



OPTION ONE - \$115.00pp

Includes:

3 hours vessel hire
Standard Beverage Package
Buffet Menu One

OPTION TWO - \$125.00pp

Includes:

3 hours vessel hire
Standard Beverage Package
Buffet Menu Two

OPTION THREE - \$130.00pp

Includes:

3 hours vessel hire
Standard Beverage Package
Buffet Menu Three

EXCLUSIVE PACKAGE SPECIAL

Add Resident DJ to package
for \$400.00

For a reduction of \$15.00 per person – Beverages on consumption

Prices quoted above are based on minimum 50 paying passengers.

Smaller group prices can be tailor made to your requirements.

MV River Bells/MV Lady De Vine:	recommended max 70 pax
MV River Lady/MV River Cat:	recommended max 60 pax
MV Captain Cook:	recommended max 120 pax (min 80)
MV James Stirling:	recommended max 220 pax (min 120)

All rates GST inclusive



BUFFET MENU OPTION ONE

Hot Selection

Grilled Fish Fillets in a citrus hollandaise sauce

Beef Curry with steamed Jasmine Rice

Chef's Vegetarian Penne, in a homemade rich tomato sauce

Cold Selection

Prawns with cocktail dipping sauce

Sliced Chicken Roulade

Leg Ham and Continental Meat Selection served with assorted chutneys and mustards

Tomato, Onion & Cucumber Salad

Mixed Green Leaf Salad

Selection of three Gourmet Salads

Assorted fresh bread rolls

Dessert

Seasonal Sliced Fresh Fruit

Assorted Gateaux

All rates GST inclusive



BUFFET MENU OPTION TWO

Hors D'Oeuvres

Selection of Hot and Cold Hors D'Oeuvres

BUFFET PRESENTATION

Hot Selection

Yearling Beef carvery roasted with seeded mustard and peppercorns served with horseradish and gravy

Thai Chicken Curry served with steamed rice

Vegetarian Pasta

Panache of fresh seasonal vegetables

Roasted Herb Potatoes served with Sour Cream

Cold Selection

Champagne ham and continental meat selection served with assorted chutneys and mustards

Selection of four gourmet salads with side dressings

Country grain, whole meal and white dinner rolls

Dessert

Seasonal Sliced Fresh Fruit

Assorted Gateaux

All rates GST inclusive



BUFFET MENU OPTION THREE

Hors D'Oeuvres

Spring Rolls and Samosas served with Sweet Chilli dipping Sauce
Prawn and Coriander Moneybags with Sweet and Sour Sauce

BUFFET PRESENTATION

Hot Selection

Roast Leg of Pork with Crackling and Apple Sauce
Rosemary and Garlic Infused Roast Beef with a Red Wine Jus
Boneless Chicken Pieces served with a Wild Mushroom and White Wine Sauce
and Steamed Rice
Baked Vegetarian Lasagne
Roasted Herb Potatoes served with Sour Cream
Seasonal Vegetables

Cold Selection

Exmouth King Prawns served with a Cocktail Dipping Sauce
Selection of Four Gourmet Salads with Side Dressings
Leg Ham and Continental Meat selection served with an assorted Chutneys and
Mustards
Tasmanian Smoked Salmon Platter with Dill Mayonnaise
Assorted Fresh Dinner Rolls

Dessert

Seasonal Sliced Fresh Fruit
Assorted Gateaux



STANDARD BEVERAGE PACKAGE

WINE SELECTION

Waters Edge Sauvignon Blanc
Waters Edge Late Harvest Riesling
Waters Edge Shiraz
Hardy's Riddle Sparkling

BEER SELECTION

Hahn Super Dry
James Boags Premium Light

SPIRITS

Full measure with mixer \$8.50
Smirnoff Vodka
Jim Beam
Grant's Scotch
Bundaberg Rum
Jack Daniels
Gilbey's Gin

SOFT DRINKS

Pepsi
Pepsi Max
Solo
Sunkist
Schweppes Lemonade
Tonic Water
Soda Water
Dry Ginger Ale
Harvey Fresh Orange Juice

All rates GST inclusive



PREMIUM BEVERAGE PACKAGE

3 Hour Beverage Upgrade - \$15pp

4 Hour Beverage Upgrade - \$20pp

Prices valid on all catered chartered packages

WINE SELECTION

Waters Edge Sauvignon Blanc
Waters Edge Late Harvest Riesling
Waters Edge Shiraz
Hardy's Riddle Sparkling
Garbin Estate Chenin Blanc
Garbin Estate Cabernet Merlot
Sitella Silk
Sitella Satin

BEER SELECTION

Hahn Super Dry
James Boags Premium Light
Corona
Heineken
Toohey's 5 Seeds Cider

SPIRITS

Full measure with mixer \$8.50
Smirnoff Vodka
Jim Beam
Grant's Scotch
Bundaberg Rum
Jack Daniels
Gilbey's Gin

SOFT DRINKS

Pepsi
Pepsi Max
Solo
Sunkist
Schweppes Lemonade
Tonic Water
Soda Water
Dry Ginger Ale
Harvey Fresh Orange Juice