



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 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 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)	\$3,550.00	\$3,800.00
6pm - 8:30pm (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 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)	\$2,600.00	\$2,850.00
6pm - 8:30pm (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 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)	\$4,300.00	\$4,300.00
3 hour Sunset rate (after 4pm)	\$5,800.00	\$6,300.00



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

\$70 per person

Buffet menu is subject to change.

MAIN COURSE

AUSTRALIAN NATURAL OYSTERS
Rosella, shallot mignonette *Gf, Df, Nf*

AUSTRALIAN COOKED PRAWNS
Kakadu plum cocktail sauce *Gf, Df*

NATIVE NT BUSH SPICE SEARED KANGAROO SALAD
/ VE OPTION WITH TOFU
Vermicelli noodle, paw paw, Asian herbs, chilli, green mango sambal
Gf, Df, Nf

SMOKY BUSH TOMATO SPICED CHICKEN
/ VE OPTION WITH ZUCCHINI
Roasted capsicum, blistered cherry tomatoes, lemon thyme piperade
Gf, Df, Nf

BARRAMUNDI COCONUT LAKSA
Coconut & lemongrass broth, Asian mix herbs, fried shallot *Gf, Df, Nf*

DECONSTRUCTED CAESAR SALAD
Crocodile or chicken, lemon myrtle croutons, egg, anchovy & chive dressing *Nf*

AUSTRALIAN GRAIN SALAD
Quinoa, freekeh, sunflower seeds, roasted pumpkin, currants, red onion
Ve, Df

CHAT POTATO SALAD
Gherkins, onion, sour cream, bacon *Nf, Gf*

SEASONAL ROASTED VEGETABLE COCONUT LAKSA
Coconut & lemongrass broth, Asian mix herbs, fried shallot

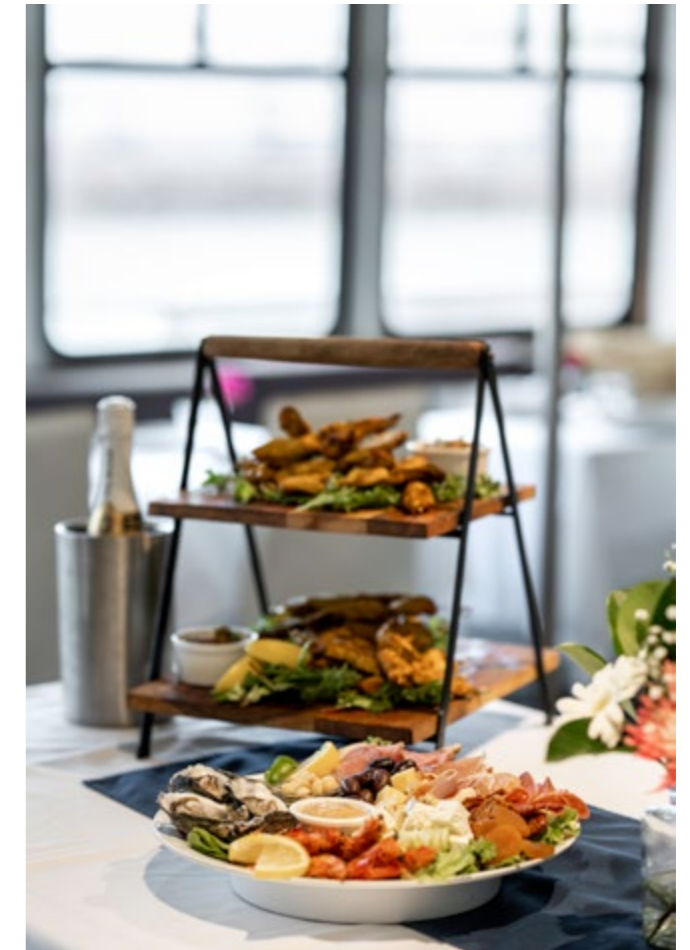
DESSERT

BERRY CHEESECAKE
Coconut lemon myrtle sable, passionfruit, honey *Nf*

NATIVE MUNTRIES, APPLE & MANGO CRUMBLE
Custard and vanilla ice cream *Gf, Df, Nf*

