



DARWIN HARBOUR

Charter Packages



JOURNEY BEYOND

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Contents

The Darwin Experience	2
Pricing	4
Catering	6
Beverage Packages	12
Add Ons	14

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 vessel, Charles Darwin. 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 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 Sundeck.

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 - 8:00pm (Mon, Tues, Wed & Thurs)	\$3,550.00	\$3,800.00
6pm - 8:00pm (Fri, Sat, Sun & Public Holidays)	\$4,200.00	\$4,600.00



BRIDGE DECK

The Bridge Deck is located in the middle of the vessel, with a private bar, private bathrooms and shared access to the Sundeck.

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 - 8:00pm (Mon, Tues, Wed & Thurs)	\$2,600.00	\$2,850.00
6pm - 8:00pm (Fri, Sat, Sun & Public Holidays)	\$3,000.00	\$3,500.00



ENTIRE VESSEL

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

Capacities

- 120 guests seated formal dining
- 200 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)	\$4,500.00	\$4,500.00
3 hour Sunset rate (after 4pm)	\$6,000.00	\$6,500.00



Catering

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

BUFFET

\$73 per person

Buffet menu is subject to change.

MAIN COURSE

AUSTRALIAN COOKED PRAWNS

Kakadu plum cocktail sauce *Gf, Df, Nf*

NATIVE NT BUSH SPICE SEARED KANGAROO SALAD

vermicelli noodle, paw paw, lemongrass dressing, chilli & mango sambal
Gf, Df, Nf (Vg/Ve on request)

CREAMY CHICKEN CASSEROLE

sundried tomato, mushroom & herb *Gf, Nf*

NT BARRAMUNDI

lemon myrtle seasoning *Gf, Df, Nf*

CAESAR SALAD

homemade Caesar dressing *Gf, Df, Nf, Ve*

WATERMELON SALAD

segmented orange, rocket & fruit dressing *Gf, Df, Nf, Ve*

CHAT POTATO SALAD

gherkins, onion & sour cream *Gf, Nf*

SIDES & ACCOMPANIMENTS

CREATE YOUR OWN SALAD OPTIONS

lemon myrtle croutons, crocodile, chicken, egg, parmesan, bacon, fetta

SEASONAL SIDES

seasonal roasted vegetables, seasonal steamed vegetables, coconut rice, pasta

DESSERT

BERRY CHEESECAKE

passionfruit coulis, honey & lemon myrtle sable *Gf, Nf, Ve*

NATIVE MUNTRIES, APPLE & MANGO CRUMBLE

custard & vanilla ice cream *Gf, Nf, Ve*

COFFEE & COCONUT PANNACOTTA

chocolate sand *Gf, Df, Nf, Vg, Ve*

FRUIT SALAD

selection of seasonal fruits *Gf, Df, Nf, Vg, Ve*



Gf *Df* *Vg* *Ve* *Nf*
GLUTEN FREE DAIRY FREE VEGAN VEGETARIAN NUT FREE

No takeaway food or drinks allowed. Menu is subject to change.



Platters

THE GOLDEN BITES – \$150 PER PLATTER *(15 pieces of each)*

arancini, Australian Hoki bites, crumbed camembert

GOURMET FEAST – \$150 PER PLATTER *(15 pieces of each)*

sausage rolls, mini beef pies, chicken skewers

CRISPY DELIGHTS – \$150 PER PLATTER *(15 pieces of each)*

vegetable samosa, curry puff, vegetarian spring rolls

FRESH & SAVOURY FEAST – \$150 PER PLATTER *(15 pieces of each)*

ham, egg & salad sandwich platters, chicken & salad wrap, rice paper rolls



No takeaway food or drinks allowed. Menu is subject to change.

