



DARWIN HARBOUR

Charter Packages





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The Darwin Experience

In a city which revolves around its spectacular sunsets, there are few better ways to experience the Top End than on our vessels, Charles Darwin or Tumblaren. The Charles Darwin is an impressive steel-hulled catamaran designed with room to relax and take it all in. The vessel boasts three expansive levels, two separate interior spaces plus bow and roof sundeck to experience amazing and uninterrupted 360-degree views. Cruising on Darwin Harbour, glide past iconic landmarks and witness a world-famous sunset.

It's not just about the harbour though. Working closely with suppliers, our menus are curated with a focus on using local seasonal Northern Territory produce.



Charles Darwin

CAPTAIN'S DECK

Our Captain's Deck consists of a large indoor area with (access to) an exclusive bar, bathrooms, outdoor bow deck and shared access to the Sun Deck.

Capacities

- 90 guests seated formal dining
- 120 guests cocktail style

CAPTAIN'S DECK – up to 120 guests		
TIME	SHOULDER SEASON (FEB - MAY & OCT - DEC)	PEAK SEASON (JUNE - SEPT)
6pm - 8:30pm (Mon, Tues, Wed & Thurs)	\$3,065.00	\$3,200.00
6pm - 8:30pm (Fri, Sat, Sun & Public Holidays)	\$3,650.00	\$4,000.00

BRIDGE DECK

The Bridge Deck is located in the middle of the vessel, with a large indoor area with private bar and shared access to the Sun Deck.

Capacities

- 40 guests seated formal dining
- 60 guests cocktail style

BRIDGE DECK – up to 60 guests		
TIME	SHOULDER SEASON (FEB - MAY & OCT - DEC)	PEAK SEASON (JUNE - SEPT)
6pm - 8:30pm (Mon, Tues, Wed & Thurs)	\$2,200.00	\$2,400.00
6pm - 8:30pm (Fri, Sat, Sun & Public Holidays)	\$2,600.00	\$3,000.00

ENTIRE VESSEL

Charter the entire vessel with use of all areas including Deck levels, bathrooms, bars and Sun Deck.

Capacities

- Up to 270 guests

ENTIRE VESSEL – up to 270 guests		
TIME	SHOULDER SEASON (FEB - MAY & OCT - DEC)	PEAK SEASON (JUNE - SEPT)
3 hour day rate (before 4pm)	\$3,650.00	\$3,650.00
3 hour Sunset rate (after 4pm)	\$4,800.00	\$5,200.00



Tumlaren

Offering an intimate setting on a beautifully restored 20-metre schooner, there is plenty of space to relax under the shaded deck.

Capacities

- Up to 44 guests

TUMLAREN CHARTER RATES – up to 45 guests	
TIME	PRICE
Day Cruise – 12 noon - 3pm	\$1,820.00
Sunset Cruise – 5pm - 8pmw (Mid-week Cruising)	\$2,200.00
Sunset Cruise – 5pm - 8pm (Fri, Sat, Sun & Public Holidays)	\$2,600.00
Twilight Cruise – 8:15pm - 11:15pm	\$1,820.00

*EXTRA HOURS MAY BE BOOKED FOR AN ADDITIONAL \$440.00 PER HOUR, SUBJECT TO AVAILABILITY



See Darwin in
a different light



Catering

We have a range of menus showcasing the very best the NT has to offer. From formal dining through to relaxed cocktail style cruises, our experienced events team can create the perfect catering package for your cruise.