COCONUT PANNACOTTA
Pineapple, mint compote, caramel dessert lime syrup *Gf, Df, Nf*

FRESH FRUIT SKEWERS
Selection of fresh fruits *Gf, Df, Nf*



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



Gaze and Graze

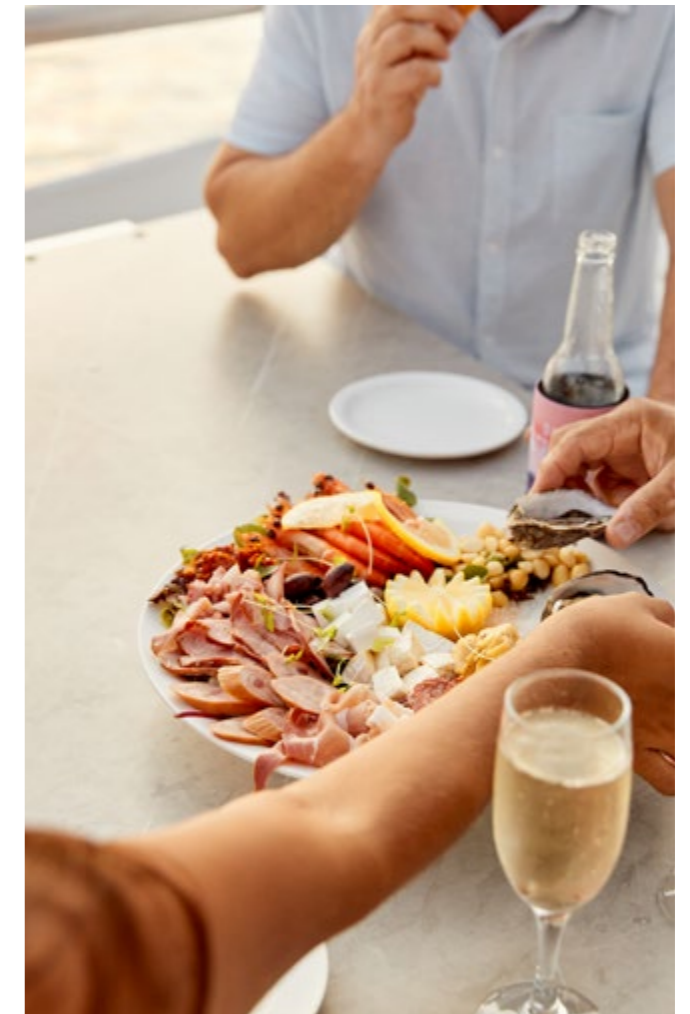
\$50 per person

GAZE AND GRAZE COMBINATION PLATTERS

Australian prawns, barramasalata, prosciutto wrapped melon, local Australian cured meats, bush tomato romesco, zucchini wrapped melon, sweetcorn fritters, grains & seeds salad, chefs selection of cheeses, marinated vegetables & pickles, selection of breads, dips & crackers

All dietary requirements can be catered for, please advise our staff at time of final details, 2 weeks prior to your cruise.

Df, Nf, Ve



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
seasonal vegetables, chefs selections
of Australian cheeses, poached pears,
grapes, breads, crackers and dips*

CANAPES:

COFFIN BAY OYSTER
Rosella, shallot mignonette *Gf, Df, Nf*

CHILLED AUSTRALIAN PRAWN
Bush spiced, mango, chilli salsa *Gf, Df*

LOCAL MUD CRAB BITE
Apple, dill aioli, cucumber *Gf, Nf, Df*

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

ZUCCHINI WRAPPED BOCCONCINI
Semi dried tomato pesto *Ve, Gf*

KANGAROO SPRING ROLL
Sweet chilli dip *Df*

PEKING DUCK PANCAKE
Hoisin sauce *Df*

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

MINI BEEF PIE
Tomato jam *Df*

MUSHROOM ARANCINI
Parsley aioli *Ve*

MORE SUBSTANTIAL ITEMS:

