



CHRISTMAS *Celebrations*

Celebrate your End-Of-Year Party in style onboard superyacht, The Jackson and set sail on the world's most beautiful Harbour!

From
\$189PP*



CONTACT OUR EVENTS TEAM TO RESERVE YOUR PREFERRED DATE.
02 8062 3688 | EVENTS@THEJACKSON.COM.AU

THE **JACKSON**

CHRISTMAS CANAPÉ PACKAGE

FROM \$189PP*

*T&C's apply, please see back page for more information



INCLUSIONS

- Premium selection of 10 Canapés
- 4-Hour Classic Beverage Package including Premium Australian Wines & Beers
- Indoor and Outdoor designer furniture
- State-of-the-Art Audiovisual including 3m LED screens on each deck

CANAPÉ MENU

SAVOUR A SELECTION OF 10 DELECTABLE CHEFS CANAPÉS, ADDING CULINARY DELIGHT TO YOUR SOIRÉE.

COLD SELECTION

Beetroot Cured Kingfish with mojo Verde & radish shoots (GF, DF)

Hoisin Peking Duck Pancake with cucumber, shallots, crispy onions, and Hoisin sauce wrapped in a pancake

Sydney Rock and Pacific Oysters accompanied by a selection of sauces and vinaigrettes

Lobster and Prawn Brioche Buns with herb aioli (V AVAILABLE)

Vietnamese Spring Rolls with chicken, prawn, and vegetarian options, wrapped in delicate rice paper and served with authentic Vietnamese dipping sauce (GF, DF, V)

Shortcrust Pastry Tartlets with tomato & caramelised onion chutney (V)

HOT SELECTION

Grilled Lamb Kofta Skewers served with garlic yogurt sauce

Spice Fried Crispy Tofu with ginger & sesame dressing (VEG, GF, DF)

Salt and Pepper Calamari with chilli jam (GF, DF)

Golden Arancini with mozzarella, spinach, mushroom, and sun-dried tomato options and garlic aioli (GF, V, VEG AVAILABLE)

SWEET FINISH

Bambino Gelato Cones in assorted flavours (GF AVAILABLE)

V= Vegetarian | GF = Gluten Free | VEG = Vegan

Kindly note this is a sample set menu and items are subject to change.

THE JACKSON

FESTIVE BUFFET PACKAGE

FROM \$229PP*

*T&C's apply, please see back page for more information



INCLUSIONS

- Premium Festive Feast including Canapes on arrival to be enjoyed on the decks
- 4-Hour Classic Beverage Package including Premium Australian Wines & Beers
- Indoor and Outdoor designer furniture
- State-of-the-Art Audiovisual including 3m LED screens on each deck

PREMIUM FESTIVE FEAST

ENJOY A FESTIVE BUFFET FEAST TO SAVOUR A WIDE VARIETY OF DELICIOUS DISHES AND EXPERIENCE AN UNFORGETTABLE CULINARY JOURNEY.

CANAPÉS ON ARRIVAL

Sydney Rock and Pacific Oysters accompanied by a selection of sauces and vinaigrettes

Assorted Arancini served with pesto and garlic aioli (V)

Vietnamese Cold Rolls served with traditional dipping sauce (GF, V AVAILABLE)

MAIN BUFFET

Platters of Australian King Prawns served with condiments

Hot Honey & Orange Glazed Leg Ham carved at the buffet (GF)

Roasted Turkey Breast with macadamia & herb stuffing served with traditional gravy and cranberry sauce

Seared Spencer Gulf Hiramasa Kingfish with wilted greens and warm Asian ginger dressing (GF DF ASC CERTIFIED)

Indian Vegetable Korma served with Basmati rice (V)

Roasted Chat Potatoes with rosemary & Maldon salt

Basket of freshly baked **Artisan Bread Rolls** served with premium Australian butter

FROM THE GARDEN

Caprese Christmas Wreath Salad with vine-ripened tomatoes, bocconcini, basil leaves and artisan virgin olive oil

Rocket and Fig Salad with aged Grana Padano drizzled with balsamic glaze

Couscous Salad with red quinoa, chick pea, baby spinach, almonds, softened currants & lemon yoghurt dressing

DESSERT

Christmas Dessert Station styled with Christmas theming (GF AVAILABLE)

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THE JACKSON

HARBOUR BANQUET PACKAGE

FROM \$199PP*

*T&C's apply, please see back page for more information



INCLUSIONS

- Harbour Banquet Menu including Entrée, Main and Dessert (pre-selected and served alternately)
- 4-Hour Classic Beverage Package including Premium Australian Wines & Beers
- Indoor and Outdoor designer furniture
- State-of-the-Art Audiovisual including 3m LED screens on each deck

BANQUET PACKAGE

INDULGE IN A MOUTHWATERING 3-COURSE BANQUET, WITH FLAVOURS THAT WILL DELIGHT YOUR PALATE.