TASTE OF THE TERRITORY

2 courses plus canapes

\$70 per person

'Taste of the Territory' only available on the Charles Darwin

ACCOMPANIMENTS

HERB BREAD ROLLS

PAWPAW SALAD

served with a mild chilli dressing *Gf, Ve*

CANAPÉS

SEARED SCALLOPS WITH PROSCIUTTO AND BACON

served with a snake bean salsa verde *Gf, Lf, Nf*

MARINATED COOKED PRAWN IN A KAKADU PLUM JAM

served with finger lime aioli *Gf, Lf, Nf*

PAN FRIED KANGAROO SPRING ROLL

served with a rosella jam aioli *Lf, Nf*

MAIN COURSE

BEEF TENDERLOIN MARINATED IN A BUSH SPICE

served with a pepperberry jus *Gf, Nf*

SWEET AND SOUR MANGO CHICKEN

served with Asian vegetables *Gf, Lf*

DESSERT

CHILLED MANGO CRUMBLE

MANGO MOUSSE AND JELLY

topped with passionfruit coulis

BUFFET

\$60 per person

Buffet only available on the Charles Darwin

MAIN COURSE

AUSTRALIAN OYSTERS

served with pepper berry vinaigrette *Gf, Lf, Nf*

AUSTRALIAN COOKED PRAWNS

served with Kakadu plum aioli *Gf, Lf, Nf*

NATIVE NT BUSH SPICED BEEF SALAD

Slow roasted bush spice rubbed beef sirloin served on a Thai herb mixed salad drizzled with a mild sweet chilli sauce *Gf, Lf, Nf*

BBQ SWEET & SOUR STICKY MANGO CHICKEN

Chargrilled chicken thigh with NT mango sweet & sour sauce served on jasmine rice *Gf, Lf, Nf*

LOCAL BARRAMUNDI

NT Barramundi fillet poached in a coconut laksa broth *Gf, Lf*

LOCAL STEAMED VEGETABLES WITH GARLIC HERB BUTTER

Steamed snake beans, bok choy, wombok, roasted pumpkin and sweet potato served with NT lemon myrtle herb butter served on the side *Gf, Lf, Vg, Ve, Nf*

SIDES

ASSORTED HERB DINNER ROLLS *Ve, Nf*

NT PAWPAW SALAD *Gf, Lf, Vg, Ve*

NICOISE SALAD *Gf, Lf, Ve*

CHICKEN CAESAR SALAD *Gf, Ve*

DESSERT

ASSORTMENT OF CHEESE, DRIED FRUIT AND NUTS SERVED WITH WATER CRACKERS **Gf, Vg*

CHOCOLATE MOUSSE SERVED WITH FRESH STRAWBERRIES *Ve, Nf*

NT MANGO & APPLE CRUMBLE WITH CUSTARD *Vg*

SEASONAL TROPICAL FRUIT PLATTER *Gf, Vg, Ve, Lf, Nf*

PAVLOVA WITH WHIPPED CREAM AND TROPICAL FRUIT *Gf, Nf*

Gf *Lf* *Vg* *Ve* *Nf* **Gf*
GLUTEN FREE LACTOSE FREE VEGAN VEGETARIAN NUT FREE GLUTEN FREE OPTION AVAILABLE

Gf *Lf* *Vg* *Ve* *Nf* **Gf*
GLUTEN FREE LACTOSE FREE VEGAN VEGETARIAN NUT FREE GLUTEN FREE OPTION AVAILABLE



SUNSET PLATTER MENU

\$25 per person

TRIO OF DIPS
A selection of three vegetarian dips served with sour dough, grissini & crackers *Lf, Ve, Nf, *Gf*

TRADITIONAL ANTIPASTO BOARD
Tripled smoked ham, gourmet salamis, pickled octopus, semi-dried tomatoes, marinated artichoke hearts, marinated olives & marinated feta *Lf, *Gf*

GOURMET AUSTRALIAN CHEESE BOARD
Brie, blue, smoky cheddar & tasty cheese, macadamia nuts, dried apricots, figs, dates & crackers
(gluten free and nut free option available)

MINI BEEF PIES
Hot party favourites served with tomato sauce *Lf*

SPINACH & RICOTTA PASTRIES
Hot & crunchy vegetarian delights *Ve*

TROPICAL FRUIT SELECTION
A delicious platter of fresh tropical fruits including a seasonal variety of melons, strawberries, passionfruit & kiwi fruit, garnished with fresh mint *Gf, Lf, Vg, Ve, Nf*



Gf *Lf* *Vg* *Ve* *Nf* **Gf*

GLUTEN FREE LACTOSE FREE VEGAN VEGETARIAN NUT FREE GLUTEN FREE OPTION AVAILABLE

GROUPS MENU

\$35 per person

Available on the Charles Darwin and Tummlaren

- TRIO OF DIPS

A selection of three vegetarian dips served with sour dough, grissini & crackers *Lf, Ve, Nf, *Gf*
- GOURMET AUSTRALIAN CHEESE BOARD