BARBEQUE PORK BABY BAO
Pickled vegetables, coriander *Nf*

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

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

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

DESSERTS:

CHOCOLATE BROWNIE
Candied sunflower seeds, vanilla cream

BERRY CHEESECAKE
Coconut lemon myrtle sable *Nf*

NATIVE MUNTRIES, APPLE & MANGO CRUMBLE
Vanilla custard *Gf*

SEASONAL FRUIT SKEWER
Lime syrup *Df, Nf, Gf*

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

2.5 hours – \$44 per person

3 hours – \$50 per person

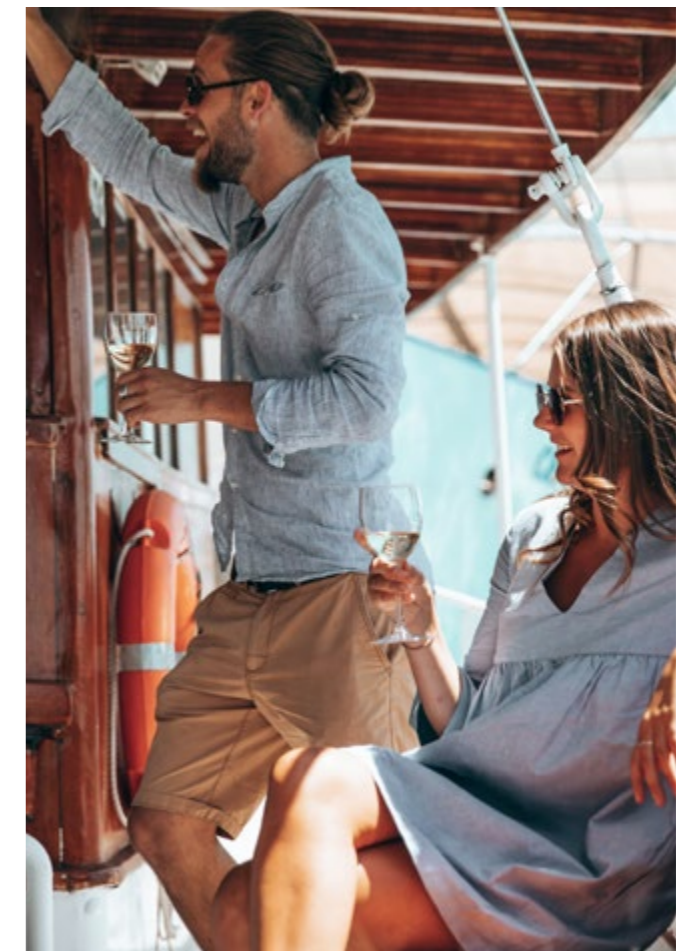
- Tempus Two Prosecco NV, NSW
- Madam Sass Pinot Grigio, SA
- Wirra Wirra, Scrubby Rise, Shiraz, SA
- Cascade Light
- Great Northern
- Carlton Dry
- Somersby Apple Cider
- Soft Drinks & Orange Juice

PREMIUM PACKAGE

2.5 hours – \$60 per person

3 hours – \$68 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



Our bar closes 15 minutes prior to the end of your cruise. Enjoy responsibly!

