



Simply Breathtaking

Weddings on the Water

WEDDING PACKAGES 2023-2024

unique venue, exceptional food, outstanding service



Your Day, Your Way

Thank you for your enquiry and congratulations on your engagement! Weddings are very popular on our beautiful Nepean Belle Paddlewheeler, the perfect venue for those wanting a special, memorable and unique wedding.

As a family owned and operated business we take great pride in providing our couples and their guests with not only spectacular constantly changing views but also exceptional service and our own fresh and beautifully prepared meals. From small and intimate to large weddings, we include our wedding planning service where we organise as little or as much as you need, taking the pressure off you so that you can enjoy not only the day but also the lead up to it!

The Nepean Belle seats up to 110 guests comfortably for a seated meal or up to 150 guests for a cocktail function and boasts a great dance floor and fully licensed bar. Your guests are encouraged to make themselves at home on the Belle to enjoy the magnificent views of the Nepean Gorge from the viewing decks around the vessel.

All passengers have access to the Captain in the wheelhouse and are encouraged to have a drive of the authentic paddlewheeler and a chat – our Captain Chris is particularly knowledgeable about the Nepean River and the surrounding area.

Photographs on the Nepean Belle are particularly special, with a constantly changing background and unique and unforgettable photographs of you both in the Nepean Gorge that only a wedding on the Nepean Belle can offer - simply spectacular!

Thank you for thinking of us for your wedding and we hope to welcome you onboard very soon. If you have any questions at all please give us a call on 02 4733 1274. We will be in touch shortly.

Kind regards,

Carol & Captain Chris Bennett



Private Charter Fee

\$2,490.00

Personal Wedding Planning Service
4 Hours Exclusive Use of the Nepean Belle
Photograph Co-ordination with your Photographer
Experienced Captain, Venue Staff, Bar Staff and Crew

All decorations including:

Hung Chiffon Drapery

Bridal Table

Standard Table Centrepieces*

Decorated Cake Side Table

Wishing Well, Cake Server & Knife

Crockery, Cutlery, Glassware, Napkins

Linen Tablecloths

Seating Plan & Personalised Menu Sheets

** Talk to us about providing your own decorations and centrepieces*



Ceremony Onboard

\$600.00

We'll cruise out into the river, and switch off our engines while your Ceremony takes place. Once complete, we'll cruise back to the Jetty, allowing your Celebrant to disembark before we cruise into the Nepean Gorge and start your Wedding Reception!

Additional Pre-Boarding time

Liaison with your Celebrant

Welcome Cocktail provided to guests on boarding



Pricing

Served Sit-Down Meal

2-Course Menu

Choose either an Entree or Dessert
to be served alternately

Main Meal Choices
served on a Shared Table Platter

Tea, Coffee & a selection of Herbal Tea
are included at the end of the meal

\$83.00 per Adult

\$39 per Child 3-12 years

3-Course Menu

Entree and Dessert
to be served alternately

Main Meal Choices
served on a Shared Table Platter

Tea, Coffee & a selection of Herbal Tea
are included at the end of the meal

\$89.00 per Adult

\$44 per Child 3-12 years

Minimum numbers

January - October: 50 Adults

November - December: 70 Adults



Pricing

Cocktail Style

Savoury Only

Your choice of
4 Savoury
Menu items

Served on Platters by our Waitstaff

Tea and Coffee is included
at the end of the meal

\$79.00 per Adult

\$35 per Child 3-12 years

Savoury & Sweet

Your choice of
4 Savoury & 2 Sweet
Menu items

Served on Platters by our Waitstaff

Tea and Coffee is included
at the end of the meal

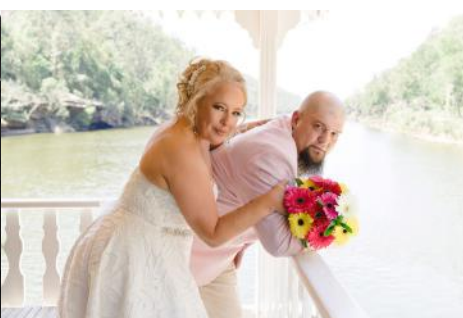
\$85.00 per Adult

\$39 per Child 3-12 years

Minimum numbers

January - October: 50 Adults

November - December: 70 Adults



Served Sit Down Menu Options

Choose 2 of each Course to be served alternately

Entrees

Malaysian Satay Chicken Skewers in a Peanut Sauce served on a bed of White Rice

Crisp Caesar Salad with Grilled Chicken Breast Bacon & Shaved Parmesan Cheese (V, GFO)