Brie, blue, smoky cheddar & tasty cheese, macadamia nuts, dried apricots, figs, dates & crackers
(gluten free and nut free option available)
- PRAWN SKEWERS

Australian prawns char-grilled, served with dipping sauce *Gf, Lf*
- LAMB & ROSEMARY SKEWERS

Tender marinated lamb, char-grilled, served with Tzatziki *Gf, Lf*
- CHICKEN SATAY SKEWERS

Juicy chicken, char-grilled, served with a Malaysian style peanut sauce *Gf, Lf*
- SPINACH & RICOTTA PASTRIES

Spinach and creamy ricotta, wrapped in a light and flaky pastry *Ve*

GROUPS MENU

\$40 per person

Available on the Charles Darwin and Tummlaren

- TRIO OF DIPS

A selection of three vegetarian dips served with char-grilled pita bread, grissini & crackers *Lf, Vg, Ve, *Gf*
- ANTIPASTO BOARD

Semi dried tomatoes, pickled octopus, marinated artichoke, gourmet salamis & triple smoked ham, marinated olives & feta. Served with breads & crackers *Lf*
- GOURMET AUSTRALIAN CHEESE BOARD

Brie, blue, smoky cheddar & tasty cheese, macadamia nuts, dried apricots, figs, dates & crackers
(gluten free and nut free option available)
- PRAWN SKEWERS

Australian prawns char-grilled, served with dipping sauce *Gf, Lf*
- CHICKEN SATAY SKEWERS

Juicy chicken, char-grilled, served with a Malaysian style peanut sauce *Gf, Lf*
- PORK BELLY

Twice cooked pork belly bite sized pieces cooked in a sticky Jim Beam glaze *Gf, Lf, Nf*
- PAWPAW SALAD

Fresh ingredients sourced from the NT, served in individual bamboo boats *Gf, Lf, Vg, Ve*
- TROPICAL FRUIT SELECTION

A delicious platter of fresh tropical fruit, such as melons, strawberries, passionfruit and kiwi fruit *Gf, Lf, Ve, Vg*

*Gf**Lf**Vg**Ve**Nf***Gf*

GLUTEN FREE LACTOSE FREE VEGAN VEGETARIAN NUT FREE GLUTEN FREE OPTION AVAILABLE

CORPORATE MENU

\$45 per person

- TRIO OF DIPS

A selection of three vegetarian dips served with sour dough, grissini & crackers *Vg, Ve, *Gf*
- GOURMET AUSTRALIAN CHEESE BOARD

Brie, blue, smoky cheddar & tasty cheese, macadamia nuts, dried apricots, figs, dates & crackers
(gluten free and nut free option available)
- TROPICAL FRUIT SELECTION

A delicious platter of fresh tropical fruits including a seasonal variety of melons, strawberries, passionfruit & kiwi fruit, garnished with fresh mint *Gf, Lf, Ve, Vg*
- BOURBON-GLAZED PORK BELLY

Twice cooked pork belly bite sized pieces cooked in a sticky Jim Beam glaze *Gf, Lf, Nf*
- LAMB AND ROSEMARY SKEWERS

Saltbush lamb fillet speared with rosemary, marinated in lemon & garlic, served with tzatziki & lemon *Gf, Lf, Nf*
- PAWPAW SALAD

Fresh ingredients sourced from the NT, served in individual bamboo boats *Gf, Lf, Vg, Ve*
- BBQ AUSTRALIAN PRAWNS

Local prawns skewered, lightly marinated and barbequed on board served with a Kakadu plum aioli *Gf, Lf*
- CHICKEN SATAY SKEWERS

Marinated chicken grilled, served with a Malaysian style peanut sauce *Lf*
- VEGAN TOFU SERVED WITH PEANUT SATAY SAUCE