ENTREE

(choose two, alternate drop)

Caramelised Beetroot Tart Tatin with black truffled Meredith goat's cheese and roasted hazelnuts (V)

Abrolhos Scallops with green coconut, ginger and mint chutney (DF GF MSC CERTIFIED)

Miso Mushrooms with crispy fried tofu and red chilli dressing (V GF DF)

Riverina Beef Tataki with radish and toasted sesame seeds and warm sesame dressing (GF DF)

MAIN

(choose two, alternate drop)

Riverina Beef Fillet with salsa verde and balsamic reduction (GF DF)

Seared Spencer Gulf Hiramasa Kingfish with warm Asian ginger dressing (GF DF)

Roasted Bangalow Pork Belly with spiced coriander crackling and tamarind caramel (GF DF)

Moroccan Spice Roast Cauliflower with beetroot crisps and tahini dressing (V)

DESSERT

(choose two, alternate drop)

Chocolate and Raspberry Cake served with marinated berries (V)

Vanilla Panna Cotta served with spice roasted fruits and citrus biscuits

Molten Chocolate Fondant served with marinated citrus, Meander Valley crème fraiche and roast nut biscuits

Pistachio Nut Ice-Cream served with roast nut brittle and burnt honey caramel (GF DF)

V= Vegetarian | GF = Gluten Free | VEG = Vegan

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BEVERAGE PACKAGES

Classic Package *Included in package*

Select 3 wines of your choice

SPARKLING

Nepenthe Prestige Cuvee, Adelaide Hills SA

WHITE WINE

Yalumba Gen Organic Pinot Grigio, Angaston SA
Beside Broke Road Sauvignon Blanc, Margaret River WA
Tyrrell's Chardonnay, Hunter Valley NSW

RED & ROSÉ WINE

Wirra Wirra Adelaide Shiraz, McLaren Vale SA
Jim Barry Atherley Cabernet Sauvignon, Coonawarra SA
Robert Stein Merlot, Mudgee NSW
Rogers & Rufus Grenache Rosé

BEER

Young Henrys Pale Ale
Young Henrys Natural Lager
James Boags Light

NON-ALCOHOLIC

Non-Alcoholic beer
A selection of soft drinks and juices

Premium Package *Upgrade to a Premium Beverage Package for \$40pp*

Select 4 wines of your choice

SPARKLING

Chandon NV Brut, Coldstream VIC

WHITE WINE

Pewsey Vale Vineyard 1961 Block Riesling, Eden Valley VIC
Tyrrell's Estate Grown Chardonnay, Hunter Valley NSW
Vasse Felix Sauvignon Blanc, Willyabrup WA

RED & ROSÉ WINE

Brokenwood Pinot Noir, Beechworth VIC
Penfolds Max's Shiraz Cabernet, Magill SA
Lunatic Shiraz, Heathcote VIC
Brokenwood Nebbiolo Rosato, Beechworth VIC

BEER

Young Henrys Pale Ale
Young Henrys Natural Lager
Corona
James Boags Light

NON-ALCOHOLIC

Non-Alcoholic beer
A selection of soft drinks and juices

**Sample beverage menus and subject to availability*



OPTIONAL EXTRAS

- CHRISTMAS COCKTAIL ON ARRIVAL \$20PP
- UPGRADE TO A PREMIUM PACKAGE \$20PP
- PREMIUM FOOD STATIONS FROM \$25PP
- 360 DEGREE PHOTO BOOTH \$900
- UPGRADE TO INCLUDE A GELATO CART \$10PP
- DJ FROM \$900



THE JACKSON

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Terms & Conditions Apply

- Christmas Packages are valid for bookings from 11 November to 24 December 2024.
- Prices and menus valid as at 01Mar24 and subject to change.
- Vessel hire and minimum numbers apply - speak with a member of the Charter Sales team for further details.
- Departing King Street Wharf 4, Darling Harbour. Please allow \$190 for Government Wharf Charges.
- The menu may contrain allergens and is prepared in a kitchen that handles nuts, shellfish, gluten, dairy, etc. Please notify our waitstaff of any allergens. Whilst all reasonable efforts are taken to accommodate guest's dietary needs, we cannot guarantee that certain allergens will not be in our food and accept no liability in this regards. This is a sample set menu and items are subject to change.