



**KARISMA**

*Weddings*

**BROCHURE**





# Welcome

The ultimate destination for creating unforgettable wedding celebrations on Sydney Harbour! Step aboard our luxurious Karisma II and immerse yourself in a breathtaking experience like no other. With its stunning views and captivating ambiance, this exceptional venue sets the perfect backdrop for your special day.

At Karisma Weddings, we understand that each wedding is unique, and we are dedicated to tailoring our services to exceed your expectations. Whether you envision a grand & lavish affair or an intimate gathering with your closest loved ones, our extensive range of packages & customisable options ensures that we can cater to your specific needs & budget.

From the moment you step onboard Karisma II, you and your guests will be treated a world-class experience characterised by elegance, sophistication, and impeccable service. Our team of dedicated professionals are committed to ensuring that every aspect of your wedding celebration is flawlessly executed, allowing you to relax and revel in the joy of the moment.

Let us embark on this extraordinary journey together, where your dreams will come to life against the breathtaking backdrop of Sydney Harbour. Trust Karisma Weddings to create a wedding celebration that surpasses all expectations & leaves an indelible impression on you & your loved ones.

## VENUE RECEPTION HIRE

### PACKAGE INCLUSIONS

- Wedding Supervisor & Front-of-House Staff
- 2 hours pre-access for vendor bump in and set up
- Ambient lighting
- Inbuilt PA System (incl portable microphone)
- White linen tablecloths (seated dining)
- White linen serviettes (seated dining)
- Silver cutlery, all crockery & glassware
- Personalised table menus
- Name card and bonbonniere placement
- Easel for welcome signage
- Cake table & gift table
- Wishing well box
- Complimentary Tea & Coffee



### RECEPTION ADDITIONALS

- Welcome Cocktail
- Beverage Packages
- Children's Meals 12 & under
- Special Diets Free of charge
- Crew Meals
- Florals & Table Styling
- Natural cocktail table covers (cocktail dining)
- Cocktail Bar or Cocktail Hour
- Entertainment





## VENUE CEREMONY HIRE

### PACKAGE INCLUSIONS

- \*Min 1 hour
- \*Max 70 guests for ceremonies

- 1 hour venue hire
- Marine crew and service staff
- Ceremony furniture set-up including ottomans and lounges
- Natural/jute style rug
- Wedding Coordinator



### CEREMONY ADDITIONALS

- Florals & Styling
- Natural cocktail table covers (cocktail dining)
- Entertainment
- Photographer
- Transfer vessel to bring bride or bridal party out to the ceremony (arrive in style!)



## FINE SPUN CATERING

Over the course of our 10-year partnership with Fine Spun Catering, we have embarked on a remarkable journey to curate what we confidently consider to be the epitome of culinary excellence and catering services on Sydney Harbour. Fine Spun's unwavering commitment to meticulousness, utilisation of premium ingredients, inventive approach, and profound industry expertise exemplify their dedication to delivering unparalleled experiences.

At the core of Fine Spun's exceptional offerings lies an unwavering passion for exceptional cuisine and impeccable service. Their remarkable progression is a testament to their unwavering pursuit of culinary excellence and the art of creating unforgettable moments.

We are proud to collaborate with Fine Spun Catering to bring their exceptional food expertise and refined service. It is our shared vision to surpass expectations and deliver a truly extraordinary culinary experience that will leave a lasting impression on your big day.





## COCKTAIL RECEPTION

Minimum spend applies to Saturdays & Sundays



## SEATED BUFFET RECEPTION

Maximum capacity – 70 guests

Minimum spend applies to Saturdays & Sundays

All prices include cutlery, crockery and white linen serviettes plus hire & set-up of tables and bentwood chairs



### GOLD

**\$85.00pp**

Signature grazing table - rustic sourdough, premium cured cold meats, cheeses, assorted dips, olives, roasted capsicums and assorted hot pastries

3x Diamond Range Canapé's  
3x Gold Range Canapé's  
1x Slider Canapé  
1x Substantial Canapé  
1x Dessert Canape

### DIAMOND

**\$100.00pp**

Signature grazing table - rustic sourdough, premium cured cold meats, cheeses, assorted dips, olives, roasted capsicums and assorted hot pastries