Crispy bite sized tofu, with house made satay dipping sauce *Gf, Lf, Vg, Ve*

*Gf**Lf**Vg**Ve**Nf***Gf*

GLUTEN FREE LACTOSE FREE VEGAN VEGETARIAN NUT FREE GLUTEN FREE OPTION AVAILABLE

CHARTER MENU

Pricing per platter or our team can create a per person menu to suit your budget

STARTERS

TRIO OF DIPS \$55
A selection of three vegetarian dips served with sour dough, grissini & crackers *Vg, Ve, *Gf*
Suitable for 20

TRADITIONAL ANTIPASTO BOARD \$105
Tripled smoked ham, gourmet salamis, pickled octopus, semi dried tomatoes, marinated artichoke hearts, marinated olives & marinated feta *Lf, *Gf*
Suitable for 20

GOURMET AUSTRALIAN CHEESE BOARD \$105
Brie, blue, smoky cheddar & tasty cheese, macadamia nuts, dried apricots, figs, dates & crackers *(gluten free and nut free option available)*
Suitable for 20

TROPICAL FRUIT SELECTION \$70
A delicious platter of fresh tropical fruits including a seasonal variety of melons, strawberries, passionfruit & kiwi fruit, garnished with fresh mint *Gf, Lf, Ve, Vg*
Suitable for 20

MAINS

SOUTH AUSTRALIAN OYSTERS \$85
Two dozen shucked natural oysters served with local lemon & lime wedges *Gf, Lf*

CHILLED AUSTRALIAN PRAWNS \$70
Large North Australian prawns served with Kakadu plum aioli and local lemon & lime wedges *Gf, Lf*
Approx. 40 prawns

MINI BEEF PIES \$65
Hot party favourites served with tomato sauce *Lf*
24 pieces

SPINACH & RICOTTA PASTRIES \$65
Hot & crunchy vegetarian delights *Ve*
24 pieces

BBQ CHICKEN SATAY \$80
Marinated chicken grilled, served with a Malaysian style peanut sauce *Lf*
24 skewers

HONEY SOY CHICKEN NIBBLES \$65
Succulent chicken pieces served hot *Gf, Lf, Nf*
Suitable for 24

PAWPAW SALAD \$80
Fresh ingredients sourced from the NT, served in individual bamboo boats *Gf, Lf, Vg, Ve*
Suitable for 24

BBQ AUSTRALIAN PRAWNS \$96
Local prawns skewered, lightly marinated and barbequed on board served with a Kakadu plum aioli *Gf, Lf*
24 skewers

LAMB AND ROSEMARY SKEWERS \$96
Saltbush lamb fillet speared with rosemary, marinated in lemon & garlic, served with tzatziki & lemon *Gf, Lf, Nf*
24 skewers

BOURBON-GLAZED PORK BELLY \$120
Twice cooked pork belly bite sized pieces cooked in a sticky Jim Beam glaze *Gf, Lf, Nf*
30 serves

VEGAN GRAZING PLATTER \$65
Falafels, carrot, celery, capsicum, cucumber sticks, semi-dried tomatoes, olives, artichokes, marinated eggplant, dried apricot, figs & dips *Lf, Vg, Ve*

VEGAN TOFU SERVED WITH PEANUT SATAY SAUCE \$70
Crispy bite sized tofu, with house made satay dipping sauce *Gf, Lf, Vg, Ve*
Suitable for 24



Beverage Packages

To ensure the best possible service we provide a range of options tailored to suit your function.

Bar facilities open for your guests to purchase their own drinks

To keep your costs down to a minimum we can open our bar for your guests to purchase their own drinks.

Bar with a tab facility (on consumption)

We can stock the bar with your choice of pre-selected beverages from our beverages/wine list. We require a 50% deposit of the pre-arranged amount 1 week prior to departure with the remaining balance paid in full by cash or card at the conclusion of your cruise.

