



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 Sun Decks 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 local 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 an exclusive bar, bathrooms, outdoor bow deck and shared access to the Sun Deck.

Capacities

- 80 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)	\$3,400.00	\$3,600.00
6pm - 8:30pm (Fri, Sat, Sun & Public Holidays)	\$4,000.00	\$4,400.00

BRIDGE DECK

The Bridge Deck is located in the middle of the vessel, with a private bar, private bathrooms 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)	\$2,450.00	\$2,700.00
6pm - 8:30pm (Fri, Sat, Sun & Public Holidays)	\$2,900.00	\$3,350.00

ENTIRE VESSEL

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

Capacities

- 120 guests seated formal dining
- 250 guests cocktail style

ENTIRE VESSEL – up to 250 guests		
TIME	SHOULDER SEASON (FEB - MAY & OCT - DEC)	PEAK SEASON (JUNE - SEPT)
3 hour day rate (before 4pm)	\$4,100.00	\$4,100.00
3 hour Sunset rate (after 4pm)	\$5,500.00	\$6,000.00



Tumlaren

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

TUMLAREN CHARTER RATES – up to 40 guests	
TIME	PRICE
Day Cruise – 12 noon - 3pm	\$2,100.00
Sunset Cruise – 5pm - 8pm (Mid-week Cruising)	\$2,500.00
Sunset Cruise – 5pm - 8pm (Fri, Sat, Sun & Public Holidays)	\$2,900.00
Twilight Cruise – 8:15pm - 11:15pm	\$2,000.00



Catering

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

BUFFET

\$65 per person

*Only available on the Charles Darwin.
Buffet menu is subject to change.*

MAIN COURSE

AUSTRALIAN OYSTERS NATURAL
served with lemon & lime wedges *Gf, Lf*

AUSTRALIAN COOKED PRAWNS
served with Kakadu plum & ginger seafood sauce *Gf, Lf*

NATIVE NT BUSH SPICED BEEF SALAD
Slow roasted bush spice rubbed beef sirloin on a thai herb mixed salad drizzled with red wine vinaigrette *Gf*

BBQ SWEET AND SOUR STICKY BUSH TOMATO CHICKEN
Chargrilled chicken thigh bush tomato sweet & sour sauce served on long grain rice *Gf, Lf*

LOCAL BARRAMUNDI POACHED IN LAKSA BROTH
NT Barramundi fillet poached in a coconut laksa broth *Gf, Lf*

LOCAL STEAMED VEGETABLES
Assorted seasonal local vegetables *Gf, Lf, Vg, Ve*

RICE SALAD
served with capsicum, olives, corn, celery & carrots *Gf, Lf, Vg, Ve*

DECONSTRUCTED CESAR SALAD
served with cos lettuce, egg, bacon, parmesan, croutons, chicken & cesar dressing *Gf, Ve*

