



# NOVA CRUISES



## WEDDING PACKAGES

### *Congratulations*

...on your engagement and thank-you for your recent enquiry. We would be delighted to host your Wedding reception aboard NOVA Cruises.

The team at NOVA Cruises takes pride in offering Newcastle's most luxurious and modern function vessels. Make an impression as soon as your guests arrive at your wedding reception in Newcastle on our stunning vessels.

You can enjoy a truly unique experience for an intimate or extravagant wedding, with a difference.

While you relax and enjoy your wedding day, your wedding coordinator and cruise director will tailor your very special day, specifically to your needs, and will be there to attend to every detail.

Your wedding aboard NOVA Cruises will be a truly unforgettable occasion & one both you and your guests will remember forever.

Attached are our wedding packages including menus, beverage list and function information. Should you have any queries or wish to inspect our vessels, please do not hesitate to contact us.



### **M.V. "BAY CONNECTIONS 1"**

NOVA Cruises vessel "Bay Connections 1" is a 16 metre catamaran and is perfect for more intimate occasions. "Bay Connections 1" is licensed to carry up to 60 guests. The vessel has two levels consisting of a main saloon with tabled seating for 40 guests, integrated wheelhouse, bar, restrooms and an upper sundeck.

#### **Features Include**

A CD / DVD / TV / and PA entertainment system · Tabled seating for up to 40 guests on single level  
Alfresco upper sundeck for 20 guests · Modern rest rooms · Air Conditioned · Licensed Bar

**MINIMUM 30 GUESTS. LICENSED TO CARRY 60 - SEATED DINING 40 - INFORMAL DINING 50**



### **M.V. "THE PRINCESS"**

NOVA Cruises vessel "The Princess" is a purpose built 28.5m function vessel. Based on the long, sleek and elegant design of European river cruisers "The Princess" offers extensive viewing windows for sightseeing and an expansive interior. The vessel has two levels consisting of a main saloon which features a forward captain's lounge, grand piano, licensed bar, galley, restrooms and spiral staircase to the upper alfresco deck.

#### **Features Include**

A CD / DVD / 55 inch smart TV / Grand Piano and PA entertainment system · Newly refurbished interior · Dance floor  
Tabled seating for up to 100 guests on single level · Alfresco upper sundeck for 80 guests  
Full size modern restrooms · Air Conditioned · Licensed Bar

**MINIMUM 60 GUESTS. LICENSED TO CARRY 216 - SEATED DINING 100 - INFORMAL DINING 120**



## WELCOME ABOARD

*All our Wedding Packages include:*

Exclusive vessel charter

Elegant white linen tablecloths, chair covers and sashes

Cake Table & serving

Gift Table

On board sound system, self-playing baby grand piano (princess only),  
and hand held microphone for your Master of Ceremonies and speeches

Dedicated Cruise Director and Steward service

*Please discuss with us your selection from a variety of options including:*

Beverage service from the moment your guests step onboard\*

Quality Menu- cocktail, buffet or alternate plated meals\*

Optional onboard Wedding Ceremony\*

Live Entertainment\*

\*Prices vary depending on beverage package or if you choose to nominate a bar tab. Options depending on guest numbers are also limited;

MV The Princess: 120 pax for cocktail style, approx. 85 pax for sit down dinner. MV Bay Connections 1: 50 pax for cocktail style, approx. 40 pax for sit down.

dinner. Additional charge is incurred at an hourly rate for an on board Wedding Ceremony.

We have entertainment options including jukebox/karaoke hire (no charge) and live entertainment (charges apply).

If you would like to arrange your own entertainment, please discuss with our functions coordinator.

Ph 0400 381 787 | [info@novacruises.com.au](mailto:info@novacruises.com.au) | [www.novacruises.com.au](http://www.novacruises.com.au)

*enjoy your experience*

# MENU OPTIONS

## Option 1

Available on The Princess Only

### Ultimate 3 course meal

\$109

### Meal & standard beverage package

\$135

- . 4hr cruise
- . Appetiser platters
- . Plated entree (select 2 options)
- . Plated main (select 2 options)
- . Plated dessert (select 4 options)

## Option 2

Available on The Princess Only

### Deluxe 2 Course meal

\$99

### Meal & standard beverage package

\$125

- . 4hr cruise
- . Appetiser platters
- . Plated main (select 2 options)
- . Plated dessert (select 4 options)

## Option 3

Available on The Princess Only

### Deluxe buffet menu. Food only.

\$89

### Meal & Standard beverage package

\$115

- . 4hr cruise
- . Appetiser platters
- . Hot and cold buffet menu
- . Plated dessert (select 4 options)

