



ALL OCCASION
C R U I S E S

Congratulations on your Engagement!

All Occasion Cruises is here to take you from 'Yes' to 'I do' in effortless style.

All Occasion Cruises has been family owned and operated for over 20 years. As Sydney's premier charter vessel company, we are dedicated to ensuring your special day is done YOUR way.

Each quote is tailored to the specific needs of every couple. With a range of catering, beverage, entertainment and cruising options on offer, you can chose how you cruise.

The **MV BELLA VISTA** can cater for up to 350 guests formally seated or 950 guests cocktail style. With her 360 degree views, a dedicated and professional service team and the largest commercial kitchen on Sydney Harbour, the Bella Vista is as unique as she looks!

The **MV AUSSIE MAGIC** can cater for up to 80 guests formally seated or 150 guests cocktail style. With her spacious open-plan layout, fully-licenced bar, expansive front deck and retractable roof you are guaranteed to enjoy your day with All Occasion Cruises.

Sunday and Winter Wedding Specials now on offer!



INSPECTION AND PRICING

To view any vessel in the All Occasion Cruises fleet please contact your event manager representative or our office. Parking available on site.

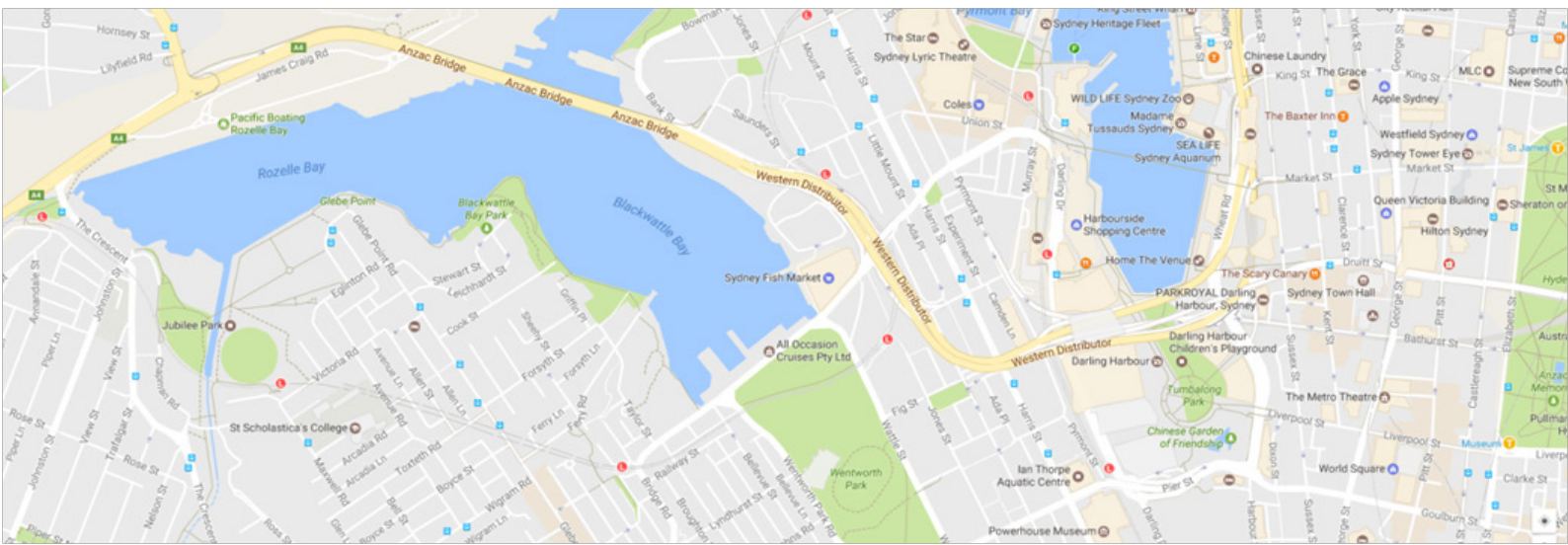
Tuesdays-Fridays: 10am – 5pm
Saturdays and Sundays: on application

P: (02) 9809 5499

E: info@aocruses.com.au

W: www.aocruses.com.au

A: Blackwattle Bay Marina, 100 Pyrmont Bridge Rd
Pyrmont 2009







MV BELLA VISTA



MV Bella Vista

The MV Bella Vista was designed and built by All Occasion Cruises Managing Directors 10 years ago.

