



# ANZAC DAY SYDNEY 2020

**31 MEMBERS & GUESTS HAVE SO FAR INDICATED THEIR ATTENDANCE AND WE NEED ANOTHER 32 - LAST YEAR'S CRUISE SET SAIL WITH 58 IF YOU CAN MAKE IT WE'D LOVE TO SEE YOU THERE AGAIN THIS YEAR**

PLEASE COMPLETE & RETURN THE REPLY PROFORMA ENCLOSED WITH THIS NEWSLETTER WITH YOUR PAYMENT TO:

THE HON SECRETARY Bob PINK  
PO BOX 224 INGLEBURN NSW 1890 BY **13 APRIL 2020**  
Telephone: **0414 907 427**

OR President Roger PERRY  
Tele: **0414 961 969 Fax(02) 9130 0137**

**PICK UP: 12:30 PM** following the ANZAC Day March at the usual Embarkation point at **COMMISSIONER'S STEPS CIRCULAR QUAY** returning to Circular Quay at 4:30 PM



*Aussie Magic* is a 26 metre luxury sailing catamaran with a spacious outdoor entertaining deck, luxurious interior space and the unique feature of its opening Targa roof. There is no better way to enjoy all the delights that Sydney Harbour has to offer! You have the rare choice of enjoying smooth cruising with the engines on or hoisting the sails and enjoying the sounds of vibrant Sydney Harbour. We have again been afforded a **special price of \$90 per person (usually \$120 per person) which includes the vessel's Banquet and Unlimited Beverage Package** together with exclusive charter for the Association on the day. **Note:** A recent quote from another prominent Cruise vessel was \$75 per head (minimum of 70 persons) and **did not include** refreshments ! which were extra. **PLEASE NOTE THAT CHILDREN UNDER 5 YEARS OF AGE ARE FREE & THE COST FOR CHILDREN BETWEEN 5 & 16 YEARS IS \$60 PER PERSON**



## **CRUISE PACKAGE Includes:-**

Personalised event co-ordinator to assist you in the planning of your celebration **Exclusive charter of the Aussie Magic for 4 hours cruising the sheltered waters of Sydney Harbour**  
Cruise director on board to assist and ensure our event is seamless



**Unlimited beverage package to include local Beers, Australian Red, White & Sparkling Wine, Soft drinks, Juice and Water**

**Upper and Lower level** will be set up to our specific requirements  
Professional uniformed crew providing exceptional service



## MENU

### Canapés on Arrival

### From the Buffet

- Grilled Chicken breast with honey mustard sauce*
- Fresh Prawns*
- Antipasto platter of cured meats, marinated vegetables and cheeses*
- Penne pasta tossed in fresh tomato, garlic, and basil*
- Linguine with porcini and mixed mushroom sauce with a touch of fresh cream, Parsley and Parmesan*
- Au-gratin (baked thin slices of potato with onion, garlic and cheese)*
- Baby spinach with roasted pumpkin, semi-dried tomatoes and fire-roasted capsicum*
- Mixed Garden salad - Salad of mixed greens with cherry tomatoes, cucumber, Spanish onion, olives and herbed vinaigrette*
- Crisp, freshly baked dinner rolls*

### From the Dessert Buffet

- Chef's selection of cakes served with whipped cream*
- Fresh seasonal fruit platters*
- Freshly brewed tea and coffee*