## Option 4

Available on both The Princess & Bay Connections 1

### Summer buffet menu

\$79

### Meal & Standard beverage package

\$105

- . 4hr cruise
- . Appetiser platters
- . Cold buffet menu
- . Plated dessert (select 4 options)

## Option 5

Available on both The Princess & Bay Connections 1

### Cocktail Menu

\$69

### Meal & Standard beverage package

\$90

- . 3hr cruise
- . Hot and cold cocktail menu selection

## Beverage Service:

You have the option to select from our standard or premium beverage package or to arrange a bartab. Please note, due to our liquor licencing requirements, alcohol service will cease 15 minutes prior to conclusion of the function. No glass or alcohol will be permitted to leave the vessel upon guest departure. Spirits not available in beverage package, but may be purchased at the bar.

### Standard Beverage Package:

- . Lindemans Henry's Sons Sparkling Brut Cuvee
- . Yellowglen Yellow Brut Cuvee
- . Lindemans Henry's Sons Chardonnay
- . Wolf Blass Red Label Semillon Sauvignon Blanc
- . Lindemans Henry's Sons Shiraz Cabernet
- . Wolf Blass Red Label Cabernet Merlot
- . Hahn Premium Light
- . XXXX Gold
- . Tooheys New
- . Soft drink
- . Juices
- . Tea and coffee

### Premium Beverage Package (additional \$14pp)

includes standard package plus additional beverages;

- . Tulloch Sparkling Brut Cuvee
- . Tyrells Lost Block Semillon
- . Rosemount Chardonnay
- . Arrowfield Sauvignon Blanc
- . Tempus Two Verdelho
- . Rosemount Shiraz
- . Tempus Two Shiraz
- . Tyrells Lost Black Shiraz
- . Tulloch Cabernet Sauvignon
- . Tooheys Extra Dry
- . Crown Lager
- . Coopers Pale Ale
- . Corona

# MENU

## *Option 1*

### Ultimate 3 Course Meal

#### On arrival

Tempting appetiser platter with a selection of kalamata olives, marinated feta, sun dried tomatoes, hummus & avocado dips, water crackers and grissini sticks.

#### Entrees - Select 2 Options

- Sweet potato, baby spinach, slow roasted tomato stack with soft Fetta, toasted pine nuts and a lemon and olive oil vinaigrette. (GF) (V)
- Soy glazed beef served with vercemelli noodles, toasted peanuts, on baby leaves with sweet soy dressing.
- Smoked salmon, baby capers and ricotta bruschetta served with baby herbs and char grilled capsicum.
- Fresh king prawn cocktail, shredded ice berg lettuce, Spanish onion, shaved Parmesan with cocktail dressing. (GF)

#### Mains - Select 2 Options

- Baked field mushroom stack with ricotta cheese, baby herbs, roast eggplant, balsamic and oil olive dressing. (GF) (V)
- Slow roasted lamb with Mediterranean flavours served on sweet potato, soft Fetta, black olive tapenade and maple vinaigrette.
- Pan fried chicken breast with basil pesto cream, roast butternut pumpkin and slow roasted tomatoes.
- Roast sirloin with green pepper jus, steamed green beans and potato gratin (GF)

#### Deserts - Select 4 Options

Served with fresh whipped cream

- Citrus tart
- Blueberry swirl cheesecake
- Chocolate and almond mousse (GF)
- Ebony & ivory cake
- Pear and apple flan (GF)
- Chocolate lava cake
- Rocky road cheesecake
- Caramel tiramisu
- Chocolate mud cake
- Mango & macadamia nut flan (GF)

## *Option 2*

### Deluxe 2 Course Meal

#### On arrival

Tempting appetiser platter with a selection of kalamata olives, marinated feta, sun dried tomatoes, hummus & avocado dips, water crackers and grissini sticks.

#### Mains - Select 2 Options

- Baked field mushroom stack with ricotta cheese, baby herbs, roast eggplant, balsamic and oil olive dressing. (GF) (V)
- Slow roasted lamb with Mediterranean flavours served on sweet potato, soft Fetta, black olive tapenade and maple vinaigrette.
- Pan fried chicken breast with basil pesto cream, roast butternut pumpkin and slow roasted tomatoes.
- Roast sirloin with green pepper jus, steamed green beans and potato gratin (GF)

#### Deserts - Select 4 Options

Served with fresh whipped cream

- Citrus tart
- Blueberry swirl cheesecake
- Chocolate and almond mousse (GF)
- Ebony & ivory cake
- Pear and apple flan (GF)
- Chocolate lava cake
- Rocky road cheesecake
- Caramel tiramisu
- Chocolate mud cake
- Mango & macadamia nut flan (GF)



### Option 3

#### Deluxe Hot & Cold Buffet

##### On arrival

Tempting appetiser platter with a selection of kalamata olives, marinated feta, sun dried tomatoes, hummus & avocado dips, water crackers and grissini sticks.

