



# Weddings on the Swan.

**Combine the luxury of a first-class modern venue with the uniqueness of a Swan River Cruise**

*“They made our dream wedding ceremony and reception into a reality indeed, this is the most unique wedding venue. Our guests loved everything that this boat had offered”*

*Iana Locsin-Reroma  
Facebook April 5<sup>th</sup>, 2019*



# Theming Partners.



Our theming partners are here to help with your event:

Event Style

[www.eventstyle.net.au](http://www.eventstyle.net.au)

DJ Tailored Events Group

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

Phenomenon Event Services

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



# Sample Menus.

## Street Food Menu

Design your own menu

Satay Marinated chicken wings with rice noodles (GF)

Asian Style Salad w/- rare roast beef (GF)  
Steamed bao buns, pulled beef & honey mustard dressing  
Mini ginger chicken burgers, lime mayo (GFO)  
Beef Rendang w/- fluffy white rice

Mini beef/lamb slider, brioche bun (GFO)  
Mini vegetarian slider, brioche bun (V)  
Beer battered whiting and crispy fries (GF)

Tempura prawns on Asian slaw  
Pulled beef, chipotle, black bean & rice

Italian meatballs, pasta, sugo & sage  
Jumbo Chicken & Chilli Sausage, bun  
Vegetable curry, jasmine rice (V)  
Crumbed spinach and ricotta ravioli with tomato sauce **(V)**

(GF) Gluten Free  
(GFO) Gluten Free Option available  
(V) Vegetarian w/- vegan options

Pricing on application

Choose Two  
Choose Three  
Choose Four

All menus include  
Dessert Platters of Petits Fours with  
Tea & Coffee Station

## Finger Food Menu

*Choose eight items*

### Savory Selection

Marinated prawn spoons (GF)  
Mini hamburgers, chilli jam (GF option)  
Lamb slider, tzatziki  
Vegetarian spring rolls and sweet chilli (V)  
Chicken/Beef satay skewers and peanut sauce (GF)  
Assorted sushi (V) (GF)  
Smoked salmon and roasted capsicum bruschetta  
Middle eastern spiced meatballs  
Tempura prawns, curry dipping sauce  
Fish Goujons, tartare dipping sauce (GF option)  
Ricotta & spinach sausage roll  
Mini beef bourguignon pies (GF option)  
Meat and vegetarian quiches (GF option)  
Wilted balsamic mushrooms (V) (GF)

### Dessert Selection

Dessert delights (GF options)

### Optional extra - Charcuterie Grazing Table

Assorted cured meats, cheese wheels, breads and local olives



# Sample Menus.

## Tapas Menu

*Choose ten items*

### Seafood

Asian prawn spoons, sweet chilli, lime & coriander (GF)

Meat & vegetarian sushi (V) (GF)

Salt & pepper squid

Tempura prawns, curry dipping sauce

Smoked salmon and roasted capsicum bruschetta (GF option)

### Meat

Beef rossini on a garlic crouton (GF option)

Chicken/Beef satay skewers (GF)

Beef slider, monterey jack cheese, chilli jam (GF option)

Lamb kofta, yoghurt & mint dressing

Jalapeno poppers

Steamed bao buns, pulled beef & honey mustard dressing

Mini ginger chicken burgers, lime mayo (GF option)

### Vegetarian

Mediterranean Vegetarian Tarts (V)

Spinach & Pumpkin Risotto Balls (V) (GF)

Char grilled asparagus roulade (V) (GF)

Wilted balsamic mushrooms (V) (GF)

Roasted beetroot shell w/- cream cheese & orange garnish (V)

### Dessert Selection

Eclairs, profiteroles, mousse cones (GF options)

## Standard Buffet

### Canapé's

On arrival

### Buffet Selection

Oven basted South West beef with garlic, thyme and rosemary (GF)

Thai chicken curry & jasmine rice, coriander and coconut cream (GF)

Crispy whiting, galley aioli

Roasted gourmet potato, coated with olive oil on a bed of sea-salt

Panache of seasonal vegetables

Bakery loaves

North West king prawns

Chef's salad selection

### Dessert Selection

Petites fours

Éclairs, Dessert shots

Selection of Twining's teas and coffee



# Sample Menus.

## Gourmet Buffet

### Canapé's

On arrival

### Entree

Fresh Linguini, prawns, basil and tomato

### Buffet Selection

Slow roasted Lamb, pomegranate & mint jus

Moroccan chicken, olive & preserved

lemons, seasoned cous cous

Herb crusted roughie, garlic butter (GF)

