# Cruising on the Hawkesbury Rive



The spectacular Hawkesbury River can provide a unique and constantly changing backdrop for your function that will have your guests talking about it for years to come.

Hawkesbury Cruises offers all the ingredients to ensure your function is a truly memorable event, with experienced, professional and adaptable staff, great service and fabulous food.

There are a number of menu options: The Postie Ploughman's Plate; that perennial favourite, fish'n'chips, a fabulous cold buffet with options, or you can self-cater. Prices for each are detailed in the following pages, with the minimum catering price being for 20 adult guests. Contact details for local catering services are also included.

Bareboat hire is also available with full bar service; conditions apply to this type of charter to comply with our Responsible Service of Alcohol requirements. Please enquire for more details.



## \$495 per houi el< <u> </u> >.5



M.V Emily Melvey provides a comfortable and stable platform for a great party. The completely open upper deck and enclosed saloon downstairs cover all weather possibilities, and the flexible layout allows many variations for seating plans.

M.V. Emily Melvey is best suited to small groups, with numbers limited to 45 guests for a sit-down function and 80 for a cocktail-style party.

There are two toilets on board, a full sound-system (ipod compatible) and a cordless microphone for speeches.



## **dyrunner** \$550 per hour ~.~



M.V. Bayrunner is a big converted landing barge with fantastic open spaces on both levels. She has totally flexible seating arrangements downstairs with up to 10 tables of 10 possible. Downstairs also holds the bar and servery area, and two bathrooms, as well as a large lounge area on the back deck.

The upper deck consists of a fabulous open viewing platform with seating around the edges.

There is a full sound-system on board (ipod compatible) including a cordless microphone for speeches, and plenty of room upstairs for dancing and a band if required.

Functions on the M.V. Bayrunner require a minimum of 40 guests, with a maximum of 100 for a sit-down buffet meal and 120 for a cocktail-style event.



## **M.V. Zarapito** \$595 per hour



M.V. Zarapito is a spacious catamaran with large viewing decks on both levels. She has a mixture of fixed and flexible seating on the lower deck, with tables of four, seven and eight to a total of 86 guests. Downstairs also holds the bar and servery area, and three bathrooms, and it is fully airconditioned.

The upper deck consists of a covered lounge area and a substantial outside deck with seating.

There is a full sound-system on board (ipod compatible) including a cordless microphone for speeches, and plenty of room upstairs for dancing and a small band if required.

Functions on the M.V. Zarapito require a minimum of 40 guests, with a maximum of 100 for a sit-down buffet meal and 120 for a cocktail-style event.



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## The Best of Brooklyn!

Fresh, lightly crumbed fish fillets with crispy garden salad and lemon slices, individually plated

Hot, delicious chips, served in boxes at each table

Followed by palate-cleansing seedless watermelon, or individually wrapped chocolate truffles

Freshly brewed plunger coffee & a selection of Twinings Teas

Gluten-free and vegetarian alternatives are available



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As served on the iconic Riverboat Postman

Individually plated Aussie Ploughman-style lunch

Shaved ham, tasty cheese slices, tomato, cucumber, carrot, mixed lettuce, pickled onions, pickles, fruit chutney, butter & Italian dressing

Home-baked Turkish bread roll

Followed by palate-cleansing seedless watermelon, or individually wrapped chocolate truffles

Freshly brewed plunger coffee & a selection of Twinings Teas

Gluten-free and vegetarian alternatives are available



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## Light snacks and antipasto

-Selection of char grilled vegetables, kalamata olives & sundried tomatoes with fetta cheese marinated in herbs and olive oil, served with freshly baked baguette

> -Selection of dips served with freshly baked baguette

-Selection of fresh vegetable sticks, with ham, salami, mortadella & pepperoni, kalamata olives, cheese cubes & spring onions, served with crackers

-Platters of Seasonal Fruits & Australian premium Brie served with a variety of crackers