3x Diamond Range Canapé's  
3x Gold Range Canapé's  
2x Substantial Canapé  
1x Slider canapé  
2x Dessert Canapes

### PLATINUM

**\$120.00pp**

Signature grazing table - rustic sourdough, premium cured cold meats, cheeses, assorted dips, olives, roasted capsicums and assorted hot pastries

3x Platinum Range Canapé's  
2x Diamond Range Canapé's  
2x Gold Range Canape's  
1x slider Canapés  
2x Substantial Canapé  
2x Sweet Canapé

### GOLD

**\$90.00pp**

2 Varieties of canapés served to guests on arrival  
Selection of two (2) main dishes  
Selection of two (2) salads  
Freshly baked sourdough and salted butter  
Complimentary cutting of your wedding cake presented on platters  
Complimentary tea & coffee

### DIAMOND

**\$100.00pp**

2 Varieties of canapés served to guests on arrival  
Selection of three (3) main dishes  
Selection of two (2) salads  
Selection of one (1) dessert canape  
Freshly baked sourdough and salted butter  
Complimentary cutting of your wedding cake presented on platters  
Complimentary tea & coffee

### PLATINUM

**\$120.00pp**

3 Varieties of canapés served to guests on arrival  
Selection of three (3) main dishes  
Selection of two (2) salads  
Selection of two (2) dessert canapes  
Seasonal Fruit platters  
Freshly baked sourdough and salted butter  
Complimentary cutting of your wedding cake presented on platters  
Complimentary tea & coffee





# SEATED FORMAL RECEPTION

Maximum capacity (without ceremony on board) – 80 guests

Maximum capacity (with ceremony on board) – 60 guests

Saturdays & Sundays – Min 40 guests

All prices include cutlery, crockery and linen serviettes plus hire & set-up of table



# THE PERFECT LOCATION



## GOLD

**\$95.00pp**

- 2 varieties of canapés served to guests on arrival
- Selection of two (2) entrees served alternatively
- Selection of two (2) mains served alternatively
- Seasonal side salad served on tables
- Freshly baked sourdough and salted butter
- Complimentary cutting of your wedding cake presented on platters
- Complimentary tea & coffee

## DIAMOND

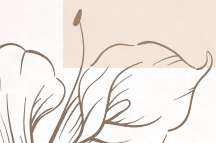
**\$115.00pp**

- 3 varieties of canapés served to guests on arrival
- Selection of two (2) entrées served alternatively
- Selection of two (2) mains served alternatively
- Selection of two (2) desserts served alternatively
- Seasonal side salad served on tables
- Freshly baked sourdough and salted butter
- Complimentary cutting of your wedding cake presented on platters
- Complimentary tea & coffee

## PLATINUM

**\$130.00pp**

- 5 varieties of canapés served to guests on arrival
- Selection of two (2) entrées served alternatively
- Selection of two (2) mains served alternatively
- Selection of two (2) desserts served alternatively
- 2 Sides served on tables
- Freshly baked sourdough and salted butter
- Complimentary cutting of your wedding cake presented on platters
- Complimentary tea & coffee







### OPTIONAL EXTRAS

Range of Platters	Starts at \$90 per platter
Gold Range Canapé	\$6.00 per canapé
Diamond Range Canapé	\$6.50 per canapé
Platinum Range Canapé	\$7.50 per canapé
Dessert Canapé	\$6.50 per canapé
Additional Salad/Side	?? PP



### CHILDREN'S MENU

Includes: Main course and dessert

Rigatoni pasta with Neapolitan sauce  
 Lightly battered market fresh fish with chips  
 Mini chicken burgers with mayo and iceberg lettuce served with chips  
 Ham and pineapple house made pizza  
 Crumbed chicken tenders)

Vanilla bean ice cream with chocolate sauce

Gluten free pasta and bread available

## CANAPE MENU



### GOLD RANGE COLD CANAPÉS

- Smoked capsicum, whipped feta and olive crumb tart
- Confit leek, fresh thyme, and red onion tart with black pepper cream
- Applewood smoked beef rump on crostini w/ horseradish and parsley
- House dried cherry tomato tartlet with goats cheese cream, and basil



### GOLD RANGE HOT CANAPÉS

Handmade pies with potato puree and tomato chutney

- Wagyu beef mince
- Spring lamb
- Wagyu beef and pepper
- Shepherds Pie
- Spinach and mushroom

