

# ***Tamar Odyssey Relaxed Weddings***

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





## ***Welcome Aboard Tamar River Cruises***

*The beautiful Tamar River is the perfect backdrop for your special day. Experience the Tamar Valley in a new light; the modern riverfront precinct, rolling hills, heritage buildings and the magnificent Cataract Gorge. Launceston's Tamar River is sheltered and celebrating your function on the water is truly memorable.*

*Tamar River Cruises has been operating since 1996 and is the multi-award winning company with over 10 years experience, we have carried hundreds of thousands of customers and have earned a highly respected reputation.*

*We understand that planning a wedding can be complicated so we make it very easy for you. Your cruise can be designed to suit your budget and your schedule. Many couples have both the ceremony and the reception on board, as the Cataract Gorge is the perfect backdrop for saying "I do".*

*Celebrating your wedding with Tamar River Cruises is a great way to create lasting memories.*

*We look forward to planning your special day with you.*

*Warm Regards*

*Tamar River Cruise Booking Co-ordinators*

***Tamar River Cruises Pty Ltd***

*End of Home Point Parade, Home Point, Cruise Terminal, Launceston, Tasmania  
PO Box 866, Launceston, Tasmania, Australia, 7250*

***Tel:*** (03) 6334 9900 ***Fax:*** (03) 6334 9911 ***ABN:*** 42 407 181 397  
*info@tamarrivercruises.com.au www.tamarrivercruises.com.au*



## All Of Our Cruises Go Into Launceston's Magnificent Cataract Gorge!



**HOME POINT  
DEPARTURE/RETURN**

### Multi Award Winning

- Finalist of the 2009 CGU Launceston Chamber of Excellence Award – Outstanding Visitor Experience
- Finalists of the 2008 CGU Launceston Chamber of Commerce Excellence Awards - Ecosmart Biz
- Winners of the 2007 CGU Launceston Chamber of Commerce Business Excellence Awards - Tourism.
- Winners of the 2006 Telstra Business Awards AMP Innovation Category.
- Winners of the 2005 Tasmanian Tourism Awards - Significant Tourism Attraction.
- Winners of the 2005 CGU Launceston Chamber of Commerce Business Excellence Awards - Tourism.
- Winners of the 2004 Tasmanian Tourism Awards - Significant Tour and Transport Operators.
- Finalists in the 2004 Launceston Chamber of Commerce Business Excellence Awards.
- Winners of the Barter Card Northern Tasmania Best Tourist Attraction Award 2004.
- Winners of the iTOT Tourism Industry Awards Tours 2004.



Relaxed Weddings - Tamar Odyssey



## About the Tamar Odyssey

**Maximum capacity** 60 seated, however only 55 recommended maximum with catering and drinks. The Tamar Odyssey is perfect for a large group; please phone us on 6334 9900 if you would like to inspect the vessel.

**The Tamar Odyssey** is a catamaran giving a comfortable ride and an ability to carry maximum guest numbers in comfort with no sense of crowding. The layout is open-plan and guests are able to move between the outer, upper and lower decks with ease. Guests are welcome to sit with the Skipper in the spacious wheelhouse. The Tamar Odyssey has recently undergone a refurbishment, giving the vessel a crisp new look.

**Comfort** Lounge style to create a friendly and casual dining atmosphere – open planned so guests are free to move around and socialise.

**Safety** Our staff are fully trained: our skippers and crew are experienced and fully qualified.

**Wheel-chair friendly** Boarding and disembarking is easy with the Tamar Odysseys roll on and roll off access. Lower deck and toilet are wheelchair friendly.

**Smoking** permitted on the open deck at front of the boat only.

**Departure** All cruises depart from Home Point, which is at the end of Home Point Parade. We are just 5 minutes from the centre of Launceston. Please call if you need detailed directions.

**Boarding time** We generally commence boarding the vessel 5-10 minutes before your scheduled departure time.

**Parking** Guests are invited to park in the Home Point carpark, at the end of Home Point Parade, just near our office, there are 10 spots, alternatively the pay and display car park next to the Rugby Club is a good option.

**Taxi** At the end of the cruise we can arrange to have a Taxi waiting for you, please let the crew know during your cruise.

