



DARWIN HARBOUR

Charter Packages



JOURNEY BEYOND

darwinharbourcruises.com.au | 1800 019 323



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's no better way 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 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 Sunset Rates

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)	\$3,600.00	\$3,900.00
6pm - 8:00pm (Fri, Sat, Sun & Public Holidays)	\$4,300.00	\$4,700.00

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)	\$2,650.00	\$2,900.00
6pm - 8:00pm (Fri, Sat, Sun & Public Holidays)	\$3,000.00	\$3,600.00

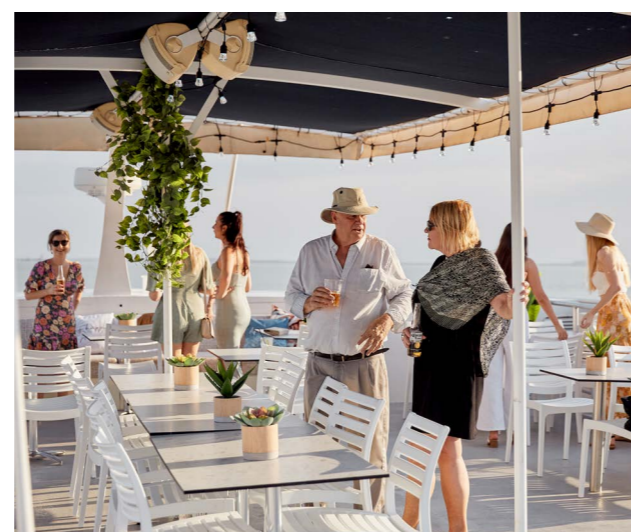
ENTIRE VESSEL

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

Capacities

- 120 guests seated formal dining
- 220 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



Charles Darwin Lunch Cruise

WHY BOOK A RESTAURANT WHEN YOU CAN HAVE THE ENTIRE HARBOUR?

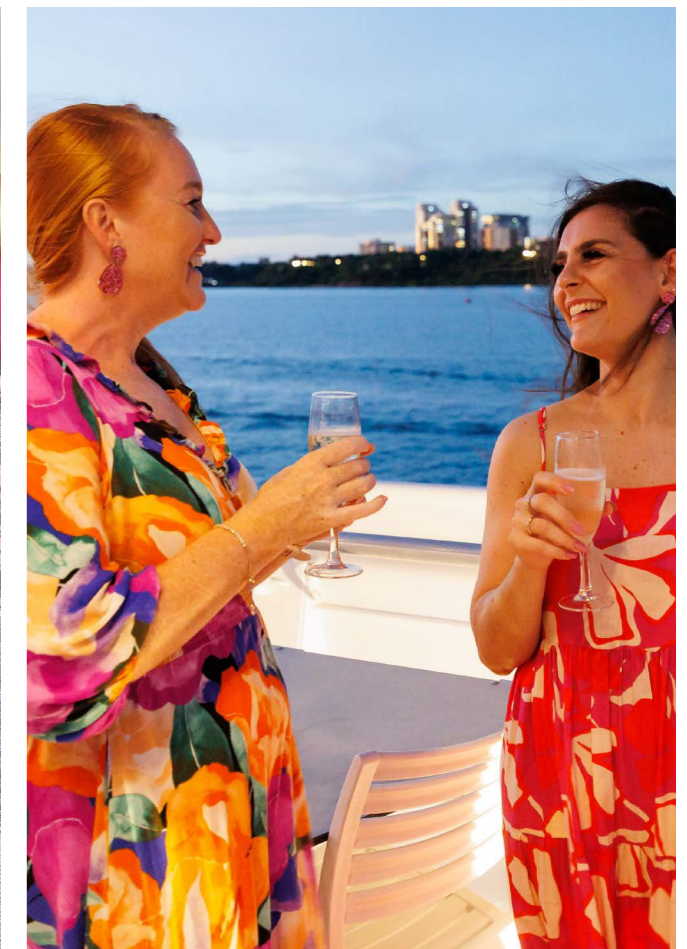
Try our Long Lunch on the Water, a relaxed, indulgent daytime charter designed for celebrations, corporate gatherings and unforgettable afternoons with your favourite people.

Sunshine, sparkling wine, Territory-style platters with an everchanging view, perfect for.

- Birthday celebrations
- Engagement parties
- Bridal showers & hens days
- Corporate networking lunches
- End-of-year financial year celebration
- Team bonding events

.....Or just because you deserve it.

To check out rates please speak to our local team.



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

\$75 per person

Buffet menu is subject to change.