House made pizza

- Margarita with mozzarella and basil pesto
- BBQ Pulled pork, bacon, shaved red onion, and chipotle aioli
- Peri Peri chicken with caramelised onion, blistered cherry tomato and spiced aioli
- Smoked chorizo, caramelised onion and Persian fetta
- Artichoke, marinated olive, shaved red onion, chilli and fresh parsley



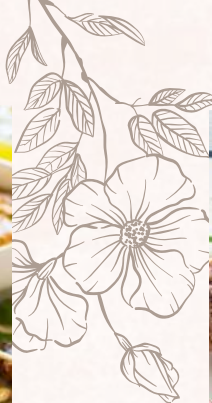
- Authentic Satay chicken skewers w/ roasted peanut sauce (GF)
- Pork and fennel sausage roll w/ tomato, apple chutney
- Caramelised onion, marinated fetta puff pastry scrolls with chimmi churri
- Roast purple carrot and marinated fetta arancini w/ chipotle aioli (GF)
- Thai fish cakes w/ nahm jim and Asian salad

## DIAMOND RANGE COLD CANAPÉS

- Pepper crusted beef with spiced tomato mascarpone on sourdough crouton
- 5 spice duck rice paper roll with cucumber, mint and hoisin (GF)
- House cured salmon, dill pancake, lemon caviar and caper cream
- Seared haloumi with salsa verde and baby herbs (GF)
- Hand made sushi with pickled ginger, katsu chicken, nam jim (GF)
- Mediterranean roast vegetable tart with rosemary and whipped goats curd
- Mini prawn cocktail with spiced tomato cream and ice berg lettuce (GF)

## DIAMOND RANGE HOT CANAPÉS

- Pork belly, cauliflower puree, burnt sage butter (GF)
- Southern fried Popcorn chicken w/ house made ranch aioli
- Roast pumpkin and fetta tart w/ saffron emulsion
- Wild mushroom, rosemary and marinated



- fetta scrolls with tomato chilli jam
- Sesame crumbed prawns' w/ yuzu mayonnaise
- King prawn skewers with chilli, garlic, coriander and fingerlime aioli
- Hand made cocktail Pasties – served with Tomato Chutney
  - Cornish Pastie
  - Moroccan chickpea and vegetable
  - Chilli beef
  - Wagyu beef and red wine
- Braised beef brisket and parmesan arancini with harissa aioli

## PLATINUM RANGE COLD CANAPÉS

- Roast fig and blue cheese tart with vanilla bean honey (seasonal)
- Seared sesame crusted tuna with wasabi kewpie (GF)
- Freshly shucked Sydney rock oysters with gin, cucumber and dill (GF)
- Ash cured salmon w/ pink pepper cream and finger lime caviar (GF)
- Wagyu bresaola, pickled purple carrot, whipped horseradish creme fraiche on sourdough
- Handmade sushi with wakime, fresh salmon, ponzu sauce

## PLATINUM RANGE HOT CANAPÉS

- Lamb wellington w/ wild mushroom duxelle and lamb jus
- Seared sea scallops, cauliflower puree, bacon crumb (GF)
- Hand made wagyu beef and shiraz mini pies with horseradish Paris mash
- King prawns in katifi pastry w/ lemon, dill aioli
- Sous vide lamb fillet with celeriac puree, spring pea and charred eshallot(GF)





## SWEET CANAPÉS

- Mini banoffee tarts
- Apple and cinnamon crumble tarts
- Salted caramel and dark chocolate tart
- Textures of Chocolate – whipped chocolate mousse, chocolate fudge and brownie crumb
- Passionfruit cremeaux, vanilla sponge, whipped mascarpone, fresh strawberry
- Sticky date pudding, vanilla cream butterscotch sauce
- Mango, raspberry, and vanilla bean eton mess
- Lime curd pannacotta, biscuit crumb and meringue (GF)
- Mini lemon meringue pies



## SUBSTANTIAL CANAPÉ RANGE

Salmon croquettes w/ seasonal salad and a dill, caper aioli

Lamb tagine, israli cous cous and minted yogurt

Beef Penang curry w/ kaffir lime and jasmine rice (GF)