She was designed with one purpose in mind – to offer infinite possibilities for her occupants.

Her open plan design allows for flexibility and her size and grand features are worthy of the title the “Glass Ballroom”.

- Open plan interior for customizable floor plans, allowing for up to 350 guests formally seated
- 3 metre floor to ceiling glass wrap around windows with panoramic views
- 360 degree wrap around decks
- Climate controlled air conditioning
- Superior LED lighting and state of the art sound system
- 4 high definition 60 inch plasma screens
- Expansive Sky Deck with separate bathrooms and outdoor furniture
- 2 licenced bars
- Suitable for on-board ceremonies



Package Inclusions

- 5 hours cruising Sydney Harbour
- Exclusive hire of the MV Bella Vista
- Personal wedding coordinator to assist you with your planning
- Rolled out red carpet upon boarding
- Gourmet canapes and signature champagne cocktails served on the Sky Deck
- 2 or 3 course formal dining or banquet menus available
- Beverage package consisting of unlimited consumption of local beers, Australian red, white and sparkling wines and non-alcoholic beverages
- Open bar for the bride, groom and bridal party
- Silver tiffany chairs
- White ceiling drapery with fairy lights
- Bridal and cake table skirting in the colour of your choosing
- Elevated bridal table complete with floral arrangement
- Scattered tea light candles in all rooms
- Placing of your personalized place cards and bonbonniere
- A professional wedding DJ who will work with you to create a personalized compilation
- Use of 4 60 inch high definition plasmas with unobstructed views
- Cordless microphone for speeches
- Your wedding cake cut and served on platters for each table

Something extra:

- No additional charge for ceremonies
- \$200 voucher for Celebration Cakes
- Discounted room rate for your wedding night hotel





Food and Beverages

Three menus and over 58 menu items to choose from

Executive Chef's with over 20 years' experience

Custom menus available on request

3 Course Formal Dining Menu

Entrée (Alternate Placement)

- Fresh pasta with chargrilled eggplant, bell pepper, semi-dried tomato, Spanish green olives and chorizo in a pine nut pesto
- Mezze platter of cold cured meats, marinated vegetables, Tasmanian smoked salmon and a selection of lightly marinated olives served with crisp bread
- Moroccan lamb rump on a bed of Greek salad and crisp pita, drizzled with homemade tzatziki
- Warm chorizo, haloumi, roasted pumpkin, chargrilled capsicum, rocket with a side of spicy tomato chutney
- Selection of fresh seafood sautéed in a garlic, white wine cream sauce, topped with puff pastry
- Grilled barramundi fillet served with a rocket salad and tomato chill salsa
- Home-made chef's selection of vegetarian ravioli sautéed in a creamy based tomato Sauce (v)
- Braised mushrooms marinated in a white wine reduction, served with baby spinach, semi-dried tomatoes, topped with grilled asparagus (v)

Main Course (Alternate Placement)

- Chargrilled beef tenderloin in a classic red wine jus served alongside a parcel of baby green beans, confit of tomato, glazed noisette of Potato and béarnaise sauce
- Crispy skinned Tasmanian salmon, fried baby capers, roasted herbed baby chat potatoes, steamed broccolini, sweet baby corn and a lemon and dill beurre blanc sauce
- Roulade of chicken filled with pancetta and brie bedded on roasted pumpkin, baby spinach and pea risotto, chargrilled eggplant in a bell pepper sauce
- Classic chicken Kiev on duchess potatoes with prosciutto wrapped broccolini, roasted pumpkin and honey mustard sauce
- Chef's catch of the day
- Mediterranean vegetable medley consisting of layers of marinated baked vegetables resting on a roasted tomato reduction (v)

Dessert (Alternate Placement)

- Vanilla bean cream brulee with blueberry compote
- Baked white chocolate cheesecake served with mixed berry compote
- Individual tiramisu topped with chocolate-coated strawberries
- Chocolate ganache tart with cinnamon ice cream
- Vanilla panacotta layered with romanoff and liqueur strawberries
- Apple and rhubarb crumble served with vanilla bean ice cream
- Sticky date pudding served with a vanilla bean ice cream
- Table dessert tasting platters consisting of a variety of the featured desserts



