

Brazilian Breeze



EVENT
CRUISES



Brazilian Breeze

A custom built 52ft motor cruiser which is perfectly suited for groups of up to 29. Servicing the Brisbane River and Moreton Bay, you will be amazed at the space and style this vessel affords.

With walk around decks and an upper deck, Brazilian Breeze has ample space for guests to mingle or sit back for a quiet chat in the internal leather lounge.

Corporate and special events are a speciality, or take your private group out to Tangalooma snorkelling for the day. It can cater for bucks or hens parties if you're looking for something a little different.

Also available for crewed overnight charters, Brazilian Breeze is equipped with 3 double cabins, 2 bathrooms, Aircon, microwave, spacious saloon and galley, this vessel is for clients wanting that extra bit of room.

Style	4 STAR Luxury Motor Catamaran	
Length	52 ft	
Guests	Max 29	
Engine	Motor	
Features	PA System with phone/aux + bluetooth. TV in saloon. Open air front deck, BBQ.	
Catering	Options available, see over.	
Price 4hr Cruise	from \$2,960	Departs Newstead (max 29 guests)
Price 8hr Cruise	from \$2,960	Departs Rivergate (max 12 guests)
Price 8hr Cruise	from \$3,950	Departs Cleveland (max 29 guests)

Note: Price excludes optional catering

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4h Brisbane River Cruise Catering

PARTY PACKAGE \$20pp

(Chef not Required)

Please pick any 4:

- Variety of Mini Pies to include Moroccan Lamb, Beef Burgundy, Chicken Leek and Veggie Korma
- Sausage Rolls
- Beef Meatballs
- Tempura Prawns
- Spicy Tempura Prawns
- Chicken Kiev
- Mini Spinach Triangles
- Mini Veggie Quiche

Please Pick 1 of the following:

- Mini Sausages & Caramelized Onions
- Sushi Rolls (no Seafood)

SILVER PACKAGE \$30pp

(Chef not Required)

- Sweet vine ripened cherry tomato fresh mozzarella cheese and lemon basil skewer
- Zesty lemon scented cucumber filled with salmon dill mousse
- Spinach and feta filo dough triangles with roasted red pepper sauce
- Lamb and Haulomi skewers with harrissa yogurt
- Peri Peri chicken skewers with mint yogurt

GOLD PACKAGE \$35pp

(Chef Required)

- Boursin cheese and cherry crusted cashew Balls
- Port poached pear with black fig cream candied pecans with Pomegranate glaze
- Herb seared duck with whipped apricot Brie
- Salt & Pepper calamari with saffron aioli
- Herb seared beef and mushroom skewers with horseradish cream
- Smoked salmon sliders with a lemon dill cream fraiche

PLATINUM PACKAGE \$45pp

(Chef Required)

- Vine ripened tomato and basil bruschetta on sourdough crostini
- Veggie Spring Rolls
- Seared prawn and wakami salad with salmon caviar
- Tempura salmon and nori skewers with wasabi mayo
- Roasted herb lamb chops with mint yogurt

CELEBRATION PACKAGE \$50pp

(Chef Required)

- Summer ripe mint watermelon feta skewers
- Grilled apple and Brie cheese bruschetta on sourdough crostini
- Fried goat cheese croquettes with red pepper coulis
- Pan fried crab cakes with a spicy Cajun aioli
- Shaved roast beef slider with a green tomatillo cilantro sauce

All packages come with potato chips and mini chocolates.

Add on platters

(all platters are designed for 20-30 guests):

- Fresh Baked assorted bread and assorted dips \$40
- Caramelized onion and Parmesan cheese Pizza \$55
- Assorted Cheese Platter \$75
- Assorted Fruit Platter \$75
- Assorted Sushi Platter (with seafood) \$110
- Assorted mini boutique deserts \$110

**Please note all packages require a hostess.
A chef to prepare the meals on-board is optional unless otherwise specified.**

Please note that hosts are compulsory for charters over 15 guests, and for bucks and hens parties.

Wait staff & host fees:
\$195 each for 4 hrs

Chef fee:
\$300 for 4 hrs



8h Moreton Bay Cruise Catering

No Chef – Hostess Required
\$62 per person.

MORNING TEA

- Selection of fresh baked breakfast pastries
- Selection of Fruit Skewers

LUNCH HOT OR COLD DISHES

Choose of two of the following:

- Roasted rosemary pepper chicken platter with a fresh tomato relish. (cold)
- Bush spiced Roasted Beef platter with a horseradish cream sauce. (cold)
- Fresh Spinach and Ricotta cheese stuffed cannelloni cooked in a rich herb Napolitana tipped with a mozzarella and Parmesan cheese blend. (hot)
- 5 Layer Vegetable Lasagna baked in a creamy sauce wrapped in a blanket of roasted red capsicum. (hot)
- Lemon peppered Chicken Breast with a thyme jus, accompanied by roasted sweet potatoes and seasonal vegetables. (hot)
- Red Wine Braised Beef with a Rosemary Gravy, accompanied by roasted bliss potatoes and baby beetroot. (hot)

FRESH SALADS

Choose three of the following:

- Fresh garden vegetable salad, with cherry tomato, mini cucumber, shredded carrot, red capsicum, Spanish red onion tossed with a fancy lettuce.
- Vegetarian pasta salad with sun dried tomato, kalamata olives, marinated artichokes tossed with cheese tortellini finished with a basil pesto.
- Traditional Greek Salad, with sweet cherry tomato, Lebanese cucumber, kalamata olives, red capsicum and crumbled feta tossed with fancy lettuce and finished with a light balsamic vinaigrette.
- Al fresca mini roma tomato and bocconcini salad highlighted with an oak age balsamic glaze tossed with fresh baby spinach and lemon basil.
- Israeli cous cous salad garnished by roasted baby beet, feta cheese, toasted almonds tossed with fresh baby spinach with a minted vinaigrette finish.

AFTERNOON TEA

- Selection of petite cakes, mini tarts and French Macaroons
- Selection of fine Cheese and fresh seasonal fruit accompanied with seasoned crackers

OPTIONAL SEAFOOD PLATTERS

- Coffin Bay Oysters \$20 a dozen served with Lemon Wedges
- Fresh whole Prawns \$40 a kilogram served with lemon wedges and cocktail sauce
- Moreton Bay Bugs \$60-00 a kilogram served with lemon wedges and cocktail sauce

**Please note all packages require a hostess.
A chef to prepare the meals on-board is optional unless otherwise specified.**

Please note that hosts are compulsory for charters over 15 guests, and for bucks and hens parties.

Wait staff & host fees:
\$325 each for 8 hrs

Chef fee:
\$600 for 8 hrs