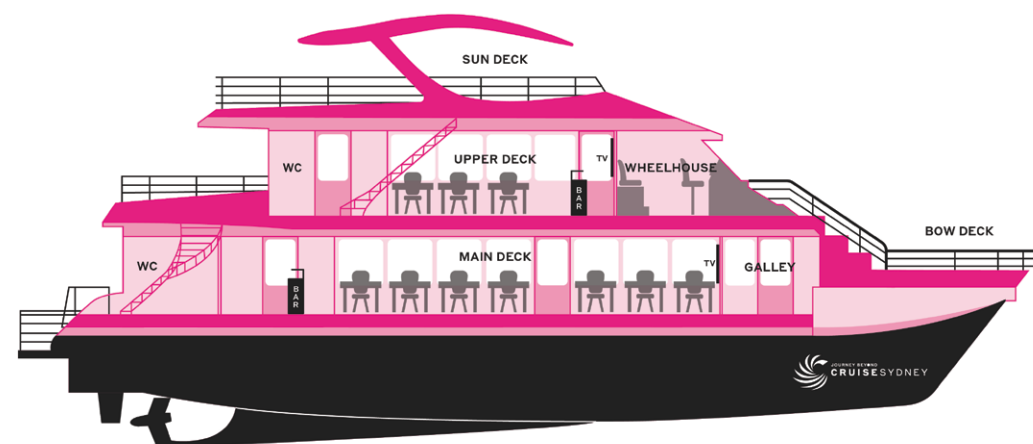
The Space

EXCLUSIVE USE

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

Guest numbers

- 80 guests seated formal dining
- 130 guests cocktail style

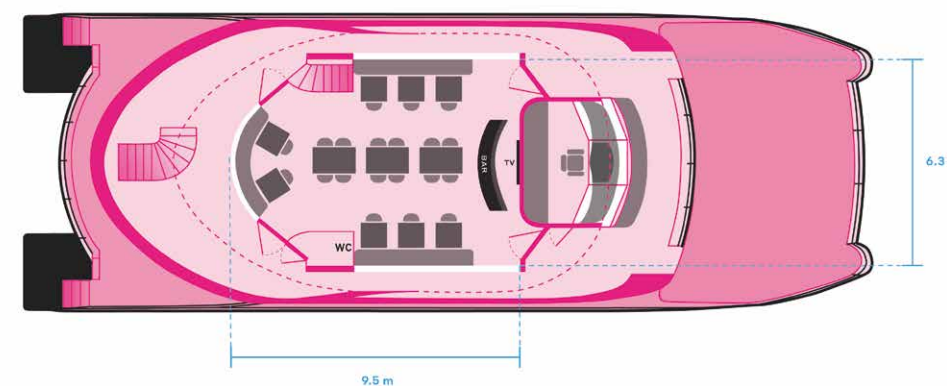


UPPER DECK

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

Guest numbers

- 32 guests seated formal dining
- 50 guests cocktail style

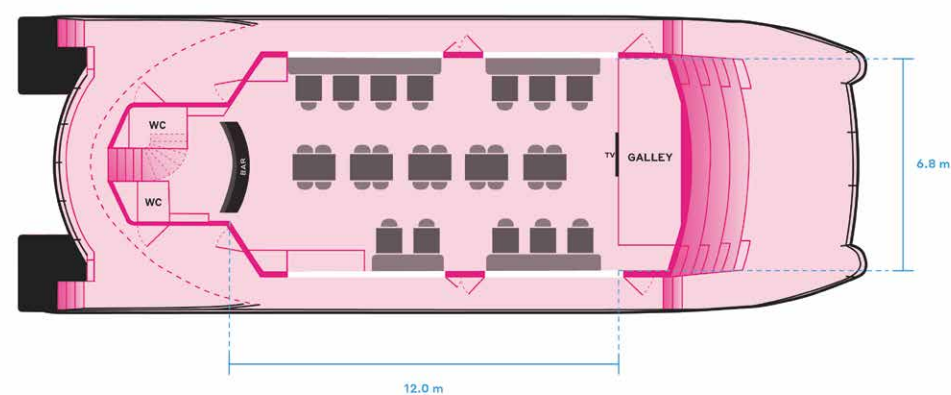


MAIN DECK

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

- 54 guests seated formal dining
- 90 guests cocktail style



Pricing

THE SPIRIT OF MIGLOO
3 hour Exclusive Use for up to 130 guests

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



Catering

We have a range of menus showcasing the very best NSW has to offer. From formal dining through to relaxed Cocktail style cruises, our experienced events team can create the perfect catering package for your cruise.