Salt & Pepper Squid served with Aioli Dipping Sauce

Tender Lamb Souvlaki served on a bed of Mesclun and drizzled with Tzatziki (GF)

Creamy Ravioli Alfredo with a side of Crisp Garlic Bread

Pesto Fettucine with Baby Spinach, Sun Dried Tomatoes & Pine Nuts (V+GFO)

House Made Pumpkin Soup with Fresh Cream served in a Crusty Cobb Loaf (V+GFO)

Lightly Herbed Thai Beef Salad with Mild Chili Dressing Roast Vegetable and Feta Tart

Mains

Slow Cooked Lamb Shanks, Root Vegetables in a Rosemary & Mint Jus (GF)

House-made Beef, Mushroom & Red Wine Pies in a Flaky Pastry

Traditional Roast Pork with Crackling, Gravy & Apple Sauce (GFO)

Slow Cooked Beef Cheek with Sautéed Mushrooms served on Quinoa & Red Wine Jus (GF)

Seasoned Roast Chicken Mini Roasts with Apricot Stuffing & Glaze

House-made Vegetable Frittata (V) (GF)

Individual Chicken Mini Roasts topped with Prawns & Avocado, with a Bearnaise Sauce

Lemongrass Marinated Chicken Breast drizzled with a Lime Piquante (GF)

Rolled Pork Tenderloin served with Apricot Stuffing, Roast Onion and Garlic

Desserts

House Made Vanilla Panna Cotta served with Raspberry Coulis

Warm Apple Strudel with Creme Anglaise Pavlova topped with Vanilla Bean Cream, Seasonal Fresh Fruit & Passionfruit Coulis (GF)

House Made Irish Cream Mousse with Fresh Strawberries

Baileys Cookies & Cream Parfait

Baked New York Cheesecake served with Cream and a Berry Compote cascade

Shared Seasonal Fruit Platter with Frangelico Dipping Sauce (*this choice served one per table*)



Cocktail Style Menu Options

Savoury (Hot)

Wagyu Meatballs with Smoky
BBQ Dipping Sauce

Prawn Pad Thai with Hokkien Noodles

Mushroom, Spinach & Mozzarella Arancini (v)

Pork San Choy Bow

Traditional Mini Meat Pies with Tomato Sauce

Prawn Torpedos with Sweet Chili Sauce

Mini Quiche

Traditional Mini Sausage Rolls with
BBQ Dipping Sauce

Spinach & Feta Filo Pastry (v)

Savoury (Cold)

Roast Beef Cups with Horseradish Cream
and Cranberry

Mini Corn Pancakes with Guacamole & Salsa

Gazpacho Shots with Tomato,
Basil & Bocconcini (v)

Feta & Caramelised Onion Tartlet (v)

Tomato & Basil Bruschetta (v)

Prawn Cocktail Shots with Seafood Sauce

Thai Beef Salad Spoons

Roasted Vegetable Tartlets with Feta (v)

Bourbon Marinated Chicken Drumettes

Sweet Courses

Panna Cotta Cups with Raspberry Coulis

Cinnamon Churros in a
Chocolate Frangelico Dip

Rich Chocolate Mudcake Finger Slices

Mini Deep Fried Ice Cream in a
Grand Marnier Sauce

Baileys Irish Mousse Tartlet with
Raspberry Crumble

Baked Lemon Cheesecake Finger Slices

Cream Filled Chocolate Profiteroles

White Chocolate Covered Strawberries



Optional Extras Platters

Large Cheese Platter (approx. 20 people)	\$125 each
Large Fruit Platter (approx. 20 people)	\$125 each
Savoury Plate (1 per set table)	\$9 per person

Other Options

Additional Cruise Time	\$850 per hour (or part thereof)
DJ/MC	\$600
Donut Board with 36 Krispy Kreme Donuts*	\$150.00

*Cannot be used as Dessert Course. Krispy Kreme 'Original Glaze' Donuts only



Personalised Bar Tab

The Nepean Belle is fully licensed and has a well-stocked Bar onboard

Alcohol is not included in our Wedding Packages.

We offer a Personalised Bar Tab that allows you to choose the beverages from our Menu you would like us to serve and nominate your dollar limit.

Your limit can be hard-set or you can adjust your limit on the day.

Our Bar Menu is available on request.

Please Note:

- All prices quoted include GST.
- All private charters are subject to our Terms and Conditions which are set out in our Charter Agreement / Confirmation.
- Your preferred date is not guaranteed until 30% Deposit has been receipted by Bennett Cruising Pty Ltd.
- We do not have credit/debit card facilities due to poor to no 4G service on the Nepean River and in the Nepean Gorge.

