



SYDNEY
event
CRUISES

Share the Excitement

CATERING

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People who love food,
are always the best people
Julia Child

FOOD

SYDNEY *event* CRUISES

Pizza and Burgers

Perfect for your stand-up event where being with friends, talking and dancing is your priority! Made by our chef from scratch these homemade pizzas are perfect for sharing and eating cocktail style.

Our round 11-inch pizzas are cut into 8 slices and served on wooden boards, offered wandering or stationed. Ordering is easy with pricing per pizza so no one will go hungry... a true crowd pleaser!

20 per pizza

The Margherita

Home-made dough base, tomato passata, mozzarella cheese, fresh tomato slices and fresh basil leaf

The Australian

Home-made dough base, tomato passata, mozzarella, smoked leg ham and pineapple

The Spicy

Home-made dough base, tomato passata, mozzarella cheese, hot salami, anchovies, onion, olives

The Smokey

Home-made dough base, smokey BBQ sauce, mozzarella, smokey chicken, mushrooms

* Remember we can cater for all dietary requirements, just add or take away cheese and meats or choose gluten free bases for an extra \$5 per pizza.

Looking for a casual option? Try our delicious and no fuss pizzas' and then just delete the phrase 'try half pizzas and half burgers for your guests.

Beef burger 16

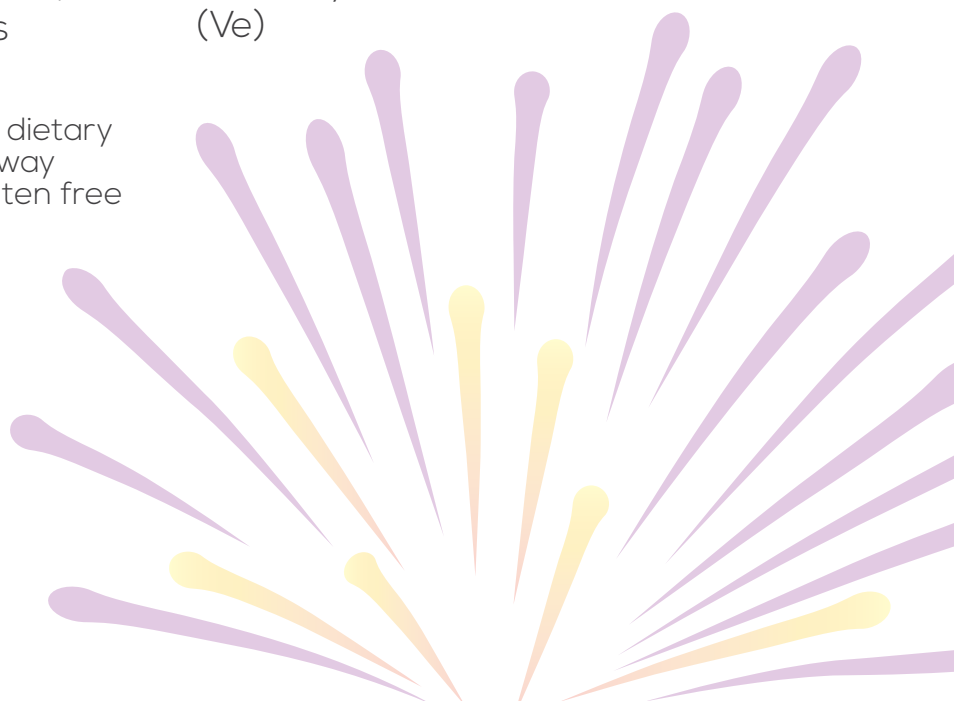
Beef patty, tasty cheese, lettuce, caramelised mustard onion, pickle, tomato sauce & siracha mayonnaise

Asian Chicken Burger 15

Hoisin marinated chicken fillet with sesame slaw, pickled red onion and Asian aioli

Beyond Burger 20

100% premium plant-based burger! Free from soy, gluten and GMO's. Served with lettuce, tomato, onion and mayonnaise on a colourful bun (Ve)



Cocktail Canapes

Cold Options

Rare Roast Beef Skewers (GF) with Fresh Thai Dressing

Crostini (V) With Avocado, Tomato Salsa, Persian Feta

Prawn (GF) and Pork Rice Paper Rolls

Peking Duck Pancakes Crepes with Cucumber, Spring Onion, Shredded Carrot & Ho Sauce