DESSERT

CHOCOLATE MOUSSE
served with berry coulis *Ve*

NT MANGO & APPLE CRUMBLE
served with custard & vanilla ice cream *Vg*

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

CHEFS SELECTION OF CAKES





Gaze and Graze

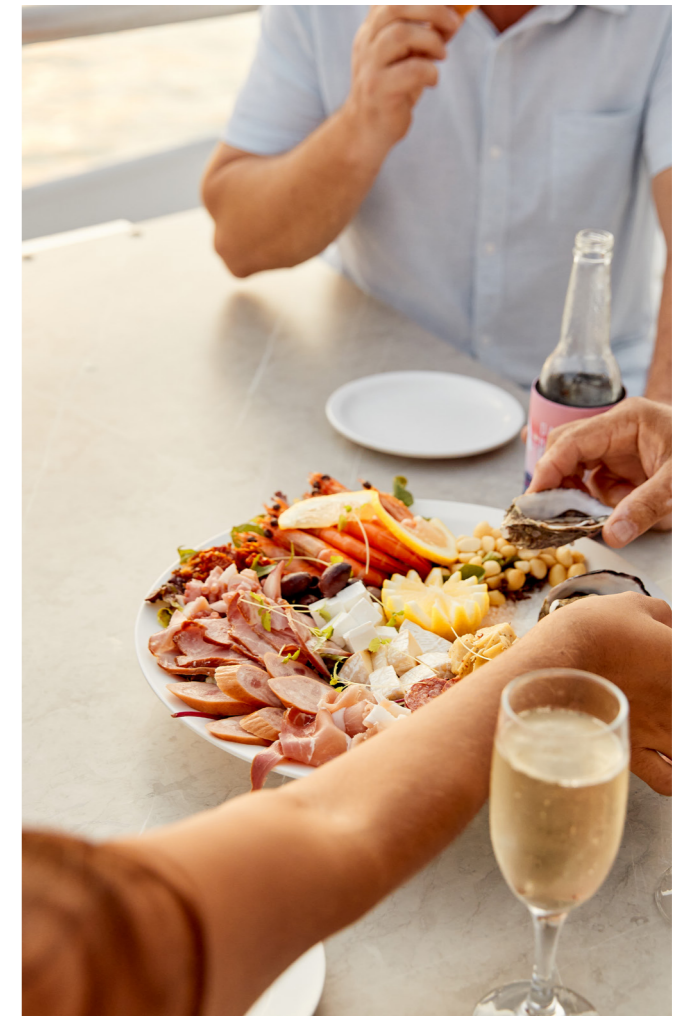
\$40 per person

GOURMET

Oysters, prawns, smoked salmon, ham, prosciutto, salami, chef's selection of cheeses, marinated vegetables, breads and crackers

GARDEN (VEGETARIAN/ VEGAN)

Arancini balls, cauliflower tempura, fresh and marinated vegetables, fruits, dips, breads and crackers *1/2*



CATERING MENU 1

\$35 per person
Choose 5 items from the menu

CATERING MENU 2

\$40 per person
Choose 6 items from the menu

CATERING MENU 3

\$45 per person
Choose 7 items from the menu

TRIO OF DIPS

A selection of three vegetarian dips served with sour dough, grissini & crackers *Vg, Ve, *Gf*

TRADITIONAL ANTIPASTO BOARD

Tripled smoked ham, gourmet salamis, prosciutto, semi dried tomatoes, marinated artichoke hearts, marinated olives & marinated feta *Lf, *Gf*

CHEFS SELECTION OF CHEESE

Macadamia nuts, dried apricots, figs, dates & crackers (*Gf and Nf* option available)

VEGAN GRAZING PLATTER

Bolognaise arancini balls, falafels, carrot, celery, capsicum sticks, semi dried tomatoes, olives, artichokes, marinated vegetable, dried apricots, figs and dates *Lf, Vg, Ve*

KANGAROO SPRING ROLLS

Served with sweet chilli mayo *Nf*
1 per person

CROCODILE SPRING ROLLS

Served with Kakadu plum jam *Gf*
1 per person

HOUSE MADE CHICKEN NIBBLES

Marinated in sticky honey soy sauce *Gf, Nf*
2 per person

PRAWN AND MANGO SALSA

Served in a bamboo boat *Gf, Nf*
2 per person

SOUTH AUSTRALIAN OYSTERS

Your choice of natural or Kilpatrick *Gf, Lf*
1 per person

CHILLED AUSTRALIAN PRAWNS

Large North Australian prawns served with Kakadu plum aioli and local lemon & lime wedges *Gf, Nf, Lf*
2 per person

MINI BEEF PIES

Hot party favourites served with tomato sauce *Lf*
1 per person

SPINACH & RICOTTA PASTRIES

Hot & crunchy vegetarian delights *Ve*
2 per person

TOMATO BRUSCHETTA

Served with balsamic glaze *Lf, Nf*
2 per person

PULLED PORK BAO BUNS

With pickled vegetable & smokey BBQ *Nf*
1 per person

BEEF SLIDERS

Served with beef, cheese, pickle & burger sauce *Nf*
1 per person

PORK BELLY

Twice cooked bourbon glazed pork belly

CHEFS' ASSORTMENT OF CAKES

Carrot cake, cheesecake, chocolate mud cake *Gf and Ve are available*

TROPICAL FRUIT SELECTION

A delicious selection of fresh tropical fruit, such as melons, strawberries, passionfruit and kiwi fruit served on skewers *Lf, Gf, Nf, Ve, Vg*

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 your guests can purchase their own drinks on consumption at our bar.