Banquet Buffet Menu

Pasta and Noodles (Choice of 2)

- Roast eggplant, capsicum and mushrooms tossed in a tomato and olive oil dressing
- Roast garlic king prawns in a tomato and white wine cream sauce
- Pancetta and mushrooms tossed in a white wine, garlic sauce
- Hokkien Noodles Stir Fried, Asian Vegetables with Soy and Ginger

Chicken (Choice of 1)

- Pan Fried Chicken Breast in a White Wine Cream Sauce
- Roast Chicken with Lemon, Garlic and Oregano
- Chicken Parmigiana – individual chicken breasts stuffed with haloumi & prosciutto with a beure blanc sauce
- Grilled chicken breast with capsicum and pesto Sauce

Meat & Carvery (Choice of 2)

- Honey glazed baked leg of ham
- Green pepper crusted rare roast rump fillets in a red wine jus
- Angus beef stroganoff, mushrooms, capsicum, sour cream and chives
- Chargrilled beef fillet steak, mushrooms served with onion glazed gravy
- Roast rolled pork with crackling and apple Sauce
- Moroccan lamb rump surrounded with our home-style tzatziki sauce
- Medallion of kangaroo accompanied with kakadu plum chutney

Seafood (Choice of 1)

- Grilled lime and coriander marinated barramundi on banana leaves
- Baked Tasmanian salmon topped with baby spinach, dill and capers
- Salt and Szechuan Pepper Squid
- Fresh king prawns with seafood aioli
- Beer battered fish portions and hot chips

Potato (Choice of 1)

- Potato Au Gratin – layers of creamy potato, onion and parmesan cheese
- Baby Potatoes Roasted with Rosemary, Parsley and Garlic Butter
- Garlic Potato Wedges

Salad (Choice of 3)

- Roquette, pear, parmesan salad with lemon and oregano
- Caprese salad of tomato, bocconcini and fresh basil
- Traditional greek salad – iceberg lettuce, spanish onions, kalamata olives, tomatoes, cucumbers, feta cheese and oregano
- Mediterranean roast vegetables and couscous salad with crispy prosciutto and crumbled goats cheese
- Antipasto Platter - a selection of cured meats and marinated Italian style vegetables
- Baby chat potato salad in parsley and extra virgin olive oil dressing
- Seafood Salad – medley of seafood and avocado in a dill and honey sauce
- Baby beetroot salad, orange segments, roquette in a balsamic reduction with crumbled goats cheese
- Steamed string beans topped with almond flakes

Dessert (Choice of 2)

- Vanilla bean cream brulee with blueberry compote
- Individual tiramisu topped with chocolate-coated strawberries
- Individual sticky date pudding with a toffee sauce
- Chocolate ganache tart with cinnamon ice-cream
- Assorted cheese & seasonal fruit
- Tea and coffee

Customize Your Menu

Premium Entrée's

- Cold seafood plate consisting of king prawn salad, smoked salmon, Sydney rock oysters, octopus salad, ceviche mussels @ **\$7pp**
- Seared garlic king prawns in a shallot and white wine sauce reduction on a creamy risotto @ **\$5pp**

Mezze Platters

- **Mezze:** garlic fried olives, grilled haloumi, stuffed vine leaves, kibbi and tabouli, hummus, babaganoush, labne and freshly cut vegetables @ **\$40 per platter**
- **Greek Mezze:** marinated rosemary fetta, black and green olives, stuffed vine leaves, taramasalata, tzatziki with fresh pita bread @ \$40 per platter
- **Gourmet Antipasto:** a selection of cured meats, marinated eggplant, capsicum, mushrooms, bocconcini, vine ripened tomato and garlic olives with balsamic seasoning @ **\$40 per platter**

Seafood Platters

- Whole king prawns @ **\$12pp**
- Oysters – natural, Kilpatrick or Mornay @ **\$8pp**
- Salt & Szechwan pepper calamari with lime and coriander dressing @ **\$6pp**
- Tasmanian smoked salmon with capers, spanish onion and dill aioli @ **\$6pp**
- Marinated and chargrilled octopus @ **\$7pp**







MV AUSSIE MAGIC



MV Aussie Magic

The MV Aussie Magic has been a part of the All Occasion Cruises family for over 10 years. She is the perfect entertaining vessel, with numerous layout capabilities and plenty of space for small wedding parties.