Roast potato, roast pumpkin

Panache of seasonal vegetables

North west king prawns

Bakery loaves

Chef's salad selection

### Dessert Selection

Platters of petite desserts

Selection of Twining's teas and coffee

## Seafood Buffet

Canapé's on arrival

### Buffet Selection

North west king prawns

Salt and pepper squid

Fresh oysters, lemon juice/tabasco/horseradish

Roast leg of south-west lamb, mint sauce (GF)

Crusted fish, native lemon myrtle (GF)

Harvey beef ragout, Margaret River Cab (GF)

Golden roast potato, roast pumpkin cauliflower,

Broccoli, carrot, yellow squash and snow pea

panache

Cos lettuce, roast cumin, pumpkin, garlic,

Romano cheese, aged balsamic

Swan Valley olives, fetta, romany tomatoes, red

onion & baby cucumber (GF)

Garden salad (GF)

Tomato and bocconcini salad with apple

balsamic dressing (GF)

Bakery loaves

### Dessert Selection

Petits fours, Éclairs, Dessert shots

Selection of Twinings teas and coffee

# Beverage Packages.

Three Beverage options are available on the Crystal Swan:

Cash Bar arrangements;

Client may pay with a tab/on consumption where a record of all beverages consumed is tallied at the end of the event;

Crystal Swan all-inclusive packages, standard and superior.

Please note BYO is not permitted

## Standard Package

Fat Yak Draught Beer

Carlton Dry Draught Beer

Corona, Peroni Nastro & Leggera

Little Creatures Rogers & Bright Ale

Pure Blonde, Atomic Pale Ale

James Squire 150 Lashes & The Chancer

Strongbow Apple & Pear Cider Bottles

Guinness

Evans & Tate Sem. Sauvignon Blanc WA

Evans & Tate Cabernet Merlot WA

Rothbury Estate Sparkling Cuvee VIC

Assorted juices

Soft drink selection

Still and sparkling water

Charged at \$20 pp for the first hour plus \$9 pp for each subsequent hour

## Superior Package

Fat Yak Draught Beer

Carlton Dry Draught Beer

Corona

Little Creatures Rogers & Bright Ale

Pure Blonde, Atomic Pale Ale

James Squire 150 Lashes Pale Ale

Peroni, Nastro & Leggera

Custard & Co Cider Bottles

Guinness Can

Amberley Moscato Rose & White WA

Sandalford Estate Reserve SBS WA

Vasse Felix Filius Chardonnay WA

Sandalford Estate Reserve Shiraz WA

Vasse Felix Cabernet Sauvignon WA

Jansz Sparkling Cuvee TAS

Assorted juices, Soft drink selection

Still and sparkling water

Charged at \$28 pp for the first hour plus \$13 pp for each subsequent hour



SANDALFORD

# Frequently Asked questions.

## How long is the cruise?

Our wedding reception cruises are for four/five/six hours in duration, your choice.

## Where does the vessel cruise?

Your vessel will depart from Barrack Square, travel west under the Narrows bridge past the Old Swan Brewery and into Matilda Bay. Our journey takes us past the University of Western Australia and the Royal Perth Yacht Club towards the

Raffles Hotel at Canning Bridge, the captain will then steer her down river before it is time to turn around and return to Perth. The journey follows the same route returning to the city and your students will enjoy the views of Kings Park, the city skyline and river foreshore.

## Can the vessel anchor up?

Yes. Your vessel can stay anchored for your event – Matilda Bay is the most popular location as it allows panoramic views back towards the city of Perth and is a relatively private area.

## What about stability?

The Crystal Swan has three hulls, one on each side and one in the middle and combined with the massive weight is a very stable boat when cruising. As with all vessels on the water it will move depending on traffic, but any motion is usually very swift and comfortable.

## What about guests that may get seasick?

If you have guests that are prone to motion sickness, then they will need to take something for the journey. Guests will not suffer from seasickness as the vessel remains on the river.

## Where do our guests embark/disembark?

The Crystal Swan departs and returns to Barrack Street Jetties at Elizabeth Quay in the Perth CBD.

## Is there parking nearby?

We recommend parking at the Perth City Council car park opposite the Perth Concert Hall. This car park is open 24 hours a day, seven days a week and is a short walk to the jetty.

## Will someone help me organise my event?

Yes. We have an experienced event coordinator to assist in planning your event. We suggest a visit to us three months prior to discuss the detail including decorations, timing, menus and final costs.

## Who will be on board on the day to organise my event?

Your event coordinator will be onboard to ensure what we promised to be delivered is delivered.

The coordinator will help relay your requirements to our chefs, wait staff as well as the DJ to ensure your event is a smooth and memorable occasion.