**All weather** Rain, hail or shine, hot or cold, rough or smooth weather guests cruise in absolute comfort. In cooler months the vessel is fully heated and in warmer months we open the clears to allow the breeze to gently cool. The Tamar River is a sheltered water way and our vessels are designed for a smooth ride; we have carried hundreds of thousands of customers and never had anyone seasick.

**Responsible service of alcohol** As a duty of care we do not do 18th birthdays, footy clubs or bachelor parties and our staff have the right to refuse service of alcohol.

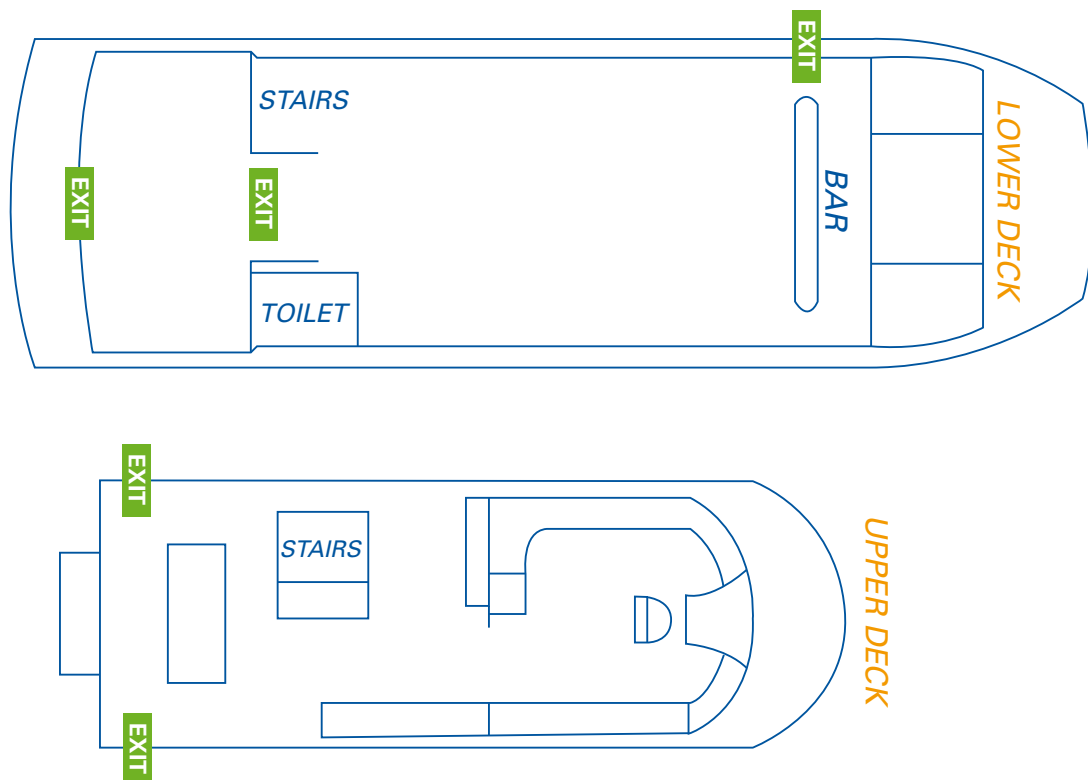
**Damage or loss of goods** Tamar River Cruises does not accept any responsibility for the damage or loss of goods left on the premises before during or after a function. The client is financially responsible for any damage sustained to property before, during or after the function by the clients or guests or by outside contractors engaged by the client.

*Relaxed Weddings - Tamar Odyssey*

**Charter rates** Vessel Charter rate is \$450 per hour, minimum duration is 2.5 hours. This rate includes vessel and staff. Please see following pages for catering options and additional fees.

**Validity** Tamar River Cruises reserves the right to change fares without notice. All prices quoted here are current until 31st August 2011 and include gst.

## The Tamar Odyssey





## Your Special Day

Reception onboard?

Ceremony onboard?