##### Mains

- Fresh local king prawns with lemon & dipping sauces
- Rosemary & garlic roasted beef sliced with pan juices
- Chicken scaloppini – sliced chicken breast served with a field mushroom white wine & garlic sauce.
- Creamy seafood Mornay served with basmati rice

##### Accompanied by

- Hot Potato au gratin
- Chargrilled vegetable cous cous with Mediterranean flavours
- Steamed selection of seasonal vegetables
- Chefs fresh garden green leaf salad
- Pasta salad with fresh olives, tomatoes and shaved parmesan
- Green Beans with basil pesto
- Fresh tomato, basil and bocconcini salad with lemon and olive oil
- Fresh baked crusty bread roll

##### Deserts

Served with fresh whipped cream

- Citrus tart
- Blueberry swirl cheesecake
- Chocolate and almond mousse (GF)
- Ebony & ivory cake
- Pear and apple flan (GF)
- Chocolate lava cake
- Rocky road cheesecake
- Caramel tiramisu
- Chocolate mud cake
- Mango & macadamia nut flan (GF)

### Option 4

#### Summer Season Buffet

##### On arrival

Tempting appetiser platter with a selection of kalamata olives, marinated feta, sun dried tomatoes, hummus & avocado dips, water crackers and grissini sticks.

##### Mains

- Smoked leg ham carved off the bone
- Seasoned roast chicken
- Fresh local king prawns
- Freshly shucked Sydney rock oysters
- Waldorf salad – apple, celery & walnut
- Roasted pumpkin cous cous
- Creamy gourmet potato salad
- Green leaf salad with balsamic dressing
- Freshly baked dinner roll with butter portion

##### Deserts

Served with fresh whipped cream

- Citrus tart
- Blueberry swirl cheesecake
- Chocolate and almond mousse (GF)
- Ebony & ivory cake
- Pear and apple flan (GF)
- Chocolate lava cake
- Rocky road cheesecake
- Caramel tiramisu
- Chocolate mud cake
- Mango & macadamia nut flan (GF)

### Option 5

#### Your Choice of 4 Different Cocktail Menu options

- Calamari Rings (3) with lime aioli dipping sauce
- Petite assorted quiches (3) with cucumber yogurt (V)
- Spinach and ricotta pastries (3) with tomato and rosemary relish (V)
- Tomato, black olive and basil bruschetta (2) with balsamic reduction (V)
- Tempura Prawns with sweet chilli & aioli dipping sauce(3)
- Rare beef (2) slices on toasted baguette with slow roasted tomatoes
- Petite gourmet assorted pies (2) with sauces
- Chicken Satay skewers (2)
- Smoked salmon, green olive & soft fetta on cucumber with lemon & olive oil (2) (GF)
- Vegetable Samosa (4) with sweet soy and ginger dipping sauce (V)
- Meatballs (4-5) in Napolitana sauce with fresh basil & shaved parmesan (GF)



# CONFIRMATION OF BOOKING FORM

To ensure that your event charges are settled according to your wishes, we kindly ask you to complete the following form and return it to us signed.

Name of Function \_\_\_\_\_

Date of Function \_\_\_\_\_ Time \_\_\_\_\_

Type of Function \_\_\_\_\_

Vessel Required  The Princess  Bay Connections 1 Expected Numbers \_\_\_\_\_

Wedding Package required \_\_\_\_\_

Beverage Package required \_\_\_\_\_

**Method of payment (please tick):**

Bank cheque

Cash

Credit card  VISA  MASTERCARD  AMEX  OTHER \_\_\_\_\_

Name of credit card holder \_\_\_\_\_

Credit Card Number \_\_\_\_\_ Exp \_\_\_\_ / \_\_\_\_

Signature of credit card holder \_\_\_\_\_

**The authorisation given above will include (please tick):**

Bond / Deposit of \$1000.00

All costs incurred in connection with the function

I have read and accept NOVA Cruises Wedding Conditions overleaf.