## Is there a separate menu and price for children and professionals such as DJ's, photographers etc.?

Yes. Children from 4 years to 12 years usually require a simpler meal of chicken and chips which is provided at \$35.00 per child. Professionals will enjoy the same meal as your guests and are charged at \$35.00 each. 13 to 17 years of age are charged at the adult rate minus any alcohol component in the price.

## Do you cater for special diets?

Yes, your event coordinator will enquire early in the planning process if you have any special dietary requirements so that we may be prepared; religious, lifestyle and allergies can all be accommodated if we are informed.

## Can I bring my own music/band/entertainment on board?

Yes. You are welcome to use our on-board Spotify account, utilise our Ipod dock, arrange a DJ or even book a live band. If you need any suggestions regarding live music we can also assist. It is best check on our system a couple of days before your event.

## Do you have preferred suppliers for decorations?

Theming for your event can be quite simple as the vessel provides an ever-changing view as you cruise down the river.

Your coordinator can provide a list of preferred suppliers and some good advice on who to use depending on your requirements.

## Pricing inclusions

Quotation pricing includes the basic needs for all events; tables, chairs, tablecloths, crockery, table napkins, cutlery and glassware as well as the appropriate crew levels and wait staff but does not include items that may be particular to your event.

## Capacities

The vessel can comfortably accommodate up to 100 guests on one level for a formal sit-down meal (up to 170 guests over both levels) and up to 200 guests for a stand-up cocktail style event over both levels.

## What if guests want/need to disembark for any reason during the function?

As our valued client you are welcome to alter the cruising timetable/route but unfortunately water taxis are yet to come to Perth, so arrangements need to be in place with the Captain prior to departure to ensure guest satisfaction.

## Are any decorative/ party etc. items not permitted?

It is not allowed to fix items, confetti/rice is a no-no, unstable center pieces (they must have a solid base) and candles must be enclosed.

## Do you have wheelchair access?

Unfortunately, no. The Crystal Swan is not wheelchair friendly although events in the past have included the occasional wheelchair bound guest. There are no disabled toilets onboard and the suitability of the vessel remains at the discretion of the guest concerned.

## What if it rains? Is windy? Storming?

As we are fully enclosed, rain is no problem, but the wind can be an issue due to the box shape of the boat. Marine Safety places a restriction on the vessel departing the jetty if the winds are 30 knots or stronger although your event will continue at the jetty until the winds subside or the function concludes. Unfortunately, this can happen and therefore is included in the terms and conditions sent to all clients prior to booking. The Master of the vessel will determine if conditions are safe or unsafe.

## Who will look after my guests during the cruise?

We all will, and your event coordinator will ensure that guests are happy and being well looked after. The staff ratio is around 1:15 and both bars are operating during the evening. Your coordinator will work with you to accommodate any changes or special needs that you may have during the evening.

## What embarkation time should I put on the invitation?

We offer a complimentary 30 minutes boarding time and thus recommend that guests arrive 1/2 an hour prior to departure, the Captain may agree to depart after the allocated time but in this case, there will be no extension to the cruising times.





### Can I change the menu?

We are very flexible with our menus; so, if you wish to make changes, we are happy to assist. Changes to the menu may incur additional costs.

### Is there a minimum number of guests?

Yes. The minimum number of adult guests for our event packages begin at 50. You can have numbers less than 50 but must still pay for the minimum charge.

### Can I bring my own caterers?

Yes. You are welcome to arrange a professional catering company to provide the food, a galley fee will apply, and this fee will be determined by the menu chosen. Food cooked and prepared by a non-registered outlet will not be permitted.

### What about my beverages?

Beverages may be paid for by the following arrangements; beverage packages, cash bar or on consumption.

### Is the food prepared on board? Can I taste the food?

Yes. All menus are prepared and cooked on board in our commercial kitchen although we do not organise food tastings. Clients can be assured of our food quality by our repeat business and the number of glowing testimonials!

### Inspections for my event

The vessel is open Monday through Friday 10.00 am – 3.00 pm and on Saturdays by appointment. To arrange an inspection call or email and we will set up a time to suit.

### What should I do if I want to book a date for my event?

If you are happy then there are two options available; pay the deposit at that time or place a tentative hold for your preferred day. A deposit to secure your booking is then due 7 days after the hold is placed. If a deposit is not received then the date is automatically released, follow up contact is not guaranteed.

### What happens after I book?

After you have paid the deposit we will send through a receipt and our confirmation form.

Menus with final numbers are due 2 weeks prior to your event with the balance due 7 days prior. In

### What happens if I cancel?

There is a small grace period of one week, following that you may choose to reschedule another date although if this is not possible, unfortunately the deposit will be forfeited in full.

Crystal Swan Cruises

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