CANAPE MENU 1

\$40 per person
Choose 4 canapes, 1 substantial item

CANAPE MENU 2

\$45 per person
Choose 5 canapes, 1 substantial item

CANAPE MENU 3

\$50 per person
Choose 5 canapes, 2 substantial items

ADDITIONAL OPTION

Cheese and Charcuterie Platters
\$150 per platter, designed for
up to 10 guests grazing style

Local Cured meats marinated
vegetables, Australian cheeses, dips,
seasonal fruits, breads & crackers

CANAPES:

BARBEQUE PORK BABY BAO
Housemade pickled vegetables, BBQ sauce, coriander *Nf*

BEEF SLIDER
Cheese, pickles, mustard, tomato aioli *Nf*

CHICKEN POLPETTE
Tomato sugo, parmesan, basil *Gf, Nf*

ROASTED PUMPKIN TARTLETTE
Danish feta, soy toasted pumpkin seeds *Ve*

SPINACH & RICOTTA RAVIOLI
Fried sage, lemon beurre noisette, pecorino *Nf, Ve*

SMOKY BUSH SPICED CHICKEN SKEWER
Capsicum, tomato chutney *Df, Gf*

MINI BEEF PIE
Tomato jam *Df*

MUSHROOM ARANCINI
Parsley aioli *Ve*

BERRY CHEESECAKE
Coconut lemon myrtle sable *Nf*

COCONUT COFFEE PANNACOTTA
Chocolate soil *Ve*

SUBSTANTIAL ITEMS:

DHC SIGNATURE PRAWNS
Bush spiced, mango, chilli salsa *Gf, Df*

KANGAROO BITES
Apple, dill aioli, cucumber *Gf, Nf, Df*

CROCODILE SPRING ROLL
Sweet chilli dip *Df*

CHICKEN RICE PAPER ROLLS
Hoisin sauce *Df*

SMOKED BARRAMUNDI SPREAD
Corn salsa, coconut aioli, sourdough cracker

ADDITIONAL OPTION

OYSTERS
Price to be confirmed at the time of quote

Gf *Df* *Vg* *Ve* *Nf*
GLUTEN FREE DAIRY FREE VEGAN VEGETARIAN NUT FREE

No takeaway food or drinks allowed. Menu is subject to change.

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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.

Welcome drink on arrival

Please discuss options with your event co-ordinator

Bar with a tab facility (on consumption)

We can stock the bar with your choice of pre-selected beverages from our drinks menu. Full payment for entire tab will be required at conclusion of your cruise.

All inclusive beverage packages

Take away the worry with our all inclusive packages, preordered and prepaid for full guest service for the duration of your event

STANDARD PACKAGE

2 hours – \$42 per person

3 hours – \$52 per person

- Lois Sparkling Blanc de Blancs, Adelaide Hills, SA
- Wicks Estate Sauvignon Blanc, Adelaide Hills, SA
- Quilty and Grandsen Pinot Noir, Orange, NSW
- Cascade Light
- Great Northern Super Crisp
- Great Northern Original
- Somersby Apple Cider
- Soft Drinks & Orange Juice

PREMIUM PACKAGE

2 hours – \$55 per person

3 hours – \$68 per person

- Jansz, TAS
- Pikorua Sauvignon Blanc, Marlborough, NZ
- La La Land Pinot Gris, Riverina, NSW
- Folklore Chardonnay, South West, WA
- Hinton's Hundred Cabernet Sauvignon, Coonawarra, SA
- Pikes 'Stone Cutters' Shiraz, Clare Valley, SA
- Cascade Light
- Great Northern Original
- Great Northern Super Crisp
- Corona
- Matso's Ginger Beer
- Somersby Apple Cider
- Soft drinks & orange juice

ADD ONS

SPIRIT UPGRADE*

\$13 per person, per hour in conjunction with standard or premium package

Included spirits

- Local Speargrass Vodka
- Local Arafura Gin
- Johnnie Walker Red Label Scotch
- Bundaberg Rum
- Jack Daniels
- Canadian Club Whiskey
- Jim Beam

Our bar closes 10 minutes prior to the end of your cruise. Enjoy responsibly. Drinks subject to change.