Spicy fried rice nasi goreng w/ shiitake mushrooms and sweet soy

Authentic Satay Chicken w/ jasmine rice and roast peanut sauce (GF)

Harissa chicken w/ aromatic rice, dill and lemon yogurt and a cucumber salsa (GF)

- Handmade pasta:
- Fusilli pasta with wild mushroom, fresh thyme and crispy bacon

Papardelle pasta with slow braised bolognaise and red wine

Handmade brioche sliders:

- Cheeseburgers with American mustard aioli, housemade pickle and fried onion
- BBQ pulled pork with chipotle slaw
- Wagyu beef burger, café de Paris aioli, wild roquette, cheddar
- Panko crusted chicken, avocado, thyme and harissa aioli and iceberg
- Purezza sparkling battered fish w/ pickled cucumber, iceberg and dill aioli
- Chickpea and white bean fritter with wild roquette, spiced chutney, aioli
- Mini steak sandwich with pepperonata, cheddar, aioli, caramelised onion

Salads, served in a noodle box:

- Roast pumpkin, watercress, alfalfa and goats cheese (GF)
- Poached chicken, quinoa, cucumber and rocket (GF)
- Thai beef salad with nam jim, fresh mint and crispy onions



## FORMAL SEATED MENU

### Plated Entree

Pumpkin, thyme and ricotta cannelloni, napolitana sauce & parmesan  
Smoked ham hock arancini, napolitana sauce, shaved parmesan, micro herb salad

King prawns with lime and avocado puree, sourdough crumb and micro coriander

Charred onion, goats fetta and fresh thyme risotto with butter and parmesan (GF)

Sticky onion and gruyere tart with whipped fetta and micro herb salad

Pork belly with grape, apple and walnut salad (GF)

Ash cured salmon, with horseradish cream, sourdough tuille, pickled carrot

Caramelised haloumi with asparagus, olives and lemon (GF)

Smoked sweet potato with caramelised onion and goats cheese tart

Roast purple carrot arancini, fetta cream, lemon vinaigrette and micro herb salad (GF)

Goats cheese, roasted tomato, white garlic and basil tart with sherry reduction

Confit leek, onion and young marjoram tart with house marinated feta

Spinach, ricotta caramelised onion & herb pesto canelloni, Napolitana sauce & parmesan





## Plated Mains

Grass fed beef 2 ways with Paris mash, heirloom carrots and bordelaise sauce (GF)

Sous vide chicken breast, confit of celery and leek with potato puree, chicken jus & herb butter (GF)

Braised Pork belly, pork rilette, bacon crumb and puree potato and apple jus (GF)

Harissa spiced chicken breast, pearl cous cous, cucumber dill salsa and lemon tahini yogurt

Pumpkin, thyme and ricotta cannelloni, napolitana sauce & parmesan

Seared salmon with buttered leek, spinach puree, sorrel beurre blanc and baby herbs (GF)

Sous vide chicken breast, crispy skin, puree potato, herb sourdough crumb, wine jus

Lamb 2 ways with confit garlic, celeriac puree, rosemary jus (GF)

Crispy skin salmon braised leek, potato croquette, salsa verde (GF)

Spinach, ricotta caramelised onion & herb pesto cannelloni. Napolitana sauce & parmesan

Lamb rump 2 ways, potato puree, honey roasted carrot, rosemary jus (GF)

Charred mediterranean chicken breast with rosemary, lemon, and olives, served with pearl cous cous and tahini  
lemon dressing



## Plated Dessert

Textures of chocolate - served in a glass

Mango, strawberry and vanilla bean eton mess - served in a glass

Salted caramel pannacotta with spiced oranges and almond wafer

Apple and cinnamon crumble with vanilla cream and toasted almonds

Champagne strawberries, strawberry nectar, whipped vanilla cream eton mess

Rhubarb and almond tart with orange blossom and cream

Blueberry trifle with vanilla bean custard and whipped chantilly

Roasted rhubarb and apple crumble with almond, cinnamon and double cream

Lime curd and coconut pannacotta with meringue and biscuit crumb

Passionfruit cremeaux, vanilla bean sponge, burnt meringue and freeze dried raspberry







## SEATED BUFFET MENU

### Mains

Lamb kofta with charred pita bread, fresh onion, parsley and sumac salad with confit garlic hummus

