



Food & Beverage 2025/26 Packages



FOOD PACKAGES

CANAPÉ

SLIDER & WRAP

CLASSIC BUFFET

SEAFOOD BUFFET

THREE COURSE ALTERNATE DROP

GRAZING CHARCUTERIE TABLE

BEVERAGE PACKAGES

BRONZE – beer, wine, sparkling & soft drink

SILVER – beer, wine, sparkling, house spirits

& soft drink

GOLD – beer, wine, sparkling, full bar spirits*

& soft drink

BAR TAB (pre-paid or PAYG)

CASH BAR (PAYG)



All packages have a fifty (50) person, adult guests, minimum charge, unless otherwise stated.

All packages prices are stated based on a standard three (3) hour charter and do not include GST.

Selection of multiple, or combination, of packages may attract a discounted rate. Customised, all inclusive, charter packages are negotiable on enquiry.

*does not include top-shelf spirits or RTD's.



Canapé Menu

\$45 per person

Select five (5) options below

Tomato Bruschetta

on crisp sourdough with spanish onion, marinated feta, balsamic reduction and marinated feta

Smoked Salmon & Dill

on crisp nori with crème fraiche

Swedish Prawn Toast

Crème fraiche and dill

Grilled Halloumi

Honey glaze and chilli

Vegetable Spring Roll

with lettuce and nouc cham

Prawn Cocktail

Baby gem, avocado, smoked paprika and seafood sauce

Fish Taco

with cabbage slaw, fresh salsa and lime, aioli

Salt & Pepper Squid

Mesclun, lemon wedges and lime aioli

Arancini

Mushroom and truffle

OR

Pumpkin and pesto

OR

Corn and jalapeno

Add Extra Canapés \$3.75 each

Add Extra Sliders \$9 each





Sliders & Wraps

\$9 per piece

Minimum of 250 pieces*

Select two (2) options

Australian Waygu Beef

with smoky BBQ sauce, baby gem lettuce, tomato, caramelised onion and cheese

12 Hour Slow Cooked Boston Butt

with spicy jalapeno slaw and chipotle aioli

Korean Fried Chicken

with gem lettuce, pickles and cheese

Vegan Burger

with grilled eggplant, siracha aioli and baby gem

Chicken Caesar

with crispy baby gem lettuce, bacon and parmesan



*Unless in conjunction with other menu package.

Classic Buffet

\$57 per person

Served as self service – standing or seated

Vegetarian Hot Pasta

Spiced napoli sauce, peppers and parmesan

Roast chicken pieces

Gluten free as no stuffing

Lamb Kofta

Herbs, spices, onion and mint tzatziki

Creamy Chicken Pasta Salad

with fresh parsley, carrot and cabbage

Corn Ribs

Tossed in smoky compound butter

Golden Roasted Chat Potatoes

Tossed in salt flakes and oregano

Garden Salad

Spanish onion, cucumber, cherry tomato, mesclun and honey mustard dressing

Roast Capsicum Salad

Spanish onion, cucumber, marinated feta, lettuce, olive oil and oregano





Seafood Buffet

\$80 per person

Served as self service – standing or seated

Fresh Prawns

with fresh lemon wedges and seafood dipping sauce

Sauteed Mussels

in fresh citrus, tomato, chilli, garlic, and white wine broth

Crab & Chorizo Pasta

with chilli, garlic, butter and parmesan

Lemon Pepper Squid

Pineapple cut squid tossed in fresh lemon zest and pepper

Spiced Vegetable Mix & Avocado Crema

Sweet potato, corn, zucchini, jalapenos, tomato, capsicum and onion

Cumin Roasted Butternut Pumpkin Salad

Roasted pine nuts, spanish onion, cucumber, semi-dried tomatoes, marinated feta and balsamic reduction