Boat Route \_\_\_\_\_

Celebrants Name \_\_\_\_\_ Celebrant's Mobile \_\_\_\_\_

Celebrant's pick up/drop off times \_\_\_\_\_

Celebrant's requests \_\_\_\_\_

Photographers Name \_\_\_\_\_ Photographer's Mobile \_\_\_\_\_

Photographer's pick up/drop off times \_\_\_\_\_

Photographer's requests \_\_\_\_\_

Decorations by our decorator or customers own? \_\_\_\_\_

Decorator time to arrive? \_\_\_\_\_

Food, catering requested \_\_\_\_\_

Approximate times required \_\_\_\_\_

Drinks requirements \_\_\_\_\_

Champayne or other drinks on arrival \_\_\_\_\_

Toasts required when \_\_\_\_\_

Cake provided? \_\_\_\_\_

Cake to be delivered when? \_\_\_\_\_

Cutting of cake when \_\_\_\_\_

Speeches: Made when? Where? \_\_\_\_\_

Music our CD's/Customers CD's/ipods? \_\_\_\_\_

Special Requests \_\_\_\_\_

Contact person/MC on the cruise \_\_\_\_\_ Their mobile \_\_\_\_\_



## Your Choices

- Bar** The Tamar Odyssey is fully licensed and is stocked with local and interstate wine and beer along with a selection of spirits and soft drinks. All of our staff are trained in responsible serving of alcohol. Your guests may like to:
  - pay for their own drinks
  - alternatively you are welcome to have a tab either unlimited or limited to a dollar amount \$ \_\_\_\_\_
  - or just certain types of drinks.
- Hot Drinks** Please advise if you require tea and coffee served.
- Music** We have a quality CD sound system. You are welcome to bring your own cds (if you are burning your own please don't use rewritable disks as they don't work well in stereos – also check before you leave home that your cd works and that the songs are actually on the cd). If you prefer we can provide suitable background music to suit the mood. If you are using your own mp3 player you will need to bring your own fm transmitter.
- LCD Screens** each deck is fitted with a 19" LCD screen which may be used to view slideshows, presentations or DVD's to compliment your function. Please supply discs or memory sticks a few days prior to function to ensure that they work on our system.
- Karaoke** depending on the type of function, karaoke may be an option for you. Please book in advance, we have a list of songs available, \$60 hire.
- Speeches** Cordless Microphone is available onboard should you wish to make speeches.
- Commentary** Our friendly skippers can give you a commentary on the area if you wish.
- Cakes** You are welcome to bring along a special cake, please advise if you need plates and cutlery.
- Clothing** Feel free to dress up or dress down it's up to you, but bring a jacket if you intend to go out onto the bow.
- Footwear** For comfort and safety aboard our vessels we recommend low to flat heeled shoes.
- Decorations** The vessel will be decorated with Christmas decorations from 1 December to 25 December, however we can have these removed for your wedding if you wish.

## Your Cruise Options

**Use one of these popular options:**

- 3.5 hour Buffet Dinner Cruise - 3 course
- 3 hour Buffet Dinner Cruise - 2 course Hot or Cold
- Or custom design your own** using the sample menus following.



## Your Cruise Menus

Multi award winning quality food. Meals are available for children under 13 years at half the per person price of adults. Please let us know of any dietary requirements, allergies and intolerances well in advance.

### 3 Course Hot Buffet Catering Option

\$30.00 per person (plus charter rate)

Ideal for lunch or dinner. We recommend 3.5 hours minimum charter time to enjoy this meal.

#### Appetisers

**Home Made Mini Quiches** a filo pastry casing with fillings such as; smoked salmon, chicken and camembert and vegetarian.

**Crostinis** a freshly baked baguette with; mozzarella, fresh tomato, anchovy filets and capers – served warm. also smoked salmon with cucumber and chicken with cranberry, rare roast beef with bush tomato relish and Tasmanian apples fresh with goat's cheese best-served cold.

**Homemade Gourmet Dips** the selection includes; smoked salmon, corn relish, sun-dried tomato and warm corn and chive, all freshly made and served alongside crackers and crisp vegetables.

**Club Sandwiches** fresh bakery bread filled with lettuce, tomato, carrot, cheese and cucumber then topped with a selection of meats; ham, roast meats, salami, corned beef, smoked salmon and vegetarian.