Name of Contact Person \_\_\_\_\_

Signature of Contact Person \_\_\_\_\_ Date: \_\_\_\_\_

Contact telephone number \_\_\_\_\_ and/or \_\_\_\_\_

Address \_\_\_\_\_

Email \_\_\_\_\_

Thank you for your co-operation. We look forward to making your reception a success!





# TERMS & CONDITIONS AGREEMENT

We appreciate the opportunity to present our services to you. It is important to us that your wedding is successful, as we take pride in our professionalism. To enable the organisation to run as smoothly as your wedding we would appreciate your attention to the following policies:

- 1. CONFIRMATION OF YOUR BOOKING:** Confirmation of bookings must be made in writing & accompany the requested deposit. A \$1000.00 deposit is required to secure your booking & will be refunded the Monday following your wedding.
- 2. MENUS:** Menu selection should be advised 4 weeks prior to your wedding. Due to seasonal changes, our menus may vary & prices are subject to variation.
- 3. CHILDRENS MENU:** Children under the age of 12 years will be charged at a rate of \$40pp which includes main meal and desserts. Soft drinks will be inclusive if a beverage package is selected.
- 4. SERVICE PERSONNEL:** Service personnel (i.e. Entertainer, Photographer) can be served a main meal and soft drinks at a cost of \$40pp.
- 5. FINAL NUMBERS:** The final numbers advised 14 days prior to your function will be the minimum number of guests which will be catered and charged. Final numbers and full payment are also required 14 days prior to your function. This must be made either by bank cheque, credit card, cash or direct debit. Payments made with VISA or MASTERCARD will incur a credit card surcharge of 2% (AMEX 3%). Any balance will be billed on the day of your function & full payment will be expected immediately.
- 6. ALLOCATED TIME:** Prices for functions are based on the time period indicated. This period can be extended by one hour (maximum) at a rate of \$440 for Bay Connections 1 and \$660 for The Princess. Beverage packages will be charged at an additional \$10pp for any additional hour alternatively a cash bar or tab can be arranged.
- 7. CANCELLATIONS:** If your function is cancelled, the following conditions will apply:
  - Receptions cancelled will forfeit the deposit paid.
  - Notice must be made in writing to NOVA Cruises.
  - Notice of 7 days or less, full payment of food costs of confirmed number will be incurred.
- 8. DAMAGE:** Organisers are financially responsible for any damage or excess cleaning required after the function. Organisers will assume responsibility for the loss or damage to any property left on-board NOVA Cruises vessels prior, during or after the wedding.
- 9. DECORATIONS:** All decorations, wedding cake, gifts and equipment must be removed at the conclusion of the reception. The use of candles, lamps or lanterns is not permitted unless the flame of the candle is enclosed. Please note confetti and glitter will not be permitted anywhere on-board. Due to fire safety regulations sparklers or smoke machines are not permitted.
- 10. CHAIR COVERS:** Chair covers are white fabric with a large choice of colours for the sashes. Port Stephens Chair Covers and Wedding Hire are our suppliers who would be happy for you to make an appointment to select your sash colour.
- 11. WEDDING CAKE:** Our crew will be happy to cut your cake into finger slices and place on platters with napkins.
- 12. CEREMONY ONBOARD:** NOVA Cruises offers a complimentary ½ hour to hold your ceremony onboard prior to cruise departure. Ceremonies may also be conducted underway but will incur a fee.
- 13. MINIMUM NUMBERS:** The minimum numbers for The Princess is 60 adult guests (or 80 adult guests on Friday/Saturday in November/December) and the minimum for Bay Connections 1 is 30 adult guests.
- 14. PRICES:** Prices are correct at time of printing and are subject to change. Prices confirmed at time of booking are not subject to variation.
- 15. SMOKING:** Smoking is only acceptable in the outdoor areas of NOVA Cruises vessels.
- 16. RESPONSIBLE SERVICE OF ALCOHOL:** In accordance with the Liquor License Laws and the Responsible Service of Alcohol (RSA), NOVA Cruises reserves the right to cease the supply of all alcoholic beverages to any guest who shows signs of intoxication. Persons under the age of 18 years are not permitted to consume alcohol on-board NOVA Cruises vessels. The sale of alcohol concludes 15 minutes prior to our vessels arrival at Lee Wharf and the conclusion of function. Guests are required to vacate vessels and surrounding public areas after vessels have docked, otherwise a labour charge of \$110 per half hour will apply and be deducted from your deposit.

Signature of Contact Person: \_\_\_\_\_

Date \_\_\_\_\_



[www.novacruises.com.au](http://www.novacruises.com.au)