Choose between a formally seated or cocktail function and enjoy your special day star-gazing through her retractable Targon roof.

- Open plan interior for customizable floor plans, allowing for up to 100 guests formally seated
- Large glass windows providing expansive views of Sydney Harbour
- Wrap around deck with large front open dining area
- Retractable Targon roof for starlit entertaining
- Superior LED lighting and state of the art sound system
- Licenced bar
- Suitable for on-board ceremonies



Package Inclusions

- 5 hours cruising Sydney Harbour
- Exclusive hire of the MV Aussie Magic
- Personal wedding coordinator to assist you with your planning
- Rolled out red carpet upon boarding
- Gourmet canapes and signature champagne cocktails served on the expansive front deck
- Formally seated buffet or cocktail buffet menu options
- Beverage package consisting of unlimited consumption of local beers, Australian red, white and sparkling wines and non-alcoholic beverages
- Open bar for the bride, groom and bridal party
- Bridal and cake table skirting in the colour of your choosing
- Bridal table complete with floral arrangement
- Scattered tea light candles
- Placing of your personalized place cards and bonbonniere
- A professional wedding DJ who will work with you to create a personalized compilation
- Cordless microphone for speeches
- Your wedding cake cut and served on platters for each table

Something extra:

- No additional charge for ceremonies
- \$200 voucher to Celebration Cakes
- Discounted room rate for your wedding night hotel

A bouquet of flowers, including white lilies, pink roses, and white hydrangeas, is arranged in a tall, clear crystal vase. The background is softly blurred, showing a dining room setting with white linens and gold chairs.

Food and Beverages

Two menus and over 48 menu items to choose from

Executive Chef's with over 20 years' experience

Custom menus available on request

A close-up view of a table setting. In the center is a white plate of food, possibly a seafood platter, on a silver stand. To the right is a tall, clear crystal vase. In the foreground, there are several clear glassware items. A white table number card is prominently displayed in the center, reading 'Table 3'. The background shows a dining room with white linens and gold chairs.

Table

3

Canapes and Standing Buffet Menu (seated or cocktail)

Canapés (selection of 6 items)

- Mini Angus Beef Stroganoff Pies with Duchess Potato
- Chefs Selection of Mini Flans
- Arancini filled with Bocconcini, Roast Pumpkin and Baby Spinach
- Indonesian Chicken Satay Skewers with Spicy Peanut and Coconut Sauce
- Mini Bruschetta with Basil and Oregano on Ciabatta Bread
- Garlic Prawn Twisters
- Salt & Szechuan Squid served with Lemon Aioli
- Garlic & Oregano Lamb Kebabs served with Fresh Tatziki
- Golden Crumbed Calamari with Lemon Tartar Sauce
- Mini Spring Rolls with Sweet and Sour Sauce
- BBQ Beef Skewers with Onion and Capsicum served with Fresh Tzatziki
- Spinach and Cheese Triangle with Tomato and Basil Salsa
- Chicken San Chow Bow

Standing Buffet (selection of 5 items)

- Antipasto Platter with an assortment of Cured Meats, Vegetables and Cheeses
- Mediterranean Roast Vegetable Couscous Salad finished with Crumbed Goats Cheese and Caramelised Onion
- Fresh Pasta with Pancetta and Mushroom tossed in a White Wine, Roast Garlic and Olive Oil Sauce
- Fresh Pasta tossed with Roast Vegetables in a Pomodoro Sauce (v)
- Roasted Baby Chat Potatoes lightly tossed with Rosemary, Parsley and Garlic Butter
- Honey Baked Leg of Ham
- Roast Chicken with Lemon, Garlic and Oregano
- Homemade Beef Lasagne
- Potato Salad with Dill, Red Onion and Caper Berries
- Traditional Greek Salad – salad consisting of iceberg lettuce, Spanish onions, Kalamata olives, tomatoes, cucumbers and feta cheese with a sprinkle of oregano

Dessert

- Chefs Selection of Cakes
- Seasonal Fresh Fruit Platters
- Freshly brewed Tea and Coffee