**Mini Prawn Cocktails** bite sized crispbread case filled with a fresh seafood sauce, lettuce & prawns.

**Mini Caesar Salads** bite sized caesar salad in a crispbread case in traditional, chicken or smoked salmon variations.

#### Main Dishes

**Mild Beef and Vegetable Curry** our chefs own recipe made with a delightful combination of quality Tasmanian Beef with fresh local vegetables.

**Chicken Stroganoff** tender chicken in a rich and tasty sauce.

**Tasmanian Seafood platters** large platters of succulent fresh Tasmanian seafood, our chef will choose from a selection of oysters, prawns, smoked salmon, mussels, and scallops.

**Rice Pilaf** a light and fluffy rice selected to compliment the accompanying dishes.

**Chef's Choice Creamy Potatoes** hot Tasmanian potatoes covered in a light creamy sauce once again, ideal to compliment the other dishes on offer.

**Cold meat platters** chicken breast, corned beef, salami, champagne ham served with homemade chutneys & mustards.

**Salads** made fresh including caesar with bacon and croutons, fresh pasta salad and a crisp garden salad.

**Breads** freshly baked crusty breads including a selection of foccacia breads and baguettes.

#### Dessert

**Fruit Salad** made with fresh fruit of the season possibly including cantaloupes, strawberries, honeydew melons, grapes, pineapples, watermelon and kiwi fruit served with fresh cream.

**Roulade or Pavlova** with summer fruits and fresh cream.

**Cheese platter** a combination of flavoursome Tasmanian Ashgrove Farm cheeses, including both soft cheeses such as camembert and a range of hard cheeses, accompanied with fresh seasonal fruits to enhance the flavours of the cheese.

## **2 Course Hot Buffet Catering Option**

\$26.50 per person (plus charter rate)

Ideal for lunch or dinner. We recommend 3 hours minimum charter time to enjoy this meal.

### *Main Course*

*Mild Beef and Vegetable Curry* our chefs own recipe made with a delightful combination of quality Tasmanian Beef with fresh local vegetables.

*Chicken Stroganoff* tender chicken in a rich and tasty sauce.

*Rice Pilaf* a light fluffy rice selected to compliment the accompanying dishes.

*Chefs Choice Creamy Potatoes* hot Tasmanian potatoes covered in a light creamy sauce once again, ideal to compliment the other dishes on offer.

*Salads* made fresh including caesar with bacon and croutons, fresh pasta salad and a crisp garden salad.

*Breads* freshly baked crusty breads including a selection of foccacia breads.

### *Dessert*

*Cheese platter* A combination of flavoursome Tasmanian cheeses, including both soft cheeses such as camembert and a range of hard cheeses. Accompanied with fresh seasonal fruits to enhance the flavours of the cheese.

*Roulade or Pavlova* with summer fruits and fresh cream.

---

## **2 Course Cold Buffet Catering Option**

\$26.50 per person (plus charter rate)

Ideal for lunch or dinner. We recommend 3 hours minimum charter time to enjoy this meal.

### *Main Course*

*Tasmanian Seafood platter* large platters of succulent fresh seafood, our chef will choose from a selection of oysters, prawns, smoked salmon, mussels and scallops.

*Cold meat platters* chicken breast, corned beef, salami, champagne ham served with homemade chutneys & mustards.

*Quiches* chefs own quiches using the freshest ingredients in season.

*Salads* made fresh including caesar with bacon and croutons, fresh pasta salad and a crisp garden salad.

*Breads* freshly baked crusty breads including a selection of foccacia breads.

### *Dessert*

*Cheese platter* A combination of flavoursome Tasmanian cheeses, including both soft cheeses such as camembert and a range of hard cheeses. Accompanied with fresh seasonal fruits to enhance the flavours of the cheese

*Roulade or Pavlova* with summer fruits and fresh cream.

### **Finger Food Catering Option**

5 pieces per person \$15.00 per person (plus charter rate)

Classy finger food. Ideal to accompany drinks. We recommend 2.5 hours minimum charter time.

Our chef will prepare a balanced selection of the following.

*Crostinis* a freshly baked baguette with smoked salmon and cucumber.

*Homemade Gourmet Dips* the selection includes; smoked salmon, corn relish, sun-dried tomato and warm corn and chive, all freshly made and served alongside crackers and crisp vegetables.

