

Tamar Odyssey Cruising Functions

www.tamarrivercruises.com.au





Welcome Aboard Tamar River Cruises

The beautiful Tamar River is the perfect backdrop for any function. Experience the Tamar Valley in a new light; the modern riverfront precinct, rolling hills, heritage buildings and the magnificent Cataract Gorge. Launceston's Tamar River is sheltered and celebrating your function on the water is truly memorable.

Tamar River Cruises has been operating since 1996 and is a multi-award winning company, we have carried hundreds of thousands of customers and have earned a highly respected reputation.

Holding your function with Tamar River Cruises is a great way to create lasting memories. Our immaculate vessels combined with the professionalism and experience of our staff creates a relaxed and happy atmosphere for your guests to enjoy.

We look forward to planning your function with you.

Warm Regards

Tamar River Cruise Booking Co-ordinators

Tamar River Cruises

End of Home Point Parade, Home Point, Cruise Terminal, Launceston, Tasmania
PO Box 866, Launceston, Tasmania, Australia, 7250

Tel: (03) 6334 9900 Fax: (03) 6334 9911 ABN: 42 407 181 397
info@tamarrivercruises.com.au www.tamarrivercruises.com.au



All Of Our Cruises Go Into Launceston's Magnificent Cataract Gorge!



**HOME POINT
DEPARTURE/RETURN**

Multi Award Winning

- Winner of the 2012 Tamar Valley Wine Route Excellence Award.
- Finalist of the 2009 CGU Launceston Chamber of Excellence Award – Outstanding Visitor Experience
- Finalists of the 2008 CGU Launceston Chamber of Commerce Excellence Awards - Ecosmart Biz
- Winners of the 2007 CGU Launceston Chamber of Commerce Business Excellence Awards - Tourism.
- Winners of the 2006 Telstra Business Awards AMP Innovation Category.
- Winners of the 2005 Tasmanian Tourism Awards - Significant Tourism Attraction.
- Winners of the 2005 CGU Launceston Chamber of Commerce Business Excellence Awards - Tourism.
- Winners of the 2004 Tasmanian Tourism Awards - Significant Tour and Transport Operators.
- Finalists in the 2004 Launceston Chamber of Commerce Business Excellence Awards.
- Winners of the Barter Card Northern Tasmania Best Tourist Attraction Award 2004.
- Winners of the iTOT Tourism Industry Awards Tours 2004.





About the Tamar Odyssey

Maximum capacity 60 seated, however only 55 recommended maximum with catering and drinks. The Tamar Odyssey is perfect for a large group; please phone us on 6334 9900 if you would like to inspect the vessel.

The Tamar Odyssey is a catamaran giving a comfortable ride and an ability to carry maximum guest numbers in comfort with no sense of crowding. The layout is open-plan and guests are able to move between the outer, upper and lower decks with ease. Guests are welcome to sit with the Skipper in the spacious wheelhouse.

Comfort Lounge style to create a friendly and casual dining atmosphere – open planned so guests are free to move around and socialise.

Safety Our staff are fully trained: our skippers and crew are experienced and fully qualified.

Wheel-chair friendly Boarding and disembarking is easy with the Tamar Odysseys roll on and roll off access. Lower deck and toilet are wheelchair friendly.

Smoking permitted on the open deck at front of the boat only.

Departure All cruises depart from Home Point, which is at the end of Home Point Parade. We are just 5 minutes from the centre of Launceston. Please call if you need detailed directions.

Boarding time We generally commence boarding the vessel 5-10 minutes before your scheduled departure time.

Parking Guests are invited to park in the Home Point carpark, at the end of Home Point Parade, just near our office, there are 10 spots, alternatively the pay and display car park next to the Rugby Club is a good option.

Taxi At the end of the cruise we can arrange to have a Taxi waiting for you, please let the crew know during your cruise.

All weather Rain, hail or shine, hot or cold, rough or smooth weather guests cruise in absolute comfort. In cooler months the vessel is fully heated and in warmer months we open the clears to allow the breeze to gently cool. The Tamar River is a sheltered water way and our vessels are designed for a smooth ride; we have carried hundreds of thousands of customers and never had anyone seasick.

