

Imagine CRUISES

Special Events

Cruising the beautiful, calm Gold Coast Broadwater



Can you imagine a more stunning venue for your special occasion, corporate event or Christmas party than cruising the beautiful, calm Gold Coast Broadwater from Marina Mirage in a luxury fully air-conditioned 100 ft cruiser?

The Imagine Cruises experience is a cruise through some of Queensland's most scenic waterways, where you will see the magnificent Gold Coast skyline, opulent housing estates and stunning natural landscapes of the Broadwater region.

With onboard catering facilities and two spacious air-conditioned decks with refreshment bars, Imagine Cruises provides a truly unique dining and entertainment alternative.

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Cruise Options

Charter Costs (minimum 3 hours charged)

Luxury air-conditioned cruising on the beautiful Gold Coast Broadwater, with flexible timing to suit your needs:

- 30 minutes for boarding – no charge \$0
- Monday to Thursday first 3 hours \$2,700
- Friday or Sunday first 3 hours \$3,000
- Saturday or Public Holiday first 3 hours \$3,300
- 4th hour and each additional hour \$800 per hour

Our catering options

- High tea \$25 per person
- Breakfast buffet \$35 per person
- Finger food—Option 1 \$15 per person
- Finger food—Option 2 \$25 per person
- Finger food—Option 3 (Add Noodle Box meals) \$30 per person
- Self service Walk & fork buffet—BBQ or Mediterranean \$35 per person
- 3 course seated menu served alternate drop \$40 per person
- Seated 3 course Gourmet buffet or BBQ Buffet \$40 per person
- Add dessert trays to our Finger Food menus \$5 per person
- Delicious self service Sweets & Lolly Buffet \$5 per person

Prices assume catering for a minimum 70 people for seated meals and 80 people for cocktail menus. Contact us for a personalised quote if required if your group is below these numbers.

Cruise Options

Beverages

As a licensed venue, we offer flexible beverage arrangements onboard. We are happy to stock our bars according to your tastes and requests. Self service tea & coffee is served complimentary on all of our cruises.

1. You are welcome to run a cash bar where guests purchase their own drinks.
2. You can run a bar tab, either nominating a set amount where guests purchase their own drinks when the tab runs out, or you can settle the entire account at the end of the cruise.
3. A beverage package including four local beers, 2 red wines, 2 white wines and a sparkling wine & soft drinks and juices
 - 3 hour beverage package \$33 pp
 - Each additional hour of basic package \$8 pp
 - Add standard spirits to the beverage package \$6 pp per hour

Note a minimum bar spend of is required to be reached if you opt for a bar tab or cash bar.

Optional Extras & Entertainment

Your CDs or iPod playing as background music through our house system	\$0
DJ for the upper or lower deck who will work with you on your playlist	\$400
Fun casino event	\$660 per table
Other entertainers from magicians to quality musicians	From \$600
Fireworks display on a floating barge especially for you	POA
Use of our in house hand held cordless microphone	\$0
Audio visual displays including TVs, additional lighting etc	POA
Coach transfers from Gold Coast locations	From \$6 pp

We reserve the right to add the cost of professional security personnel to the cost of your cruise where we deem this is necessary to ensure the safety of guests.

Imagine Themes

Standard inclusions

- Black or white linen table cloths

Lower Deck Theming Package

\$8 pp for a seated event, or \$50 per table

- Black or white lycra chair covers
- Black or white linen napkins (*seated meal*)
- Chair sashes in satin or organza in a colour of your choice
- Table runners in satin or organza in a colour of your choice
- Table centrepieces with coloured water crystals and LED tea lights
(tall square glass vase set on a mirror) **from \$5 per table extra for fresh flowers*



Upper Deck Package

\$330

- Set of 14 Cushions —range of colours available
- Set of 4 small white coffee tables and 4 black ottomans (optional)
- 100 loose helium balloons with matching ribbon in a colour of your choice



High Tea Menu

Self Service Buffet

- Selection of sandwich fingers
- Scones with jam & fresh cream
- Variety of cakes & slices
- Fresh fruit platter
- Tea and coffee complimentary



Breakfast Buffet

Self Service Buffet

- Creamy scrambled eggs
- Crispy bacon
- Field mushrooms
- Sizzling sausages
- Grilled tomato
- Hash browns
- Fresh fruit platters
- Pancakes with maple syrup & double cream
- Variety of pastries
- Tea and coffee complimentary



Finger Food Menu Option 1

Tray service by our waiting staff

Platters of celery, carrots, capsicum, corn chips and spicy salsa

Turkish bread with hummus and yoghurt dips

Crumbed calamari rings

Mini vegetarian spring rolls

Cocktail mince beef pies

Cocktail sausage rolls

Variety of gourmet mini quiches



Finger Food Menu Option 2

Tray service by our waiting staff

Platters of celery, carrots, capsicum, corn chips and spicy salsa

Turkish bread with hummus and yoghurt dips

Medley of sushi with tuna, avocado, vegetables, soy & wasabi

Marinated prawns in a pastry filo twist

Spicy chicken skewers with satay dipping sauce

Beef skewers marinated in BBQ & hoi sin sauce

BBQ duck shallot and hoi sin wrapped in lavash bread

Variety of gourmet mini quiches

Mini vegetarian spring rolls



Finger Food & Noodle Box

Finger Food items (all of these items are included)