*Toasties* freshly baked baguettes sliced and toasted, topped with pesto, sun dried tomato and shaved parmesan.

*Won Tons* with mango chutney and prawn.

*Cheese and sun-dried tomato puffs* puffs of golden light pastry, topped with soft cheese and sun-dried tomatoes.

*Bruschetta* fresh Italian bread sliced and topped with either; a classic tuscan which is a combination of tomato, basil, garlic and olive oil or a contemporary mushroom, parsley, fetta cheese and olive oil.

*Trio Tartlettes* a pastry shell filled with; smoked salmon and cream cheese, chicken and corn relish and roast beef with bush tomato relish.

*Club Sandwiches* fresh bakery bread filled with lettuce, tomato carrot, cheese and cucumber then topped with a selection of meats; ham, roast meats, salami, corned beef, smoked salmon and vegetarian.

*Home Made Mini Quiches* a filo pastry casing with fillings such as; smoked salmon, chicken and camembert and vegetarian

*Mini Prawn Cocktails*

*Mini Caesar Salads* either plain, salmon or chicken.

---

### **Wraps, Foccocia, Baguettes with Fruit and Cheese Platter Catering Option**

\$21.50 per head (plus charter rate)

Ideal for lunch. We recommend 2.5 hours minimum charter time to enjoy this meal.

*Gourmet Wraps Foccocia Baguettes with various fillings such as*

- Smoked salmon
- Slow roasted beef with homemade relishes
- Ham with fresh salad and seeded mustard
- Chicken with asparagus and creamy mayonnaise
- Salami with cream cheese.
- Roast lamb with minted sauce
- Silverside with homemade mustard and salad.
- Roast veggie combinations including eggplant, mushrooms, capsicum and sweet potato.
- Plain varieties are also available on request for our younger guests.

*Ashgrove Farm cheeses*

- Rubicon red, a red Leicester style cheese easily distinguished by its orange colour.
- Bush Pepper Cheese, flavoured by the unique berry fruit of the Native Tasmanian Berry Tree and creates hot and spicy spots throughout the cheese making it very interesting tasting.
- Creamy Lancashire a crumbly cheese full of flavour and ideal to include with fruit.
- Camembert for all those soft cheese lovers, an absolute favourite.
- Accompanied with crackers and fresh seasonal fruits to enhance the flavours of the cheese.

### □ **Tasmanian Fruit and Cheese Platter Catering Option**

\$13.00 per person (plus charter rate)

Ideal to accompany drinks. We recommend 2.5 hours minimum charter time.

#### *Ashgrove Farm cheeses*

- *Rubicon red, a red Leicester style cheese easily distinguished by its orange colour.*
- *Bush Pepper Cheese, flavoured by the unique berry fruit of the Native Tasmanian Berry Tree and creates hot and spicy spots throughout the cheese making it very interesting tasting.*
- *Creamy Lancashire a crumbly cheese full of flavour and ideal to include with fruit.*
- *Camembert for all those soft cheese lovers, an absolute favourite.*
- *Accompanied with crackers and fresh seasonal fruits to enhance the flavours of the cheese.*

---

### □ **Tasmanian Fruit and Cheese Platter with Fingerfood Catering Option**

\$20.00 per person, includes 5 pieces of fingerfood plus fruit and cheese platter to share (plus charter rate).

More substantial finger food ideal to accompany drinks. We recommend 2.5 hours minimum charter time.

#### *Ashgrove Farm cheeses*

- *Rubicon red, a red Leicester style cheese easily distinguished by its orange colour.*
- *Bush Pepper Cheese, flavoured by the unique berry fruit of the Native Tasmanian Berry Tree and creates hot and spicy spots throughout the cheese making it very interesting tasting.*
- *Creamy Lancashire a crumbly cheese full of flavour and ideal to include with fruit.*
- *Camembert for all those soft cheese lovers, an absolute favourite.*
- *Accompanied with crackers and fresh seasonal fruits to enhance the flavours of the cheese.*

*Plus our chef will prepare a balanced selection of the following examples*

*Crostinis a freshly baked baguette with smoked salmon and cucumber.*

*Homemade Gourmet Dips the selection includes; smoked salmon, corn relish, sun-dried tomato and warm corn and chive, all freshly made and served alongside crackers and crisp vegetables.*