Bar Packages

To accurately budget for your function, we have a range of drinks packages;

STANDARD PACKAGE

2.5 hours @ \$38 per person

3 hours @ \$44 per person

4 hours @ \$50 per person

- Emily Red Bank Cuvée, VIC
- Scrubby Rise, Sauvignon Blanc
- Scrubby Rise, Shiraz
- Cascade Light
- Great Northern
- Carlton Dry
- Somersby Apple Cider
- Soft Drinks & Orange Juice

PREMIUM PACKAGE

2.5 hours @ \$53 per person

3 hours @ \$60 per person

4 hours @ \$67 per person

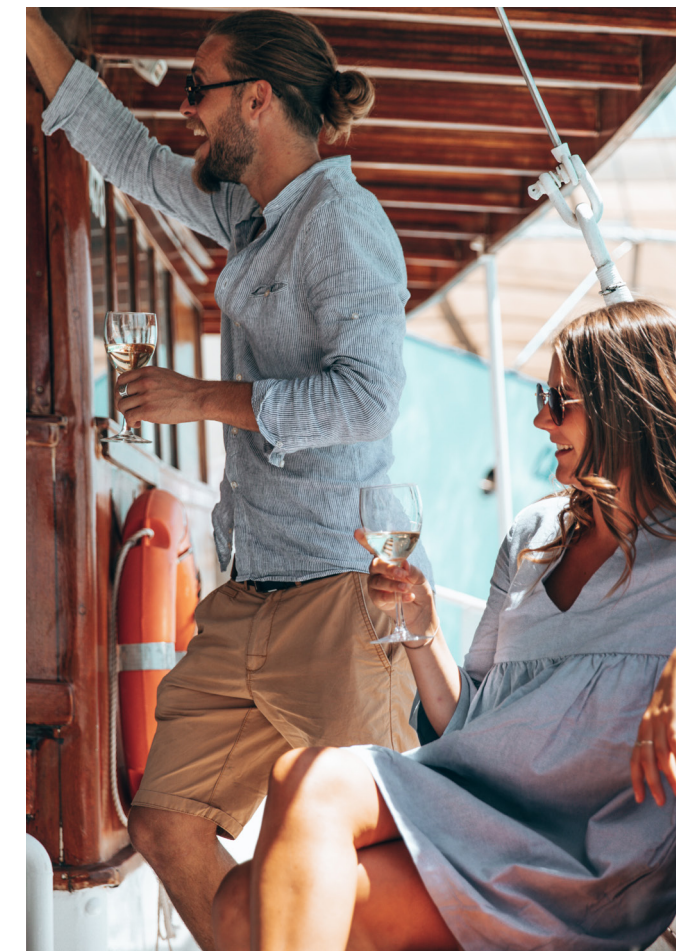
- Jansz Tasmania Premium Cuvée
- Bird in Hand, Sauvignon Blanc
- The Barry Bros, Jim Barry Shiraz Cabernet Sauvignon
- Cascade Light
- Great Northern
- Corona
- Somersby Apple Cider
- Soft Drinks & Orange Juice

Bring Your Own:

****ONLY AVAILABLE ON TUMLAREN CRUISES.**

A great way to keep your costs down is to bring your own drinks. We charge a flat fee of \$150.00 to BYO. We supply 3 x 12kg bags of ice, chilled drinking water, a large esky and a range of acrylic glasses.

- It is your responsibility to deliver drinks on to the vessel prior to the start of your cruise
We are based at the far end of Stokes Hill Wharf (Dock 3) with no car access past the car park
- This option is self-load and self-serve – great for casual functions
- Additional bags of ice can be purchased at \$10 per 12kg bag
- Darwin Harbour Cruises requires written confirmation of your drinks list. We reserve the right to refuse excessive amounts brought along for the cruise
- All drinks must be removed at the conclusion of your cruise or will be considered a donation!





Upgrades & Add Ons

STANDARD SPIRIT UPGRADE*

\$10 per person per hour

Included spirits

- Gordons Pink Gin
- Jim Beam Bourbon
- Bundaberg Rum
- Smirnoff Vodka
- Johnnie Walker Red label
- Canadian Club

PREMIUM SPIRIT UPGRADE*

\$12 per person per hour

Included spirits

- Hendricks Gin
- Kraken Rum
- Grey Goose Vodka
- Jack Daniels
- Southern Comfort
- Bacardi
- Penfolds Grandfather Port
- Dimple Scotch 15 years old

*Spirit upgrades are only available for Charles Darwin charters

EXTRAS

We can arrange a range of extras that will make your cruise special, these include, but are not limited to:

- Decorations
- Entertainment
- Audio & Visual set-up



Darwin Harbour Cruises

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