

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

BOOKED



New Years Eve Menu

Canapé

freshly shucked oysters served natural with lemon juice and sea salt

sauteed 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 Canapé (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 Canapé

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

Corona Extra
Peroni Nastro Azzuro (imported)
Cascade Premium Light

White Wine

Kudos by Ant Moore Pinot Gris NZ 2014
Mondiale Marlborough Sauvignon Blanc

Red Wine

Gilardi 'Ravelet' Rose French
Penfolds Koonunga Hill Seventy Six Shiraz Cabernet 2015
Stoneleigh Pinot Noir 2015

Sparkling

Petaluma Croser NV

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