Pumpkin, thyme and ricotta cannelloni w/ napolitana sauce and shaved parmesan

Charred beef rump, south American chimmi churri, roasted carrots

Whole char grilled Barramundi with Vietnamese noodle salad (GF)

Salmon with crispy skin, bok choy and oyster sauce (GF)

Sous vide beef 2 ways w/ potato puree and red wine jus (GF)

Pepper crusted beef rump skewers, w roasted onions, horseradish cream (GF)

Salmon croquettes w/ seasonal salad and dill, caper emulsion

Braised chicken with olives, pancetta, and basil served with charred parmesan polenta

Harissa roasted chicken thigh, aromatic rice, lemon yogurt, dill salsa (GF)

Panko and oregano crumbed eggplant, napolitana sauce, fresh basil and fresh mozzarella

Sous vide chicken breast with crispy skin, rosemary sourdough crumb, puree potato, jus

Slow Braised beef brisket croquettes w/ smoked cauliflower puree, roast onion jus

Charred salmon, crispy skin, creamed leek and salsa verde (GF)



### Salads/Sides

Rocket, grilled pear, crispy bacon, fetta and walnut (GF)

Cumin roasted sweet potato, baby spinach, fried chickpeas, chimmi churri (GF)

Roasted Pumpkin, watercress, sprouts and marinated fetta cheese and mixed seeds

Pearl cous cous salad with Moroccan roasted vegetable, baby spinach and tahini dressing

Fusilli pasta with chilli, confit garlic, lemon and parsley

Roasted chat potato salad w/ crispy bacon, shallots and aioli (GF)

### Dessert Canapes

Mini banoffee tarts

Apple and cinnamon crumble tarts

Salted caramel and dark chocolate tart

Textures of Chocolate – whipped chocolate mousse, chocolate fudge and brownie crumb

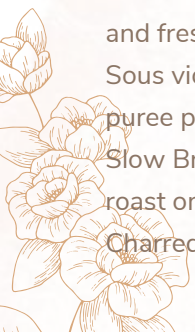
Passionfruit cremeaux, vanilla sponge, whipped mascarpone, fresh strawberry

Sticky date pudding, vanilla cream butterscotch sauce

Mango, raspberry, and vanilla bean eton mess

Lime curd pannacotta, biscuit crumb and meringue (GF)

Mini lemon meringue pies





## SIGNATURE GRAZING TABLE ADD-ON

- \*A substantial grazing table that can be added onto any casual buffet menu
- \*Consisting of finger foods as well as substantial canape items
- \*A great addition to not only add extra food to your event but also some beautiful aesthetics

### Signature Grazing Table - \$22 per person

Consisting of:

Handmade danishes, pastries & tarts

House-made dips, sliced cured & cold meats

Artisan crackers & rustic breads

Hand-made hot canapes (chef's selection)

## MINI BUFFET ADD-ON

A standing buffet that can be added onto any canape menu

\*All hot mains are served in chafing dishes

\*Self-serve at the buffet with eco-friendly handheld bowls and sporks

### Mini Buffet Package 1 - \$22 per guest

2x Hot Buffet mains

A selection of 2 Salads

served with freshly baked bread rolls, butter, and condiments

### Mini Buffet Package 2 - \$32 per guest

3x Hot Buffet mains

A selection of 2 Salads

served with freshly baked bread rolls, butter, and condiments



### Mains

Pumpkin, thyme and ricotta cannelloni w/ napolitana sauce and shaved parmesan

Authentic satay chicken with sweet soy and coriander served with jasmine rice

Thai red pumpkin curry with lime leaves and jasmine rice (GF)

Crispy bacon, mushroom, confit garlic and thyme pasta with fusilli and fresh parmesan

Preserved lemon and chicken tagine with apricots, coriander and tahini yoghurt

Braised chicken with olives, pancetta, and basil served with charred parmesan polenta

Chickpea tagine with confit garlic and lemon yogurt

Lemon, fresh garlic, italian parsley, chilli and olive oil, cassarecce pasta served with shaved parmesan

Harissa roasted chicken thigh, aromatic rice, lemon yogurt, dill salsa (GF)

Panko and oregano crumbed eggplant, napolitana sauce, fresh basil and fresh mozzarella

Braised chicken thigh with leek, mushroom and semi dried tomato served with puree potato