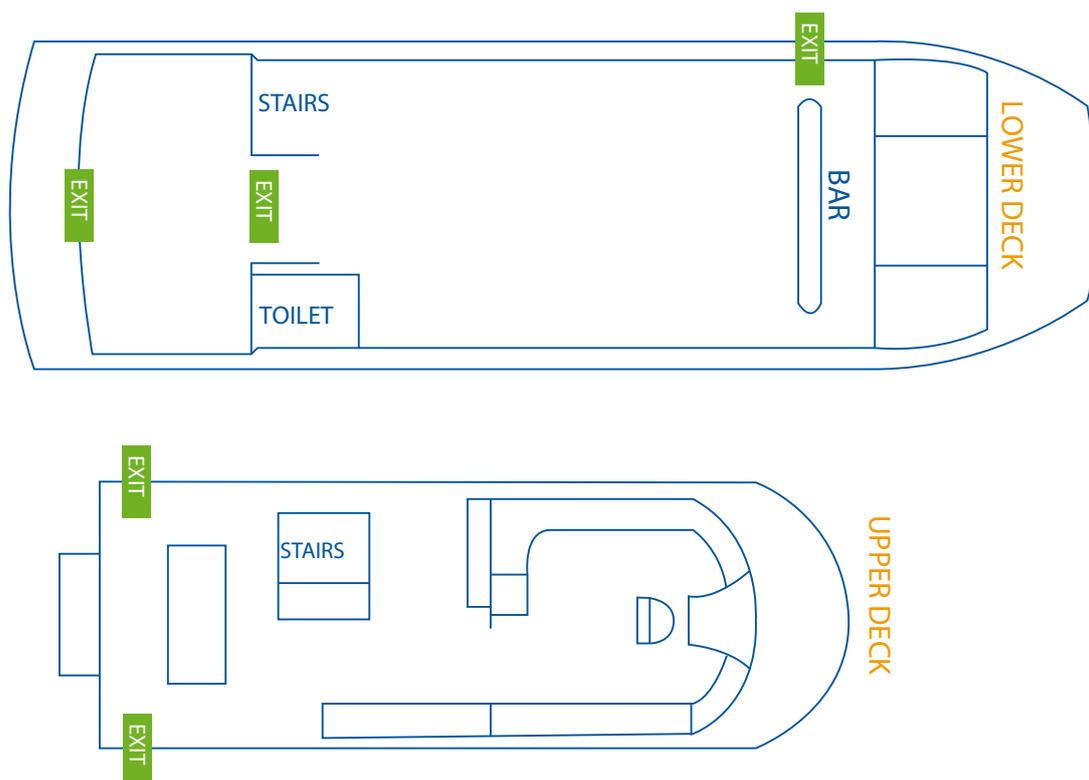
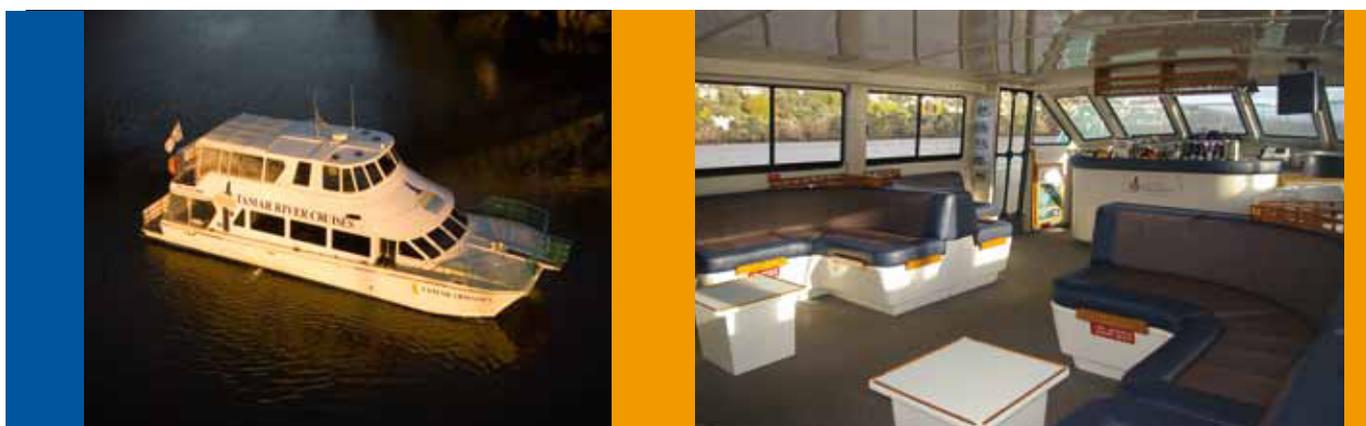
Damage or loss of goods Tamar River Cruises does not accept any responsibility for the damage or loss of goods left on the premises before during or after a function. The client is financially responsible for any damage sustained to property before, during or after the function by the clients or guests or by outside contractors engaged by the client.

Charter rates Vessel Charter rate is \$525 per hour, minimum duration is 2.5 hours.