Freshly brewed plunger coffee & a selection of Twinings Teas



## Opp + cruising time (per hour)



## Substantial Plate & Fork Style Buffet

-Selection of fresh salads: Quinoa Tabbouleh \*^ Sweet Potato, Kale & Cous Cous \* Bean Medley \*^ Greek Salad ^ Green Leafy Garden \*^

-Selection of cold meats & Italian cuts Rare Roast Beef platters Smoked Salmon with Spanish onion and capers

Additional options: Freshly shucked local oysters @ \$10pp Buckets of fresh Aussie prawns @ \$10pp

Selection of fresh breads & sourdough

-Platters of Seasonal Fruits & Australian premium Brie served with a variety of crackers and lashings of Double Cream

Freshly brewed plunger coffee & a selection of Twinings Teas

\* Suitable for vegans ^ No Gluten added



## The Bar



## Beers

Cascade Premium Light	\$5
Crown Lager	\$7
150 Lashes Pale Ale	\$7
Tooheys New	\$6
Tooheys Old	\$6
Steamrail Apple Cider	\$7

## Wines

'The Vines' Semillon Sauvignon Blanc 'Goodwyn' Chardonnay 'The Vines' Pinot Grigio	
'The Vines' Cabernet Merlot (2014) 'Goodwyn' Shiraz (2015)	All \$5/ glass or
<mark>Sparkling</mark> De Bortoli Emeri Pink Moscato The Vines Brut Cuvée (NV)	\$20/ bottle

Soft Drinks & Juices	\$3
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Spirits & Mixers \$8

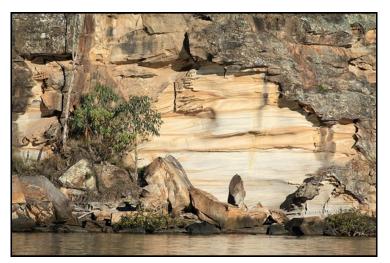
Drinks packages are as follows:

\$11pp/per hour - full bar list, not including spirits

**\$14pp/per hour** - full bar list, including standard spirits & mixers



## Conditions erms &



Tentative bookings: Hawkesbury Cruises will hold a tentative booking for 10 working days. On confirmation we request a \$500 deposit by cheque or direct deposit, which will be deducted from the final amount. We understand that situations can occur that would require a booking cancellation; your deposit is fully refundable up to one month prior to the event. After that time, a cancellation fee applies and your deposit will be held.

Final guest numbers must be advised no later than 5 days prior to the cruise. The number of guests advised will be the amount for which you will be invoiced. Payment must be made no later than 48 hours prior to the cruise. Unfortunately we are unable to refund for any guests who may cancel between this time and the cruise date.

Confirm menu choice: Menu must be confirmed at the same time as final numbers are advised, as well as any special dietary requirements of which you may be aware.

In the event of bad weather, your event will still go ahead as planned.

Hawkesbury Cruises does not permit food to be brought onto the premises, with the exclusion of birthday cake, unless by prior arrangement.



## Conditions erms &



All our vessels are fully licensed, and as such we do not offer a BYO option. At no time can beverages be brought onto or taken off the vessels due to licensing restrictions.

Hawkesbury Cruises is committed to the responsible service of alcohol, and therefore intoxicated guests will not be tolerated and will be refused alcoholic beverages. Please be aware that the Water Police and Maritime Authority conduct random routine boardings of charter vessels on the Hawkesbury River.

Delivery and Collection of Goods:

Hawkesbury Cruises takes all care but no responsibility for all goods delivered to our vessels. At the end of the charter we require all items to be taken off our vessels, particularly presents and table decorations.

For safety reasons, we can not allow candles on board. We ask that you do not glue, screw, tape or staple anything to the walls, posts, tables etc.

Prices outlined in this information are valid to December 2019, and are subject to change.



## Detail Contact



Hawkesbury Cruises ABN 44 095 832 705

Postal Address: PO Box 107, Brooklyn NSW 2083

Telephone: 02 9985 9900/0400 600 111

Email: info@hawkesburycruises.com.au

Website: www.hawkesburycruises.com.au

Offsite Catering: Cater On - Sandra - 0423 006 622

