



*Always welcome aboard!*

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Welcome Kit

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# Australia Day

As Australia Day commemorates the arrival of the First Fleet at Sydney Cove, New South Wales in 1788 Sydney Harbour is the focus point for celebrations! For tourists and locals alike there is no denying that a Sydney Harbour cruise is the best way to get right into the action and soak up Australian culture. So throw on your thongs and join us aboard as we celebrate the best of Australian food, music and of course Australia's finest beers and wine!

## What to Expect

*10.30am* - Your Luxury Sydney Cruises vessel will arrive at the wharf for you to commence boarding.

*10.45am* - Canapés circulate and beverages flow as the gangway comes in and we get underway.

*11.00am* - Head to the outer decks for the Ferrython - Sydney's beloved old gals, the four little green and yellow catamarans, will once again line up for one of Australia's most iconic events. Join us and cheer on your favourite ferry as they power down the Harbour and back to the finish line underneath Sydney Harbour Bridge.

*11.45am* - Our Australian influenced buffet lunch is served.

*12.00pm* - Listen carefully as the Australian Defence Force fire a 21 gun salute.

*13.30pm* - F/A-18 Hornet flyover. You'll hear the Royal Australian Air Force's F/A-18 Hornets before you see them coming. They're fast so be ready!

*13.30pm* - Sweets, tea and coffee are available from our buffet stations.

*14.00pm* - RAN search and rescue display Watch the Royal Australian Navy dive team perform a series of search and rescue displays.

*14.30pm* - Arriving back at King Street wharf we wish you a very Happy Australia Day and bid you farewell.

## Tickets

\$110 per person  
Children (5-12) \$85pp

**Cruise Timings**  
10.30am - 2.30pm  
King Street Wharf



# Sample Menu

## Australia Day 2015

### On Arrival

Homemade petite pies and sausage roll topped with tomato sauce

### From The Buffet

Garlic and rosemary roasted lamb

Penne pasta with baby eggplant, zucchini, capsicum and mushrooms in a fresh tomato, olive oil dressing

Medley of roasted potatoes, sweet potato and pumpkin

Chicken fillet marinated w lemon, roast garlic, oregano and olive oil

Prawn, crab and avocado salad with dill and honey dressing

Traditional Greek salad

Szechuan pepper squid

Platters of fresh tiger prawns accompanied with seafood aioli

Freshly baked dinner rolls

### From the Dessert Buffet

Mini pavlovas

Cheesecake- lemon myrtle and wattle seed

Choc ganache tarts

Freshly brewed tea and coffee





# Start here:

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or

Call our dedicated event planners today on 04 7430 7488

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