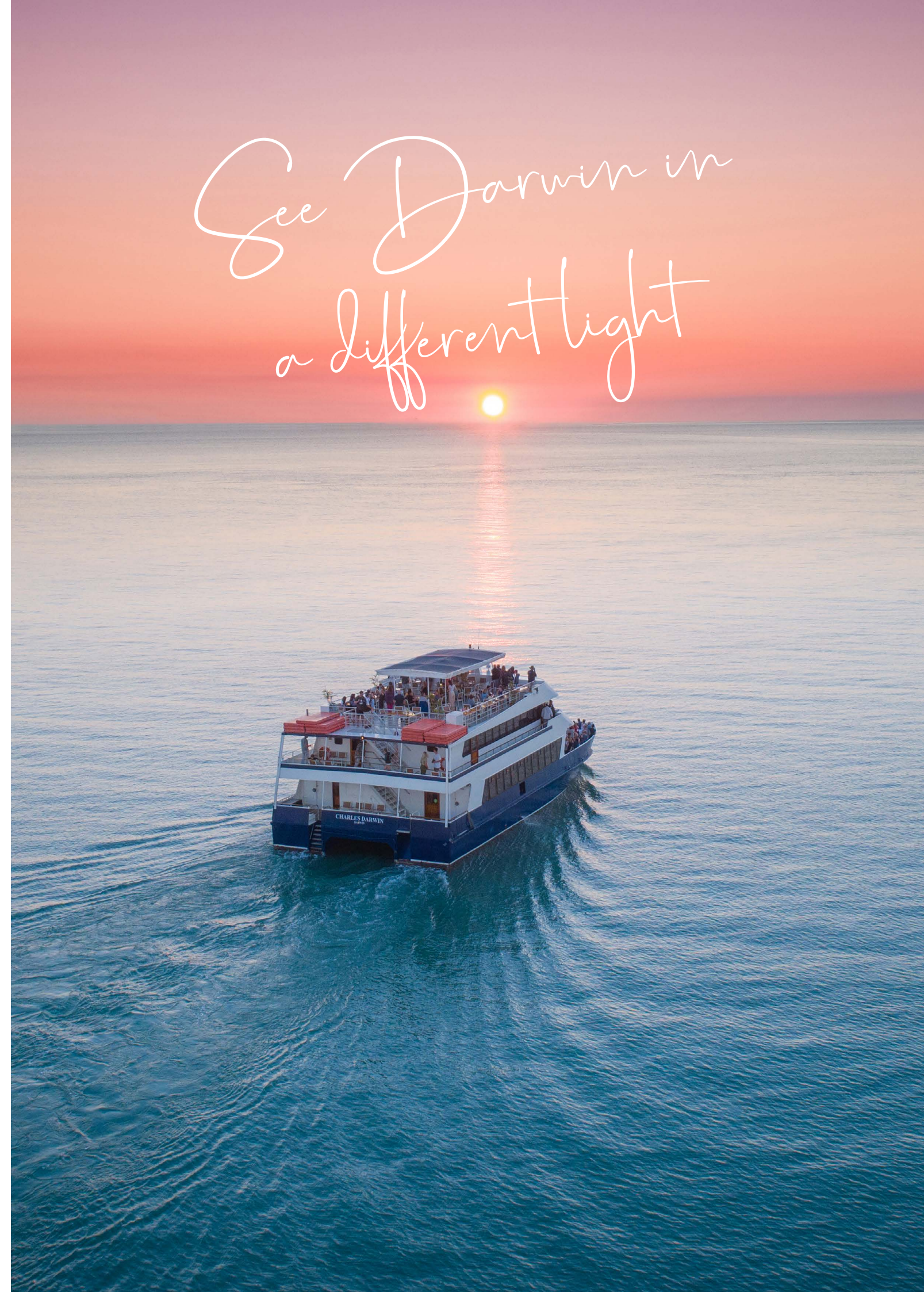


Add Ons

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





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