Sous vide chicken breast with crispy skin, rosemary sourdough crumb, puree potato, jus (Can be made GF)

Thai green chicken curry with Thai basil, capsicum and jasmine rice (GF)





## Salads/Sides

Rocket, grilled pear, crispy bacon, fetta and walnut (GF)

Cumin roasted sweet potato, baby spinach, fried chickpeas, chimmi churri (GF)

Shaved pear, mixed lettuce, shaved parmesan, honey balsamic dressing (GF)

Roasted Pumpkin, watercress, sprouts and marinated fetta cheese and mixed seeds (GF)

Pearl cous cous salad with Moroccan roasted vegetable, baby spinach and tahini dressing

Fresh garden salad with shaved radish, cucumber, cherry tomato and freshch dressing (GF)

Roasted chat potato salad w/ crispy bacon, shallots and aioli (GF)



## BEVERAGE/BAR OPTIONS

Bar staff and glassware included in all options

### PAY PER DRINK

Our bar will be open to your guests to purchase their own drinks throughout the night.



### BAR TAB

A specific dollar value can be placed on the bar. Our trained bar staff will calculate drinks and let you know once you reach your agreed limit and you can decide whether to add more or switch to PAYG cash bar.

You can choose which drinks your guests can consume from your Bar Tab.  
(e.g. beer, wine and /or spirits)

Pre-Advised Limit





## BEVERAGE PACKAGES

Includes:

Sparkling Wine,  
Red and White Wines  
Local Beers.

Starts at \$13.00pp /  
per hour

Upgrade options include:

French Champagne, craft beers,  
house and premium spirits



## NON-ALCOHOLIC BEVERAGE PACKAGE

Includes:

San Pellegrino Sparkling Water,  
Soft Drink and Juices

\$6.00pp / per hour

## SERVICES & LOCATION

### VENUE SERVICES TEAM

A dedicated wedding coordinator from our friendly team at Karisma Cruises will work hand-in-hand with you to create a successful and memorable Harbour wedding for you and your guests. The venue on the day will consist of fully trained marine crew and service staff to ensure you and your guests have a comfortable, happy and safe event on the water.

### FOOD

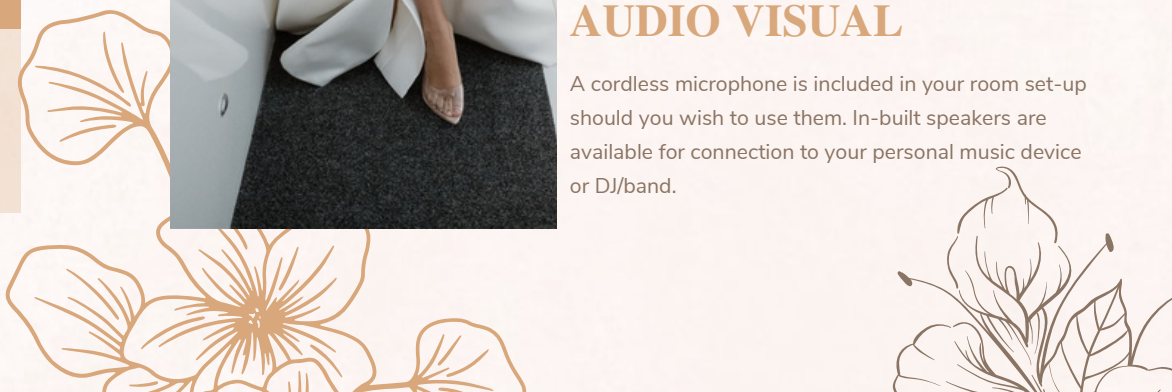
Food is provided by our exclusive on-site hospitality partner Fine Spun Catering. With their experience and personalised service, the team will work with you to ensure your wedding reception exceeds your every expectation.

### BEVERAGES

We provide an extensive list of beverages including upgrades for your event. If you have any special requests, including cocktail hour for your reception. Please speak with our wedding coordinator about your requirements.

### AUDIO VISUAL

A cordless microphone is included in your room set-up should you wish to use them. In-built speakers are available for connection to your personal music device or DJ/band.