Add Ons

STANDARD SPIRIT UPGRADE*

\$12 per person, per hour

Included spirits

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

PREMIUM SPIRIT UPGRADE*

\$14 per person, per hour

Included spirits

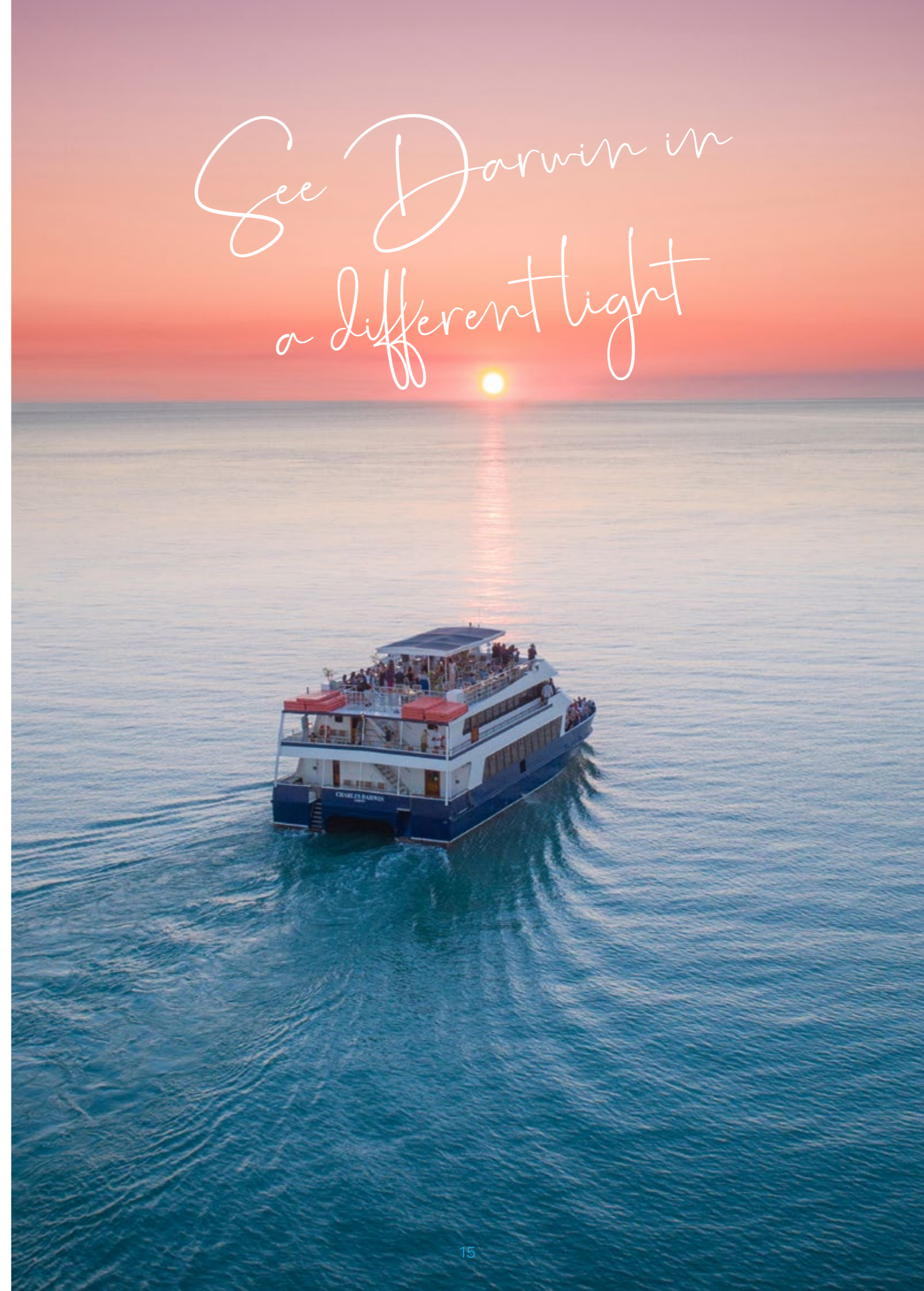
- Hendricks Gin
- Kraken Rum
- Grey Goose Vodka
- Jack Daniels
- Bacardi
- Penfolds Grandfather Port
- Dimple Scotch 15 years old

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

Our bar closes 15 minutes prior to the end of your cruise. Enjoy responsibly!





Darwin Harbour Cruises

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[Charters Terms & Conditions](#)