Bar with a tab facility (on consumption)

We can stock the bar with your choice of pre-selected beverages from our drinks menu. A 50% deposit is required 14 days prior to departure with the remaining balance paid in full upon the conclusion of your cruise.

Bar Packages

We have a range of drinks package and options to choose from to suit your function;

STANDARD PACKAGE

2.5 hours – \$42 per person

3 hours – \$48 per person

- Tempus Two Prosecco NV, NSW
- Madam Sass Pinot Grigio, SA
- Wirra Wirra, Scrubby Rise, Shiraz, SA
- Cascade Light
- Great Northern
- Carlton Dry
- Somersby Apple Cider
- Soft Drinks & Orange Juice

PREMIUM PACKAGE

2.5 hours – \$58 per person

3 hours – \$66 per person

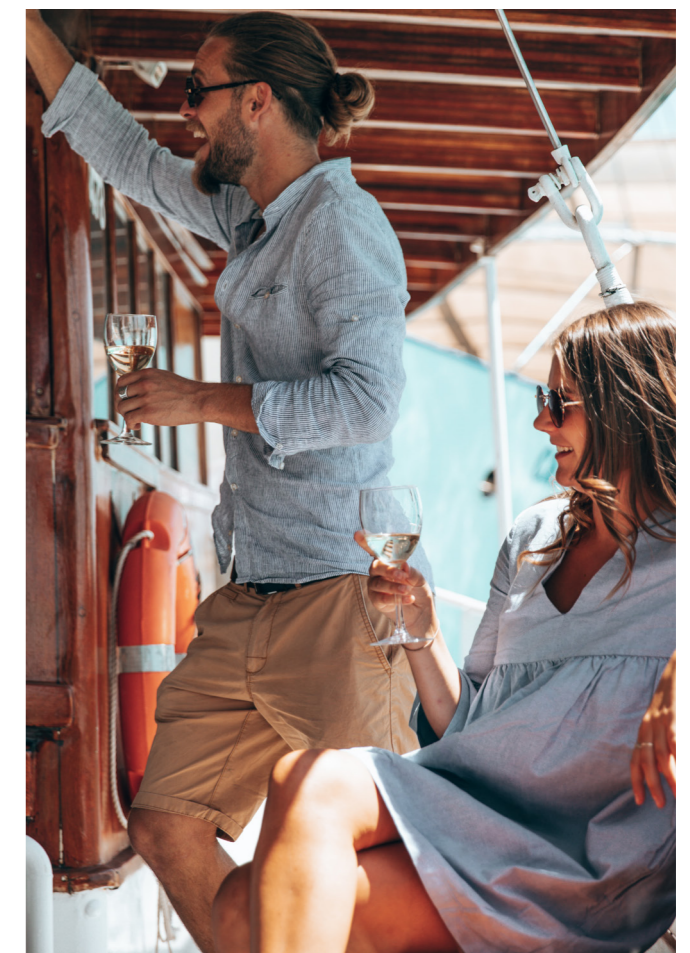
- Croser Pinot Noir Chardonnay NV, SA
- Wirra Wirra, Scrubby Rise, Sauvignon Blanc, SA
- Dalrymple Pinot Noir, TAS
- Cascade Light
- Great Northern
- Corona
- Somersby Apple Cider
- Soft Drinks & Orange Juice

Bring Your Own:

ONLY AVAILABLE ON TUMLAREN CRUISES.