## ENTERTAINMENT

We have worked closely with a number of great vendors for the past years, providing fantastic options for your ceremony and/or reception, guaranteed to set the scene and get everyone up having a great time on the dance floors! Including bands, our in-house DJ, MC, solo and duo musicians. We also provide additional activities such as modern photo booths, magicians and more. Speak to our wedding coordinators to find out more and explore our options.



## FLORALS, STYLING & AMBIENT LIGHTING

Although Karisma 2 is a very special venue all on it's own and not much additional styling might be required, beautiful bespoke floral arrangements can be designed and created for to add your own personal touch, romance and colour. Right down to the plates and cutlery if you like. Additionally, if desired, warm ambient lighting combined with LED votive tea light candles or lanterns can be strategically placed throughout the venue, greatly enhancing the romance and atmosphere within the venue. Speak to our team about adding a bespoke floral and/or styling package.



## LOCATION & PARKING

Karisma 2 is berthed at the Sydney Fish Markets in Pyrmont. Although, you have the option to choose your desired boarding and disembarking wharves for your special day that best suit you and your guests' requirements.



## TRANSPORT TO AND FROM THE VENUE DURING THE EVENT



We understand that there are circumstances either pre-arranged or last minute which could require for one or more of your guests needing to leave the event earlier than the finish time for whatever reason. This can be a concern for some, given they are on board a boat on Sydney Harbour but rest assured, we have access to a handful of fantastic water taxi service providers which can be pre-booked or called upon on the day to taxi guests back to their desired location on the shore of Sydney Harbour, should the service be required. This ensures your event is not hindered, as the water taxi comes to wherever we are! \*Subject to availability

### Notes

All prices quoted include GST

Please note that any variations to these wedding packages may incur additional charges

Please see [Terms & Conditions](#) for further information eg: bump in-out times.





# darling events

WEDDING & EVENT STYLISTS



## THE SIGNATURE PACKAGE RECEPTION FLORALS



Choose – 10 guest table lowline floral cloud arrangements or arrangement in small vase  
Lush Bar or buffet floral arrangement  
1 wedding phone or video consultation  
Set up all florals for reception  
Delivery of all florals to the venue included

## THE UNDERSTATED PACKAGE RECEPTION FLORALS

Choose – 10 guest table lowline floral cloud arrangements or arrangement in small vase  
Lush Bar or buffet floral arrangement  
1 wedding phone or video consultation  
Set up all florals for reception  
Delivery of all florals to the venue included  
Bump Out included



## THE DARLING PACKAGE FULL SERVICE FLORAL & STYLING PACKAGE INCLUDING CEREMONY

Ceremony Arbour or plinths

A stunning floral arbour or ceremony arrangement 1/2 coverage of florals

Rose petal toss station or one large aisle marker

Includes the 'Signature' bridal party flowers package

10 guest table luxe low floral cloud arrangement OR candle centrepiece & tealights

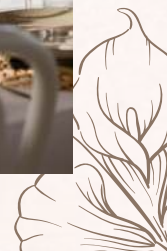
Lush Bridal table floral arrangements up to 2m & a selection of candle ware

Table numbers hire, Wishing well hire, Tealights

Charger plates for all place settings up to 100

2 Wedding consultations (either via phone or video call)

Design, styling, set up & pack down of wedding + delivery







jason corroto  
*photo*



## PHOTO PACKAGES

3 hrs - \$4800 incl GST

5 hrs - \$6000 incl GST

7 hrs - \$7100 incl GST



All Photo packages Include:

High resolution photos - PRINT YOUR FAVOURITE MOMENTS FROM THE DAY

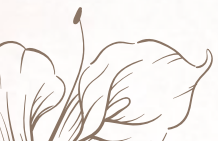
Low resolution images - PERFECT FOR SHARING ON SOCIAL MEDIA

Online gallery - SPREAD THE LOVE WITH FRIENDS AND FAMILY

As Seen In

TOGETHER JOURNAL . JUNEBUG . NOUBA . HOORAY .

HELLO MAY . THE LANE . POLKA DOT BRIDE .







# Contact Us

For more information regarding  
WEDDINGS at Karisma Cruises, please  
contact our:

Wedding Charter Specialist

[www.karismaweddings.com.au](http://www.karismaweddings.com.au)



[info@karismaweddings.com.au](mailto:info@karismaweddings.com.au)



02 9518 5324