Harbour Buffet Menu (seated only)

Canapés

A selection of canapés served on arrival

Seated Buffet

- Roast Chicken with Lemon, Garlic and Oregano
- Fresh Pasta with Pancetta and Mushrooms tossed in a White Wine, Roast Garlic & Olive Oil Sauce
- Fresh Pasta tossed with Baby Eggplant, Zucchini, Capsicum and Mushrooms in a Fresh Tomato, Olive Oil Dressing
- Potato Au Gratin – layers of potatoes, onion and parmesan cheese
- Steamed New Zealand ½ Shelf Mussels cooked with Garlic, White Wine, Chili, Basil and Tomato Sauce.
- Platters of Fresh Tiger Prawns accompanied with Seafood Aioli
- Calamari infused with Garlic, served with Chilli Aioli
- Traditional Greek Salad – salad consisting of iceberg lettuce, Spanish onions, Kalamata olives, tomatoes, cucumbers and feta cheese with a sprinkle of oregano
- Roquette, Pear and Parmesan Salad with Lemon and Oregano Dressing
- Mediterranean Roast Vegetables and Couscous Salad with Crispy Prosciutto and Crumbled Goats Cheese
- Crisp, freshly baked Dinner Rolls

Dessert Buffet

- Homemade Sticky Date Pudding, served with butter scotch sauce and Chantilly cream
- Chocolate Ganache cake with Chantilly cream, served with in season fresh fruits
- Served with Tea and Coffee



Customize Your Menu

Mezze Platters

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Seafood Platters

- Whole king prawns @ \$12pp
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- Tasmanian smoked salmon with capers, spanish onion and dill aioli @ \$6pp
- Marinated and chargrilled octopus @ \$7pp







Optional Extras:

Please enquire for our comprehensive list of preferred suppliers and receive a discount for booking with All Occasion Cruises!

Additional Décor:

- Chair sashes
- Lolly buffet
- Bridal arch
- Fabric and fairylight backdrops
- Fairylights
- Wishing well

Entertainment:

- MC
- Violinists
- 2-5 piece bands
- Acoustic singers
- Acoustic duos
- Photobooths

Florals:

- Floral centrepieces
- Bridal bouquets
- Backdrop florals

Suppliers:

- Photographers
- Videographers
- Cakes
- Children's entertainers
- Chauffeur
- Wedding favours



Compliments

Megan and Robbie 4/2/17

"MV Bella Vista is an amazing cruise boat to host a wedding reception, as you can have a large number of guests all on one level (up to 300 seated). No better wedding venue in Sydney to enjoy the amazing views of the Harbour, starting with canapes on the sunroof deck and then into the glass ballroom. A few guests were a little tentative about being on a boat for 5 hours, however it was smooth sailings and by the end nobody wanted to get off! There were a few hiccups on the day, however Rebekah and Rosie handled these with ease and no guests were aware that we went off schedule.

I continue to receive compliments from friends saying it was the best and stylish wedding they have ever been to. The cost was very reasonable when comparing to other venues with water views in Sydney. I would honestly recommend any of my family and friends to get married on board the MV Bella Vista as the experience is truly memorable and second to none."



Compliments

Carolina and Tom 18/1/14

"Our experience working with All Occasion Cruises on our wedding day was absolutely fantastic! We can't thank you all enough for that. The whole process from the wedding planning to the moment we were dropped off after the event run smoothly. The boat looked absolutely beautiful, better than we even expected, everything was in place, and every single detail was covered. The staff were friendly and professional especially Natalie, she is amazing! All my guests and us were very impressed with the service on board, they were looking after all of us the whole time and making sure that everyone had a good time, watching to fill up the drinks, clear tables...

I didn't even know that one of our guests with special request in Gluten free and Lactose intolerant had a different meal cooked specially for her, she felt so special and we did too. Their customer service is outstanding. The food was nice and fresh, the desserts were delicious! We absolutely loved their flexibility, professionalism and our list is endless, as for so many people the wedding day is very stressful, we were lucky enough to count on the All Occasion Cruises crew who made of our day the most enjoyable, relaxed and happy ever and that is priceless.

We will definitely recommend All Occasion Cruises."





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