*Toasties freshly baked baguettes sliced and toasted, topped with pesto, sun dried tomato and shaved parmesan.*

*Won Tons with mango chutney and prawn.*

*Cheese and sun-dried tomato puffs puffs of golden light pastry, topped with soft cheese and sun-dried tomatoes.*

*Bruschett fresh Italian bread sliced and topped with either; a classic tuscan which is a combination of tomato, basil, garlic and olive oil or a contemporary mushroom, parsley, fetta cheese and olive oil.*

*Trio Tartlettes a pastry shell filled with; smoked salmon and cream cheese, chicken and corn relish and roast beef with bush tomato relish.*

*Club Sandwiches fresh bakery bread filled with lettuce, tomato carrot, cheese and cucumber then topped with a selection of meats; ham, roast meats, salami, corned beef, smoked salmon and vegetarian.*

*Home Made Mini Quiches a filo pastry casing with fillings such as; smoked salmon, chicken and camembert and vegetarian*

*Mini Prawn Cocktails bite sized crispbread case filled with a fresh seafood sauce, lettuce & prawns.*

*Mini Caesar Salads bite sized caesar salad in a crispbread case in traditional, chicken or smoked salmon variations.*

**Continental & Cooked Breakfast Catering Option**

\$22.00 per person (plus charter rate)

We recommend 2.5 hours minimum charter time to enjoy this meal.

Cereals, fruit, yoghurt, croissant, bacon, eggs, sausages, tomato, mushroom, orange juice, tea and coffee.

---

**Continental Breakfast Catering Option**

\$16.00 per person (plus charter rate)

We recommend 2.5 hours minimum charter time to enjoy this meal.

Cereals, fruit, yoghurt, croissant, orange juice, tea and coffee.

---

**Cooked Breakfast Catering Option**

\$20.00 per person (plus charter rate)

We recommend 2.5 hours minimum charter time to enjoy this meal.

Bacon, eggs, sausages, tomato, mushroom, croissant-butter & jams, orange juice, tea and coffee.

---

**Standard Morning and Afternoon Tea**

\$10.00 per person (plus charter rate)

We recommend 2.5 hours minimum charter time.

Freshly brewed coffee, 3 types of tea, a selection of muffins and home style biscuits.

---

**Standard Morning Tea and Lunch**

\$25.00 per person (plus charter rate)

We recommend 2.5 hours minimum charter time.

Freshly brewed coffee, 3 types of tea, a selection of muffins and home style biscuits.

*Gourmet Wraps Foccicia Baguettes with various fillings such as*

- Smoked salmon
- Slow roasted beef with homemade relishes
- Ham with fresh salad and seeded mustard
- Chicken with asparagus and creamy mayonnaise
- Salami with cream cheese.
- Roast lamb with minted sauce
- Silverside with homemade mustard and salad.
- Roast veggie combinations including eggplant, mushrooms, capsicum and sweet potato.
- Plainer varieties are also available on request for our younger guests.

*Ashgrove Farm cheeses*

- Rubicon red, a red Leicester style cheese easily distinguished by its orange colour.
- Bush Pepper Cheese, flavoured by the unique berry fruit of the Native Tasmanian Berry Tree and creates hot and spicy spots throughout the cheese making it very interesting tasting.
- Creamy Lancashire a crumbly cheese full of flavour and ideal to include with fruit.
- Camembert for all those soft cheese lovers, an absolute favourite.
- Accompanied with crackers and fresh seasonal fruits to enhance the flavours of the cheese.



# wine list...sparkle...bubble...relax...unwind...

## Sparkling

|  | By the glass | Bottle  |
|--|--------------|---------|
| <b>Hardy's Sparkling Classic Cuvee (pre-ordered for private charters only)</b> | \$6.00       | \$24.00 |
| <b>Jansz Premium Non Vintage Rose – Tamar Region</b>                           | \$8.00       | \$36.00 |