Smoked Salmon Blinis with Cream Cheese, Dill, Capers & Lemon

Sushi (GF) Selection of Cucumber, Avocado, Tuna & Salmon Sushi Rolls cut into bite size pieces

Hot Options

Spicy Lamb Meatballs with minted yogurt sauce

Petite Beef Burgundy Pie

Chicken and Leek Pie Served with Tomato Relish

Pork and Fennel Sausage Roll Served with Tomato Relish

Spinach Quiche (V) Served with Tomato Relish

Falafel (Vegan, GF, DF) Served with Minted Yogurt

Marinated lemon & pepper chicken skewers (GF)

Sweet Options

European Profiteroles Filled with Creme Patissiere and Delicate Sweet Toppings

Delicate Strawberry Tartlets In Pastry Cases topped with Fresh Strawberry

New York Style Baked Cheesecake Bites

Bite Sized Cakes - Mud, Blackforest or Nutella Flourless

35 per head (6pp) 3 Choices

45 per head (8pp) 4 Choices

53 per head (10pp) 5 Choices



Three Course

45 per person

On Arrival

Assorted baby sushi with wasabi and soy dressing (GF, DF, V)

Mains

Lemon and Pepper Marinated Chicken skewers on bed of creamy potato salad and green salad leaves, with tomato, cucumber and Spanish onion. Lemon and olive oil dressing. (GF)

Thinly sliced roast beef with baby spinach and roasted pumpkin, capsicum and chickpea salad. Seeded mustard and lemon dressing (DF)

Garlic and herb falafels with roasted pumpkin, capsicum and chickpea salad and green salad leaves, tomato, cucumber, Spanish onion. Lemon mustard dressing (Vegan)

All served with warm dinner roll and butter

Dessert

European profiteroles, filled with creamy custard and topped with strawberry, pistachio, almond and chocolate.

Chocolate cake with creamy frosting (GF, DF, Vegan)



All is fair in love and beer
Kurt Paradis

BEVERAGE

SYDNEY *event* CRUISES

Packages

For that complete and all-inclusive event choose from one of our beverage packages. With add on choices of basic and fine spirits as well as cocktails on arrival, the options are endless. Speak to our customer experience about your favourite drink or maybe a fancy bottle of champagne and design your own perfect package!

All packages include soft drink and a selection of juices.

Duration / Classic / Premium/ Platinum

3 Hours / 50 / 60 / 70

4 Hours / 60 / 70 / 80

5 Hours / 70 / 80 / 90

Classic

Our classic package includes quality Australian wine varieties. Featuring Tatchilla from the South Eastern region of Australia and beer and cider by James Squire.

Your guests can enjoy: Tatchilla NV Brut, Tatchilla Chardonnay, Tatchilla Sauvignon Blanc and Tatchilla Shiraz Cabernet as well as James Boags Premium light, Hahn Super Dry and 5 Seed apple cider.

Premium

Our premium package includes all of the selections from our classic package with the addition of premium wine varieties and popular Australian beers.

Your guests can enjoy: Yarra Burn Prosecco, Dusky Sounds Sauvignon Blanc, Days of Rose, St Halletts Garden of Eden Shiraz as well as Heineken and James Squire One Fifty Lashes Pale Ale.

Platinum

Speak to your event manager about accessing platinum beverage varieties such as Croser NV, Chandon, Verve Clicquot, Grant Burge Pinot Grigio and Little Creatures Pale Ale.

Basic Spirits Add 20 pp
House vodka, Gin, Whisky, Bourbon and Rum

Fine Spirits Add 30 pp
Jim Beam and Jack Daniels Bourbon, Bundy Rum, Johnny Walker Scotch, Smirnoff or Absolute Vodka, Bombay Sapphire Gin, Southern Comfort, Midori and Malibu

Cocktails POA

Treat yourselves to a cocktail of choice which can be pre-made prior to your guests arriving.

Cash Bar

When food and entertainment is your main focus, a cash bar can be a great way to keep the party going! Pay by consumption or have guests pay as they go.

Alternatives include dry till and drink vouchers as a way of staying within budget!