If you would prefer to supply your own beverages for your function, we charge a flat rate of \$150 to bring your own. 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
- We require 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



Add Ons

STANDARD SPIRIT UPGRADE*

\$10 per person, per hour

Included spirits

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

PREMIUM SPIRIT UPGRADE*

\$12 per person, per hour

Included spirits

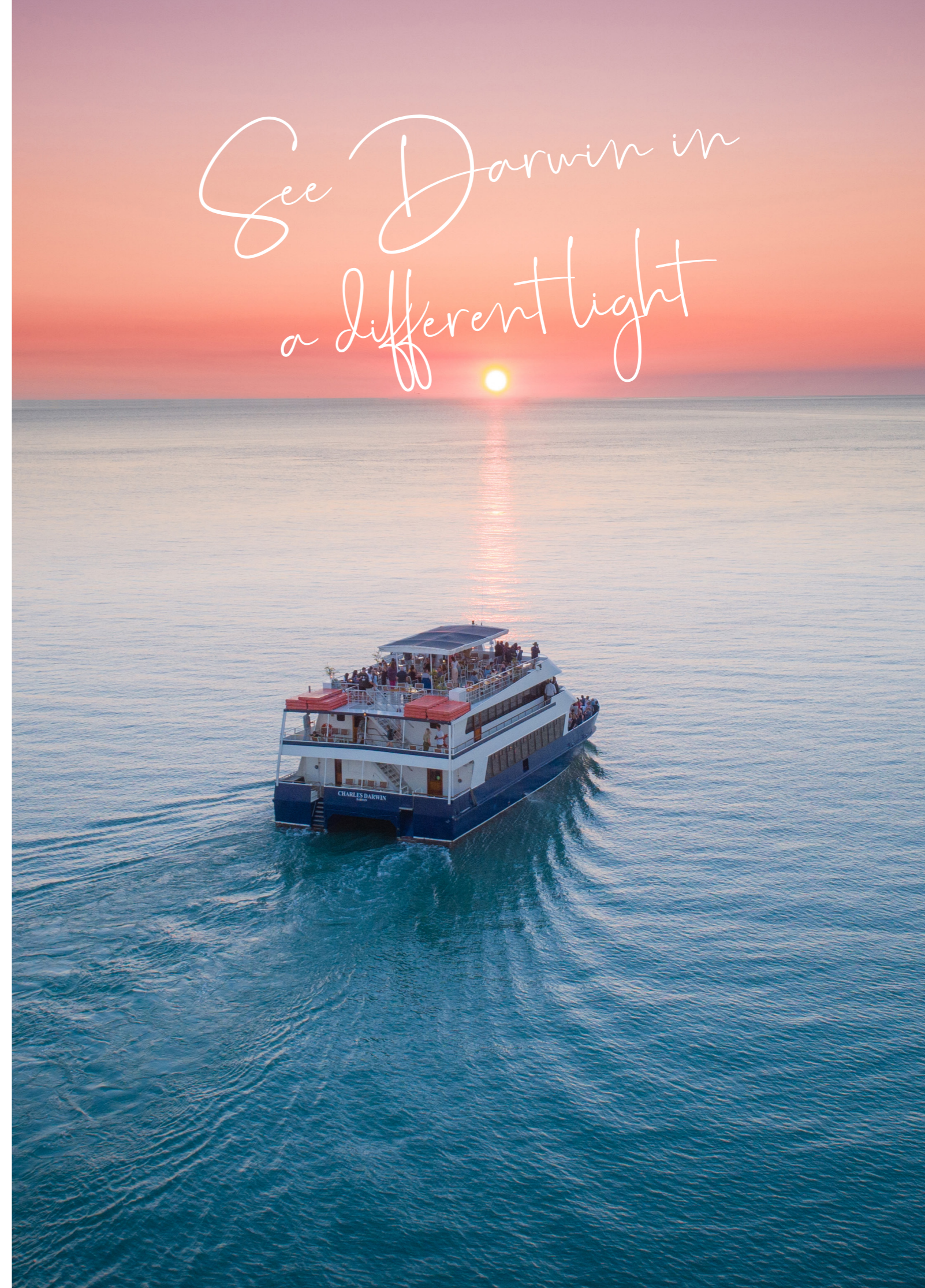
- Hendricks Gin
- Kraken Rum
- Grey Goose Vodka
- Jack Daniels
- Southern Comfort
- Bacardi
- Penfolds Grandfather Port
- Dimple Scotch 15 years old

*Spirit upgrades are only available for Charles Darwin charters

ADDITIONAL REQUIREMENTS

We want every cruise to be one to remember! Our team are happy to provide contacts for:

- Decorations
- Entertainment
- Audio & visual set-up



See Darwin in
a different light



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