## White Wines

|  |        |         |
|--|--------|---------|
| <b>Brown Bros. Crouchen Riesling (pre-ordered for private charters only)</b> | \$6.00 | \$25.00 |
| <b>Iron Pot Bay Rose (Pinot Meunier) – Tamar Region</b>                      | \$8.00 | \$30.00 |
| <b>Leaning Church Riesling – Tamar Region</b>                                | \$8.00 | \$30.00 |
| <b>Ninth Island Chardonnay – Tamar Region</b>                                | \$8.00 | \$30.00 |
| <b>Josef Chromy Sauvignon Blanc – Tamar Region</b>                           | \$8.00 | \$30.00 |
| <b>Velo Pinot Gris – Tamar Region</b>  | \$8.00 | \$30.00 |

## Red Wines

|  |        |         |
|--|--------|---------|
| <b>Velo Reserve Shiraz – Tamar Region</b>                    | \$8.00 | \$50.00 |
| <b>Velo Reserve Cabernet Sauvignon – Tamar Region</b>        | \$8.00 | \$42.00 |
| <b>BUj Y Dc]bh Pinot Noir – Tamar Region</b>                 | \$8.00 | \$30.00 |
| <b>Glen Grey Merlot – Tamar Region</b>                       | \$8.00 | \$30.00 |
| <b>Iron Pot Bay Merlot/Cabernet Sauvignon – Tamar Region</b> | \$8.00 | \$30.00 |
| <b>Leaning Church Pinot Noir – Tamar Region</b>              | \$8.00 | \$30.00 |

## Beer

|   | Stubbies |
|---|----------|
| <b>Boags Premium - Tamar Region</b>       | \$7.00   |
| <b>Boags Draught - Tamar Region</b>       | \$6.00   |
| <b>Victoria Bitter</b>                    | \$6.00   |
| <b>Boags Premium Light - Tamar Region</b> | \$6.00   |



### **Spirits**

*Half Measure Full Measure*

|                                   |        |        |
|-----------------------------------|--------|--------|
| Scotch                            | \$5.00 | \$6.50 |
| Vodka                             | \$5.00 | \$6.50 |
| Gin                               | \$5.00 | \$6.50 |
| Brandy                            | \$5.00 | \$6.50 |
| Royal Swan                        | \$5.00 | \$6.50 |
| Bundaberg                         | \$5.00 | \$6.50 |
| Bacardi                           | \$5.00 | \$6.50 |
| Southern Comfort                  | \$5.50 | \$7.00 |
| Canadian Club                     | \$5.50 | \$7.00 |
| Jim Beam                          | \$5.50 | \$7.00 |
| Jack Daniels                      | \$7.00 | \$9.50 |
| Johnnie Walker Black Label Scotch | \$7.00 | \$9.50 |
| Midori                            | \$5.50 | \$7.00 |
| Baileys                           | \$5.50 | \$7.00 |
| Kahlua                            | \$5.50 | \$7.00 |
| Hanwood Port                      | N/A    | \$4.00 |

### **Non Alcoholic Drinks**

|                       |        |
|-----------------------|--------|
| Lemon, Lime & Bitters | \$4.00 |
| Soft Drinks           | \$2.00 |
| Orange juice          | \$3.00 |
| Bottled Water 600ml   | \$3.00 |

### **Hot Drinks**

|   |        |
|---|--------|
| Brewed coffee & tea (private charters only) | \$2.00 |
|---|--------|



## How To Book Your Cruise

Once you have an idea of the date you would like then the first thing to do is contact us to pencil in your booking. Our phone number is 6334 9900.

### Within 2 weeks of initial booking

- We require a deposit of \$250 and the attached function confirmation form to hold the booking for you.

### Approximately 3 weeks before your cruise

- We will be in contact with you for an update of numbers of guests attending.
- We also need to know any special dietary requirements.