Fixed prices

Wine

Glass/Bottle

Classic wine selection

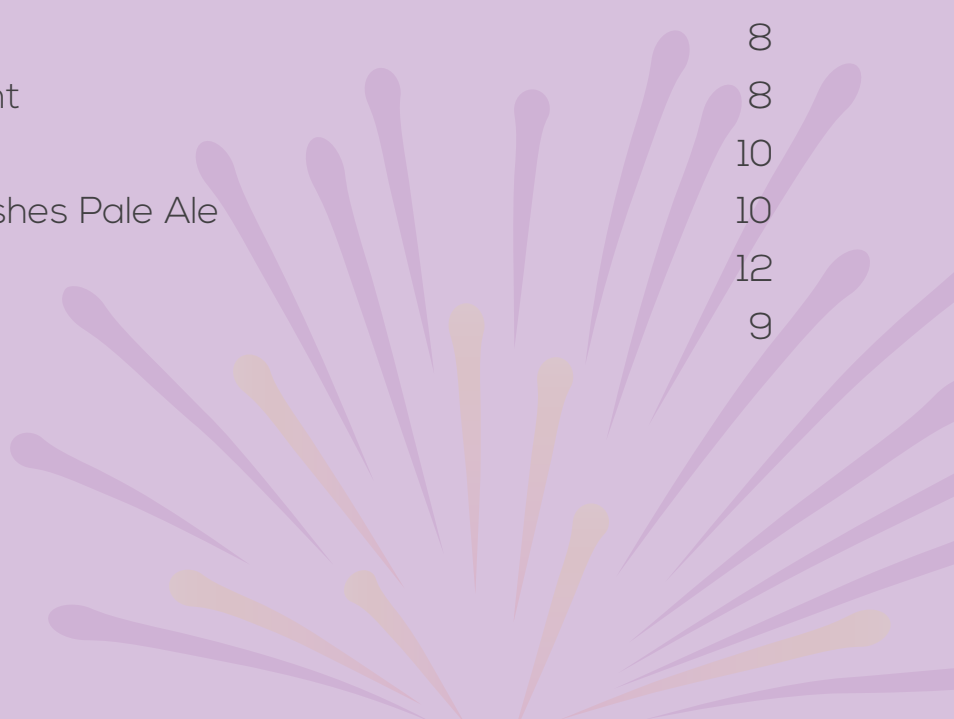
Tatachilla Brut NV Sparkling	8/32
Tatachilla Sauvignon Blanc	8/32
Tatachilla Chardonnay	8/32
Tatachilla Shiraz Cabernet	8/32

Premium and Platinum wine selection

Yarra Burn Prosecco	10/38
Croser NV	60
Dusky sounds Sauvignon Blanc	10/38
Grant Burge Pinot Grigio	10/38
Days of Rose- Rose- South Australia	10/38
St Hallett Garden of Eden Shiraz	12/45
Chandon NV Brut	15/55
Champagne Verve Clicquot	25/140

Beer

Hahn Super Dry	8
James Boags Premium Light	8
Heineken	10
James Squire One Fifty Lashes Pale Ale	10
Little Creature Pale Ale	12
5 Seed Apple Cider	9



Spirits and Liquors

House	10
Vodka, Gin, Scotch, Bourbon, White Rum, Dark Rum	
Premium	12
Tequila, Bombay Sapphire Gin, Absolute Vodka, Jack Daniels, Southern Comfort	
Liquors	14
Midori, Malibu, Baileys Irish Cream, Galliano, Frangelico, Cointreau, Jägermeister, Kahlua, Ouzo	
Water	4
Soft drink	4
Lemonade, Lemon squash, Raspberry, Cola, Orange, Dry ginger, Tonic, Soda water	
Juice	4
Orange, Apple, Pineapple, Cranberry	
Red Bull	10
Selection of Tea and Robert Timms Coffee	4



Exciting Events!

Sydney Event Cruises prides itself on personalising events for customers. Speak to your event manager about optional exciting extras such as:

- **Dessert bars**
- **Live musical entertainment**
- **Magic shows**
- **Latin dance shows**
- **Cultural Dancers**
- **Trivia and game nights**
- **Open Mic Nights**
- **Corporate guests and motivational speakers**
- **Photographers**
- **Children's entertainment**