Pesto Pasta Salad

Penne pasta, sun dried tomatoes, rocket, marinated feta



Inclusions

Self-serve Dessert Buffet

Seasonal Fruits Platter

Bread Rolls



Three course Alternate Drop menu

\$89 per person

Served seated

Select two (2) options from each course



Entrée

- Heirloom tomato, buffalo mozzarella and avocado salad, fine herb dressing
- Roasted baby beetroots, wild rocket, whipped feta, toasted hazelnuts, aged balsamic
- Kiln smoked Atlantic salmon, marinated fennel, dill and caper creme fraiche
- Vodka and dill cured salmon, brioche crumbs, micro herbs, chive emulsion
- Wild mushroom arancini, Persian feta, baby herb salad
- Slow cooked pork belly, crackling, apple and candied walnut salad, pomegranate dressing
- 5 spice salt and pepper squid, cucumber and green mango salad, nam jim dressing
- Caramelized onion and French goats cheese tartlet, roasted beetroot vinaigrette
- King prawn and udon noodle salad, roasted nori, toasted sesame and miso dressing
- Spiced Lamb kofta, crispy flat bread, houmous, tahini dressing
- Crispy risotto cake, wild mushrooms, parmesan and parsley crumble

Main

- Pan-friend "Huon" Atlantic salmon, risotto primavera, slow roast tomato, garden herb salad
- Crispy skinned Barramundi, Romesco sauce, basil braised peppers, toasted macadamias
- BBQ parsley and garlic chicken breast, thyme potatoes, king brown mushrooms, rocket pesto
- Pan-fried chicken breast, Moroccan couscous, Persian feta, harissa and pomegranate dressing
- Slow cooked beef brisket, field mushroom ragout, creamed potato, parmesan crumble
- Crispy confit duck, potato rosti, Tuscan braised cabbage, pink pepper Jus
- Marinated lamb rump, potato and leek gratin, charred asparagus, salsa verde, pan jus
- Fillet of Angus beef, potato and smoked garlic puree, thyme glazed carrots, Cabernet jus
- Oven roasted ocean trout, grilled Mediterranean vegetables, pine nuts, green goddess dressing
- Pork fillet "Saltimbocca", prosciutto, sage, crispy potatoes, nut brown butter and shiraz jus
- Slow cooked lamb shoulder, pea puree, crispy potatoes, rosemary jus

Dessert

- Coconut panna cotta, lychee and vanilla syrup, toasted almonds
- Warm triple Belgian chocolate brownie, vanilla anglaise, raspberries
- Lemon cheesecake, white chocolate and macadamia crumble
- Warm sticky date pudding, butterscotch sauce, King Island cream
- Apple and almond tart, brandy caramel sauce, Chantilly cream
- Pavlova with seasonal berries and passionfruit
- Lemon tart, raspberry compote
- Coffee and dark chocolate mousse, honeycomb and almonds

Grazing Charcuterie Table

ONLY OFFERED AS AN ADDITION WITH OTHER FOOD PACKAGE

\$27.50 per person*

Hand crafted to cater for any event

Our Chefs will ensure to make any event pop with one of our Hand-Crafted Grazing Boards. Using the best locally sourced ingredients available. We cater to any needs.

Inclusions

Local Cheese
Assortment of Crackers
Dips
Fresh Fruits
Fresh Vegetables
Fresh Breads
Cold Meats
Desserts and More!

*approx. \$1,500 per table,
per minimum pax numbers



Bar Packages

BRONZE

\$50 per person

Beers: Ironbark Hill Craft, Great Northern Super Crisp, Tooheys New, Somersby Cider

Wines: Peter Drayton Wines Shiraz, Semillon Sauvignon Blanc, Pink Moscato, Sparkling Chardonnay

Soft Drinks: Pepsi, Pepsi Max, Lemon Squash, Lemonade, Tonic Water, Soda Water, Orange Juice

SILVER

\$65 per person

AS ABOVE

Beer, wine, champagne & soft drink

PLUS

House spirits: bourbon, vodka, scotch, gin and rum

GOLD

\$80 per person

AS ABOVE

Beer, wine, champagne, house spirits & soft drink

PLUS

Smirnoff OR Absolut Vodka, Jim Beam, Jack Daniels, Johnny Walker, Southern Comfort, Bundy Rum, Midori, Bacardi Rum, Malibu, Wildstreak Gin