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*

OR

- Tart of sweet onion, braised fennel, Jannei goats cheese – with roasted truss tomato *Gf, Ve*

MAIN COURSE

- Riverina lamb rump – with buttered mash, roasted shallots, pickled beets, raisin jus *Gf*

OR

- Lemon thyme chicken breast – with bacon and leek colcannon, greens, red wine jus *Gf, P*

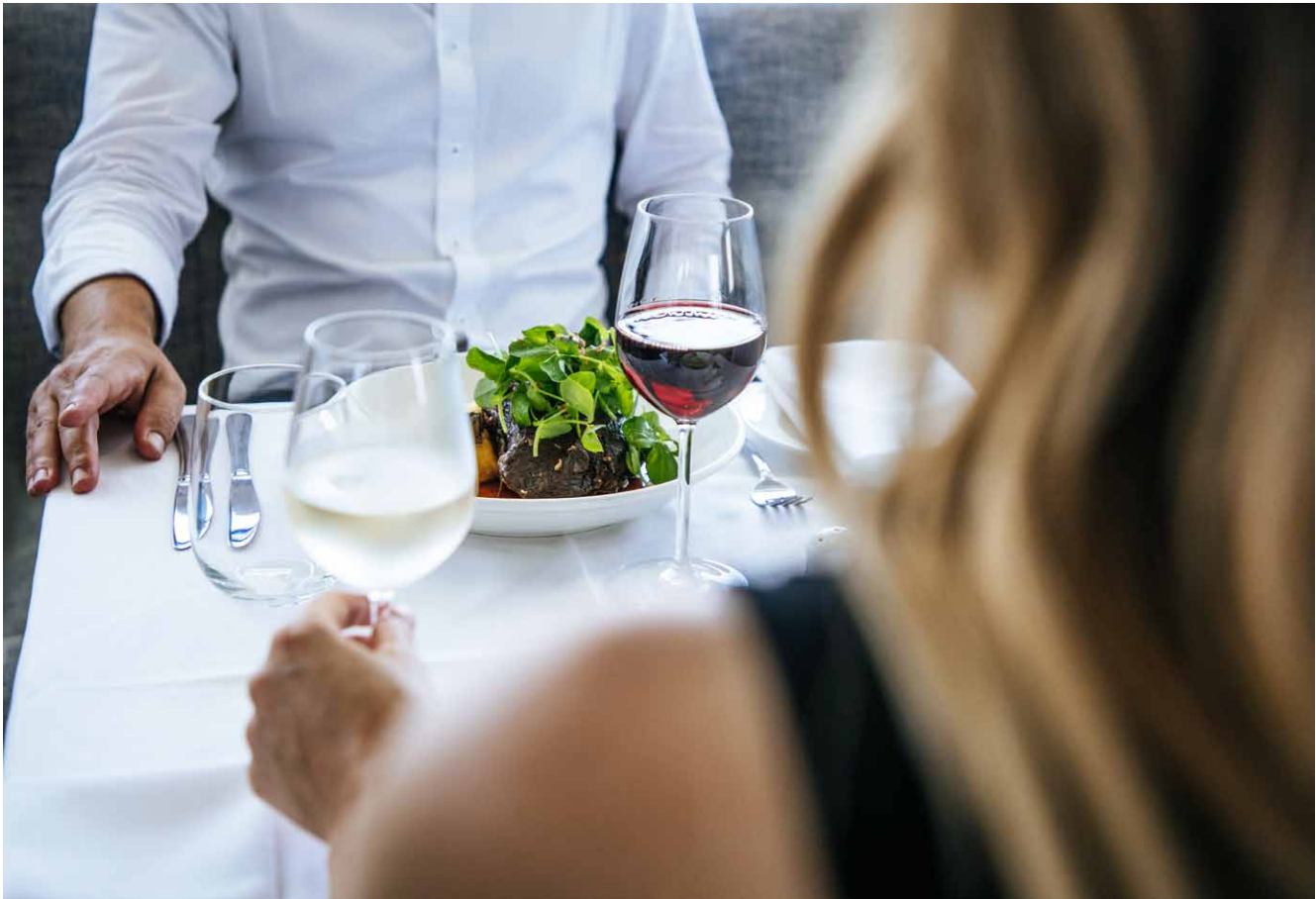
OR

- Pumpkin, spinach, chickpea pithivier (peats ridge) - maple pumpkin, glazed eschalots, asparagus, roast capsicum coulis *Ve, Vg*

DESSERT

Share plate for 2

- Popcorn delight – chocolate sable base, caramel cremeaux, vanilla mousse, butter crumble , caramel glaze
- Pavlova – with chantilly cream, fresh fruit and passionfruit coulis *Gf*





Cocktail

8 savoury canapés

\$45 per person

6 savoury canapés, 2 substantial items

\$55 per person

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

\$100 each

Designed for approximately 10 guests
grazing style

Minimum order – 2 of a particular platter

- Antipasto Platter (assorted marinated vegetables, breads and cured meats)
- Cheese Platter (assorted Australian cheese, breads and condiments)
- Cold Seafood Platter (10 x Sydney rock oysters, 10 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

STANDARD SPIRIT UPGRADE

\$10 per person per hour

Included spirits

- Bombay Sapphire Gin
- Jim Beam White Label Kentucky Straight Bourbon
- Bundaberg Underproof Rum
- Smirnoff Vodka
- Johnnie Walker Red Label Blended Scotch
- Bacardi Carta Blanca Superior

PREMIUM 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

Choose from one of the French Champagne options below to add to your beverage package

Bollinger Champagne upgrade

\$15 per person per hour

Moet Champagne upgrade

\$12 per person per hour

COCKTAILS ON ARRIVAL

Choose from the below welcome cocktails for guests on arrival

\$15 per person

Bellini

Aperol Spritz

Extras

We can organise a range of extras that will ensure your cruise is memorable.

These include, but are not limited to:

- Decorations
- Florists
- Entertainment
- Audio and Visual



Journey Beyond Cruise Sydney

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