This rate includes vessel and staff. Please see following pages for catering options and additional fees.

Validity Tamar River Cruises reserves the right to change fares without notice. All prices quoted here are current until 31st August 2017 and include gst.

The Tamar Odyssey





Your Choices

- Bar** The Tamar Odyssey is fully licensed and is stocked with local wine and beer along with a selection of spirits and soft drinks. All of our staff are trained in responsible serving of alcohol. Your guests may like to:
 - pay for their own drinks
 - alternatively you are welcome to have a tab either unlimited or limited to a dollar amount \$ _____
 - or just certain types of drinks.
- Hot Drinks** Please advise if you require tea and coffee served.
- Music** We have a quality CD sound system. We recommend you bring your own music.
- LCD Screens** each deck is fitted with a 19" LCD screen which may be used to view slideshows, presentations or DVD's to compliment your function. Please supply discs or memory sticks a few days prior to function to ensure that they work on our system.
- Karaoke** depending on the type of function, karaoke may be an option for you. Please book in advance, we have a list of songs available, \$60 hire.
- Speeches** Cordless Microphone is available onboard should you wish to make speeches.
- Commentary** Our friendly skippers can give you a commentary on the area if you wish.
- Cakes** You are welcome to bring along a special cake, please advise if you need plates and cutlery.
- Clothing** Feel free to dress up or dress down it's up to you, but bring a jacket if you intend to go out onto the bow.
- Footwear** For comfort and safety aboard our vessels we recommend low to flat heeled shoes.
- Decorations** The vessel will be decorated with Christmas decorations from 1 December to 25 December.

Your Cruise Options

Use one of these popular options:

- 3.5 hour Buffet Dinner Cruise - 3 course
- 3 hour Buffet Dinner Cruise - 2 course Hot or Cold
- Or custom design your own using the sample menus following.



Your Cruise Menus

Multi award winning quality food. Meals are available for children under 13 years at half the per person price of adults. Please let us know of any dietary requirements, allergies and intolerances well in advance.

3 Course Hot Buffet Catering Option

\$35.00 per person (plus charter rate)

Ideal for lunch or dinner. We recommend 3.5 hours minimum charter time to enjoy this meal.

Appetisers

Home Made Mini Quiches a filo pastry casing with fillings such as; smoked salmon, chicken and camembert and vegetarian.

Crostinis a freshly baked baguette with; mozzarella, fresh tomato, anchovy filets and capers – served warm. also smoked salmon with cucumber and chicken with cranberry, rare roast beef with bush tomato relish and Tasmanian apples fresh with goat's cheese best-served cold.

Homemade Gourmet Dips the selection includes; smoked salmon, corn relish, sun-dried tomato and warm corn and chive, all freshly made and served alongside crackers and crisp vegetables.

Club Sandwiches fresh bakery bread filled with lettuce, tomato, carrot, cheese and cucumber then topped with a selection of meats; ham, roast meats, salami, corned beef, smoked salmon and vegetarian.

Mini Prawn Cocktails bite sized crispbread case filled with a fresh seafood sauce, lettuce & prawns.

Mini Caesar Salads bite sized caesar salad in a crispbread case in traditional, chicken or smoked salmon variations.

Main Dishes

Mild Chicken and Vegetable Curry our chefs own recipe made with a delightful combination of quality chicken with fresh local vegetables.

Beef Stroganoff Tender sautéed beef strips in a creamy mushroom and onion sauce, served on a bed of rice.

Tasmanian Seafood platters large platters of succulent fresh Tasmanian seafood, our chef will choose from a selection of oysters, prawns, smoked salmon, mussels, and scallops.

Rice Pilaf a light and fluffy rice selected to compliment the accompanying dishes.

Chef's Choice Creamy Potatoes hot Tasmanian potatoes covered in a light creamy sauce once again, ideal to compliment the other dishes on offer.

Cold meat platters chicken breast, corned beef, salami, champagne ham served with homemade chutneys & mustards.

Salads made fresh including caesar with bacon and croutons, fresh pasta salad and a crisp garden salad.

Breads freshly baked crusty breads including a selection of foccacia breads and baguettes.

Dessert

Fruit Salad made with fresh fruit of the season possibly including cantaloupes, strawberries, honeydew melons, grapes, pineapples, watermelon and kiwi fruit served with fresh cream.

Roulade or Pavlova with summer fruits and fresh cream.

Cheese platter a combination of flavoursome cheeses, including both soft cheeses such as camembert and a range of hard cheeses, accompanied with fresh seasonal fruits to enhance the flavours of the cheese.

