



Menus

Eagle Breakfast

for the early birds

CEREAL

w/ creamy yogurt & fruit

CAPTAINS CHOICE FREE RANGE EGGS

SMOKEY BACON

BREAKFAST SAUSAGES

w/ chutney & tomato sauce

BBQ TOMATOES

w/ basil

BAKED BREADS

w/ butter

\$28 pp

Light Finger Food Menu

served throughout the cruise / recommend for 1 - 2 hr cruises

JAPANESE SUSHI

chicken, tuna, salmon & vegetarian w/ ginger, wasabi & soya sauce

BBQ MOROCCAN MEAT BALLS

w/ dipping sauce

BBQ PRAWNS

w/ dipping sauce

OVEN BAKED SAVOURIES

mini pies & quiches

\$20 pp

*prices and menus are subject to change and are exclusive of GST

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Captains Buffet

starter

BBQ MOROCCAN MEAT BALLS

w/ dipping sauce

JAPANESE SUSHI

chicken, tuna, salmon, vegetarian w/ ginger, wasabi & soya sauce

main

MARMALADE GLAZED HAM

w/ whole grain mustard & chutney

FREE RANGE ROASTED CHICKEN

w/ avocado & garlic sauce

PENNE PASTA *vegetarian

LEAFY GREEN SALAD

w/ balsamic dressing

BABY BEETS & CREAMY FETA

GREEK SALAD

w/ olives & pesto

HOT GOURMET POTATOES

w/ mint

FRESHLY BAKED BREADS

w/ butter

dessert

DARK CHOCOLATE BROWNIE

w/ fruit

\$46 pp

*prices and menus are subject to change and are exclusive of GST



Glass In Hand

finger foods served throughout the cruise

JAPANESE SUSHI

chicken, tuna, salmon, vegetarian w/ ginger, wasabi & soya sauce

FRESHLY BAKED CROISSANTS

w/ ham or salmon, cream cheese & rocket

BBQ MOROCCAN MEAT BALLS

w/ dipping sauce

OVEN BAKED SAVOURIES

mini pies & quiches

BBQ PRAWNS

w/ dipping sauce

DARK CHOCOLATE BROWNIE

ORANGE & ALMOND FRIANDS *gluten free

ANTIPASTO PLATTERS

w/ deli meats, Italian olives, NZ cheeses & more

\$29 pp

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Crews Grill BBQ

starter

BBQ PRAWNS
w/ dipping Sauce

JAPANESE SUSHI
chicken, tuna, salmon & vegetarian w/ ginger, wasabi & soya sauce

main

BBQ SCOTCH FILLET STEAKS
FREE RANGE ROASTED CHICKEN
w/ avocado & garlic sauce

MARMALADE GLAZED HAM
w/ whole grain mustard & chutney

LEAFY GREEN SALAD
w/ balsamic dressing

TRADITIONAL KIWI COLESLAW

PENNE PASTA *vegetarian

BABY BEETS & FETA

HOT GOURMET POTATOES
w/ mint

FRESHLY BAKED BREADS
w/ butter

dessert

DARK CHOCOLATE BROWNIE
MINI GINGER CAKES *gluten free

\$52 pp

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From The Stern

you can add extras to your menu, choose from

BBQ PRAWNS

BBQ LAMB CUTLETS

GREEN LIPPED MUSSELS

FRESH MAHURANGI PACIFIC OYSTERS *seasonal

BBQ MOROCCAN MEAT BALLS

WHOLE OVEN BAKED SALMON FILLETS

PREMIUM SCOTCH FILLET STEAKS

MARMALADE GLAZED HAM

WHOLE BAKED SCOTCH FILLET

WHOLE BAKED LAMB

ROASTED VEGETABLE SALAD

CHEESE BOARD

ANTIPASTO PATTERN

FRESH FRUIT PLATTER

LEMON & PECAN TARTS

INDIVIDUAL GLUTEN FREE CAKES
minimum of 12
orange friands & mini ginger cakes

DANISHES, MUFFINS, SAVOURIES

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beverages



METHODE TRADITIONELLE

Jacob's Creek Brut Cuvee
 Brancott Estate Reserve Sparkling Brut Cuvee
 Deutz Marlborough Cuvee
 Mumm Cordon Rouge (by request)

GLASS

\$9.50

BOTTLE

\$36
 \$42
 \$60
 \$110

WINES

Stoneleigh

Marlborough Pinot Gris
 Marlborough Sauvignon Blanc
 Marlborough Chardonnay
 Marlborough Pinot Noir Rose
 Marlborough Pinot Noir
 Marlborough Merlot

\$10
 \$10
 \$10
 \$10
 \$10
 \$10

\$40
 \$40
 \$40
 \$40
 \$40
 \$40

Church Road

Sauvignon Blanc
 Chardonnay
 Merlot Cabernet
 (wines subject to availability)

\$46
 \$46
 \$46

BEERS

Heineken
 Corona
 Steinlager Pure
 Steinlager Edge
 Macs Gold
 Macs Black

\$10
 \$10
 \$10
 \$10
 \$10
 \$10

SPIRITS

Popular brands with mixers
 Vodka & Red Bull
 Cocktails (by request)

\$10
 \$14
 \$15

NON ALCOHOLIC

Soft Drinks
 Fruit Juice
 Mineral Water
 Red Bull Energy Drink
 Ginger Beer

\$3
 \$4
 \$3
 \$6
 \$5

TEA & COFFEE

Illy Coffee
 Tea

\$4
 \$3

Charter Rates

January - October

Sundays - Fridays

2 hours \$2,200
 3 hours \$3,200
 4 hours \$3,600

*\$900 per hour thereafter

Saturdays

3 hours \$3,400
 4 hours \$3,800

*\$900 per hour thereafter

*prices and menus are subject to change and are exclusive of GST

*for advice please consult our Cruise Director
 0800VIADUCT info@oceaneagle.co.nz



We Specialise In

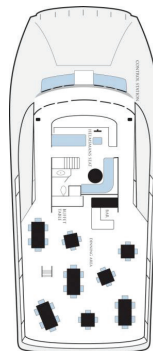
Corporate Entertainment
Lunch & Dinner Cruises
Weddings
Birthday & Family Celebrations
Social Club Events
Conferences & Meetings
Champagne Breakfast
Christmas Parties

The Vessel Features

Dining Area
Dance Floor
2 x Bar Facilities
3 x Bathroom and Toilet Facilities
2 x Lounge Areas
Large Observation Deck
Outdoor & Smoking Areas
Helm Station
Galley



Lower Deck



Upper Deck

Specifications

builder:	Swath Ocean Systems, U.S.A.
material:	Aluminium
power:	2 x GM 750hp Diesel
length:	72 ft
beam:	31 ft
max. speed:	20 Knotts