BAR TAB

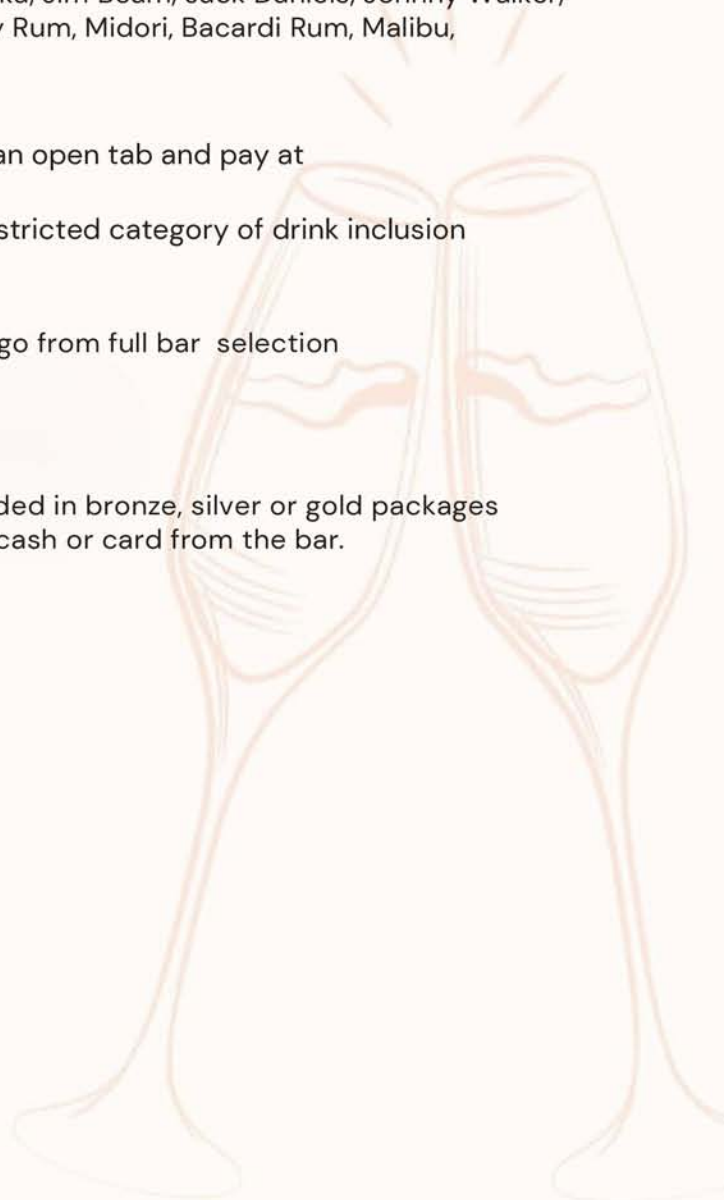
Pre-paid amount or run an open tab and pay at completion of the cruise

Can have tab set with restricted category of drink inclusion

CASH BAR

Guests can pay as they go from full bar selection

Please note that RTD cans are not included in bronze, silver or gold packages but may be purchased separately with cash or card from the bar.



Ready to book your dream event?