SALADS OF THE NORTHERN TERRITORY

TOP END CAESAR SALAD

local crocodile, crispy bacon, lemon-myrtle croutons and house-made Caesar dressing *Gf, Nf*

NT-ASIAN BEEF SALAD

Thai-style grilled beef with pickled vegetables, vermicelli, mango sambal and Vietnamese dressing *Gf, Nf*

BUSH-SPICED WATERMELON & ROCKET SALAD

Native spice seared kangaroo, feta, orange segments, rocket and pomegranate molasses dressing *Gf, Ve, Vg, Nf*

DARWIN CHAT POTATO SALAD

grilled bourbon-spiced chicken, gherkins, spring onion and creamy mayonnaise *Gf, Ve, 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*

A TASTE OF DARWIN

AUSTRALIAN WILD-CAUGHT PRAWNS

Served chilled with house Kakadu Plum cocktail dressing *Gf, Df, Nf*

LOCAL NT BARRAMUNDI

lemon-myrtle seasoning with house laksa sauce *Gf, Df, Nf*

CREAMY COUNTRY CHICKEN CASSEROLE

slow-baked chicken with sun-dried tomatoes and mushrooms *Gf, Nf*

SLOW-BRAISED BEEF

red wine-braised beef with seasonal vegetables and fresh herbs *Gf, Df, Nf*

TOP END STIR-FRIED VEGETABLES

Seasonal vegetables with puff tofu, baby corn, mushrooms and garlic sauce *Gf, Df, Ve, Vg, Nf*

SEASONAL SIDES

house mashed potatoes, coconut rice, pasta and steamed seasonal vegetables

SWEET TREATS OF DARWIN HARBOUR CRUISES

TERRITORY MANGO CHEESECAKE

Passionfruit coulis and honey tuile *Gf, Nf*

APPLE & NATIVE MUNTRIES CRUMBLE

warm apple crumble with native muntries and custard *Gf, Ve, Nf*

DHC CHOCOLATE CAKE

with fresh strawberry slices *Ve*

COCONUT PANNA COTTA

with chocolate crumble and toasted coconut soil *Gf, Df, Ve, Vg, Nf*

VANILLA ICE CREAM *Gf, Ve, Nf*

SEASONAL TROPICAL FRUIT *Gf, Df, Ve, Vg, Nf*



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

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



Platters

CHARCUTERIE PLATTER – \$150 PER PLATTER (up to 10 guests grazing style)

Local cured meats, breads & crackers

CHEESE PLATTER – \$150 PER PLATTER (up to 10 guests grazing style)

Australian cheeses, seasonal fruits, breads & crackers

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 BYO, takeaway food or drinks allowed. Menu is subject to change.

CANAPE MENU 1

*\$45 per person
Choose 5 canapes (maximum 1 from substantial, 1 from seafood)*

CANAPE MENU 2

*\$50 per person
Choose 6 (maximum 2 from substantial and 1 from seafood)*

CANAPE MENU 3

*\$55 per person
Choose 7 (maximum 2 from substantial and 2 from seafood)*

WARM CANAPES

GRILLED MUSHROOMS CUP
with roasted capsicum dip, truffle oil and orange zest

GRILLED PORK CHARCOAL BAO BUN
with house coleslaw, coriander

MINI VIETNAMESE BREAD ROLL
with lemongrass chicken, house pickle vegetables

BEEF SLIDER
with angus mini patties, cheese, lettuce and house chipotle sauce

NATIVE SPICED CHICKEN SKEWER
with coconut aioli and tomato chutney

ROASTED PUMPKIN TARTLETTE
with lemon thyme, roasted pepitas and feta cheese

BAKED DOUBLE BRIE
with raisins on honey crostini

WHITE WINE INFUSED MUSHROOM ARANCINI
with chili aioli

GARLIC SPICED POPCORN CHICKEN
with Asian green

SUBSTANTIAL CANAPES

BRUSCHETTA
with cherry tomato confit, lemon cured feta and balsamic dressing

KANGAROO BITES
with apple & cucumber salsa, dill aioli on herbs sourdough cracker

LOCAL CROCODILE SPRING ROLL
with sweet chili dip

CHICKEN POLPETTE
with house chicken cheese sausage with tomato sugo

SEAFOOD CANAPES

DHC SIGNATURE PRAWN
with mango salsa, mango dressing

OYSTER AU GRATIN
baked oyster with house cheese sauce

FRESH NATURAL OYSTER
with rosella mignonette

PRAWN RICE PAPER ROLL
with Asian green, house pickle vegetable, mango dressing

VIETNAMESE STYLE PRAWN CEVICHE
with corn fritter and dried coconut

SMOKED BARRAMUNDI SPREAD
with lemongrass corn salsa, cracker with coconut aioli

LEMON MYRTLE INFUSED CROCODILE SALAD
with vermicelli, house pickle vegetables, mix lettuce and lemongrass soy dressing

SWEET CANAPES

CHOCOLATE CAKE

BANANA CAKE

COFFEE INFUSED PANNA COTTA

MANGO CHEESECAKE

FRUIT SALAD

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
- Great Northern Light
- Great Northern Super Crisp
- Great Northern Original
- Somersby Apple Cider
- Soft Drinks & Juice

PREMIUM PACKAGE

2 hours – \$55 per person

3 hours – \$68 per person

- Jansz, TAS
- Wicks Estate Sauvignon Blanc, Adelaide Hills, SA
- 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
- Great Northern Light
- Great Northern Original
- Great Northern Super Crisp
- Corona
- Matso's Ginger Beer
- Somersby Apple Cider
- Soft drinks & 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. All packages include regular wine pours. Drinks subject to change. Enjoy responsibly.





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[Charter Terms & Conditions](#)