2 Course Hot Buffet Catering Option

\$29.50 per person (plus charter rate)

Ideal for lunch or dinner. We recommend 3 hours minimum charter time to enjoy this meal.

Main Course

Mild Chicken and Vegetable Curry our chefs own recipe made with a delightful combination of quality chicken with fresh local vegetables.

Beef Stroganoff Tender sautéed beef strips in a creamy mushroom and onion sauce, served on a bed of rice.

Rice Pilaf a light fluffy rice selected to compliment the accompanying dishes.

Chefs Choice Creamy Potatoes hot Tasmanian potatoes covered in a light creamy sauce once again, ideal to compliment the other dishes on offer.

Salads made fresh including caesar with bacon and croutons, fresh pasta salad and a crisp garden salad.

Breads freshly baked crusty breads including a selection of foccacia breads.

Dessert

Cheese platter A combination of flavoursome cheeses, including both soft cheeses such as camembert and a range of hard cheeses. Accompanied with fresh seasonal fruits to enhance the flavours of the cheese.

Roulade or Pavlova with summer fruits and fresh cream.

2 Course Cold Buffet Catering Option

\$29.50 per person (plus charter rate)

Ideal for lunch or dinner. We recommend 3 hours minimum charter time to enjoy this meal.

Main Course

Tasmanian Seafood platter large platters of succulent fresh seafood, our chef will choose from a selection of oysters, prawns, smoked salmon, mussels and scallops.

Cold meat platters chicken breast, corned beef, salami, champagne ham served with homemade chutneys & mustards.

Quiches chefs own quiches using the freshest ingredients in season.

Salads made fresh including caesar with bacon and croutons, fresh pasta salad and a crisp garden salad.

Breads freshly baked crusty breads including a selection of foccacia breads.

Dessert

Cheese platter A combination of flavoursome cheeses, including both soft cheeses such as camembert and a range of hard cheeses. Accompanied with fresh seasonal fruits to enhance the flavours of the cheese

Roulade or Pavlova with summer fruits and fresh cream.

Wraps, Foccocia, Baguettes with Fruit and Cheese Platter Catering Option

\$21.50 per head (plus charter rate)

Ideal for lunch. We recommend 2.5 hours minimum charter time to enjoy this meal.

Gourmet Wraps Foccocia Baguettes with various fillings such as

- Smoked salmon
- Slow roasted beef with homemade relishes
- Ham with fresh salad and seeded mustard
- Chicken with asparagus and creamy mayonnaise
- Salami with cream cheese.
- Roast lamb with minted sauce
- Silverside with homemade mustard and salad.
- Roast veggie combinations including eggplant, mushrooms, capsicum and sweet potato.
- Plainer varieties are also available on request for our younger guests.

Assortment of soft and hard cheeses

- Accompanied with crackers and fresh seasonal fruits to enhance the flavours of the cheese.
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Standard Morning and Afternoon Tea

\$15.00 per person (plus charter rate)

We recommend 2.5 hours minimum charter time.

Freshly brewed coffee, 3 types of tea, a selection of muffins and home style biscuits.

Standard Morning Tea and Lunch

\$30.00 per person (plus charter rate)

We recommend 2.5 hours minimum charter time.

Freshly brewed coffee, 3 types of tea, a selection of muffins and home style biscuits.

Gourmet Wraps Foccocia Baguettes with various fillings such as

- Smoked salmon
- Slow roasted beef with homemade relishes
- Ham with fresh salad and seeded mustard
- Chicken with asparagus and creamy mayonnaise
- Salami with cream cheese.
- Roast lamb with minted sauce
- Silverside with homemade mustard and salad.
- Roast veggie combinations including eggplant, mushrooms, capsicum and sweet potato.
- Plainer varieties are also available on request for our younger guests.

Assortment of soft and hard cheeses

- Accompanied with crackers and fresh seasonal fruits to enhance the flavours of the cheese.



wine list...sparkle...bubble...relax...unwind...

Sparkling

	By the glass	Bottle
Sharmans Sparkling – Tamar Region _____	\$9.00	\$43.00
Jansz Premium Non Vintage Rose – Tamar Region _____	\$9.00	\$43.00

White Wines

Leaning Church Riesling – Tamar Region _____	\$8.00	\$36.00
Sharmans Chardonnay – Tamar Region _____	\$8.00	\$36.00
Goaty Hill Sauvignon Blanc – Tamar Region _____	\$8.00	\$38.00
Velo Pinot Gris – Tamar Region _____	\$8.00	\$36.00