Enquire Now

1300 405 292

info@alleventcruises.com.au

alleventcruises.com.au

**SEE IMPORTANT INFORMATION
PLUS TERMS AND CONDITIONS
ON NEXT PAGES**





Important Information & Terms of Service

- **Yacht Hire Inclusions:** As determined by management and event requirements, hire includes: wharf bookings, exclusive use of single or multiple decks, marine crew, bar and catering staff, AEC standard tables/chairs/dining ware, and use of the vessel's integrated sound and lighting system.
- **Minimum PAX:** The client agrees to pay for the minimum guests stated on quote, or invoice. Final numbers must be confirmed 14 business days prior to the event/charter, and charges will be based on the greater of the confirmed number or the minimum guarantee. Any additional guests attending on the day will be charged accordingly.
- **Strictly NO BYO Alcohol:** All alcohol must be purchased and consumed on board in line with RSA and liquor Licencing requirements. Requests to BYO will be refused.
- **RSA Compliance:** All Event Cruises adheres to NSW Responsible Service of Alcohol laws. Valid photo ID is required. Beverage service is at the discretion of staff and may be refused to intoxicated patrons.
- **Safety & Behaviour:** Crew directions must be followed at all times. Intoxicated, abusive, or unsafe behaviour will result in removal without refund.
- **All Ages Events:** Guests under 18 must be accompanied by a parent/guardian (18+). No bar service will be provided at Under 18 events except for non-alcoholic beverages.
- **Dietary Requests:** Requests for dietary substitutions are handled on a case-by-case basis. Our kitchen is not allergen free, and we accept no liability for allergen exposure.
- **Risk & Liability:** Participation is at your own risk. We are not liable for injury or loss unless due to proven negligence. Children under 18 must be supervised at all times.
- **Event/Ticket Inclusions:** As specified on the individual event listing, and/or quote.
- **Weather Conditions:** Cruises operate in a variety of weather. Rain or wind is not grounds for cancellation unless the Captain deems conditions unsafe. Force majeure events (e.g. storms, mechanical issues, government restrictions) may result in reschedule, credit, or refund at management's discretion.
- **Photography/Media:** Attendance constitutes consent to photography/videography for promotional use unless you notify us in writing before the event.

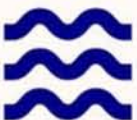
Terms & Conditions may be updated at any time and are published on our website. The version in force at the time of booking applies.



Payment Terms & Conditions

Quotes are indicative of pricing, and full cost. The final invoice amount is determined upon agreement of package selections, confirmed passenger numbers, and any additional requirements.

- (i) All charters are **P.I.A (Payment in Advance)**. Bookings are not confirmed until full payment, or a deposit (as specified at the time of booking), has been received and a confirmation email issued. Full payment is required by the due date specified in your booking confirmation. Failure to make timely payment may result in cancellation of the booking without refund.
- (ii) All prices are in Australian Dollars (AUD) and exclude GST unless otherwise stated.
- (iii) Payments may be made by EFT, credit card, or other accepted methods. Surcharges may apply to card transactions.
- (iv) For all cruises, including private charters and publicly ticketed events, full payment is required to secure tickets and/or bookings, unless management has agreed to a deposit arrangement.
- (v) All payments are non-refundable, in accordance with our full Terms & Conditions available on our website and ticketing platforms.
- (vi) Payment of any remaining or outstanding balance must be made no later than **30 days prior** to the charter or event date, unless stated otherwise.
- (vii) **Minimum Guarantee** of Passenger Numbers: Where a minimum passenger number is specified on your quote or invoice, this number represents a guaranteed minimum spend. The final invoice will not be reduced if the actual number of passengers attending falls below the minimum.
- (viii) Any additional passengers beyond the amount invoiced will be charged at the applicable ticket or package rate, payable prior to boarding or at a time determined by management.
- (ix) Additional services, equipment, or requirements not included in the original event details may be provided at an agreed additional cost and invoiced accordingly.
- (x) All Event Cruises reserves the right to revoke tickets or cancel bookings, without refund, if full payment has not cleared by **14 business days prior** to the event or charter date.
- (xi) **Customer Cancellations:** All payments made (including deposits and instalments) are strictly non-refundable. This applies regardless of the reason, including change of mind, illness, or scheduling conflicts.
- (xii) No refunds are provided for no-shows, late arrivals, or missed departures.
- (xiii) **All Event Cruises Cancellations:** If we cancel due to safety, weather, mechanical issues, or low ticket sales, you may be offered, at management's discretion:
 - A full refund, OR
 - A rescheduled date, OR
 - A credit voucher valid for three (3) months from the date of cancellation.
- (xiv) All Event Cruises Pty Ltd reserves the right to refuse entry to any person not holding a valid ticket, booking confirmation, or inclusion on an authorised guest list.



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