Turkish bread with hummus and yoghurt dips

Medley of sushi with tuna, avocado, vegetables, soy & wasabi

BBQ duck shallot and hoi sin wrapped in lavash bread

Spicy chicken skewer with satay dipping sauce

Mini vegetarian spring rolls

Noodle box meals (Choose 2 from the list below)

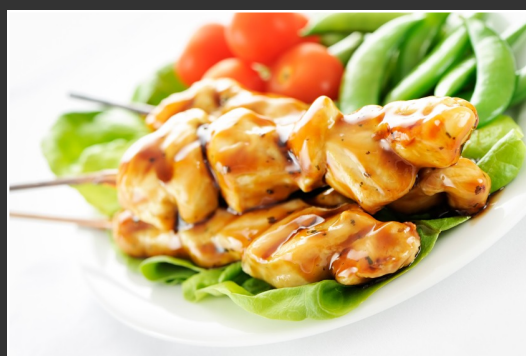
Marinated beef strips with bamboo shoots, spring onions and red curry sauce

Thai-style fresh vegetables tossed in peanut satay sauce

Fresh basil, garlic, ginger and lime juice chilli chicken

Young spring lamb sautéed in chef's marsala sauce

Sweet soy chicken breast with ginger & coriander on hokkien mee noodles



Mediterranean Walk & Fork

Anti-Pasto Platter - deli meat selection, fetta cheese, semi-dried tomato, olives, fresh & char-grilled vegetable crudities, marinated mushrooms & assorted crackers

Sautéed chicken breast, forest mushrooms, black olive and penne pasta in a rich tomato & vino sauce, fresh basil and Italian parmesan

Caesar Salad - baby cos leaves, crisp bacon, shaved Parmesan, croutons & garlic anchovy dressing

Trio of Seafood Ravioli - fresh king prawns, Barramundi and blue swimmer crab in a garlic cream sauce



Basket of Italian crusty breads & bowls of parmesan, fresh Italian parsley & basil pesto

Gourmet BBQ Walk & Fork

Continental cold cuts & pickles

Peppered tender sirloin beef strips with caramelized onions

Chicken tenderloin satay skewers with chilli peanut sauce

A variety sizzling gourmet chipolata sausages

Hot baked potato with sour cream and chives

Roast red capsicum and basil pasta salad

Crisp garden salad

Pumpkin, rocket and feta salad



Assorted bread with olive oil, & all the traditional BBQ accompaniments

3 Course Served

Fresh dinner rolls with butter portions served with entrée

Entrée (choose two to be served alternately)

Thai style Beef salad with baby corn, assorted herbs and sweet chilli

Prawn, bean & cherry tomato salad with coconut dress & mangoes (seasonal)

Chicken tenderloin on a Singapore noodle salad with Thai peanut dressing

Spinach gnocchi with basil and sautéed Roma tomato, with ciabatta fingers

Marinated prawns in a pastry filo twist on a rocket & pumpkin salad



Mains (choose two to be served alternately)

All mains served with creamy mash potato & fresh seasonal vegetables

Chicken breast wrapped in prosciutto served with a roma tomato salsa

Beef eye fillet steak and field mushrooms on Shiraz jus

Double roasted pork on a caraway & apple glaze

Tender lamb rump with hot tomato relish & rosemary jus

Grilled barramundi with lemon beurre blanc and chives



Dessert (choose one option from below)

Chocolate mud cake and raspberry coulis with cream

Crème caramel and marinated orange

Individual pavlova served dressed with cream & strawberries

Chocolate topped profiteroles with cream & strawberries



Gourmet Buffet—seated dining

Grilled fish with lemon buerre blanc and chives

Chicken medallions in a red capsicum glaze

Mini beef steaks with port jus and red onion jam

Herbed Potatoes, plus a Mixed vegetable pot pourie

Pasta salad with basil and roasted capsicum

Pumpkin, rocket and feta salad

An assortment of bread rolls & butter portions

Chocolate mud cake and raspberry coulis with cream



BBQ Buffet—seated dining

Peppered sirloin steak with caramelised onions

A variety of sizzling gourmet sausages

Tandoori marinated chicken fillets with mango-avocado salsa

Hot baked potato with sour cream and chives

Pasta salad with roast red capsicum and basil

Crisp garden salad

Pumpkin, rocket and fetta salad

Assorted bread rolls with butter

Irresistible pavlova topped with cream, passionfruit and strawberry