Red Wines

Velo Cabernet Merlot – Tamar Region _____	\$8.00	\$46.00
Velo Reserve Cabernet Sauvignon – Tamar Region _____	\$9.00	\$55.00
Goaty Hill Pinot Noir – Tamar Region _____	\$9.00	\$45.00
Sharmans 2014 Merlot – Tamar Region _____	\$9.00	\$43.00
Sharmans Cabernet Merlot – Tamar Region _____	\$8.00	\$40.00
Leaning Church Pinot Noir – Tamar Region _____	\$8.00	\$40.00

Beer

	Stubbies
Boags Premium - Tamar Region _____	\$8.00
Boags Draught - Tamar Region _____	\$7.00
Boags Red XXX - Tamar Region _____	\$7.00
Boags Premium Light - Tamar Region _____	\$7.00



Spirits

	Half Measure	Full Measure
Scotch _____	\$6.00	\$8.00
Vodka _____	\$6.00	\$8.00
Gin _____	\$6.00	\$8.00
Brandy _____	\$6.00	\$8.00
Royal Swan _____	\$6.00	\$8.00
Bundaberg _____	\$6.00	\$8.00
Bacardi _____	\$6.00	\$8.00
Southern Comfort _____	\$6.00	\$8.00
Canadian Club _____	\$6.00	\$8.00
Jim Beam _____	\$6.00	\$8.00
Jack Daniels _____	\$7.50	\$10.00
Johnnie Walker Black Label Scotch _____	\$7.50	\$10.00
Midori _____	\$6.00	\$8.00
Baileys _____	\$6.00	\$8.00
Kahlua _____	\$6.00	\$8.00
Hanwood Port _____	N/A	\$7.00

Non Alcoholic Drinks

Lemon, Lime & Bitters _____	\$4.50
Soft Drinks _____	\$3.00
Orange juice _____	\$3.50
Bottled Water 600ml _____	\$3.50

Hot Drinks

Brewed coffee & tea (private charters only) _____	\$3.00
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How To Book Your Cruise

Once you have an idea of the date you would like then the first thing to do is contact us to pencil in your booking. Our phone number is 6334 9900.

Deposit

- A deposit of \$300 and the attached function confirmation form is required at time of booking.

Approximately 3 weeks before your cruise

- We will be in contact with you for an update of numbers of guests attending.
- We also need to know any special dietary requirements.

Approximately 7 days before the cruise

- We require final numbers for catering purposes and this will be the minimum number of meals charged, regardless of reduced numbers on the day.
- Also at this stage we will also ensure that we are aware of your bar requirements.
- Full payment for the cruise and catering is required at this time.

Last Minute Functions

We are happy to accommodate last minute functions, please call our booking co-ordinators on 6334 9900.

We look forward to welcoming you aboard the Tamar Odyssey.



How to Contact Us

Tel: (03) 6334 9900

Fax: (03) 6334 9911

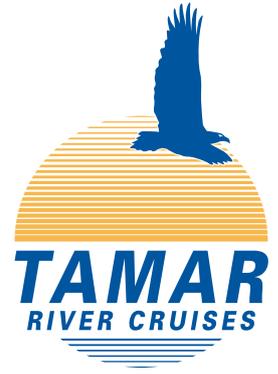
Email: info@tamarrivercruises.com.au

Office Hours:

Summer: Daily 8.30am - 5.30pm

Winter: Daily 10am - 3pm

Other times available on request



Function Confirmation for the Tamar Odyssey

To confirm your booking please complete this form and return together with a deposit of \$300.

Your details

Date of Event _____ Time _____ Duration _____
 ContactName _____
 Postal Address _____
 Email _____
 Phone _____ Fax _____
 Approx number of Guests _____ Vessel _____

Costings

Charter Rate _____ hours @ \$525 per hour = _____
 Catering Type _____
 Bar Tab _____ if applicable

Booking confirmation and deposit

Tamar River Cruises reserves the right to cancel any tentative booking not yet confirmed within 14 days. A deposit of \$300 will confirm and secure the date of your function. It is most important you inform us of any allergies. We will always do our best but cannot guarantee our products or foods to be totally free of nuts.

Cancellations

In the event of cancellation four weeks or more from the private charter cruise date, the deposit will be refunded. Inside of four weeks, the deposit is non-refundable, unless the time slot is booked by another group. If you are concerned about our cancellation policy, please discuss this with our friendly booking coordinators.

Pricing and Payment

We require full payment 7 days prior to your function.

Cheque - make cheques payable to Tamar River Cruises
 Visa Bankcard Mastercard Card Number _____ Expiry ____/____

Name on Card _____ Signature of cardholder _____

I have read and agreed to the terms and conditions of holding my function with Tamar River Cruises.

Signed _____ Date _____

Name _____

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