

Cruise Sydney Harbour New Years Eve 2017

Sunday
31 Dec.
2017

*All inclusive
package*

Canapes, Supper
& Beverages
6pm - 1am
(7 hour cruise)




ARISTON

\$55,000
Up to 56 guests



PISCES

\$25,000
Up to 26 guests



New Years Eve Menu

Cauapé

freshly shucked oysters served natural with lemon juice and sea salt

sautéed wild mushroom and fresh herbed ricotta in a crisp cone
peking duck pancake with spring onion, cucumber and hoisin sauce

kingfish sashimi on a japanese skewer with watermelon, pickled ginger and lychee
roasted tomato arancini filled with mozzarella with garlic aioli
seared scallops wrapped in pancetta with pesto drizzle
black eye bean and provoleta cheese tostada with pico de gallo

greek pulled lamb slider with garlic tatziki and butter lettuce
warm chicken and leek pie with flaky pastry
argentinean churrascurra beef fillet skewer with red pepper chimichurri sauce
beer battered flathead gougons with tartare sauce

Substantial Cauapé (served in small bowls with forks)

king prawn salad avocado and macadamia nuts, lemon pepper dressing
duck confit with wild mushrooms, garlic mash, spring asparagus
sri lankan fish curry with fragrant rice and fresh coconut sambal

Dessert Cauapé

mini pavlova with fresh cream and summer berries
chocolate and espresso fudge shots with biscotti
fresh fruit brochettes

Cheese

selection of australian cheese, dried fruits and assorted crackers

Supper (served on a side buffet)

guinness and honey baked ham with condiments and bread rolls



deluxe Beverage Package

Beer

Cascade Premium Light
Peroni
Corona

Red Wine

Penfolds Koonunga Hill Seventy Six Shiraz Cabernet 2014
Stoneleigh Pinot Noir 2015

White Wine

Wither Hills Sauvignon Blanc 2014
Kudos by Ant Moore Pinot Gris 2014 NZ

Sparkling

Chandon Brut NV

Selection of soft drinks, juices, mineral water, tea and coffee.
Alternative quality beers and wines will be served if the selection is unavailable.