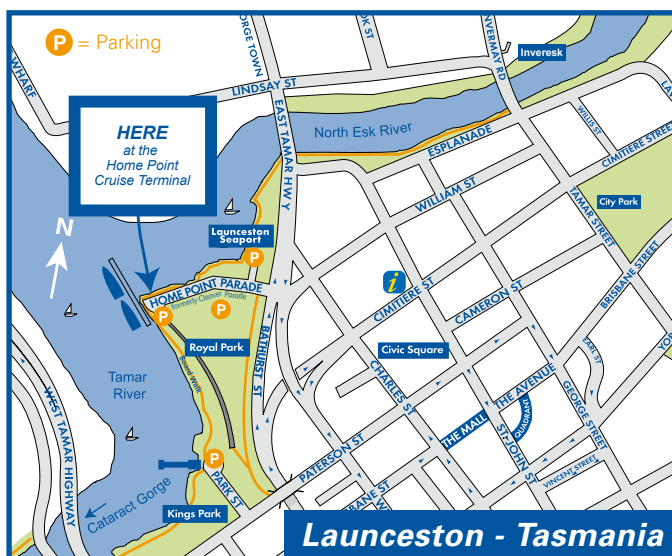
### Approximately 5 days before the cruise

- We require final numbers for catering purposes and this will be the minimum number of meals charged, regardless of reduced numbers on the day.
- Also at this stage we will also ensure that we are aware of your bar requirements.

### Last Minute Functions

We are happy to accommodate last minute functions, please call our booking co-ordinators on 6334 9900.

**We look forward to welcoming you aboard the Tamar Odyssey.**



## How to Contact Us

**Tel:** (03) 6334 9900

**Fax:** (03) 6334 9911

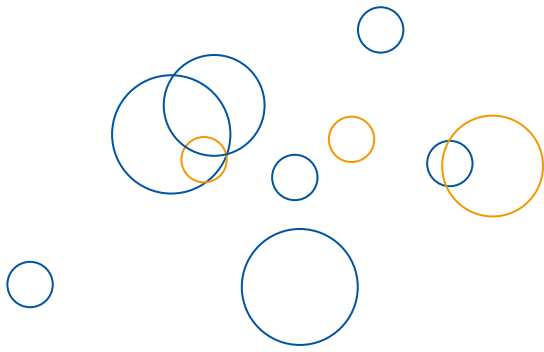
**Email:** [info@tamarrivercruises.com.au](mailto:info@tamarrivercruises.com.au)

### Office Hours:

Summer: Daily 9am - 5pm

Winter: Daily 10am - 3pm

Other times available on request



## Function Confirmation for the Tamar Odyssey

To confirm your booking please complete this form and return together with a deposit of \$250.

### Your details

Date of Event \_\_\_\_\_ Time \_\_\_\_\_ Duration \_\_\_\_\_

Contact Name \_\_\_\_\_

Postal Address \_\_\_\_\_

Email \_\_\_\_\_

Phone \_\_\_\_\_ Fax \_\_\_\_\_

Approx number of Guests \_\_\_\_\_ Vessel \_\_\_\_\_

### Costings

Charter Rate \_\_\_\_\_ hours @ \$450 per hour = \_\_\_\_\_

Catering Type \_\_\_\_\_

Bar Tab \_\_\_\_\_ if applicable

### Booking confirmation and deposit

Tamar River Cruises reserves the right to cancel any tentative booking not yet confirmed within 14 days. A deposit of \$250 will confirm and secure the date of your function. It is most important you inform us of any allergies. We will always do our best but cannot guarantee our products or foods to be totally free of nuts.

### Cancellations

In the event of cancellation eight weeks or more from the private charter cruise date, the deposit will be refunded.

Inside of eight weeks, the deposit is non-refundable, unless: the time slot is booked by another group.

If you are concerned about our cancellation policy, please discuss this with our friendly booking coordinators.

### Pricing and Payment

We require full payment prior to or on the day of your function.

Cash  Cheque - make cheques payable to Tamar River Cruises

Visa  Bankcard  Mastercard  Amex Card Number \_\_\_\_\_ Expiry \_\_\_\_/\_\_\_\_

Name on Card \_\_\_\_\_ Signature of cardholder \_\_\_\_\_

I have read and agreed to the terms and conditions of holding my function with Tamar River Cruises.

Signed \_\_\_\_\_ Date \_\_\_\_\_

Name \_\_\_\_\_

**Tamar River Cruises Pty Ltd**

End of Home Point Parade, Home Point, Cruise Terminal, Launceston, Tasmania  
PO Box 866, Launceston, Tasmania, Australia, 7250

Tel: (03) 6334 9900 Fax: (03) 6334 9911 ABN: 42 407 181 397  
info@tamarrivercruises.com.au www.tamarrivercruises.com.au